

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

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

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)** **\$85**

(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.

|   |                |
|---|----------------|
| _____ <b>Boiled Spicy Shrimp Tray (12")</b>   | <b>\$100</b>   |
| **GLUTEN FREE** spicy boiled shrimp cooked in our famous boil and served with remoulade sauce.                        |                |
| _____ <b>Boiled Spicy Shrimp One Pound Tray, Peeled</b>   | <b>\$36</b>    |
| By the pound. Served with our Famous Ragin Cajun Remoulade.   |                |
| _____ <b>Boiled Spicy Shrimp Five Pound Tray, Peeled</b>  | <b>\$115</b>   |
| By the pound. Served with our Famous Ragin Cajun Remoulade.   |                |
| _____ <b>Mini Beef Sliders (per dozen)</b>  | <b>\$40</b>    |
| (2 DOZEN MINIMUM) Served by the dozen, with cheddar on a silver dollar roll. Provolone cheese available upon request. |                |
| _____ <b>Jumbo Chicken Wings (6)</b>  | <b>\$11.25</b> |
| Tossed in spicy wing sauce & served with your choice of dressing.   |                |
| _____ <b>Jumbo Chicken Wings (40)</b>   | <b>\$80</b>    |
| Tossed in spicy wing sauce & served with your choice of dressing.   |                |
| _____ <b>Jumbo Chicken Wings (60)</b>   | <b>\$115</b>   |
| Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing with celery sticks.    |                |
| _____ <b>Jumbo Chicken Wings (80)</b>   | <b>\$150</b>   |
| Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing with celery sticks.    |                |
| _____ <b>Louisiana Fried Crawfish Tails</b>   | <b>\$14.25</b> |
| A quarter pound of seasoned tails lightly fried.  |                |
| _____ <b>Fried Crawfish Tray (12 inch)</b>  |                |

(SERVES 10 to 15) Seasoned Louisiana crawfish tails, lightly fried & served with our Ragin Cajun Red Sauce. **\$135**

**\_\_\_\_\_ 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) \$1.99**

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

**\_\_\_\_\_ Hot Boudin ( 6 Inch) \$6.99**

A Lafayette, La tradition, this link is served boiled with onion & pickles.

**\_\_\_\_\_ Hot Boudin Link or Sausage Tray (12") \$38**

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

**\_\_\_\_\_ Hot Boudin Link or Sausage Tray (16") \$75**

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

**\_\_\_\_\_ Fried Boudin Balls (Dozen) \$20**

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

**\_\_\_\_\_ Boudin Combo Tray (16") \$70**

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

**\_\_\_\_\_ Fried Catfish Nugget Tray (16") \$160**

(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")**

(SERVES 10 to 15) Catfish filets sliced into nuggets. Delicately battered & succulently fried. Served with our famous Ragin Cajun Red Sauce & Homemade Tartar Sauce. **\$85**

\_\_\_\_\_ **Appetizer Tray (16")** **\$85**

(SERVES 15) Served with Boudin Balls, Jalapeno Cheddar Corn Nuggets, Meat Pies, Jalapeno Hush Puppies, and cilantro ranch for dipping

\_\_\_\_\_ **Mini Muffalotta Tray (Dozen)** **\$40**

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

\_\_\_\_\_ **Fresh Veggie Tray (12 inch)** **\$40**

(SERVES 10 to 15) Served with celery sticks, julienne carrots, olives, broccoli, cucumber and grape tomatoes with a homemade vegetable dip.

\_\_\_\_\_ **Fresh Veggie Tray (16 inch)** **\$70**

(SERVES 25 to 30) Served with celery sticks, julienne carrots, olives, broccoli, cucumber and grape tomatoes with a homemade vegetable dip.

