

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 - Sandwiches and Salads**

### **SERVICE LEVELS**

\_\_\_\_\_ **Set Up Service** **\$75**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

\_\_\_\_\_ **\*\*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 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.

### **SALADS**

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

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

_____ <b>Fried Oyster Caesar Salad (Entree)</b>	<b>\$20.25</b>
Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese and fried oysters.	
_____ <b>Buffalo Crawfish Salad (Entree)</b>	<b>\$18.25</b>
Fried crawfish tails tossed in homemade Buffalo sauce, romaine lettuce and sweet roasted corn, served with bleu cheese or ranch	
_____ <b>Fried Crawfish Salad (Entree)</b>	<b>\$17.25</b>
Fried crawfish tails, artisan lettuce and parmesan cheese, served with Creole mustard dressing	
_____ <b>House Salad Tray (12")</b>	<b>\$35</b>
(Serves 10-15) Artisan lettuce, tomatoes, red onions, cucumbers and carrots with your choice of dressing.	
_____ <b>House Salad Tray (16")</b>	<b>\$60</b>
(Serves 25-30) Artisan lettuce, tomatoes, red onions, cucumbers and carrots with your choice of two dressings.	
_____ <b>Caesar Salad (Entree)</b>	<b>\$9.15</b>
Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh Parmesan cheese.	
_____ <b>Caesar Salad Tray (12")</b>	<b>\$35</b>
(Serves 10-15) Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh Parmesan cheese.	
_____ <b>Caesar Salad Tray (16")</b>	<b>\$60</b>
(Serves 25-30) Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh Parmesan cheese.	
_____ <b>French Quarter Cobb Salad (Entree)</b>	

Smoked turkey, smoked bacon, hard boiled egg, cheddar cheese, artisan lettuce, tomatoes, red onions and cucumbers. Served with your choice of dressing. **\$16.25**

**\_\_\_\_\_ 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 25-30) Pan-seared chicken, smoked bacon, hard-boiled egg, cheddar cheese, Artisan lettuce, grape tomatoes, red onions and cucumbers served with a chipotle ranch dressing.

**\_\_\_\_\_ Grilled Chicken Salad (Entree)** **\$15.25**  
Grilled chicken, artisan lettuce, tomatoes, red onions, cucumbers and candied pecans served with your choice of dressing.

**\_\_\_\_\_ 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.

**\_\_\_\_\_ Fresh Veggie Tray (12 ")** **\$40**  
(Serves 10-15) Served with cauliflowerettes, baby carrots, mushrooms, broccoli, cucumbers, cherry tomatoes and your choice of dressing.

**\_\_\_\_\_ Fresh Veggie Tray (16")** **\$70**  
(Serves 25-30) Served with cauliflowerettes, baby carrots, mushrooms, broccoli, cucumbers, cherry tomatoes and your choice of dressing.

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

(Serves 10-15) Cool, fresh seasonal fruit served with a tasty fruit dip. **\$60**

\_\_\_\_\_ **Seasonal Fruit Tray (16")** **\$95**

(Serves 25-30) Cool, fresh seasonal fruit served with a tasty fruit dip.

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

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 Mandolins olive spread. Served with your choice side and dessert.

\_\_\_\_\_ **Grilled Chicken Sandwich Box Lunch** **\$15**

Served with your choice of side and dessert.

\_\_\_\_\_ **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.

\_\_\_\_\_ **Vegetarian Sandwich Box Lunch** **\$14**

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.

## **SANDWICH TRAYS**

\_\_\_\_\_ **Seafood Po-Boy Tray** **\$100**

(Serves 12-16) Your choice of 14 Classic Ragin Cajun po-boys on 4" French bread. Served with iceberg lettuce, sliced tomatoes, Ragin Cajun red sauce and homemade tartar sauce on the side.

\_\_\_\_\_ **Deli Po-Boy Tray** **\$85**

(Serves 12-16) 14 assorted 4" deli po-boys served with shredded iceberg lettuce, sliced tomatoes, red onions with mustard and mayo packets on the side. Po-boys include Roast Beef & Cheddar, Mesquit

\_\_\_\_\_ **Big Ole Po-Boy (4 Foot)** **\$150**

**\*\*24 HOUR NOTICE REQUIRED\*\*** (Serves 20-25) Loaded po-boy with roast beef, imported deli ham, Genoa salami, turkey, American and provolone cheeses, with shredded iceberg lettuce, sliced tomatoes a

\_\_\_\_\_ **Big Ole Po-Boy (6 Foot)** **\$195**

**\*\*24 HOUR NOTICE REQUIRED\*\*** (Serves 35-45) Loaded po-boy with roast beef, imported deli ham, Genoa salami, turkey, American and provolone cheeses, with shredded iceberg lettuce, sliced tomatoes a

## **SIDES**

\_\_\_\_\_ **Cornbread (Half Pan)** **\$23**

(Serves 10-15)

\_\_\_\_\_ **Cornbread (Full Pan)** **\$45**

(Serves 20-25)

\_\_\_\_\_ **French Bread** **\$1.29**

Served with butter.

