

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 TO: 7'	13.758.0125		
To:	Corporate C	atering Concierge	Date:		
Fax:	713.758.012	5	Pages:	with cover	
Com	pany Name:				
Deliv	very Address:		Floor/ Suit	e:	_
Cont	act Name:				
Emai	il Address:				
Phor	ne Number:		Ext.:		
Cell	Number:				
Num	ber of people	you will be serving	J:		
Payn	nent By:	Check	AMEX	Visa	MCard
Time	Requested:				
Date	Requested:				
Card	Number:	mber: Exp. Date:			
CVV:	VV: Billing Zip Code:			_	
Com	ments:				

Pacific Coast Tacos

SERVICE LEVELS

SPECIAL DIETARY ITEM	\$11
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	
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	
PLATES AND UTENSILS	
Plates, Napkins, Utensils & Serving Utensils	\$1.5
Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.	
APPETIZER TRAYS	
Poke Avocado Skewers (Dozen)	\$42
(Dozen) Poke avocado skewers served with ponzu sauce.	
Sticky Wings (Dozen)	\$25
Fried chicken wings tossed in a sweet and mildly spicy Asian sauce.	
Bang Bang Shrimp (Dozen)	\$30
Fried shrimp tossed in a sweet chili sauce served on a bed of cabbage.	

Grouper Bites (Dozen)	\$30
Crispy fried grouper pieces served with a side of comeback sauce.	
Spring Rolls (Dozen)	\$50
House made chicken spring rolls with mixed cabbage, shredded carrots, and corn. Served with a ginger dipping sauce.	
Chicken Tenders (Dozen)	\$24
House made fried chicken strips served with comeback sauce.	
Fresh Veggie Tray	\$35
Seasonal veggies served with a cilantro cream sauce.	
Jicama & Cucumber Tray	\$25
Jicama and cucumbers on a bed of arugula, cherry tomatoes, and radish. Served with a creamy sriracha aioli.	
Chicken Flautas (Dozen)	\$20
Seasonal Fruit Tray	\$45
(Serves 15-20)	
SALADS	
Arugula Salad (Half Tray)	\$30
Arugula, carrot, cucumber, cherry tomato and mango with your choice of dressing.	
Arugula Salad (Entree)	\$8.99
Arugula, carrot, cucumber, cherry tomato and mango with your choice of dressing.	

TACO BARS

Taco Bar 1	\$160
(Serves 10) Your choice of protein, served with your choice of tortillas, white rice, black beans, shredded cheese, pico de gallo, shredded cabbage, sour cream/creama, chips and assorted salsas.	
Taco Bar 2	\$235
(Serves 15) Your choice of protein, served with your choice of tortillas, white rice, black beans, shredded cheese, pico de gallo, shredded cabbage, sour cream/creama, chips and assorted salsas.	
Taco Bar 3	\$310
(Serves 20) Your choice of protein, served with your choice of tortillas, white rice, black beans, shredded cheese, pico de gallo, shredded cabbage, sour cream/creama, chips and assorted salsas.	
Taco Bar 4	\$460
(Serves 30) Your choice of protein, served with your choice of tortillas, white rice, black beans, shredded cheese, pico de gallo, shredded cabbage, sour cream/creama, chips and assorted salsas.	
Taco Bar 5	\$605
(Serves 40) Your choice of protein, served with your choice of tortillas, white rice, black beans, shredded cheese, pico de gallo, shredded cabbage, sour cream/creama, chips and assorted salsas.	
Taco Bar 6	\$750
(Serves 50) Your choice of protein, served with your choice of tortillas, white rice, black beans, shredded cheese, pico de gallo, shredded cabbage, sour cream/creama, chips and assorted salsas.	
Beef (Pound)	\$35

Chicken (Pound)	\$30
Pulled Pork (Pound)	\$30
Grilled Fish (Pound)	\$40
Grilled Shrimp (Pound)	\$40
BOX LUNCHES	
Taco Box Lunch	\$14.99
Your choice of 2 tacos on corn tortillas, served with black beans and/or white rice, chips and salsa.	
Burrito Box Lunch	\$15.99
Your choice of burrito wrapped in a flour tortilla and smothered in your choice of sauce.	
BOWLS	
Asian Style Bowl	\$15.99
Your choice of protein with Napa slaw, rice noodles, jalapeno, gochujang sauce, sesame oil, and cilantro oil.	
Traditional Bowl	\$15.99
Your choice of protein with white rice, black beans, guacamole, crema, pico, and your choice of cheese.	
QUESADILLAS	
Cheese Quesadilla	\$10
Veggie Quesadilla	\$14
Veggie quesadilla filled with mushrooms, onions, peppers, spinach, and cheese.	

