

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: _____

Park Grill

SERVICE LEVELS

_____ **Set Up Service** **\$50**

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

_____ ****SPECIAL DIETARY ITEM**** **\$10**

Any food allergies or dietary restrictions should be notes 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

_____ **Individual Box Charge** **\$1.5**

Required for buffet items to be individually boxed and labeled.

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 yo

PLATES AND UTENSILS

_____ **\$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

APPETIZERS

_____ **Fresh Fruit & Berries with Imported Cheese Platter** **\$5.95**
(Per person / 10 minimum) Seasonal fresh fruit and berries with imported cheese and yogurt dip.

_____ **Vegetable Platter** **\$4.95**
(Per person / 10 minimum) An assortment of broccoli, cauliflower, carrots, celery and other seasonal crisp veggies. Served with ranch dressing and sun-dried tomato dipping sauces.

_____ **Deli Meat & Cheese Platter** **\$6.95**
(Per person / 10 minimum) An array of deli cold cuts with cheese and dip.

SALADS

_____ **Garden Salad (Side)** **\$2.45**
(10 minimum)

_____ **Classic Caesar Salad (Side)** **\$2.45**
(10 minimum)

_____ **Greek Salad (Side)** **\$4.95**
(10 minimum) Feta, pepperoncinis, purple onions, and black olives with balsamic vinaigrette dressing on the side.

_____ **House Bistro Salad (Side)** **\$4.95**
(10 minimum) Mixed lettuce, pears, tomatoes, walnuts, and goat cheese with your choice of dressing on the side.

_____ **Cobb Salad (Side)** **\$4.95**
(10 minimum) Bacon, boiled egg, cheddar, tomatoes, and green onions with your choice of dressing.

_____ **Spinach Strawberry Salad (Side)**

(10 minimum) Spinach, walnuts, strawberries and goat cheese with balsamic vinaigrette dressing on the side. **\$4.95**

_____ **Tomato Cucumber Salad (Side)** **\$4.95**
(10 minimum)

_____ **Honeydew Cucumber Feta Salad (Side)** **\$4.4**
(10 minimum)

CHICKEN ENTREES

_____ **Tampico Seared Chicken** **\$9.95**
(10 minimum) Chicken breast marinated in our special citrus habanero sauce, seared, diced and served over basmati rice.

_____ **Rosemary Rotisserie Chicken** **\$9.95**
(10 minimum) Herb roasted chicken (bone-in), served with horseradish mashed potatoes.

_____ **Southwest King Ranch Chicken** **\$9.95**
(10 minimum) A Texas classic, served with Mexi-Cali rice.

_____ **Caribbean Chicken Yucatan** **\$9.95**
(10 minimum) Chicken steeped in our tropical concoction of mango, pineapple ginger and lime, seared on the grill and served over basmati rice.

_____ **Stuffed Chicken Marsala** **\$11.95**
(10 minimum) Served with mashed potatoes and garlic bread.

_____ **Smokin Chicken Poblano** **\$9.95**
(10 minimum) Served over pasta or rice and garnished with corn, black beans and red peppers, served with garlic bread.

_____ **Chipotle Honey BBQ Chicken**

(10 minimum) Rotisserie chicken glazed with our tangy chipotle-honey BBQ sauce, served with Park Grill's signature cranberry coleslaw and corn on the cob. **\$9.95**

Cajun Chicken Alfredo **\$9.95**
(10 minimum) Cajun chicken alfredo over penne pasta, served with garlic bread.

Mediterranean Style Chicken **\$10.95**
(10 minimum) Mediterranean chicken with roasted potatoes and crumbled feta Cheese, served with buttered rolls.

Chicken Santa Fe **\$9.95**
(10 minimum) Chicken breast stuffed with broccoli and cheddar cheese, served with continental rice pilaf.

Caribbean Jerk Chicken Kabobs **\$9.95**
(10 minimum) Chicken braised in our tropical concoction of mango, pineapple, ginger and lime, served with basmati rice.

Chicken Cordon Bleu **\$9.95**
(10 minimum) Breaded boneless chicken breast filled with blended cheeses and Danish ham, topped with a honey mustard cream sauce, served with continental rice pilaf.

Tequila Lime Chicken Breast **\$9.95**
(10 minimum) Tequila lime chicken with cilantro cream sauce, served with basmati rice.

