

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: _____

Peli Peli

SERVICE LEVELS

_____ **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**** **\$15**

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

_____ **\$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

_____ **Bobotie Tray**

(Serves 8-10) Rich, savoury, spicy, aromatic and zingy, this national dish of South Africa is a mixture of either curried beef or veggies and Cape Malay whipped carrots topped with a flaky pie crus **\$25**

Cape Malay Lamb Samosas **\$55**

(Serves 8-10 / 40 half pieces) Flaky pastry filled with curried lamb, cut into spears. Served with zesty green mamba sauce and mango chutney. Garnished with sliced peppadews and cilantro.

Cape Maley Beef Samosas **\$52**

(Serves 8-10 / 40 half pieces) Flaky pastry filled with curried beef and vegetables, cut into spears. Served with zesty green mamba sauce and mango chutney. Garnished with sliced peppadews and cila

Saldanha Bay Mussels **\$32**

(Serves 8-10 / 40 pieces) Sauteed mussels in white wine, tossed in trinchado sauce. Garnished with smoked paprika and cilantro.

Chicken Rissoles **\$45**

(Serves 8-10 / 20 pieces) Portuguese-styled empanadas crunchy on the outside, doughy on the inside filled with curry marinated chicken and vegetables, simmered in trinchado sauce. Served with smoke

Shrimp Rissoles **\$50**

(Serves 8-10 / 20 pieces) Portuguese-styled empanadas crunchy on the outside, doughy on the inside filled with shrimp and vegetables simmered in trinchado sauce. Served with smoked peppadew coulis

Ribeye Trinchado **\$50**

(Serves 8-10) Sliced beef in a creamy, garlicky white wine reduction sauce.

_____ **Boer Fritters** **\$35**

(Serves 8-10 / 40 pieces) Corn, zucchini and Gouda cheese fritters served with smoked peppadew coulis and creamy Swazi sauce.

_____ **Shrimp Mozambique** **\$55**

(Serves 8-10 / 30 pieces) Shrimp sauteed in trinchado sauce topped with shredded Monterey jack cheese and cilantro.

_____ **Sodwana Bay Cakes** **\$43**

(Serves 8-10 / 20 pices) Coastal South African style crab cakes served with a zesty peppadew remoulade.

SOUPS

_____ **Roasted Carrot Ginger Soup** **\$8**

A cream-based soup with a combination of sweet roasted carrots, zingy ginger and spiced pumpkin seeds.

_____ **Boontjie Soup** **\$8**

A slightly spicy South African soup made with lentils, black beans, fresh tomato, carrots, coriander and African spice.

SALAD ENTREES

_____ **Oupas Salad (Entree)** **\$8**

Romaine lettuce, shredded carrots, roasted cauliflower, heirloom tomatoes, green onion and nasturtium flowers in a sweet vinaigrette.

_____ **Rainbow Kale Salad (Entree)** **\$8**

Rainbow kale, caramelized onions, heirloom tomatoes, goat cheese, spiced pumpkin seeds, peppadew chilis and crispy brussels sprout leaves, tossed in a lemon-thyme vinaigrette.

SALAD PANS

_____ **Rainbow Kale Salad (Half Tray)** **\$50**

(Serves 8-10) Rainbow kale, caramelized onions, heirloom tomatoes, goat cheese, spiced pumpkin seeds, peppadew chilis and crispy brussels sprout leaves, tossed in a lemon-thyme vinaigrette.

_____ **Oupas Salad (Half Tray)** **\$45**

(Serves 8-10) Romaine lettuce, shredded carrots, roasted cauliflower, heirloom tomatoes, green onion and nasturtium flowers in a sweet vinaigrette.

SANDWICH BOX LUNCHES

_____ **Prego Steak Sandwich Box Lunch** **\$13**

Tender filet with fried onions served in a brioche bun, served with slap chips.

_____ **The JoBurger Box Lunch** **\$13**

Half-pound Gouda cheeseburger on a toasted brioche bun, served with slap chips.

