

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: _____

Catering by George - 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

_____ ****SPECIAL DIETARY ITEM**** **\$17.95**

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

PLATES AND UTENSILS

_____ **\$0**

Complimentary Plates, Napkins, Utensils, Serving Utensils

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

DIPS AND PLATTERS

_____ **Guacamole Dip with Homemade Tortilla Chips** **\$4.5**
(15 MINIMUM)

_____ **Sala Rojo with Homemade Tortilla Chips** **\$2.5**
(15 MINIMUM)

_____ **Chile Con Queso with Homemade Tortillas Chips** **\$4.25**
(15 MINIMUM)

_____ **Hummus with Pita Chips**

(15 MINIMUM) **\$3.9**

_____ **Baked Brie Wrapped in Puff Pastry (Small)** **\$29.9**

(SERVES 10) Your choice of apricot or raspberry filling, served with french bread rounds.

_____ **Baked Brie Wrapped in Puff Pastry (Large)** **\$49.9**

(SERVES 25) Your choice of apricot or raspberry filling, served with french bread rounds.

_____ **Feta Cheese & Sun Dried Tomato Torta (Small)** **\$29.9**

(SERVES 10) Our famous spread is perfect on crackers or bread rounds.

_____ **Feta Cheese & Sun Dried Tomato Torta (Large)** **\$49.9**

(SERVES 25) Our famous spread is perfect on crackers or bread rounds..

_____ **Artisan cheese** **\$4.75**

(Per Person) An artistic display of imported and domestic cheeses with crackers and bread rounds.

_____ **Antipasto** **\$6.25**

(Per Person) Variety of olives, marinated vegetables, cheeses and smoked meats.

_____ **Crab & Artichoke Dip** **\$4.9**

(15 MINIMUM) Served with French bread rounds.

C3 SPECIALLY DESIGNED MENU

_____ **Reception Package 1 (Per Person)** **\$28.2**

(2 Pieces Per Person) CILANTRO CHICKEN SKEWERS - skewered chicken breast tenderloin dusted in cilantro breading, served with honey jalapeno dipping sauce. ARMADILLO EGGS - jalapenos stuffed with c

_____ **Reception Package 2 (Per Person)** **\$29.25**

(2 Pieces Per Person) BABY RED POTATOES - red potato cups filled with chicken and spinach. BRIE KISSES - individual puff pastry with brie and raspberry filling. TAGLIATA- skewered sliced strips

_____ **Reception Package 3 (Per Person)** **\$29.8**

(2 Pieces Per Person) MINI BEEF WELLINGTON - puff pastries with tender beef, spinach and mushrooms. CRAB CAKES - with a roasted pepper and chive aioli sauce. ROSEMARY CHICKEN SKEWERS - grilled

_____ **Reception Package 4 (Per Person)** **\$22.6**

(2 Pieces Per Person) THAI MEATBALLS - with a crushed red pepper and apricot sauce. CHICKEN ROULADES - savory pinwheel filled with a creamy basil sauce. SEAFOOD STUFFED MUSHROOMS - mushroom caps

CHICKEN HORS D'OEUVRES

_____ **Cilantro Chicken Skewers** **\$4.9**

(15 MINIMUM) 2 Per Person. With honey jalapeno sauce on the side.

_____ **Traditional Chicken Wings** **\$5.5**

(15 MINIMUM) 2 Per Person. Your choice of two flavors, served with celery sticks, ranch and blue cheese dressing.

_____ **Garlic Chicken Bites** **\$3.6**

(2 per person) With roasted red peppers and fontina. Served cold.

BEEF HORS D'OEUVRES

_____ **Thai Meatballs** **\$3.25**

(15 MINIMUM) 2 Per Person. In a sweet red pepper and apricot sauce.

_____ **Fajita Spinners** **\$4.1**

(15 MINIMUM) Two pieces per person. Grilled beef fajita, cilantro and our special tangy sauce wrapped in flat bread and cut into pinwheels.

_____ **Tenderloin Sliders** **\$7.5**

(15 MINIMUM) Two pieces per person. With a creamy aioli spread.

PORK HORS D'OEUVRES

_____ **Armadillo Eggs** **\$4.3**

(15 MINIMUM) 2 Per Person. Jalapeno slices with cheese, rolled in sausage, coated in herbs and spices and baked to a golden brown.