California Grilled Chicken Breast **\$10.95**
(10 minimum) Grilled chicken breast topped with tomato, avocado and provolone with a creamy capitola sauce, served with a quinoa and rice blend.

Grilled Lemon Pepper Chicken Breast **\$9.95**
(10 minimum) Chicken breast grilled to juicy perfection with a light citrus sauce, served with continental rice pilaf.

_____ Rotisserie Chicken Spaghetti \$9.95

(10 minimum) Rotisserie chicken with zesty marinara and ricotta cheese over spaghetti, served with garlic bread.

_____ Creamy Balsamic Chicken & Mushrooms \$9.95

(10 minimum) Chicken and wild mushroom in a balsamic cream sauce, served with roasted potatoes.

_____ Korean BBQ Chicken Quinoa \$10.95

(10 minimum) Deliciously Different & Healthy! Grilled chicken, charred zucchini and corn on a bed of quinoa with green onions and cilantro garnish, served with broccoli coleslaw.

_____ Grilled Chicken Naples \$9.95

(10 minimum) Grilled chicken tossed with penne pasta, baby artichokes, sun-dried tomatoes, fresh spinach, capers, and light olive oil, served with garlic bread.

_____ Southern Chicken Fried Chicken \$11.95

(10 minimum) Southern style chicken fried chicken breast, served with country gravy and horseradish mashed potatoes.

BEEF AND PORK ENTREES

_____ Mixed Grill with Beef & Chicken \$10.95

(10 minimum) Beef filet mignon tips and diced grilled chicken mixed with grilled cauliflower, broccoli and rosemary red potatoes, served with whole wheat dinner rolls.

_____ Mammas Meatloaf & Gravy \$10.95

(10 minimum) Made from scratch and baked family style, served with mashed potatoes, brown gravy and garlic bread.

_____ Swedish Meatballs with Creamy Alfredo \$9.95

(10 minimum) Swedish style meatballs over spaghetti pasta, served with garlic bread.

Chimichurri Flank Steak **\$12.95**

(10 minimum) Chimichurri flank steak and chili rubbed potatoes, served with charro beans, warm tortillas and chips and salsa.

 Southern Chicken Fried Steak **\$11.95**

(10 minimum) Southern style chicken fried steak, served with country gravy and horseradish mashed potatoes.

 Szechuan Pepper Steak Stir Fry (Mild) **\$11.95**

(10 minimum) Served with traditional fried rice and egg rolls.

 Bacon Wrapped Salisbury Steak **\$12.95**

(10 minimum) Chef Salvador's famous bacon wrapped Salisbury steak, topped with grilled mushrooms and brown gravy, and garnished with crispy onions, served with garlic mashed potatoes.

 Pork Loin Medallions **\$10.95**

(10 minimum) Served with roasted sweet potato wedges.

 Pork Ribs with Bourbon BBQ Baste **\$12.95**

(10 minimum) Tender and juicy pork ribs smothered in sassy bourbon BBQ sauce, served with chipotle potato salad, and fresh baked home-style rolls.

 Grilled Sirloin Steak au Poivre **\$14.95**

(10 minimum) 8 oz. grilled sirloin steak with a creamy peppercorn sauce, served with Parmesan crusted potato wedges and whole wheat dinner rolls.

 Rigatoni with Italian Sausage & Peppers **\$10.95**

(10 minimum) Served with marinara and garlic bread.

SEAFOOD ENTREES

 Shrimp Pasta Naples

(10 minimum) Angel hair pasta with baby artichokes, sun dried tomatoes, wilted spinach, capers, and spicy grilled shrimp, tossed in light olive oil, served with garlic bread. **\$12.95**

_____ Grilled Tilapia with Lemon \$11.95

(10 minimum) Grilled, chili rubbed tilapia with lemon, served with pico de gallo grits and home-style rolls.

_____ Herb Crusted Atlantic Salmon \$12.95

(10 minimum) Herb crusted Atlantic salmon with lemon pepper dill cream sauce, served with horseradish mashed potatoes and garlic bread.

_____ Tilapia & Grilled Shrimp Pontchartrain \$12.95

(10 minimum) Blackened tilapia with sun dried tomatoes and grilled shrimp, topped with cream sauce, served with pico de gallo grits and home-styled rolls.

VEGETARIAN ENTREES

_____ Spinach & 3 Cheese Enchiladas \$9.95

(10 minimum) Served with Mexi-Cali rice and charro beans.

