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 - Reception

SERVICE LEVELS

_____**Set-up Service** **$75**

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

_____**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

PLATES AND UTENSILS

$0

_____

Complimentary Plates, Napkins, Utensils & Serving Utensils $0.00

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

APPETIZERS

_____**Shrimp & Crab Campechana (Half gallon)** **$125**

(SERVES 10) Fresh tomatoes, onions, jalapeno, cilantro and chunks of Gulf shrimp and fresh crab meat served with tortilla chips.

_____**Shrimp & Crab Campechana (gallon)** **$145**

(SERVES 20) Fresh tomatoes, onions, jalapeno, cilantro and chunks of Gulf shrimp and fresh crab meat served with tortilla chips.

_____**Boiled Spicy Shrimp Tray (12")** **$115**

GLUTEN FREE spicy boiled shrimp cooked in our famous boil and served with remoulade sauce.

_____**Mini Beef Sliders (Dozen)** **$50**

(2 DOZEN MINIMUM) Served by the dozen, with cheddar on a silver dollar roll.

_____**Jumbo Chicken Wings (40)** **$90**

Tossed in spicy wing sauce & served with your choice of dressing.

_____**Jumbo Chicken Wings (60)** **$125**

Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing with celery sticks.

_____**Jumbo Chicken Wings (80)** **$175**

Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing with celery sticks.

_____**Fried Crawfish Tray (12 inch)** **$135**

(SERVES 10 to 15) Seasoned Louisiana crawfish tails, lightly fried & served with our Ragin Cajun Red Sauce.

_____**Fried Crawfish Tray (16 inch)** **$235**

(SERVES 25 to 30) Seasoned Louisiana crawfish tails, lightly fried & served with our Ragin Cajun Red Sauce.

_____**Louisiana Meat Pies (each)** **$2.75**

(MINIMUM 20) Pastry dough stuffed with seasoned ground beef & served with cilantro ranch dressing.

_____**Hot Boudin Link or Sausage Tray (12")** **$55**

(SERVES 10 to 15) Our Louisiana link, boiled and sliced. Served with onion & pickles.

_____**Hot Boudin Link or Sausage Tray (16")** **$95**

(SERVES 20 TO 25) Our Louisiana link, boiled and sliced. Served with onion & pickles.

_____**Fried Boudin Balls (Dozen)** **$28**

Hot Boudin Links rolled into individual balls, battered and deep fried.

_____**Boudin Combo Tray (16")** **$80**

(SERVES 25 to 30) Boudin both ways! Boiled & fried. Served with onion & pickle.

_____**Fried Catfish Nugget Tray (16")** **$155**

(SERVES 20 to 25) Catfish filets sliced into nuggets. Delicately battered & succulently fried. Served with our famous Ragin Cajun Red Sauce & Homemade Tartar Sauce.

_____**Fried Catfish Nuggets Tray (12")** **$80**

(SERVES 10 to 15) Catfish filets sliced into nuggets. Delicately battered & succulently fried. Served with our famous Ragin Cajun Red Sauce & Homemade Tartar Sauce.

_____**Appetizer Tray (16")** **$85**

(Serves 25-30) Includes Boudin Balls, Jalapeno Cheddar Corn Nuggets, Meat Pies, Jalapeno Hush Puppies. Served with ranch and Ragin Cajun red sauce.

_____**Mini Muffalotta Tray (Dozen)** **$50**

(2 DOZEN MINIMUM) 2 inch round Italian sandwiches with Genoa salami, imported deli ham, Italian cheeses & Mandola's olive spread mix.

_____**Fancy Meat & Cheese Tray (16 Inch Tray)** **$115**

(Serves 25-30 people) Genoa salami, imported deli ham and roast beef with assorted cheese: pepper jack, cheddar and provolone. Served with olives, marinated Cajun green beans and French bread poin

_____**Fancy Meat & Cheese Tray (16 inch Tray)** **$115**

(Serves 25-30 people) Genoa salami, imported deli ham and roast beef with assorted cheese: pepper jack, cheddar and provolone. Served with olives, marinated Cajun green beans and French bread poin

_____**Shrimp Skewer (each)** **$11**

4 large shrimp on a skewer.

_____**Veggie Skewer (each)** **$6**

Grilled cherry tomatoes, red and yellow bell peppers, onion, and mushrooms in a light cajun seasoning.

_____**Chicken Skewer (each)** **$8**

_____**Ribeye Skewer (each)** **$13**

_____**Sausage Links (each)** **$2.79**

4 inch sausage links.

_____**Assorted Fried Seafood Tray (16")** **$250**

_____**French Bread (24ct)** **$35**

24 pieces of French bread.

_____**Dirty Rice (Gallon)** **$95**

(SERVES APPROXIMATELY 25)

_____**Homemade Coleslaw (gallon)** **$55**

_____**Cornbread (full pan)** **$45**

(SERVES 24 to 32) Choose from: 24 big pieces, or 48 smaller pieces.

