

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

<b>To:</b> Corporate Catering Concierge	Date:		
Fax: 713.758.0125	Pages:	with cover	
Company Name:			
Delivery Address:	Floor/ Suite	9:	
Contact Name:			
Email Address:			
Phone Number:	Ext.:		
Cell Number:			
Number of people you will be serving	g:		
Payment By: Check Time Requested:	AMEX	Visa	MCard
Date Requested:			
Card Number:	Exp. Date:		
CVV:	Billing Zip Code:		
Comments:			-

## **Red River Catering**

## **SERVICE LEVELS**

**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	
Individual Box Charge	\$1
Required for buffet items to be individually boxed and labeled.	
JUST FOR YOU	
Ordering \$150 Or More? Get A Free Lunch!	\$0
ORDER \$150.00 OR MORE AND RECEIVE A 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 lunc	
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.	
APPETIZERS	
Texas Hush Puppies Tray (35)	\$95
Chopped brisket, Bar-B-Que sauce and pepper jack cheese,	
battered and fried, Served with ranch dressing.	

Your choice of protein on freshly baked dinner rolls. Served with Red River BBQ sauce.	\$75
Boneless Chicken Bites Tray (100)	\$55
All white meat chicken, batter-dipped and deep fried to perfection.	
Veggie Tray	\$65
(Serves 20-25) Baby carrots, broccoli, celery, and cherry tomatoes, served with ranch dressing.	
Cheese Cubes & Cracker Tray	\$65
(Serves 35) Cheddar, Swiss and Pepper Jack cubes with an assortment of crackers.	
Mini BBQ Meatballs (160)	\$75
Homemade meatballs smothered in BBQ sauce.	
SALADS AND BAKED POTATOES	
Chef Salad	\$11.95
Chef Salad  (Per person) Iceberg and green leaf lettuce mix and veggies with your choice of protein and dressing.	\$11.95
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(Per person) Iceberg and green leaf lettuce mix and veggies with your choice of protein and dressing.	·
(Per person) Iceberg and green leaf lettuce mix and veggies with your choice of protein and dressing.  Baked Potato Bar (Per person) Texas sized baked potatoes with butter, grated	·
(Per person) Iceberg and green leaf lettuce mix and veggies with your choice of protein and dressing.  Baked Potato Bar (Per person) Texas sized baked potatoes with butter, grated cheese, sour cream and your choice of a protein.	·

Ranch Hand 2 Meat BBQ Meal (100 to 299 Guests) Slow smoked Angus beef brisket and your choice of 1 additional meat served, with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your choice of 2 sides.	\$12.5
Ranch Hand 2 Meat BBQ Meal (300+ Guests)  Slow smoked Angus beef brisket and your choice of 1 additional meat, served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your choice of 2 sides.	\$11.95
Wagon Wheel 3 Meat BBQ Meal (10 to 99 Guests) Slow smoked Angus beef brisket, bone-in bar-b-que chicken and Texas link sausage (regular or spicy), served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your	\$14.5
Wagon Wheel 3 Meat BBQ Meal (100 to 299 Guests) Slow smoked Angus beef brisket, bone-in bar-b-que chicken and Texas link sausage (regular or spicy), served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your	\$13.5
Wagon Wheel 3 Meat BBQ Meal (300+ Guests) Slow smoked Angus beef brisket, bone-in bar-b-que chicken and Texas link sausage (regular or spicy), served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your	\$12.95
Outlaw 3 Meat BBQ Meal (10 to 99 Guests)  Slow smoked Angus beef brisket, pulled pork and slow smoked, tender pork ribs, served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your choice of 2 sides.	\$16.95
Outlaw 3 Meat BBQ Meal (100 to 299 Guests)	

Slow smoked Angus beef brisket, pulled pork and slow smoked, tender pork ribs, served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your choice of 2 sides.	\$15.95
Outlaw 3 Meat BBQ Meal (300+ Guests)	\$15.5
Slow smoked Angus beef brisket, pulled pork and slow smoked, tender pork ribs, served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauce and your choice of 2 sides.	
Big Tex 4 Meat BBQ Meal (10 to 99 Guests)	\$17.95
Slow smoked Angus beef brisket, bone-in bar-b-que chicken, pulled pork and slow smoked, peppered turkey breast, served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauc	
Big Tex 4 Meat BBQ Meal (100 to 299 Guests)	\$16.95
Slow smoked Angus beef brisket, bone-in bar-b-que chicken, pulled pork and slow smoked, peppered turkey breast, served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauc	
Big Tex 4 Meat BBQ Meal (300+ Guests)	\$16.5
Slow smoked Angus beef brisket, bone-in bar-b-que chicken, pulled pork and slow smoked, peppered turkey breast, served with pickles, onions, jalapenos, sliced white bread, our famous bar-b-que sauc	
Texas Spread 4 Meat Meal (10 to 99 Guests)	\$16.95
Slow smoked Angus beef brisket, Texas link sausage (regular or spicy), bone-in bar-b-que chicken and slow smoked,tender pork ribs, served with pickles, onions, jalapenos, sliced white bread, our fa	
Texas Spread 4 Meat Meal (100 to 299 Guests)	
Slow smoked Angus beef brisket, Texas link sausage (regular or spicy), bone-in bar-b-que chicken and slow smoked,tender	