_____ **Crispy Fried Chicken Sandwich Box Lunch** **\$13**

Crispy chicken on a garlic toasted brioche bun and sticky toffee sauce, served with slap chips.

CHICKEN BOX LUNCHES

_____ **Chicken Trinchado Box Lunch** **\$13**

Chicken with creamy trinchado sauce, served with your choice of two sides.

_____ **Peri Peri Chicken Box Lunch** **\$13**

Char-grilled chicken with spicy peri peli sauce, served with your choice of two sides.

_____ **Mamba Chicken Thigh Box Lunch**

Char-grilled chicken thigh with medium spicy cilantro mint sauce, served with your choice of two sides. **\$13**

_____ Curry Chicken Box Lunch \$13

Shredded chicken simmered in yellow coconut curry served over fragrant rice, topped with mango chutney.

_____ BBQ Chicken Thigh Box Lunch \$13

Char-grilled chicken thigh with tropical BBQ glaze, served with your choice of two sides.

BEEF BOX LUNCHES

_____ Beef Trinchado Box Lunch \$13

Beef with creamy trinchado sauce, served with your choice of two sides.

SEAFOOD BOX LUNCHES

_____ Peri Peri Shrimp Box Lunch \$13

Shrimp with spicy peli peli chili sauce, served with your choice of two sides.

_____ Atlantic Cod Trinchado Box Lunch \$13

White cod fish with trinchado sauce, served with your choice of two sides.

_____ Cape Malay Shrimp Curry \$13

Shrimp with Cape Malay curry, served with your choice of two sides.

VEGETARIAN BOX LUNCHES

_____ Curried Spaghetti Squash Box Lunch \$13

Squash noodles with portobello mushrooms, bell peppers, toasted coconut, fragrant rice and mango chutney.

CHICKEN ENTREES

_____ Chicken Curry (Half Tray)	\$47
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(Serves 8-10) Spicy curry marinated chicken thighs simmered in our mild yellow curry, garnished with mango chutney, red onions, cilantro, and toasted coconut.

_____ Chicken Espetada (Half Tray)	\$56
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(Serves 8-10) Three pounds of spicy curry marinated chicken thighs, baked and grilled over a wood fire braai and basted in our tropical BBQ sauce. Served with garlic butter and choice of sauce.

_____ Peli Peli Quarter Chicken (Half Tray)	\$47
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(Serves 8-10) Chicken grilled over a wood-fired braai and slathered in spicy, savory peli peli sauce, a spicy African bird's eye chili sauce.

BEEF AND PORK ENTREES

_____ Ribeye Espetada (Half Tray)	\$60
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(Serves 8-10) Three pounds of ribeye cooked to your desired temperature, served with garlic butter and choice of sauce on the side.

_____ Filet Espetada (Half Tray)	\$100
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(Serves 8-10) Three pounds of filet cooked to your desired temperature, served with garlic butter and choice of sauce on the side.

_____ Pork Belly Espetada (Half Tray)	\$65
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(Serves 8-10) Three pounds of roasted cubed pork belly, grilled and basted with our tropical BBQ sauce. Served with garlic butter and choice of sauce.

SEAFOOD ENTREES

_____ **Shrimp Curry (Half Tray)** **\$55**

(Serves 8-10) Shrimp simmered in our house yellow curry sauce, served with mango chutney on the side and cilantro on top.

_____ **Crab Curry (Half Tray)** **\$70**

(Serves 8-10) Two pounds of snow crab cooked in our delicious South African yellow curry. Garnished with cilantro and sliced peppadews.

_____ **Porto Shrimp (Half Tray)** **\$55**

(Serves 8-10) Gulf jumbo shrimp sauteed in garlic butter peli peli sauce, topped with our house spicy biltong seasoning blend.

_____ **Pan Seared Atlantic Cod (Half Tray)** **\$65**

(Serves 8-10) Over three pounds of pan seared Atlantic cod served with a white wine cream sauce.

