

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

|   |                |
|---|----------------|
| <b>_____ Shrimp &amp; Crab Campechana (Half Gallon)</b>   | <b>\$125</b>   |
| **GLUTEN FREE** Fresh tomatoes, onions, jalapeno, cilantro and chunks of gulf shrimp and fresh crab meat served with tortilla chips.  |                |
| <b>_____ Appetizer Tray (16")</b>   | <b>\$85</b>    |
| (Serves 25-30) Includes Boudin Balls, Jalapeno Cheddar Corn Nuggets, Meat Pies, Jalapeno Hush Puppies, and cilantro ranch for dipping |                |
| <b>_____ Fried Boudin Balls (Dozen)</b>   | <b>\$20</b>    |
| Hot boudin links rolled into individual balls, battered and deep fried.   |                |
| <b>_____ Hot Boudin (6 inch)</b>  | <b>\$6.99</b>  |
| A Lafayette, Louisiana tradition! Served boiled with onion and pickles.   |                |
| <b>_____ Mini Beef Sliders (Dozen)</b>  | <b>\$45</b>    |
| (2 DOZEN MINIMUM) Served with provolone cheese on a silver dollar roll.   |                |
| <b>_____ Jumbo Chicken Wings (6)</b>  | <b>\$11.25</b> |
| Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.                     |                |
| <b>_____ Chicken Tender Tray (12 inch)</b>  | <b>\$95</b>    |
| (Serves 10-15) Seasoned chicken tenders succulently fried with your choice of dipping sauce.  |                |
| <b>_____ Chicken Tender Tray (16 inch)</b>  | <b>\$155</b>   |
| (Serves 25-30) Seasoned chicken tenders succulently fried with your choice of dipping sauce.  |                |
| <b>_____ Grilled Shrimp Skewer (Each)</b>   | <b>\$8</b>     |
| **GLUTEN FREE** 3 shrimp on a skewer.   |                |

|   |                |
|---|----------------|
| <u>          </u> <b>Grilled Veggie Skewer (Each)</b>   | <b>\$6</b>     |
| <b>**GLUTEN FREE**</b>  |                |
| <u>          </u> <b>Grilled Chicken Skewer (Each)</b>  | <b>\$8</b>     |
| <b>**GLUTEN FREE**</b>  |                |
| <u>          </u> <b>Fresh Veggie Tray (12 inch)</b>  | <b>\$40</b>    |
| (Serves 10-15) <b>**GLUTEN FREE**</b> Served with cauliflower florets, baby carrots, mushrooms, broccoli, cucumbers, cherry tomatoes and your choice of dipping sauce |                |
| <u>          </u> <b>Seasonal Fruit Tray (12")</b>  | <b>\$65</b>    |
| <b>**Gluten Free**</b> (Serves 10-15) Cool, fresh seasonal fruit served with a tasty fruit dip.   |                |
| <u>          </u> <b>Seasonal Fruit Tray (16")</b>  | <b>\$100</b>   |
| <b>**Gluten Free**</b> (Serves 25-30) Cool, fresh seasonal fruit served with a tasty fruit dip.   |                |
| <u>          </u> <b>Assorted Fried Seafood Tray (16")</b>  | <b>\$225</b>   |
| (Serves 25-30) Delicately battered and lightly fried shrimp, catfish, oysters and crawfish tails. Served with our signature red sauce.                                |                |
| <u>          </u> <b>Jumbo Chicken Wings (12)</b>   | <b>\$19.25</b> |
| Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.   |                |
| <u>          </u> <b>Jumbo Chicken Wings (60)</b>   | <b>\$125</b>   |
| Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.   |                |
| <u>          </u> <b>Jumbo Chicken Wings (80)</b>   | <b>\$175</b>   |
| Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.   |                |
| <u>          </u> <b>Mini Muffulotta Tray (Dozen)</b>   |                |

**\*\*2 Dozen Minimum\*\*** 2 inch round Italian sandwiches with Genoa salami, imported deli ham, Italian cheeses and Mandolins olive spread mix. **\$50**

## **SALADS**

\_\_\_\_\_ **Side Salad** **\$5.15**

**\*\*GLUTEN FREE\*\*** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots 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 dressing.