_____ **Prosciutto Wrapped Mozzarella** **\$2.6**

(15 MINIMUM) 2 Per Person. With fresh basil and mozzarella.

_____ **Ricotta and Sage Fried Meatballs** **\$4.1**

(2 per person) Served with marinara sauce.

SEAFOOD HORS D'OEUVRES

_____ **Seafood Stuffed Mushroom** **\$3.8**

(15 MINIMUM) 2 Per Person. Served with remoulade sauce on the side.

_____ **Salmon Twice Baked Potatoes** **\$4.5**

(15 MINIMUM) 2 Per Person. Mini cheese stuffed baked red potatoes topped with chopped smoked salmon.

_____ **Shrimp Brochette** **\$5.95**

(15 MINIMUM) Two pieces per person. Skewered shrimp and jalapeno wrapped in pepper bacon, then grilled to perfection.

VEGETARIAN HORS D'OEUVRES

_____ **Roasted Peppers** **\$3**

(15 MINIMUM) 2 Per Person. Petite roasted peppers filled with goat cheese.

_____ **Greek Salad Skewers** **\$2.8**

(15 MINIMUM) 2 Per Person. Marinated feta, kalamata olives, cherry tomatoes and cucumber on a skewer.

_____ **Vegan Stuffed Mushrooms** **\$3.8**

(15 MINIMUM) 2 Per Person.

SALADS

_____ **Caesar Salad** **\$3.75**

Romaine lettuce, grated parmesan cheese, with croutons and house made Caesar dressing on the side.

_____ **Garden Salad** **\$3.75**

Romaine and green leaf lettuces with cucumbers, tomatoes, shredded carrots and red cabbage with Ranch and Italian dressing on the side.

_____ **Tossed Italian Salad** **\$3.75**

Mixed greens, Kalamata olives, sliced red onions, Roma tomatoes with Italian dressing on the side.

_____ **Mediterranean Chopped Salad** **\$4.5**

Crisp romaine, feta cheese, red onions, sun dried tomatoes, kalamata olives, cucumber, roasted red peppers with vinaigrette on the side.

_____ **Fresh Fruit Salad** **\$3.75**

A mix of seasonal favorites.

_____ **Sante Fe Salad** **\$4.5**
Mixed greens, avocados, kidney beans and pine nuts with a peppery vinaigrette.

_____ **Spinach, Orange and Almond Salad** **\$4.5**
Fresh spinach, celery, red onions and oranges with sliced almonds served with a champagne vinaigrette.

DESSERTS

_____ **Brownie Bites & Tea Cookies** **\$3.8**
(15 MINIMUM) 2 Per Person

_____ **Assorted Petite Desserts** **\$5.8**
(15 MINIMUM) 2 Per Person

_____ **Chocolate Covered Strawberries** **\$3.5**
(15 MINIMUM) Two Per Person

_____ **Assorted Cookies (Dozen)** **\$18**
Seasonal selections.

_____ **Assorted Brownies (Dozen)** **\$17.1**
Seasonal selections.

_____ **Assorted Dessert Bars (Dozen)** **\$17.1**
Seasonal selections.

_____ **Assorted Petite French Pastries (Dozen)** **\$28.7**
Mini Eclairs with dark chocolate topping, mini cream puffs, petits fours macaroons, mini tarts and cannolis.

_____ **3" Tarts (Dozen)** **\$36**
Seasonal selections.

_____ **Assorted Desserts (Dozen)**

A fabulous assortment of freshly baked desserts! Cookies, brownies, dessert bars or cupcakes. **\$22.3**

Cheesecake with Fruit Topping **\$39.9**
48 HOUR NOTICE REQUIRED (SERVES 16)

Cupcakes **\$3.5**
(10 MINIMUM) Flavors include lemon, white chocolate, italian cream and red velvet.

Mini Bundt Cakes **\$3.95**
(10 MINIMUM) Chef's choice of Mexican Chocolate, Italian Cream, Carrot Cake, Lemon, Red Velvet and seasonal selections.