Beef Quesadilla	\$18	
Chicken Quesadilla	\$16	
CEVICHES		
Pacific Ceviche (Pint) Shrimp, flounder, mango, pico de gallo, and avocado, served with your choice of chips.	\$19.99	
Pacific Ceviche (Quart)	\$39.99	
Shrimp, flounder, mango, pico de gallo, and avocado, served with your choice of chips.		
Pacific Ceviche (Half Gallon)	\$67.99	
Shrimp, flounder, mango, pico de gallo, and avocado, served with your choice of chips.		
Pacific Ceviche (Gallon)	\$125.99	
Shrimp, flounder, mango, pico de gallo, and avocado, served with your choice of chips.		
Campechana Ceviche (Pint)	\$25.99	
Lump crab, shrimp, lime, avocado, and signature sweet and tangy sauce, served with your choice of chips.		
Campechana Ceviche (Quart)	\$40.99	
Lump crab, shrimp, lime, avocado, and signature sweet and tangy sauce, served with your choice of chips.		
Campechana Ceviche (Half Gallon)	\$72.99	
Lump crab, shrimp, lime, avocado, and signature sweet and tangy sauce, served with your choice of chips.		
Campechana Ceviche (Gallon)	\$136.99	
Lump crab, shrimp, lime, avocado, and signature sweet and tangy sauce, served with your choice of chips.		

SIDES

Baja Queso (2 oz.)	\$1.5
Baja Queso (Pint)	\$15
Served with tortilla chips.	
Baja Queso (Quart)	\$25
Served with tortilla chips.	
Baja Queso (Half Gallon)	\$48
Served with tortilla chips.	
Baja Queso (Gallon)	\$85
Served with tortilla chips.	
Street Corn Queso (Pint)	\$17
Baja queso topped with street corn.	
Street Corn Queso (Quart)	\$27
Baja queso topped with street corn.	
Street Corn Queso (Half Gallon)	\$50
Baja queso topped with street corn.	
Street Corn Queso (Gallon)	\$87
Baja queso topped with street corn.	
Traditional Guacamole (2 oz.)	\$1.5
Traditional Guacamole (Pint)	\$15
Served with tortilla chips.	
Traditional Guacamole (Quart)	\$28
Served with tortilla chips.	

Traditional Guacamole (Half Gallon) Served with tortilla chips.	\$52
Traditional Guacamole (Gallon)	\$90
Served with tortilla chips.	
Salsa (2 oz.)	\$1
Salsa (Pint)	\$12
Signature scratch made salsas, served with tortilla chips.	
Salsa (Quart)	\$18
Signature scratch made salsas, served with tortilla chips.	
Salsa (Half Gallon)	\$30
Signature scratch made salsas, served with tortilla chips.	
Salsa (Gallon)	\$55
Signature scratch made salsas, served with tortilla chips.	
Sour Cream (2 oz.)	\$0.65
White Rice (Individual)	\$1.99
White Rice (Pint)	\$8
White Rice (Quart)	\$12
White Rice (Half Gallon)	\$25
White Rice (Gallon)	\$30
Black Beans (Individual)	\$1.99

Black Beans (Pint)	\$8
Black Beans (Quart)	\$12
Black Beans (Half Gallon)	\$25
Black Beans (Gallon)	\$35
Street Corn (Pint)	\$15
Street Corn (Quart)	\$25
Street Corn (Half Gallon)	\$40
Street Corn (Gallon)	\$80
Fruit Cup (Individual)	\$1.99
Scratch Flour Tortillas (Dozen)	\$10
DESSERTS	
Churros (Dozen)	\$20
Served with dipping sauce.	
Cookies (Assorted)	\$1
BEVERAGES	
Iced Tea (Gallon)	\$5
Ice upon request	
Lemonade (Gallon	\$5
Ice upon request	

Bottled Water	\$1.99
Orange Juice (Bottle)	\$2.5
Coffee Box	\$35
(Serves 15-20) Includes cups, creamers and sweeteners.	
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	

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