pork ribs, served with pickles, onions, jalapenos, sliced white bread, our fa	\$15.95
Texas Spread 4 Meat Meal (300+ Guests) Slow smoked Angus beef brisket, Texas link sausage (regular	\$15.5
or spicy), bone-in bar-b-que chicken and slow smoked,tender	
pork ribs, served with pickles, onions, jalapenos, sliced white bread, our fa	
URBAN COWBOY BBQ MEALS - Full Service Catered Events Only	
Texas Twist BBQ Meal (50 to 99 Guests)	\$15.95
**A Meat Carver is required** Slow smoked Angus brisket and peppered turkey breast carving station, served with green beans, mashed potato bar with toppings and homemade yeast rolls. This includes	
Texas Twist BBQ Meal (100+ Guests)	\$15.5
**A Meat Carver is required** Slow smoked Angus brisket and peppered turkey breast carving station, served with green beans, mashed potato bar with toppings and homemade yeast rolls. This includes	
Texas Tango BBQ Meal (50 to 99 Guests)	\$15.95
Slow smoked Angus brisket and boneless bar-b-que chicken breast, served with green beans, garlic mashed potatoes, cream gravy, sweet & spicy bar-b-que sauce and homemade yeast rolls. This includes	
Texas Tango BBQ Meal (100+ Guests)	<b>\$15.5</b>
Slow smoked Angus brisket and boneless bar-b-que chicken breast, served with green beans, garlic mashed potatoes, cream gravy, sweet & spicy bar-b-que sauce and homemade yeast rolls. This includes	Ţ. <b>0.</b> 0
Taste of Texas BBQ Meal (50 to 99 Guests)	

Slow smoked Angus brisket, peppered turkey breast and tender pork ribs, served with cream corn, mac & cheese, green beans, sweet & spicy bar-b-que sauce and homemade yeast rolls. This includes the	\$17.95
Taste of Texas BBQ Meal (100+ Guests)	\$17.5
Slow smoked Angus brisket, peppered turkey breast and tender pork ribs, served with cream corn, mac & cheese, green beans, sweet & spicy bar-b-que sauce and homemade yeast rolls. This includes the	
SPECIALTY ITEMS	
Jumbo Shrimp & Catfish Dinner	\$18.95
**Exclusively for full-service catering events / On-site frying fees will be added ** (10 minimum) Hand battered gulf shrimp and Mississippi catfish fried to a golden brown, served with cole slaw,	
Mesquite Grilled Ribeye (25 to 150 Guests)	\$20.95
Mesquite Grilled Ribeye (25 to 150 Guests)  12 oz. 1855 Black Angus beef ribeye, hand cut and seasoned with our special blend of spices, served with garlic mashed potatoes, green beans and fresh yeast rolls.	\$20.95
12 oz. 1855 Black Angus beef ribeye, hand cut and seasoned with our special blend of spices, served with garlic mashed	\$20.95 \$19.95
12 oz. 1855 Black Angus beef ribeye, hand cut and seasoned with our special blend of spices, served with garlic mashed potatoes, green beans and fresh yeast rolls.	•
12 oz. 1855 Black Angus beef ribeye, hand cut and seasoned with our special blend of spices, served with garlic mashed potatoes, green beans and fresh yeast rolls.  Mesquite Grilled Ribeye (151+ Guests)  12 oz. 1855 Black Angus beef ribeye, hand cut and seasoned with our special blend of spices, served with garlic mashed	•
12 oz. 1855 Black Angus beef ribeye, hand cut and seasoned with our special blend of spices, served with garlic mashed potatoes, green beans and fresh yeast rolls.  Mesquite Grilled Ribeye (151+ Guests)  12 oz. 1855 Black Angus beef ribeye, hand cut and seasoned with our special blend of spices, served with garlic mashed potatoes, green beans and fresh yeast rolls.	\$19.95