\_\_\_\_\_ **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

\_\_\_\_\_ **Seasonal Fruit Tray (12 inch)**

|   |               |
|---|---------------|
| (SERVES 10 to 15) Cool, fresh seasonal fruit served with a tasty fruit dip.   | <b>\$60</b>   |
| <b>_____ Seasonal Fruit Tray (16 inch)</b>  | <b>\$95</b>   |
| <b>_____ Shrimp Skewer (each)</b><br>4 large shrimp on a skewer.  | <b>\$8</b>    |
| <b>_____ Veggie Skewer (each)</b><br>Grilled cherry tomatoes, red and yellow bell peppers, onion, and mushrooms in a light cajun seasoning. | <b>\$6</b>    |
| <b>_____ Chicken Skewer (each)</b>  | <b>\$8</b>    |
| <b>_____ Ribeye Skewer (each)</b>   | <b>\$13</b>   |
| <b>_____ Sausage Links (each)</b><br>4 inch sausage links.  | <b>\$2.79</b> |
| <b>_____ Assorted Fried Seafood Tray (16")</b>  | <b>\$225</b>  |
| <b>_____ French Bread (large)</b><br>24 pieces of French bread.   | <b>\$30</b>   |
| <b>_____ Dirty Rice (Gallon)</b><br>(SERVES APPROXIMATELY 25)   | <b>\$115</b>  |
| <b>_____ Homemade Coleslaw (gallon)</b>   | <b>\$55</b>   |
| <b>_____ Cornbread (full pan)</b><br>(SERVES 24 to 32) Choose from: 24 big pieces, or 48 smaller pieces.                                    | <b>\$45</b>   |
| <b>_____ Sweet Cornette (half pan)</b><br>(SERVES 18 to 20)   | <b>\$20</b>   |

\_\_\_\_\_ **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)** **\$145**

100 Mini Meatballs per tray

\_\_\_\_\_ **Blue Crab Fritter Tray (12 inch tray)** **\$95**

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)** **\$180**

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 inch)** **\$95**

(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 inch)** **\$155**

(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. **\$0**  
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

\_\_\_\_\_ **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** **\$16**  
(Per person) 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** **\$19**  
(Per person) 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** **\$23**  
(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**



|   |               |
|---|---------------|
| _____ <b>Pralines (dozen)</b>   | <b>\$35</b>   |
| **48 HOUR NOTICE REQUIRED** (2 dozen minimum)   |               |
| _____ <b>Peach Cobbler (half pan)</b>   | <b>\$38</b>   |
| (SERVES 10 to 15)   |               |
| _____ <b>Mamas Bread Pudding</b>  | <b>\$3.49</b> |
| A lunch portion serving of our homemade bread pudding with rum sauce.   |               |
| _____ <b>Mamas Bread Pudding (half pan)</b>   | <b>\$38</b>   |
| (SERVES UP TO 24 LUNCH SIZE PORTIONS) Our homemade bread pudding with rum sauce.  |               |
| _____ <b>Mamas Bread Pudding (full pan)</b>   | <b>\$72</b>   |
| (SERVES UP TO 48 LUNCH SIZE PORTIONS) Our homemade bread pudding with rum sauce.  |               |
| _____ <b>Southern Pecan Pie (whole)</b>   | <b>\$25</b>   |
| 12 pre-sliced pieces.   |               |
| _____ <b>King Cake (pound)</b>  | <b>\$0</b>    |
| (SERVES 10) **48 HOUR NOTICED REQUIRED** Filled with your choice of Cream Cheese, Cherry, Apple, Pineapple, or Blueberry. ***CONTACT YOUR C3 CONCIERGE FOR PRICING*** |               |
| _____ <b>King Cake (2 pounds)</b>   | <b>\$0</b>    |
| (SERVES 20) **48 HOUR NOTICED REQUIRED** Filled with your choice of Cream Cheese, Cherry, Apple, Pineapple, or Blueberry. ***CONTACT YOUR C3 CONCIERGE FOR PRICING*** |               |
| _____ <b>RC Brownies</b>  | <b>\$20</b>   |
| (1 dozen)   |               |

\_\_\_\_\_ **RC Cookies** **\$20**  
(1 dozen) Choice of Hershey's Chocolate Chip or Reese's  
Peanut Butter

\_\_\_\_\_ **Peach Cobbler (full pan)** **\$72**

## **BEVERAGES**

\_\_\_\_\_ **Iced Tea (gallon)** **\$12**  
Served with 10 Cups, ice, sweetener and lemons.

\_\_\_\_\_ **Lemonade (gallon)** **\$12**  
Served with 10 cups, ice, and lemons.

\_\_\_\_\_ **Pepsi** **\$1.99**  
12 oz. can

\_\_\_\_\_ **Diet Pepsi** **\$1.99**  
12 oz. can

\_\_\_\_\_ **Bottled Water** **\$1.89**

\_\_\_\_\_ **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