VEGETARIAN ENTREES

_____ **Curried Spaghetti Squash (Half Tray)** **\$38**

(Serves 8-10) Roasted spaghetti squash tossed in yellow curry sauce. Served hot with sauteed season vegetables cooked in a sweet chili coconut sauce. Garnished with cilantro and mango chutney on th

SIDES

_____ **Caramelized Brussels Sprouts (Half Tray)** **\$30**

(Serves 8-10) Browned and sauteed in a coconut infused sweet chili sauce.

_____ **Fragrant Rice (Half Tray)** **\$30**

(Serves 8-10) South African-style long grain and wild rice with corn, duo bell peppers, cilantro, and onions. Seasoned with turmeric and peli herb seasoning mix.

<u> </u> Roasties (Half Tray)	\$30
(Serves 8-10) Garlic butter crisped roasted potatoes, duo bell peppers and onions.	
<u> </u> Drakensburg Legumes (Half Tray)	\$30
(Serves 8-10) Green beans sauteed in garlic butter and seasoned with peli herb seasoning mix.	
<u> </u> Squash Noodles (Half Tray)	\$30
(Serves 8-10) Butternut squash, zucchini spirals, duo peppers, mushrooms and onions.	
<u> </u> Mac & Cheese (Half Tray)	\$32
(Serves 8-10) Cavatappi pasta melted together with Gouda cheese and topped with Monterey Jack cheese.	
<u> </u> Carrot Bredie (Half Tray)	\$35
(Serves 8-10) A Cape Malay specialty! Whipped carrots, potatoes and onions blended with butter, salt and pepper.	
<u> </u> Carrot Bredie	\$5
A Cape Malay specialty! Whipped carrots, potatoes and onions blended with butter, salt and pepper.	
<u> </u> Drakensburg Legumes	\$5
Green beans sauteed in garlic butter and seasoned with peli herb seasoning mix.	
<u> </u> Squash Noodles	\$5
Butternut squash, zucchini spirals, duo peppers, mushrooms and onions.	
<u> </u> Fragrant Rice	\$5
South African-style long grain and wild rice with corn, duo bell peppers, cilantro, and onions. Seasoned with turmeric and peli herb seasoning mix.	

_____ **Peppadew Slaw** **\$5**

Red and green cabbage, spiced pumpkin seeds, cranberries, peppadew chilies, mangos and tropical dressing.

_____ **Mac & Cheese** **\$5**

Cavatappi pasta melted together with Gouda cheese and topped with Monterey Jack cheese.

_____ **Caramelized Brussels Sprouts** **\$7**

Browned and sauteed in a coconut infused sweet chili sauce.

_____ **Lobster Mac & Cheese** **\$7**

Cavatappi pasta and Gouda cheese sauce with garlic butter sauteed lobster, topped with a Monterey jack cheese.

DESSERTS

_____ **Sticky Toffee Pudding (Half Tray)** **\$40**

(Serves 8-10) Warm spiced date cake drizzled with sticky toffee sauce and garnished with strawberries, blueberries and cinnamon sugar.

_____ **Sticky Toffee Cheesecake (Half Tray)** **\$45**

(Serves 8-10) Loaded with sticky toffee chunks, our house-made cheesecake is served upside down and drizzled with sticky toffee sauce.

_____ **Chocolate Lekker Tarts** **\$25**

(Serves 8-10 / 20 pieces) Deep-fried pastry pockets filled with melted hazelnut chocolate and sprinkled with cinnamon sugar dust.

_____ **Sticky Toffee Pudding** **\$10**

Warm spiced date cake drizzled with sticky toffee sauce and garnished with strawberries, blueberries and cinnamon sugar.

_____ **Sticky Toffee Cheesecake** **\$11**

Loaded with sticky toffee chunks, our house-made cheesecake is served upside down and drizzled with sticky toffee sauce.

_____ **Chocolate Lekkar Tarts** **\$9**

3 deep-fried pastry pockets filled with melted hazelnut chocolate and sprinkled with cinnamon sugar dust.

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 - Wedding & Holiday 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