_____ Wild Mushroom Stuffed Ravioli \$9.95

(10 minimum) Wild mushroom stuffed ravioli covered in a pesto marinara sauce, served with garlic bread.

_____ Smokin Pasta Poblano \$9.95

(10 minimum) Corn and black beans tossed in poblano cream sauce over pasta or Mexi-Cali rice, served with garlic bread.

_____ Fettuccini Parmesan Alfredo \$9.95

(10 minimum) Classic fettuccine alfredo served with toasted garlic bread.

BBQ

_____ **BBQ Chicken, Sausage & Brisket** **\$12.95**
(10 minimum) Roasted BBQ chicken, summer smoked sausage and slow smoked BBQ brisket, served with pickles, jalapenos, onions, chipotle potato salad, baked beans, and fresh baked home-style rolls.

BUILD YOUR OWN

_____ **Insalata Mista Salad Bar** **\$11.95**
Mediterranean and Asian Salad Bar Requires 48 Hour Notice (10 minimum) 3 types of lettuce mix, sliced grilled chicken, diced crispy chicken tenders and an assortment of toppings, served with ga

_____ **Hot Dog Bar with Chili & Cheese** **\$9.95**
(10 minimum) All beef Hebrew National hot dogs, buns, bean chili (veggie), grated cheddar, queso, chopped bacon, Fritos, guacamole, diced white onions, pickled jalapenos, ketchup, mustard and pickl

_____ **Pasta Bar Express** **\$10.95**
(10 minimum) Fettuccini Alfredo and Pasta Naples served with grilled chicken, Italian sausage, chopped bacon, Parmesan cheese, fresh basil, crushed red pepper, Italian seasoning, salt, pepper and g

_____ **Tostada Bar** **\$12.95**
(10 minimum) Spicy ground beef, shredded chicken and crisp tostada shells, served with Spanish rice, beans, shredded lettuce, guacamole crema, pico de gallo, shredded cheddar, sour cream, and chips

_____ **Burger Bar** **\$11.95**
(10 minimum) Sweet (Shelia Partin) burger buns, an assortment of 1/4 lb burgers, grilled chicken breasts and spicy black bean burgers (veggie) with cheese, lettuce, tomato, onion, jalapenos and pic

<u> </u>	BBQ Baked Potato Bar	\$11.95
	(10 minimum) Big Idaho potatoes, shredded BBQ brisket and BBQ chicken with chopped bacon, shredded cheddar, sour cream, chives, butter, salt and pepper, served with a fresh garden salad and dressin	

SIDES

<u> </u>	Rolls	\$0.89
	48 HOUR NOTICE REQUIRED (10 minimum)	

<u> </u>	Toasted Garlic Bread	\$1
	48 HOUR NOTICE REQUIRED (10 minimum)	

<u> </u>	Charred Cauliflower	\$2.95
	(10 minimum)	

<u> </u>	Pan Seared Brussel Sprouts	\$2.95
	(10 minimum)	

<u> </u>	Grilled Fresh Vegetables with Herbs	\$3.95
	(10 minimum)	

<u> </u>	Green Beans Almandine	\$3.95
	(10 minimum)	

<u> </u>	Sweet Glazed Baby Carrots	\$2.95
	(10 minimum)	

<u> </u>	Steamed Broccoli	\$2.95
	(10 minimum)	

<u> </u>	Corn on the Cob	\$2.95
	(10 minimum)	

DESSERTS

_____ Assorted Cookies, Brownies & Bars	\$1
(10 minimum)	

BEVERAGES

_____ Iced Tea (Gallon)	\$14.99
(Serves 10-12) Includes ice, cups, lemons, and sweeteners.	

_____ Sweet Tea (Gallon)	\$14.99
(Serves 10-12) Includes ice, cups, lemons, and sweeteners.	

_____ Sweet Tea (Half Gallon)	\$8.99
(Serves 5-6) Includes ice, cups, lemons, and sweeteners.	

_____ Coke (12 oz. can)	\$1.95
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_____ Diet Coke (12 oz. can)	\$1.95
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_____ Sprite (12 oz. can)	\$1.95
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_____ Dr. Pepper (12 oz. can)	\$1.95
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_____ Diet Dr. Pepper (12 oz. can)	\$1.95
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_____ Bottled Water	\$1.95
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_____ Coffee	\$1.95
(Per person) Includes cups, stirrers, sweeteners and creamers.	