\_\_\_\_\_ **Traditional Potato Salad (Half Gallon)** **\$28**

**\*\*24 Hour Notice Required\*\*** (Serves 8-10)

_____ <b>Traditional Potato Salad (Gallon)</b>	<b>\$50</b>
**24 Hour Notice Required** (Serves 15-20)	
_____ <b>Mashed Potatoes (Half Pan)</b>	<b>\$50</b>
(Serves 18-20)	
_____ <b>Mashed Potatoes (Full Pan)</b>	<b>\$100</b>
(Serves 35-40)	
_____ <b>Boiled Potatoes (Half Pan)</b>	<b>\$18</b>
(Serves 18-20)	
_____ <b>Boiled Potatoes (Full Pan)</b>	<b>\$35</b>
(Serves 35-40)	
_____ <b>Fries (Half Pan)</b>	<b>\$24</b>
(Serves 10-12)	
_____ <b>Fries (Full Pan)</b>	<b>\$50</b>
(Serves 20-25)	
_____ <b>Creamy Coleslaw (Half Gallon)</b>	<b>\$28</b>
(Serves 8-10)	
_____ <b>Creamy Coleslaw (Gallon)</b>	<b>\$55</b>
(Serves 15-20)	
_____ <b>Cold Pasta Salad (Half Gallon)</b>	<b>\$20</b>
(Serves 8-10) A combination of spinach, tomato and egg rotini noodles, and crisp vegetables blended with milk Italian dressing.	
_____ <b>Cold Pasta Salad (Gallon)</b>	<b>\$38</b>
(Serves 15-20) A combination of spinach, tomato and egg rotini noodles, and crisp vegetables blended with mild Italian dressing	

\_\_\_\_\_ **Cornette (Half Pan)** **\$20**  
(Serves 8-10)

\_\_\_\_\_ **Cornette (Full Pan)** **\$45**  
(Serves 18-20)

\_\_\_\_\_ **Jumbo Chicken Wings (6)** **\$11.25**  
Tossed in our spicy homemade wing sauce. Served with celery  
and your choice of dipping sauce.

\_\_\_\_\_ **Jumbo Chicken Wings (40)** **\$80**  
Tossed in our spicy homemade wing sauce. Served with celery  
and your choice of dipping sauce.

\_\_\_\_\_ **Chicken Tender Tray (16")** **\$155**  
(Serves 25-30) 65 seasoned chicken tenders succulency fried  
with your choice of dipping sauce.

\_\_\_\_\_ **Grilled Salmon Fillet (Each)** **\$14.15**  
7 oz. grilled salmon fillet.

\_\_\_\_\_ **Grilled Shrimp Skewers** **\$8**  
3 grilled shrimp on a skewer.

\_\_\_\_\_ **Zapps Potato Chips** **\$1.99**

## **FROM THE BAYOU**

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

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

<u>          </u>	<b>Chicken &amp; Sausage Gumbo (Half Gallon)</b>	<b>\$40</b>
	(Serves 8-10) Pan-braised chicken and sausage with fresh veggies in a rich dark roux, served with rice.	
<u>          </u>	<b>Chicken &amp; Sausage Gumbo (Gallon)</b>	<b>\$65</b>
	(Serves 18-20) Pan-braised chicken and sausage with fresh veggies in a rich dark roux, served with rice.	
<u>          </u>	<b>Shrimp &amp; Crab Gumbo (Cup)</b>	<b>\$9.15</b>
	Fresh gulf coast shrimp and lump crab meat with fresh veggies in a rich dark roux, served with rice.	
<u>          </u>	<b>Shrimp &amp; Crab Gumbo (Bowl)</b>	<b>\$13.15</b>
	Fresh gulf coast shrimp and lump crab meat with fresh veggies in a rich dark roux, served with rice.	
<u>          </u>	<b>Shrimp &amp; Crab Gumbo (Half Gallon)</b>	<b>\$62</b>
	(Serves 8-10) Fresh gulf coast shrimp and lump crab meat with fresh veggies in a rich dark roux, served with rice.	
<u>          </u>	<b>Shrimp &amp; Crab Gumbo (Gallon)</b>	<b>\$110</b>
	(Serves 18-20) Fresh gulf coast shrimp and lump crab meat with fresh veggies in a rich dark roux, served with rice.	
<u>          </u>	<b>Chicken &amp; Sausage Jambalaya (Cup)</b>	<b>\$7.15</b>
	Smoked sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce, served with rice.	
<u>          </u>	<b>Chicken &amp; Sausage Jambalaya (Bowl)</b>	<b>\$10.25</b>
	Smoked sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce, served with rice.	
<u>          </u>	<b>Chicken &amp; Sausage Jambalaya (Half Gallon)</b>	
	(Serves 8-10) Smoked sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato	