_____**Sweet Cornette (Half pan)** **$25**

(SERVES 18 to 20)

_____**House Salad Tray (12")** **$35**

(SERVES 10 to 15) Artisan lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of 2 dressings.

_____**Mini Meatballs with Red Gravy (full pan)** **$175**

(Serves 30) Mini Meatballs per tray

_____**Blue Crab Fritter Tray (12 inch tray)** **$65**

Texas gulf coast lump blue crab, Cajun spices and breading. Fried golden brown and served with homemade tartar sauce.

_____**Blue Crab Fritter Tray (16 inch tray)** **$125**

Texas gulf coast lump blue crab, Cajun spices and breading. Fried golden brown and served with homemade tartar sauce

_____**Shrimp Brochette (each)** **$3.75**

(25 MINIMUM) Gulf shrimp wrapped in smoked bacon, stuffed with provolone cheese and fresh Jalapeno. Served with our famous Ragin Cajun remoulade.

_____**Tomato Caprese Skewers** **$3.75**

(Seasonal - 24 Hour Notice) Caprese tomatoes, Buffalo mozzarella and fresh basil

_____**Chicken Tender Tray (12")** **$110**

(SERVES 10 to 15) Seasoned chicken tenders succulently fried. Served with your choice of dip. Choose from: Ranch, Honey Mustard or BBQ.

_____**Chicken Tender Tray (16")** **$165**

(SERVES 25 to 30) Seasoned chicken tenders succulently fried with your choice of dressing. Served with your choice of dip.

CAJUN

_____**Ragin Cajun Crawfish Boil**

Market Price per person. Custom Priced Full Service Event. Pricing will be provided when quote has been requested. Place the number of people you are hosting and we will get with you to answer any **$0**

_____**Mardi Gras Shrimp Boil** **$0**

(1/2 lb per person) Market. Custom Priced Full Service Event. Pricing will be provided when quote has been requested. Place the number of people you are hosting and we will get with you to answer

TEXAS BBQ

_____**BBQ Plate - 2 Meat** **$20**

(Per person // 25 MINIMUM) Your choice of 2 meats served with your choice of bread along with pickles, onions, BBQ sauce and your choice of 2 sides.

_____**BBQ Plate - 3 Meat** **$23**

(Per person // 25 MINIMUM) Slow smoked brisket, chicken and sausage, served with your choice of bread along with pickles, onions, BBQ sauce and your choice of 2 sides.

_____**BBQ Sauce (Quart)** **$10**

_____**BBQ Sauce (Half Gallon)** **$20**

TEX MEX

_____**Fajitas** **$25**

(Per person) Tender marinated grilled beef and chicken fajitas (6 oz. per person), Mexican rice and beans a la charra, served with homemade pico de gallo, sour cream and cheddar cheese with your ch

DESSERT

_____**Pralines (dozen)** **$40**

48 HOUR NOTICE REQUIRED (2 dozen minimum)

_____**Peach Cobbler (half pan)** **$48**

(SERVES 10 to 15)

_____**Mamas Bread Pudding** **$3.49**

A lunch portion serving of our homemade bread pudding with rum sauce.

_____**Mamas Bread Pudding (half pan)** **$45**

(SERVES UP TO 24 LUNCH SIZE PORTIONS) Our homemade bread pudding with rum sauce.

_____**Mamas Bread Pudding (full pan)** **$85**

(SERVES UP TO 48 LUNCH SIZE PORTIONS) Our homemade bread pudding with rum sauce.

_____**Southern Pecan Pie (whole)** **$30**

12 pre-sliced pieces.

_____**King Cake (pound)** **$0**

(SERVES 10) **48 HOUR NOTICED REQUIRED** Filled with your choice of Cream Cheese, Cherry, Apple, Pineapple, or Blueberry. ***CONTACT YOUR C3 CONCIERGE FOR PRICING***

_____**King Cake (2 pounds)** **$0**

(SERVES 20) **48 HOUR NOTICED REQUIRED** Filled with your choice of Cream Cheese, Cherry, Apple, Pineapple, or Blueberry. ***CONTACT YOUR C3 CONCIERGE FOR PRICING***

_____**RC Brownies** **$30**

(1 dozen)

_____**RC Cookies** **$28**

(1 dozen) Choice of Hershey's Chocolate Chip or Reese's Peanut Butter

_____**Peach Cobbler (full pan)** **$95**

BEVERAGES

_____**Iced Tea (gallon)** **$10**

Served with 10 Cups, ice, sweetener and lemons.

_____**Lemonade (gallon)** **$10**

Served with 10 cups, ice, and lemons.

_____**Pepsi** **$2.5**

12 oz. can

_____**Diet Pepsi** **$2.5**

12 oz. can

_____**Bottled Water** **$2.5**

_____**Pony Keg** **$145**

(includes tap, tub, cups, & ice)

_____**Build Your Own Bar** **$0**

BAR INCLUDES PREMIUM: White wine, Vodka, Rum, Tequila,Bottle water, Coke, Diet Coke, 7up, and all mixers (tonic, club soda, Marg mix, Cranberry, OJ, etc). Clear / disposable glassware included. 3