

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 - Snacks

### 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

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils & Serving Utensils** **\$0**

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** **\$4.5**  
(15 MINIMUM) Served with homemade tortilla chips.

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

\_\_\_\_\_ **Chile Con Queso** **\$4.25**  
(15 MINIMUM) Served with homemade tortilla chips.

<b>_____ Crab &amp; Artichoke Dip</b>	<b>\$4.9</b>
(15 MINIMUM) Served with French bread rounds.	
<b>_____ Hummus with Pita Chips</b>	<b>\$3.9</b>
(15 MINIMUM)	
<b>_____ Baked Brie Wrapped in Puff Pastry (Small)</b>	<b>\$29.9</b>
(SERVES 10) Your choice of apricot or raspberry filling, served with french bread rounds.	
<b>_____ Baked Brie Wrapped in Puff Pastry (Large)</b>	<b>\$49.9</b>
(SERVES 25) Your choice of apricot or raspberry filling, served with french bread rounds.	
<b>_____ Feta Cheese &amp; Sun Dried Tomato Torta (Small)</b>	<b>\$29.9</b>
(SERVES 10) Our famous spread is perfect on crackers or bread rounds.	
<b>_____ Feta Cheese &amp; Sun Dried Tomato Torta (Large)</b>	<b>\$49.9</b>
(SERVES 25) Our famous spread is perfect on crackers or bread rounds.	
<b>_____ Artisan cheese</b>	<b>\$4.75</b>
(15 MINIMUM) An artistic display of imported and domestic cheeses with crackers and bread rounds.	
<b>_____ Antipasto</b>	<b>\$6.25</b>
(15 Minimum) Variety of olives, marinated vegetables, cheeses and smoked meats.	
<b>_____ Mini Croissant Sandwich Tray</b>	<b>\$108.25</b>
(SERVES 20) 2 per person. Choose from turkey, roast beef, ham, chicken pecan salad and tuna salad.	
<b>_____ Poached Crudites</b>	
(15 MINIMUM) A delightful platter of poached green beans, carrots, asparagus, broccoli, cauliflower and red bell peppers	

served with creamy basil and herbed vinaigrette. **\$5.75**

## **SNACKS**

\_\_\_\_\_ **Whole Fruit** **\$2.15**  
(15 MINIMUM)

\_\_\_\_\_ **Individual Snack Packs** **\$2.75**  
(15 MINIMUM)

\_\_\_\_\_ **Individual Popcorn Boxes** **\$3.25**  
(15 MINIMUM)

\_\_\_\_\_ **Crunchy Snack Mix** **\$2.75**  
(15 MINIMUM) Crunchy pretzels and cracker mix with Italian seasonings

\_\_\_\_\_ **Granola & Protein Bars** **\$3.25**  
(15 MINIMUM)

## **DESSERTS**

\_\_\_\_\_ **Whoopie Pies (Dozen)** **\$27**

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

\_\_\_\_\_ **Assorted Brownies (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.

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

_____ <b>Assorted Desserts (Dozen)</b>	<b>\$22.3</b>
A fabulous assortment of freshly baked desserts! Cookies, brownies, dessert bars, whoopie pies and cupcakes.	
_____ <b>Raisin Bread Pudding with Creamy Bourbon Sauce (Small)</b> (SERVES 10)	<b>\$27.9</b>
_____ <b>Raisin Bread Pudding with Creamy Bourbon Sauce (Large)</b> (SERVES 20)	<b>\$45.5</b>
_____ <b>Cheesecake with Fruit Topping</b> **48 HOUR NOTICE REQUIRED** (SERVES 16)	<b>\$39.9</b>
_____ <b>Lemon Cheesecake</b> **48 HOUR NOTICE REQUIRED** (SERVES 16)	<b>\$42.9</b>
_____ <b>Fruit Cobbler (Small)</b> (SERVES 10) Seasonal choices.	<b>\$27.9</b>
_____ <b>Fruit Cobbler (Large)</b> (SERVES 20) Seasonal choices.	<b>\$45.5</b>
_____ <b>3" Tarts (Dozen)</b> Seasonal selections.	<b>\$36</b>
_____ <b>Cupcakes</b> (10 MINIMUM)	<b>\$3.5</b>
_____ <b>Mini Bundt Cakes</b> (10 MINIMUM) Chef's choice of Mexican Chocolate, Italian Cream, Carrot Cake, Lemon, Red Velvet and seasonal selections.	<b>\$3.95</b>

