

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

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

SIDES

_____ Potato Salad (1/2 Pan)	\$55
(Serves 20+)	
_____ Baked Beans (1/2 Pan)	\$55
(Serves 20+)	
_____ Cole Slaw (1/2 Pan)	\$55
(Serves 20+)	
_____ Cole Slaw (Full Pan)	\$100
(Serves 50+)	
_____ Mac N Cheese (1/2 Pan)	\$55
(Serves 20+)	
_____ Green Beans (1/2 Pan)	\$55
(Serves 20+)	
_____ Garden Salad	

(Serves 10) Fresh spinach with cucumber, tomatoes & matchstick carrots with your choice of dressing. **\$45**

DESSERTS

_____ **Banana Pudding (1/2 Pan)** **\$60**
(Serves 20+)

_____ **Peach Cobbler (1/2 Pan)** **\$65**
(Serves 20+)

_____ **Cherry Cobbler (1/2 Pan)** **\$70**
(Serves 20+)

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**

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

\$0