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

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

_____**Complete Set Up and Breakdown** **$100**

This includes tables cloths for the food and beverage station all the chaffing dishes and serving utensils needed for your event.

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

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 not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed $15). Your entree MUST be something on your order (i

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.

APPETIZERS

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

GLUTEN FREE Fresh tomatoes, onions, jalapeno, cilantro and chunks of gulf shrimp and fresh crab meat served with tortilla chips.

_____**Appetizer Tray (16")** **$100**

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

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

Hot boudin links rolled into individual balls, battered and deep fried.

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

(2 DOZEN MINIMUM) Served with provolone cheese on a silver dollar roll.

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

(Serves 10-15) Seasoned chicken tenders succulently fried with your choice of dipping sauce.

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

(Serves 25-30) Seasoned chicken tenders succulently fried with your choice of dipping sauce.

_____**Grilled Shrimp Skewer (Each)** **$11**

GLUTEN FREE 3 shrimp on a skewer.

_____**Grilled Veggie Skewer (Each)** **$6**

GLUTEN FREE

_____**Grilled Chicken Skewer (Each)** **$8**

GLUTEN FREE

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

(Serves 25-30) Delicately battered and lightly fried shrimp, catfish, oysters and crawfish tails. Served with our signature red sauce. **$250**

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

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

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

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

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

2 Dozen Minimum 2 inch round Italian sandwiches with Genoa salami, imported deli ham, Italian cheeses and Mandolas olive spread mix.

SALADS

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

(Serves 10-15) **GLUTEN FREE** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of 2 dressings.

_____**House Salad Tray (16")** **$65**

(Serves 25-30) **GLUTEN FREE** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of 2 dressings.

_____**Mandolas Caesar Salad Tray (12")** **$40**

(Serves 10-15) Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese.

_____**Mandolas Caesar Salad Tray (16")** **$70**

(Serves 25-30) Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese.

PACKAGES

_____RC Favorite Package (Small) **$365**

(Serves 10-15) House salad with choice of 2 dressings, fried catfish tray, fried shrimp tray, chicken and sausage jambalaya, red beans and rice with sausage, jalapeno hush puppies, homemade tartar

_____RC Favorite Package (Large) **$650**

(Serves 20-25) House salad with choice of 2 dressings, fried catfish tray, fried shrimp tray, chicken and sausage jambalaya, red beans and rice with sausage, jalapeno hush puppies, homemade tartar

_____Grill Package (Small) **$275**

(Serves 10-15) This package includes 12" house salad tray with choice of 2 dressings, 10 - 4 ounce grilled mahi mahi filets, 8 ounce homemade remoulade sauce, 10 - 4 ounce grilled chicken breasts,

_____Grill Package (Large) **$645**

(Serves 20-25) This package includes 16" tray house salad with choice of 2 dressings, 20 - 4 oz. grilled mahi mahi filets, 16 ounces homemade remoulade sauce, 15 - 4 oz. grilled chicken breasts, fu

_____Bayou Package (Small) **$195**

(Serves 10-15) Mandolas Caesar salad and your choice of two bayou dishes, served with your choice of cornbread, and warm peach cobbler.

_____Bayou Package (Large) **$380**

(Serves 20-25) Mandolas Caesar salad and your choice of two bayou dishes, served with your choice of cornbread, and warm peach cobbler.

_____Assorted 4" Seafood Po-Boy Package (Small)

(Serves 10-15) Assorted 4 inch seafood po-boy tray with red beans and rice with sausage, Zapp's potato chips, RC cookies, and RC brownies. **$195**

_____**Assorted 4" Seafood Po-Boy Package (Large)** **$335**

(Serves 20-25) Assorted 4 inch seafood po-boy tray with red beans and rice with sausage, Zapp's potato chips, RC cookies, and RC brownies.

SEAFOOD PLATTERS

_____**Boiled Spicy Shrimp (12 inch tray)** **$115**

(Serves 10-15) **GLUTEN FREE** Spicy boiled shrimp cooked in our famous boil and served with remoulade sauce.

_____**Shrimp Brochette (100)** **$375**

GLUTEN FREE Gulf shrimp wrapped in bacon and stuffed with provolone cheese and fresh jalapeno. Served with our famous Ragin Cajun remoulade, red sauce, or tartar sauce.

_____**Louisiana Fried Crawfish Tails (12 Inch)** **$145**

(Serves 10-15) Seasoned Louisiana crawfish tails, lightly fried and served with our Ragin Cajun Red Sauce.

_____**Louisiana Fried Crawfish Tails (16 Inch)** **$275**

(Serves 20-25) Seasoned Louisiana crawfish tails, lightly fried and served with our Ragin Cajun Red Sauce

_____**Gulf Coast Fried Shrimp (Half Pan)** **$120**

(Serves 10-15) Served with Ragin Cajun red sauce and homemade tartar sauce.

_____**Gulf Coast Fried Shrimp (Full Pan)** **$200**

(Serves 20-25) Served with Ragin Cajun red sauce and homemade tartar sauce.

FROM THE BAYOU

$45

_____
Chicken & Sausage Gumbo (Half Gallon) Client Favorite!
(Serves 8) Pan-braised chicken and sausage with fresh veggies in a rich dark roux. served over rice.

_____**Chicken & Sausage Gumbo (Gallon) Client Favorite!** **$80**

(Serves 15) Pan-braised chicken and sausage with fresh veggies in a rich dark roux. served over rice.

