

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: _____

Ranch Hand

SERVICE LEVELS

_____ **Set Up Service** **\$100**

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

_____ ****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 no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

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

_____ **Chips, Salsa Roja, and Guacamole (Per Person)**

(10 Minimum) Home-made guacamole and salsa roja, served with chips. (V, VEG, GF, EF, NF, SF, DF) **\$5**

_____ Southwestern Sliders (1 Per Person) \$5

(10 Minimum) Your choice of southwestern braised pulled pork or BBQ braised jackfruit - topped with ginger apple slaw and pear sambal, served on a potato bun. Gluten free buns upon request for an a

_____ Peppered Pulled Beef Sliders (1 Per Person) \$5

(10 Minimum) Chicago-style Italian pulled beef, provolone, and gardenia served on a potato bun. Gluten free buns upon request for an additional charge.(EF, NF, SF)

_____ Crostini Trio (Per Person) \$7

(10 Minimum) Tomato bruschetta, cowboy caviar, and hummus. (V, VEG, DF, EF, NF, SF)

_____ Caprese Skewers \$5

(10 Minimum) Herbed Mozzarella, cherry tomato, fresh basil. (GF, EF, NF, SF)

_____ Rancher's Charcuterie (Per Person) \$14

(10 Minimum) Artisan cheeses, olives, farm fresh fruits, and straight-from-the-ranch meat cuts. (GF, EF, SF)

_____ Vegetable Crudite (Per Person) \$6

(10 Minimum) Assorted seasonal veggies with jalapeno creme fraiche. (V, VEG, GF, EF, NF, SF)

_____ Skewers (1 Per Person) \$6

(10 minimum) Farm fresh seasonal grilled vegetables, and your choice of sirloin, chicken, or all veggie. (GF, DF, EF, NF, SF)

_____ Stuffed Jalapeno (1 Per Person) \$7

(10 minimum) Apricot goat cheese stuffed jalapeno with grilled shrimp. (GF, EF, NF, SF)

_____ **Bacon & Bourbon Stuffed Mushrooms (Per Person)** **\$6**
(10 Minimum) Bourbon bacon, cream cheese, and caramelized onion. Gluten free available by request. (NF, SF)

BOWLS

_____ **Green Bowl** **\$10**
Organic spinach, arugula, avocado, broccolini, cucumber, roasted brussels sprouts, roasted pepitas, chimmi-kale slaw, with green onion vinaigrette. (V, VG, GF, EF, NF, SF, DF)

_____ **Heartbrand Plate** **\$10**
Lemony grilled kale, rosemary roasted sweet potatoes, avocado, roasted pepitas, and habanero chimichurri. (V, VG, GF, EF, NF, SF, DF.)

_____ **Basil Bowl** **\$10**
Baby arugula, roasted petite carrots, broccolini, roasted red beets, butternut squash, and quinoa, with basil pesto vinaigrette. (V, VG, GF, EF, SF)

_____ **Cilantro Bowl** **\$10**
Organic spinach, fresh grilled sweet corn, black beans, cucumber, pickled watermelon radish, and avocado, with jalapeno lime vinaigrette. (V, VG, GF, EF, NF, SF, DF)

_____ **Rosemary Bowl** **\$10**
Organic spinach, forbidden rice, rosemary roasted sweet potatoes, roasted pepitas and goat cheese, with apple cider vinaigrette. Optional choice of hot protein for an upcharge. (V, GF, EF, SF)

MEAL STATIONS

_____ **Street Taco Bar (Per Person)**
(10 Person Minimum) Flour tortillas, corn tortillas, salsa roja, queso fresco, grilled corn, black beans, black rice, pickled red

cabbage, shredded romaine, diced roma tomatoes, red onion, grilled **\$17**

_____ **Slider Bar (Per Person)** **\$15**

(10 Person Minimum) Mini brioche buns, southwestern pulled pork, Chicago-style pulled beef, BBQ braised jackfruit, chimi-kale slaw, ginger appl slaw, baby arugula, goat cheese, queso fresco, caramel

_____ **Stuffed Avocado Bar (Per Person)** **\$12**

(10 Person Minimum) Avocados (raw or grilled), cilantro yogurt, citrus vinaigrette, goat cheese, red onions, roasted pepitas, red quinoa, Pico de Gallo, and diced pork belly bits. Add protein for

_____ **Sweet Potato Bar (Per Person)** **\$11**

(10 Person Minimum) Baked sweet potatoes, garlic confit butter, chive creme fraiche, queso fresco, green onions, chopped pecans, chalsa black beans, corn salsa, and diced pork belly bits. Add prot

_____ **The Wagoneer Bowl Station** **\$18.5**

(10 minimum) Your choice of all of the amazing ingredients that make our bowls delicious for a build-your-own-bowl experience.

_____ **The Stage Coach Bowl Station** **\$22.5**

(10 minimum) Your choice of all of the amazing ingredients that make our bowls delicious for a build-your-own-bowl experience.

DESSERT

_____ **Assorted Cookies** **\$3**

(EACH)

_____ **Rocky Road Brownies** **\$5**

(EACH)

_____ **Assorted Mini Cheese Cakes**

(EACH)	\$6
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BEVERAGES

_____ Richards Rainwater Sparkling (Bottle)	\$3
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_____ Richards Rainwater Still (Bottle)	\$3
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_____ Yayaya Sweet Tea (Bottle)	\$4
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EXTRAS

_____ Catering Service Agreement	\$0
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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
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