

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: _____

Ragin Cajun - Group Sandwiches and Salads

JUST FOR YOU

_____ **Ordering \$150 Or More? Get A Free Lunch!** **\$0**

Place an order of \$150.00 or more (total food cost not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with

PLATES AND UTENSILS

_____ **Set Ups** **\$1.1**

****Plates and utensils are NOT included with your order!**** (Per person) Includes plates, bowls, napkins, cutlery kits and serving ware.

SALAD ENTREES

_____ **Grilled Chicken Salad (Entree)** **\$15.25**

Grilled chicken, artisan lettuce, tomatoes, red onions, cucumbers and candied pecans served with your choice of dressing.

_____ **Caesar Salad (Entree)** **\$9.15**

Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh Parmesan cheese.

_____ **Grilled Shrimp Salad (Entree)** **\$17.25**

6 Texas gulf coast shrimp, spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with you choice of dressing.

_____ **French Quarter Cobb Salad (Entree)** **\$16.25**

Smoked turkey, smoked bacon, hard boiled egg, cheddar cheese, artisan lettuce, tomatoes, red onions and cucumbers. Served with your choice of dressing.

_____ **Fried Oyster Caesar Salad (Entree)** **\$20.25**

Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese and fried oysters.

_____ **Buffalo Crawfish Salad (Entree)** **\$18.25**

Fried crawfish tails tossed in homemade Buffalo sauce, romaine lettuce and sweet roasted corn, served with bleu cheese or ranch

_____ **Fried Crawfish Salad (Entree)** **\$17.25**

Fried crawfish tails, artisan lettuce and parmesan cheese, served with Creole mustard dressing

_____ **House Salad (Entree)** **\$9.15**

Artisan lettuce, tomatoes, red onions, cucumbers and carrots with your choice of dressing.

SANDWICH BOX LUNCHES

_____ **Seafood Po-Boy Box Lunch** **\$19**

Classic Ragin Cajun 8" po-boy with your choice of seafood. Served with your choice of side and dessert.

_____ **Special Muffalotta Box Lunch** **\$16**

Half of our favorite New Orleans traditional muffalotta with Italian meats and cheeses, topped with Mandolas olive spread. Served with your choice side and dessert.

_____ **Grilled Chicken Sandwich Box Lunch** **\$18**

White American cheese, sauteed onions, iceberg lettuce, tomatoes, and mayonnaise. Served with your choice of side and dessert.

_____ **Vegetarian Sandwich Box Lunch**

Traditional French bread sandwich dressed with fresh iceberg lettuce, sliced tomatoes, sliced red onions and sliced green bell

peppers. Served with choice of side and dessert. **\$14**

_____ Traditional Sandwich Box Lunch \$17

Traditional 8" French bread sandwich dressed with fresh iceberg lettuce, sliced tomatoes, and red onions. Served with your choice of meat, cheese, side and dessert.

FROM THE BAYOU

_____ Red Beans & Rice (Cup) \$6.15

_____ Red Beans & Rice with Sausage (Cup) \$6.15

Red beans cooked Acadian style, served with rice.

_____ Red Beans & Rice with Sausage (Bowl) \$10.15

Red beans cooked Acadian style, served with rice.

_____ Shrimp Etouffee (Cup) \$10.15

Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, served with rice.

_____ Shrimp Etouffee (Bowl) \$16.25

Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, served with rice.

_____ Crawfish Etouffee (Cup) \$10.15

Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, served with rice

_____ Crawfish Etouffee (Bowl) \$16.25

Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, served with rice.

_____ **Chicken & Sausage Jambalaya (Cup)** **\$7.15**

Smoked sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce, served with rice.

_____ **Chicken & Sausage Jambalaya (Bowl)** **\$10.25**

Smoked sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce, served with rice.

_____ **Shrimp & Crab Gumbo (Cup)** **\$9.15**

Fresh gulf coast shrimp and lump crab meat with fresh veggies in a rich dark roux, served with rice.

_____ **Chicken & Sausage Gumbo (Cup)** **\$7.15**

Pan-braised chicken and sausage with fresh veggies in a rich dark roux, served over rice.

SIDES

_____ **Zapps Potato Chips** **\$1.99**

_____ **French Bread** **\$1.29**

Served with butter.

_____ **House Salad (Side)** **\$5.15**

Artisan lettuce, tomatoes, red onions, cucumbers and carrots with your choice of dressing.

BEVERAGES

_____ **Pepsi (12 oz. can)** **\$2**

_____ **Diet Pepsi (12 oz. can)** **\$2**

_____ **Bottled Water** **\$2**

_____ **Iced Tea (Gallon)** **\$10**

Served with 10 cups, sweetener and lemons. Ice available upon request.

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

Served with 10 cups, sweetener and lemons. Ice available upon request.