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

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

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

**\*\*GLUTEN FREE\*\*** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of dressing.

\_\_\_\_\_ **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 (Side)** **\$5.15**

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

\_\_\_\_\_ **Mandolas Caesar Salad (Entree)** **\$9.15**

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

\_\_\_\_\_ **Mandolas Caesar Salad Tray (12")** **\$35**

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

\_\_\_\_\_ **Mandolas Caesar Salad Tray (16")** **\$65**

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

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

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

\_\_\_\_\_ **French Quarter Chicken Cobb Salad Tray (12")** **\$85**

(Serves 10-15) Pan-seared chicken, smoked bacon, hard-boiled egg, cheddar cheese, Artisan lettuce, grape tomatoes, red onions and cucumbers served with a chipotle ranch dressing.

\_\_\_\_\_ **French Quarter Chicken Cobb Salad Tray (16")** **\$135**

(Serves 20-30) Pan-seared chicken, smoked bacon, hard-boiled egg, cheddar cheese, Artisan lettuce, grape tomatoes, red onions and cucumbers served with a chipotle ranch dressing.

## **PACKAGES**

|   |              |
|---|--------------|
| <u>          </u> <b>RC Favorite Package (Small)</b>  | <b>\$335</b> |
| (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  |              |
| <u>          </u> <b>RC Favorite Package (Large)</b>  | <b>\$650</b> |
| (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  |              |
| <u>          </u> <b>Grill Package (Small)</b>  | <b>\$260</b> |
| (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,  |              |
| <u>          </u> <b>Grill Package (Large)</b>  | <b>\$450</b> |
| (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 |              |
| <u>          </u> <b>Bayou Package (Small)</b>  | <b>\$185</b> |
| (Serves 10-15) Mandolas Caesar salad and your choice of two bayou dishes, served with your choice of cornbread, and warm peach cobbler.   |              |
| <u>          </u> <b>Bayou Package (Large)</b>  | <b>\$370</b> |
| (Serves 20-25) Mandolas Caesar salad and your choice of two bayou dishes, served with your choice of cornbread, and warm peach cobbler.   |              |
| <u>          </u> <b>Shrimp Medley Package (Small)</b>  |              |
| (Serves 10-15) House salad with choice of 2 dressings, boiled, fried and grilled shrimp, red beans and rice, homemade tartar  |              |

sauce, homemade remoulade, red sauce, boiled new potatoes,  
corn on the c **\$330**

**\_\_\_\_\_ Shrimp Medley Package (Large) \$575**

(Serves 20-25) House salad with choice of 2 dressings, boiled,  
fried and grilled shrimp, red beans and rice, homemade tartar  
sauce, homemade remoulade, red sauce, boiled new potatoes,  
corn on the c

**\_\_\_\_\_ Assorted 4" Seafood Po-Boy Package (Small) \$175**

(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.

**\_\_\_\_\_ Assorted 4" Seafood Po-Boy Package (Large) \$290**

(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.

**\_\_\_\_\_ Assorted 4" Deli Po-Boy Package (Small) \$160**

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

**\_\_\_\_\_ Assorted 4" Deli Po-Boy Package (Large) \$270**

(Serves 20-25) Assorted 4 inch Deli 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) \$85**

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

**\_\_\_\_\_ Shrimp Brochette (100)**



**\*\*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. **\$375**

**Louisiana Fried Crawfish Tails (12 Inch)** **\$135**  
(Serves 10-15) Seasoned Louisiana crawfish tails, lightly fried and served with our Ragin Cajun Red Sauce.

**Louisiana Fried Crawfish Tails (16 Inch)** **\$255**  
(Serves 20-25) Seasoned Louisiana crawfish tails, lightly fried and served with our Ragin Cajun Red Sauce

**Fried Mississippi Domestic Catfish Filets (2 - 7 oz)** **\$22.25**  
Served with fries and hush puppies

**Gulf Coast Fried Shrimp (Half Pan)** **\$90**  
(Serves 10-15) Served with Ragin Cajun red sauce and homemade tartar sauce.

**Gulf Coast Fried Shrimp (Full Pan)** **\$155**  
(Serves 20-25) Served with Ragin Cajun red sauce and homemade tartar sauce.

**Shrimp Medley Tray (16 Inch)** **\$145**  
(Serves 20-25) Grilled, fried, and boiled shrimp, served with Ragin Cajun red sauce.

**Gulf Coast Fried Shrimp (One Dozen)** **\$17.25**  
Served with fries and hush puppies

## **FROM THE BAYOU**

**Chicken & Sausage Gumbo (Cup) Client Favorite!** **\$7.15**  
Pan-braised chicken and sausage with fresh veggies in a rich dark roux, served over rice.

\_\_\_\_\_ **Chicken & Sausage Gumbo (Bowl) Client Favorite!** **\$11.25**  
Pan-braised chicken and sausage with fresh veggies in a rich dark roux, served over rice.