8" Round Cakes **\$32.9**
48 HOUR NOTICE REQUIRED (SERVES 8-12)

Quarter Sheet Cake **\$50.5**
48 HOUR NOTICE REQUIRED (SERVES 15)

Half Sheet Cake **\$90**
48 HOUR NOTICE REQUIRED (SERVES 35)

Full Sheet Cake **\$165**
48 HOUR NOTICE REQUIRED (SERVES 75)

Raisin Bread Pudding with Creamy Bourbon Sauce (Small) **\$27.9**
(SERVES 10)

Raisin Bread Pudding with Creamy Bourbon Sauce (Large) **\$45.5**
(SERVES 20)

Fruit Cobbler (Small)

(SERVES 10) Seasonal choices.	\$27.9
_____ Fruit Cobbler (Large) (SERVES 20) Seasonal choices.	\$45.5
_____ Fresh Fruit Salad A mix of seasonal favorites.	\$3.75
_____ Cake Balls (15 MINIMUM) 1 per person.	\$3.1
_____ Whoopie Pies (Dozen)	\$27

BEVERAGES

_____ Freshly Brewed Iced Tea Includes sweeteners, lemon slices, stir sticks and cups.	\$16.5
_____ Homemade Lemonade (Gallon) Includes cups.	\$16.5
_____ Raspberry Lemonade (Gallon) Includes cups.	\$16.8
_____ Coke (12 oz Can)	\$2.25
_____ Diet Coke (12 oz Can)	\$2.25
_____ Sprite (12 oz Can)	\$2.25
_____ Dr Pepper (12 oz Can)	\$2.25
_____ Diet Dr Pepper (12 oz Can)	\$2.25
_____ Regular Coffee	

(SERVES 12) Served with creamers, sweeteners, stir sticks, cups and lids.	\$29.5
_____ Decaf Coffee	\$29.5
(SERVES 12) Served with creamers, sweeteners, stir sticks, cups and lids.	
_____ Hot Tea	\$29.5
(SERVES 12) Served with milk, lemons, sweeteners, stir sticks, cups and lids.	
_____ Bottled Water	\$2.25
_____ Bucket of Ice	\$5.25
(SERVES 20)	
_____ Ice (8 lb Bag)	\$3
_____ Ice Chest	\$15.75
_____ Orange Juice (10 oz)	\$2.75
_____ Fresh Orange Juice (Gallon)	\$23.4
Includes cups.	
_____ Raspberry Iced Sweet Tea (Gallon)	\$16.8
Includes cups, lemon slices and stir sticks.	
_____ Sparkling Water	\$2.75
_____ 2 Hour Beer and Wine Bar	\$18
(Per Person) 2 Hours of Service. Includes Shiner Bock, Heineken, Bud Light, Miller Light, Dos Equis, Red and White House Wine, Soft Drinks, Still Water, cups, napkins and Ice.	
_____ Ice Water - Served in acrylic dispenser	

Includes cups and ice **\$0.75**

EXTRAS

_____ **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

_____ **Extra Staff (Per Hour)** **\$35**

\$35 per hour after 4 hours at \$120

_____ **Beer & Wine Bar** **\$27**

(Per Person) 3 Hours of Service. Includes Shiner Bock, Heineken, Bud Light, Miller Light, Dos Equis, Red and White House Wine, Soft Drinks, Still Water, cups, napkins and Ice.

_____ **Full Bar** **\$36**

(Per Person) 3 Hours of Service. Includes Tangueray Gin, Absolut Vodka, Dewar's Scotch, Jack Daniels and Bacardi Rum. Shiner Bock, Heineken, Miller Light, Red wine, white wine, mixers, soft drinks

_____ **Premium Bar** **\$36**

(Per Person) 3 Hours of service. Includes bombay gin, GlenLevit, Grey Goose, Corwn Royal, Makers Mark, Bacardi Rum, Shiner Bock, Heineken, Bud Light, Miller Light, Dos Equis, Dos Equis Amber, Red

_____ **Mixers Only** **\$14.2**

(Per Person) 3 Hours of Service. Client to provide alcohol. Includes margarita mix, bloody mary mix, maraschino cherries, olives, limes, lemons, coke, diet coke, sprinte, ginger ale, sparking wat