sauce, served with rice. **\$38**

**\_\_\_\_\_ Chicken & Sausage Jambalaya (Gallon) **\$65****

(Serves 18-20) Smoked sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce, 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.

**\_\_\_\_\_ Crawfish Etouffee (Half Gallon) **\$55****

(Serves 8-10) Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, served with rice.

**\_\_\_\_\_ Crawfish Etouffee (Gallon) **\$90****

(Serves 18-20) Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, 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.

_____ <b>Shrimp Etouffee (Half Gallon)</b>	<b>\$55</b>
(Serves 8-10) Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, served with rice.	
_____ <b>Shrimp Etouffee (Gallon)</b>	<b>\$90</b>
(Serves 18-20) Shrimp smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth, served with rice.	
_____ <b>Shrimp Creole (2 Gallons)</b>	<b>\$150</b>
**24 Hours Notice Required** (Serves 35-40)	
_____ <b>Red Beans &amp; Rice (Cup)</b>	<b>\$6.15</b>
_____ <b>Red Beans &amp; Rice with Sausage (Cup)</b>	<b>\$6.15</b>
Red beans cooked Acadian style, served with rice.	
_____ <b>Red Beans &amp; Rice with Sausage (Bowl)</b>	<b>\$10.15</b>
Red beans cooked Acadian style, served with rice.	
_____ <b>Red Beans &amp; Rice with Sausage (Half Gallon)</b>	<b>\$35</b>
(Serves 8-10) Red beans cooked Acadian style, served with rice.	
_____ <b>Red Beans &amp; Rice with Sausage (Gallon)</b>	<b>\$60</b>
(Serves 18-20) Red beans cooked Acadian style, served with rice.	
_____ <b>Hush Puppies (Half Pan)</b>	<b>\$32</b>
(Serves 18-20) 100 pieces.	
_____ <b>Hush Puppies (Full Pan)</b>	<b>\$65</b>
(Serves 35-40) 200 pieces.	
_____ <b>Fried Boudin Balls (Dozen)</b>	

Hot boudin links rolled into individual balls, battered and deep fried. **\$20**

\_\_\_\_\_ **Dirty Rice (Cup)** **\$4.25**

## **DESSERTS**

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

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

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

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

\_\_\_\_\_ **Peach Cobbler (Half Pan)** **\$38**

(Serves 12-15)

\_\_\_\_\_ **Peach Cobbler (Full Pan)** **\$72**

(Serves 25-30)

\_\_\_\_\_ **Southern Pecan Pie (Whole)** **\$25**

12 pre-sliced pieces.

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

\_\_\_\_\_ **Pralines (Dozen)** **\$35**

**\*\*48 HOUR NOTICE REQUIRED\*\*** (2 dozen minimum)

\_\_\_\_\_ **RC Cookies (Dozen)** **\$20**

\_\_\_\_\_ **RC Brownies (Dozen)** **\$20**

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

## **BEVERAGES**

_____ <b>Iced Tea (Gallon)</b>	<b>\$12</b>
Served with 10 cups, sweetener and lemons. Ice available upon request.	

_____ <b>Lemonade (Gallon)</b>	<b>\$12</b>
Served with 10 cups, sweetener and lemons. Ice available upon request.	

_____ <b>Pepsi (12 oz. can)</b>	<b>\$1.99</b>
---------------------------------	---------------

_____ <b>Diet Pepsi (12 oz. can)</b>	<b>\$1.99</b>
--------------------------------------	---------------

_____ <b>Bottled Water</b>	<b>\$1.89</b>
----------------------------	---------------