\_\_\_\_\_ **Chicken & Sausage Gumbo (Half Gallon) Client Favorite!** **\$40**  
(Serves 8) Pan-braised chicken and sausage with fresh veggies in a rich dark roux. served over rice.

\_\_\_\_\_ **Chicken & Sausage Gumbo (Gallon) Client Favorite!** **\$65**  
(Serves 15) Pan-braised chicken and sausage with fresh veggies in a rich dark roux. served over rice.

\_\_\_\_\_ **Shrimp & Crab Gumbo (Cup)** **\$9.15**  
Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

\_\_\_\_\_ **Shrimp & Crab Gumbo (Bowl)** **\$13.15**  
Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

\_\_\_\_\_ **Shrimp & Crab Gumbo (Half Gallon)** **\$55**  
(Serves 8) Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

\_\_\_\_\_ **Shrimp & Crab Gumbo (Gallon)** **\$100**  
(Serves 15) Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

\_\_\_\_\_ **Red Beans & Rice with Sausage (Cup) Client Favorite!** **\$6.15**  
\*\*GLUTEN FREE\*\* Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side.

\_\_\_\_\_ **Red Beans & Rice with Sausage (Bowl) Client Favorite!**

**\*\*GLUTEN FREE\*\*** Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side. **\$10.15**

**\$30**

---

**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.

**\$55**

---

**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 (Cup)**

**\$10.15**

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

---

**Crawfish Etouffee (Bowl)**

**\$16.25**

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

---

**Crawfish Etouffee (Half Gallon)**

**\$55**

(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)**

**\$90**

(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 (Cup)**

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

with rice. **\$7.15**

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

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

**\_\_\_\_\_ Chicken & Sausage Jambalaya (Half Gallon) **\$40****

(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) **\$65****

(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) **\$140****

(Serves 25)

**\_\_\_\_\_ Shrimp and Grits with Andouille Sausage (2 Gallons) **\$275****

(Serves 25)

## **PASTA AND CHICKEN**

**\_\_\_\_\_ Penne Pasta with Grilled Chicken (Half Pan) **\$95****

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

**\_\_\_\_\_ Penne Pasta with Grilled Chicken (Full Pan) **\$185****

(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)** **\$65**  
(Serves 8-10)

\_\_\_\_\_ **Mandolas Spaghetti & Meatballs (Full Pan)** **\$130**  
(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)** **\$50**  
(Serves 8-10) Penne pasta with broccoli, spring peas, sun-dried tomatoes and Rosa sauce.

\_\_\_\_\_ **Veggie Penne Pasta (Full Pan)** **\$95**  
(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.

\_\_\_\_\_ **Louisiana Fried Crawfish Tails** **\$14.25**  
A quarter pound of seasoned tails lightly fried, served with Ragin Cajun red sauce.

\_\_\_\_\_ **Boiled Spicy Shrimp - Peeled (Pound)** **\$36**  
**\*\*GLUTEN FREE\*\*** Served with our Famous Ragin Cajun Remoulade.

\_\_\_\_\_ **Grilled Salmon Filets (Each)** **\$14.15**  
**\*\*GLUTEN FREE\*\*** 7 ounce filets.

\_\_\_\_\_ **Grilled Mahi Filets (Each)** **\$14.15**  
\*72 HOUR NOTICE \*\* \*\*GLUTEN FREE\*\* 6 ounce filets.

\_\_\_\_\_ **Boiled Spicy Shrimp - Peeled (5 pounds)** **\$100**  
\*\*GLUTEN FREE\*\* Served with our Famous Ragin Cajun Remoulade.

\_\_\_\_\_ **Gulf Coast Fried Shrimp (Pound)** **\$28.99**  
(1 pound is 33 shrimp) Served with Ragin Cajun red sauce.

\_\_\_\_\_ **Fried Mississippi Domestic Catfish Filets (Each) Client Favorite!** **\$4.49**  
4 oz. filets

\_\_\_\_\_ **Louisiana Boiled Crawfish (Per Pound)** **\$0**  
CONTACT YOUR C3 REP FOR PRICING

\_\_\_\_\_ **Grilled Gulf Coast Shrimp (21/25 Per Pound)** **\$16**  
Seasoned in 7 spices served with our signature remoulade.

\_\_\_\_\_ **Grilled Gulf Coast Shrimp (16/20 Per Pound)** **\$26**  
Seasoned in 7 spices served with our signature remoulade.

