

CORPORATE  
**CATERING**  
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes,  
please call C3 at 866.677.3493 to confirm receipt of your order.

Please call for delivery time availability on same day orders.

## FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge Date: \_\_\_\_\_

Fax: 713.758.0125 Pages: \_\_\_\_\_ with cover

Company Name: \_\_\_\_\_

Delivery Address: \_\_\_\_\_ Floor/ Suite: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Email Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Ext.: \_\_\_\_\_

Cell Number: \_\_\_\_\_

Number of people you will be serving: \_\_\_\_\_

Payment By: Check AMEX Visa MCard

Time Requested: \_\_\_\_\_

Date Requested: \_\_\_\_\_

Card Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

CVV: \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## **One90 BBQ - Holiday**

### **SERVICE LEVELS**

\_\_\_\_\_ **Disposable Set Up Service** **\$75**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$10**

Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

### **PLATES AND UTENSILS**

\_\_\_\_\_ **Plates & Utensils (1)** **\$2**

### **JUST FOR YOU**

\_\_\_\_\_ **Ordering \$150 or More? Get a free lunch!** **\$0**

Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

### **COLD APPETIZERS**

\_\_\_\_\_ **Smoked Cheese Tray** **\$100**

(Serves 25-30) Smoked Cheddar, Mozzarella, & Gouda served with an assortment of crackers.

\_\_\_\_\_ **Salmon Dip Crostini Tray** **\$120**

(30 each) ONE90 Smoked Salmon Dip served on crostini toast and garnished with a sprig of fresh dill.

\_\_\_\_\_ **Beef Tenderloin Crostini Tray** **\$120**  
(30 each) ONE90 Sliced Beef Tenderloin served on crostini toast and topped with a house-made horseradish cream and garnished with a sprig of fresh thyme.

\_\_\_\_\_ **Smoked Deli Tray** **\$120**  
(Serves 25-30) Ham, turkey, country sausage and pork loin served with creole mustard, jalapeno mustard, and bbq sauce.

\_\_\_\_\_ **Chicken Salad Tart Tray** **\$75**  
(30 each) ONE90 Smoked Chicken Salad served in a phyllo pastry tart and garnished with a sprig of fresh parsley.

## **HOT APPETIZERS**

\_\_\_\_\_ **Brisket Slider Tray** **\$100**  
(Serves 20) Served with pickle, onion, and sauce.

\_\_\_\_\_ **Brisket Burnt End Bites** **\$125**  
(Serves 20) ONE90 Brisket Burnt Ends served with BBQ sauce.

## **A LA CARTE SMOKED MEATS**

\_\_\_\_\_ **Turkey Breast** **\$64.99**  
(3-4lbs)

\_\_\_\_\_ **Whole Turkey (Small)** **\$115**  
(Serves 12+) 13-15lbs

\_\_\_\_\_ **Whole Turkey (Large)** **\$120**  
(Served 20+) 20-22lbs

\_\_\_\_\_ **Spiral Sliced Ham (Half)** **\$70**  
7 - 8 lbs

_____ <b>Brisket (Whole)</b> 6 - 8lbs	<b>\$180</b>
_____ <b>Brisket (Half)</b> 3.5 - 4.5lbs	<b>\$95</b>
_____ <b>Beef Tenderloin (Half)</b> 2 - 2.5 lbs	<b>\$130</b>
_____ <b>Prime Rib</b> 5 - 6 lbs	<b>\$250</b>
_____ <b>Salmon Filet (Half)</b> 1.5 - 2 lbs	<b>\$75</b>

## **SIDES**

_____ <b>Potato Salad (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Potato Salad (Full Pan)</b> (Serves 50+)	<b>\$100</b>
_____ <b>Baked Beans (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Baked Beans (Full Pan)</b> (Serves 50+)	<b>\$100</b>
_____ <b>Cole Slaw (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Cole Slaw (Full Pan)</b> (Serves 50+)	<b>\$100</b>

_____ <b>Mac N Cheese (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Mac N Cheese (Full Pan)</b> (Serves 50+)	<b>\$100</b>
_____ <b>Green Beans (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Green Beans (Full Pan)</b> (Serves 50+)	<b>\$100</b>
_____ <b>Garden Salad</b> (Serves 10) Fresh spinach with cucumber, tomatoes & matchstick carrots with your choice of dressing.	<b>\$45</b>

## DESSERTS

_____ <b>Banana Pudding (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Banana Pudding (Full Pan)</b> (Serves 50+)	<b>\$100</b>
_____ <b>Peach Cobbler (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Peach Cobbler (Full Pan)</b> (Serves 50+)	<b>\$100</b>
_____ <b>Cherry Cobbler (1/2 Pan)</b> (Serves 20+)	<b>\$55</b>
_____ <b>Cherry Cobbler (Full Pan)</b> (Serves 50+)	<b>\$100</b>

## BEVERAGES

\_\_\_\_\_ **Sweet Tea (Gallon)** **\$10**

(Serves 10) Includes cups, ice, sweeteners and lemons.

\_\_\_\_\_ **Unsweetened Tea (Gallon)** **\$10**

(Serves 10) Includes cups, ice, sweeteners and lemons.

\_\_\_\_\_ **Lemonade (Gallon)** **\$10**

(Serves 10) Includes cups, ice, sweeteners and lemons.

\_\_\_\_\_ **Bottled Water** **\$1.25**

## EXTRAS

\_\_\_\_\_ **Catering Service Agreement** **\$0**

TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or

\_\_\_\_\_ **Catering Service Agreement - Special Events** **\$0**

TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or