_____**Shrimp & Crab Gumbo (Half Gallon)** **$65**

(Serves 8) Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

_____**Shrimp & Crab Gumbo (Gallon)** **$110**

(Serves 15) Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

$35

_____
Red Beans & Rice with Sausage (Half Gallon) Client Favorite!
GLUTEN FREE Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side.

$65

_____
Red Beans & Rice with Sausage (Gallon) Client Favorite!
GLUTEN FREE Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side.

_____**Crawfish Etouffee (Half Gallon)** **$60**

(Serves 10) Crawfish smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth served with rice.

_____**Crawfish Etouffee (Gallon)** **$110**

(Serves 20) Crawfish smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth served with rice.

_____**Chicken & Sausage Jambalaya (Half Gallon)** **$45**

(Serves 10) Smoke sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce and served with rice.

_____**Chicken & Sausage Jambalaya (Gallon)** **$85**

(Serves 17-20) Smoke sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce and served with rice.

_____**Shrimp Creole (2 Gallons)** **$200**

(Serves 25)

_____**Shrimp and Grits with Andouille Sausage (2 Gallons)** **$225**

(Serves 25)

PASTA AND CHICKEN

_____**Penne Pasta with Grilled Chicken (Half Pan)** **$100**

(Serves 8-10) Penne pasta, grilled chicken and your choice of homemade sauce.

_____**Penne Pasta with Grilled Chicken (Full Pan)** **$190**

(Serves 20-25) Penne pasta, grilled chicken and your choice of homemade sauce.

_____**Seafood Lafourche (Half Pan)** **$135**

(Serves 8-10) Penne pasta with sauteed gulf coast shrimp and crawfish tails, slow roasted tomatoes, spring peas in housemade alfredo sauce, garnished with lump crabmeat.

_____**Mandolas Spaghetti & Meatballs (Half Pan)** **$80**

(Serves 8-10)

_____**Mandolas Spaghetti & Meatballs (Full Pan)** **$155**

(Serves 15-20)

_____**Seafood Lafourche (Full Pan)** **$260**

(Serves 15-20) Penne pasta with sauteed gulf coast shrimp, crawfish tails, sun-dried tomatoes and spring peas in our homemade Alfredo sauce, garnished with lump crab meat

_____**Veggie Penne Pasta (Half Pan)** **$60**

(Serves 8-10) Penne pasta with broccoli, spring peas, sun-dried tomatoes and Rosa sauce.

_____**Veggie Penne Pasta (Full Pan)** **$115**

(Serves 15-20) Penne pasta with broccoli, spring peas, sun-dried tomatoes and Rosa sauce

A LA CARTE

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

Jumbo gulf coast shrimp wrapped in bacon, stuffed with provolone cheese and fresh jalapenos.

_____**Grilled Salmon Filets (Each)** **$30**

GLUTEN FREE 7 ounce filets.

_____**Louisiana Boiled Crawfish (Per Pound)** **$0**

CONTACT YOUR C3 REP FOR PRICING

_____**Chicken Breast** **$26**

(6 ounce filets) **Choose grilled for a gluten free dish!!**

SIDES

_____**Creamy Coleslaw (Half Gallon)** **$38**

_____**Creamy Coleslaw (Gallon)** **$75**

_____**Dirty Rice (Half Gallon)** **$50**

_____**Sauteed Vegetables (Half Pan)** **$35**
(Serves 15-20)

_____**Sauteed Vegetables (Full Pan)** **$65**
(Serves 35-40)

_____**Boiled New Potatoes (Half Pan)** **$18**
(Serves 15-20)

_____**Boiled New Potatoes (Full Pan)** **$35**
(Serves 35-40)

_____**Sweet Cornett (Half Pan)** **$25**
(Serves 15-20)

_____**Sweet Cornett (Full Pan)** **$50**
(Serves 35-40)

_____**Hush Puppies (Half Pan)** **$48**
(Serves 15-20)

_____**Hush Puppies (Full Pan)** **$95**
(Serves 35-40)

_____**French Bread (12ct)** **$18**
Served with butter.

_____**French Fries (Half Pan)** **$38**
(Serves 15-20)

_____**Vegetarian Red Beans & Rice (Gallon)** **$65**

_____**Rosemary Potatoes (Full Pan)** **$50**
(Serves 35-40)

_____**French Fries (Full Pan)** **$73**
(Serves 35-40)

_____**Cornbread (Full Pan)** **$45**

_____**Cornbread (Half Pan)** **$23**

DESSERTS

_____**Pralines (Dozen)** **$40**
48 HOUR NOTICE REQUIRED (2 dozen minimum)

_____**Peach Cobbler (Half Pan)** **$48**
(Serves 15)

_____**Bread Pudding (Half Pan)** **$45**
(Serves 24) Our homemade bread pudding with rum sauce.

_____**Bread Pudding (Full Pan)** **$85**
(Serves 48) Our homemade bread pudding with rum sauce.

_____**Southern Pecan Pie (Whole)** **$30**
(Serves 12)

_____**King Cake (1 Pound)** **$0**
48 HOUR NOTICED REQUIRED (Serves 10) Your choice of cake filling. ***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 Cookies (Dozen)** **$28**

_____**RC Brownies (Dozen)** **$30**

_____**Peach Cobbler (Full Pan)** **$95**

(Serves 30)

BEVERAGES

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

Includes cups, sweetener and lemons. Ice available upon request.

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

Includes cups, sweetener and lemons. Ice available upon request.

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

12 oz can

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

12 oz can

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

_____**Bag of Ice and 10 Cups** **$4.29**

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 - Special Events**

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	**$0**