\_\_\_\_\_ **Chicken Breast** **\$6.99**  
(6 ounce filets) \*\*Choose grilled for a gluten free dish!!\*\*

## **SIDES**

\_\_\_\_\_ **Creamy Coleslaw (Each)** **\$3.99**

\_\_\_\_\_ **Creamy Coleslaw (Half Gallon)** **\$34**

\_\_\_\_\_ **Creamy Coleslaw (Gallon)** **\$68**

|   |               |
|---|---------------|
| _____ <b>Dirty Rice (Half Gallon)</b>                         | <b>\$40</b>   |
| _____ <b>Sauteed Vegetables (Half Pan)</b><br>(Serves 15-20)  | <b>\$35</b>   |
| _____ <b>Sauteed Vegetables (Full Pan)</b><br>(Serves 35-40)  | <b>\$65</b>   |
| _____ <b>Boiled New Potatoes (Half Pan)</b><br>(Serves 15-20) | <b>\$18</b>   |
| _____ <b>Boiled New Potatoes (Full Pan)</b><br>(Serves 35-40) | <b>\$35</b>   |
| _____ <b>Sweet Cornett (Half Pan)</b><br>(Serves 15-20)       | <b>\$23</b>   |
| _____ <b>Sweet Cornett (Full Pan)</b><br>(Serves 35-40)       | <b>\$45</b>   |
| _____ <b>Hush Puppies (Half Pan)</b><br>(Serves 15-20)        | <b>\$40</b>   |
| _____ <b>Hush Puppies (Full Pan)</b><br>(Serves 35-40)        | <b>\$80</b>   |
| _____ <b>French Bread</b><br>Served with butter.              | <b>\$1.29</b> |
| _____ <b>French Fries (Half Pan)</b><br>(Serves 15-20)        | <b>\$35</b>   |
| _____ <b>Vegetarian Red Beans &amp; Rice (Gallon)</b>         | <b>\$55</b>   |
| _____ <b>Rosemary Potatoes (Full Pan)</b>                     |               |

(Serves 35-40) **\$45**

\_\_\_\_\_ **French Fries (Full Pan)** **\$65**

(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)** **\$40**

(Serves 15)

\_\_\_\_\_ **Bread Pudding (Each)** **\$8.15**

Our homemade bread pudding with rum sauce.

\_\_\_\_\_ **Bread Pudding (Half Pan)** **\$38**

(Serves 24) Our homemade bread pudding with rum sauce.

\_\_\_\_\_ **Bread Pudding (Full Pan)** **\$72**

(Serves 48) Our homemade bread pudding with rum sauce.

\_\_\_\_\_ **Southern Pecan Pie (Each)** **\$6.99**

\_\_\_\_\_ **Southern Pecan Pie (Whole)** **\$28**

(Serves 12)

\_\_\_\_\_ **King Cake (1 Pound)** **\$0**

**\*\*48 HOUR NOTICE REQUIRED\*\*** (Serves 10) Your choice of cake filling. **\*\*\*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 Cookies (Dozen)</b> | <b>\$25</b> |
|---------------------------------|-------------|

|                                  |             |
|----------------------------------|-------------|
| _____ <b>RC Brownies (Dozen)</b> | <b>\$27</b> |
|----------------------------------|-------------|

|                                       |             |
|---------------------------------------|-------------|
| _____ <b>Peach Cobbler (Full Pan)</b> | <b>\$75</b> |
|---------------------------------------|-------------|

(Serves 30)

## **BEVERAGES**

|                                |             |
|--------------------------------|-------------|
| _____ <b>Iced Tea (Gallon)</b> | <b>\$10</b> |
|--------------------------------|-------------|

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

|                                |             |
|--------------------------------|-------------|
| _____ <b>Lemonade (Gallon)</b> | <b>\$10</b> |
|--------------------------------|-------------|

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

|                    |            |
|--------------------|------------|
| _____ <b>Pepsi</b> | <b>\$2</b> |
|--------------------|------------|

12 oz can

|                         |            |
|-------------------------|------------|
| _____ <b>Diet Pepsi</b> | <b>\$2</b> |
|-------------------------|------------|

12 oz can

|                            |            |
|----------------------------|------------|
| _____ <b>Bottled Water</b> | <b>\$2</b> |
|----------------------------|------------|

|                                     |               |
|-------------------------------------|---------------|
| _____ <b>Bag of Ice and 10 Cups</b> | <b>\$4.29</b> |
|-------------------------------------|---------------|

## **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**

**\$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