(10 minimum) Tender, 1855 Black Angus beef cutlet, hand battered and golden fried, served with garlic mashed potatoes, green beans, cream gravy and fresh yeast rolls.	\$14.95
Grilled Veggie Plate	\$9.95
Skewered veggies of yellow onions, zucchini, squash, fresh bell peppers, and mushrooms grilled to perfection, served with wild rice, fresh green beans and freshly baked yeast roll.	
Prime Rib Carving Station (8 oz.)	\$26.95
(50 minimum) Prrime rib slow roasted to med-rare, served horseradish sauce, garlic mashed potatoes, green beans and yeast rolls. **Exclusively for full-service catering events, meat carver require	
BURGERS AND SANDWICHES	
Lone Star Burgers	\$12.95
(10 minimum) 100% Angus ground beef 1/2 lbs, hand pressed daily. Served with home-style baked beans, assortment of chips, shredded lettuce, ruby red tomatoes, pickles, onions, mayo, mustard, ketchu	
Veggie Burger	\$9.95
Veggie burger seasoned and grilled. Served with cole slaw, potato chips, lettuce, tomato, purple onion, pickles, mayo and mustard.	
BY THE POUND	
Brisket (Pound)	\$21.99
Includes BBQ sauce, pickles and onions.	
Pulled Pork (Pound)	\$15.99
Includes BBQ sauce, pickles and onions.	
Regular Sausage (Pound)	

Includes BBQ sauce, pickles and onions.	\$15.99
Spicy Sausage (Pound)	\$15.99
Includes BBQ sauce, pickles and onions.	
Smoked Turkey Breast (Pound)	\$16.99
Includes BBQ sauce, pickles and onions.	
Baked Turkey Breast (Pound)	\$16.99
Includes BBQ sauce, pickles and onions.	
Pork Ribs (Pound)	\$17.99
Includes BBQ sauce, pickles and onions.	
Whole Chicken	\$15.5
Includes BBQ sauce, pickles and onions.	
SIDES	
Baked Beans (Quart)	\$10.99
Green Beans (Quart)	\$10.99
Cole Slaw (Quart)	\$9.99
Wild Rice (Quart)	\$10.99
Macaroni Salad (Quart)	\$10.99
Macaroni & Cheese (Quart)	\$10.99
Mashed Potatoes & Cream Gravy (Quart)	\$10.99
Potato Salad (Quart)	\$10.99

Cream Corn (Quart)	\$10.99
Baked Potato	\$7.49
Corn on the Cobb Two half cobs.	\$3.25
Tossed Salad (Side) (10 minimum) Romaine and iceberg mix with veggies, served with ranch and Italian dressings.	\$2.95
DESSERTS	
Bread Pudding (Half Pan) (Serves 12-15)	\$36.99
Peach Cobbler (Per Person)  (Per person) FULL SERVICE CATERING ONLY.	\$2.25
Bread Pudding (Per Person) (Per person) FULL SERVICE CATERING ONLY.	\$2.25
Banana Pudding (Per Person) (Per person) FULL SERVICE CATERING ONLY.	\$2.25
Banana Pudding (Half Pan) (Serves 12-15)	\$24.99
Homemade Peach Cobbler (Half Pan) (Serves 10-15)	\$24.99
Brownies	\$2
Chocolate Chip Cookies	\$1.49

Chocolate Pie (Whole)	\$21.99
(Serves 8)	
Pecan Pie (Whole)	\$21.99
(Serves 8)	
Coconut Pie (Whole)	\$21.99
(Serves 8)	
BEVERAGES	
Sweet Iced Tea (Per Person)	\$1.75
(Per person) FULL SERVICE CATERING ONLY. Includes cups, sweeteners, lemon wedges, and ice.	
Iced Tea (Per Person)	\$1.75
(Per person) FULL SERVICE CATERING ONLY. Includes cups, sweeteners, lemon wedges, and ice.	
Lemonade (Per Person)	\$1.75
(Per person) FULL SERVICE CATERING ONLY. Includes cups, sweeteners, lemon wedges, and ice.	
Coke (12 oz. can)	\$1.75
Diet Coke (12 oz. can)	\$1.75
Sprite (12 oz. can)	\$1.75
Dr. Pepper (12 oz. can)	\$1.75
Bottled Water	\$1.95
lced Tea (Gallon)	\$10.99
Served with 10 cups, ice, sweetener, lemons and straws.	

Lemonade (Gallon)	\$10.99
Served with 10 cups, ice and straws.	
Domestic Draft Beer	\$295
**Full Service Events Only** Bud Light or Miller Lite. 16 Gallons (TABC Certified Bartenders are required) Includes clear plastic cups.	
Premium Domestic Draft Beer	\$350
**Full Service Events Only** Shiner Bock. 16 Gallons (TABC Certified Bartenders are required) Includes clear plastic cups.	
Certified Barteriders are required) includes clear plastic cups.	
TABC Certified Bartenders	\$140
4 hour minimum. We recommend one bartender per 50 guests. Additional hours billed at \$35.00 an hour. *Travel time and setup time for the bartenders will be added to the serving time in your pr	
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	