_____ **Champagne Toast**

(Per Person) 3 Hours of service.	\$3.5
_____ Fresh Brewed Iced Tea	\$1.95
(Per Person) Served with lemons, sugar, Splenda and Sweet-n-low.	
_____ Soft Beverage Service	\$4.8
(Per Person) Coke, Diet Coke, Sprite, Still Water, Sparkling Water.	
_____ Fresh Brewed Coffee	\$2.9
(Per Person) Served with cream, sugar, Splenda and Sweet-n-Low.	
_____ Cocktail China and Acrylic Service	\$5.45
(Per Person) Includes cocktail plate, flatware, stemware and napkin. *Does not include pick up or delivery	
_____ Buffet China and Acrylic Service	\$7.5
(Per Person) Includes dinner plate dessert plate, flatware, stemware and napkin. *Does not include pick up or delivery	
_____ Seated China Service	\$10.95
(Per Person) Includes china salad, dinner, dessert, bread and butter plates, flatware, stemware and linen napkin. *Does not include pick up or delivery	
_____ Event Captain	\$175
(Required for Staffed Events) Includes 4 hours of service. Additional hours are billed at \$37.50 per hour.	
_____ Bartender	\$200
Up to 4 Hours of Service	
_____ Chef	\$200
\$35.00 per hour after the initial four hours. Includes set- up, cook, and area clean up.	

<u> </u> Carver	\$200
<p>(Per Hour) The number of staff and type of staff needed is determined by menu, headcount, services and venue. There is a 5 hour minimum for staff which includes set up (2 hour minimum) and breakdown</p>	
<u> </u> Kitchen Staff	\$175
<p>The number of staff and type of staff needed is determined by menu, headcount, services and venue. There is a 5 hour minimum for staff which includes set up (2 hour minimum) and breakdown (1 hour</p>	
<u> </u> 15% Service Fee	\$0
<p>A service fee will be applied for all staffed events.</p>	
<u> </u> All Day Beverage Service	\$10.7
<p>(For Staffed Events Only) Includes regular coffee, decaf coffee, hot tea, fresh squeezed orange juice, filtered water, fresh brewed iced tea, ice, beverage napkins and all necessary sides.</p>	
<u> </u> Cotton Linen 90"x132"	\$23.8
<p>For a 6 ft table</p>	
<u> </u> Cotton Linen 90"x156"	\$25.5
<p>For an 8 Ft Table</p>	
<u> </u> Cotton Linen 108" Round	\$19.5
<p>For a 48" Round Table</p>	
<u> </u> Cotton Linen 120" Round	\$25.2
<p>For a 60" Round or cocktail Table</p>	
<u> </u> Cotton Linen 12" Round	\$28.5
<p>For a 72" Round Table</p>	

_____ Upgraded Cotton Linen 90"x132" For a 6 ft table	\$29.9
_____ Upgraded Cotton Linen 90"x156" For an 8 Ft Table	\$33.8
_____ Upgraded Cotton Linen 108" Round For a 48" Round Table	\$25.35
_____ Upgraded Cotton Linen 120" Round For a 60" Round or cocktail Table	\$29.25
_____ Upgraded Cotton Linen 12" Round For a 72" Round Table	\$35.1
_____ Serpentine Bar	\$130
_____ 6' Bar	\$110
_____ 6'x30" Banquet Table	\$11.25
_____ 8'x30" Banquet Table	\$11.6
_____ 48" Round Table	\$12.3
_____ 60" Round Table	\$13.75
_____ 72" Round Table	\$16.9
_____ Cocktail Table	\$21.45
_____ Samsonite Folding Char	\$2.05
_____ Wood Char with Padded Seat	\$3.5

_____ Resin Folding Chair	\$3.6
_____ Bar Stool	\$7.05
_____ Acrylic Service	\$5.45
Starts at \$5.45 per person. Call a C3 concierge for a custom quote	
_____ China Buffet Service	\$7.5
Starts at \$7.50 per person. Call a C3 concierge for a custom quote	
_____ China Seated Service	\$10.95
Starts at \$10.95 per person. Call a C3 concierge for a custom quote	
_____ Disposable Bar Set Up Fee - Per Person	\$1.5
Includes 9oz acrylic cups, ice, cocktail napkins, bar displayware	