_____ <b>8" Round Cakes</b>	<b>\$32.9</b>
**48 HOUR NOTICE REQUIRED** (SERVES 8-12)	
_____ <b>Quarter Sheet Cake</b>	<b>\$50.5</b>
**48 HOUR NOTICE REQUIRED** (SERVES 15)	
_____ <b>Half Sheet Cake</b>	<b>\$90</b>
**48 HOUR NOTICE REQUIRED** (SERVES 35)	
_____ <b>Full Sheet Cake</b>	<b>\$165</b>
**48 HOUR NOTICE REQUIRED** (SERVES 75)	

## **BEVERAGES**

_____ <b>Fresh Brewed Iced Tea (Gallon)</b>	<b>\$16.5</b>
Includes sweeteners, lemon slices, stir sticks, ice and cups.	
_____ <b>Raspberry Iced Sweet Tea (Gallon)</b>	<b>\$16.8</b>
Includes cups, lemon slices and stir sticks.	
_____ <b>Homemade Lemonade (Gallon)</b>	<b>\$16.5</b>
Includes ice and cups.	
_____ <b>Raspberry Lemonade (Gallon)</b>	<b>\$16.8</b>
Includes ice and cups.	
_____ <b>Coke (12 oz. can)</b>	<b>\$2.25</b>
_____ <b>Diet Coke (12 oz. can)</b>	<b>\$2.25</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$2.25</b>
_____ <b>Diet Dr Pepper (12 oz. can)</b>	<b>\$2.25</b>
_____ <b>Dr Pepper (12 oz. can)</b>	<b>\$2.25</b>

_____ <b>Bottled Water</b>	<b>\$2.25</b>
_____ <b>Sparkling Water</b>	<b>\$2.75</b>
_____ <b>Regular Coffee</b> (SERVES 12) Served with creamers, sweeteners, stir sticks, cups and lids.	<b>\$29.5</b>
_____ <b>Decaf Coffee</b> (SERVES 12) Served with creamers, sweeteners, stir sticks, cups and lids.	<b>\$29.5</b>
_____ <b>Hot Tea</b> (SERVES 12) Served with milk, lemons, sweeteners, stir sticks, cups and lids.	<b>\$29.5</b>
_____ <b>Fresh Orange Juice (Gallon)</b> Includes ice and cups.	<b>\$23.4</b>
_____ <b>Orange Juice (10 oz.)</b>	<b>\$2.75</b>
_____ <b>Apple Juice (10 oz.)</b>	<b>\$2.75</b>
_____ <b>Cranberry Juice (10 oz.)</b>	<b>\$1.75</b>
_____ <b>Grape Juice (10 oz.)</b>	<b>\$2.75</b>
_____ <b>Grapefruit Juice (10 oz.)</b>	<b>\$1.75</b>
_____ <b>Ice (8 lb Bag)</b>	<b>\$3</b>
_____ <b>Bucket of Ice</b> (SERVES 20)	<b>\$5.25</b>
_____ <b>Ice Chest</b>	<b>\$15.75</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

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

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

\_\_\_\_\_ **Full Bar** **\$30**

(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** **\$3.5**

(Per Person) 3 Hours of service.

\_\_\_\_\_ **Fresh Brewed Iced Tea**



(Per Person) Served with lemons, sugar, Splenda and Sweet-n-low. **\$1.95**

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

**\_\_\_\_\_ Carver**

(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

**\$200**

**Kitchen Staff** **\$175**

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 m

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

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

**Full Bar** **\$30**

(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

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(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

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(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** **\$3.5**

(Per Person) 3 Hours of service.

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

_____ <b>Carver</b>	<b>\$200</b>
(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	
_____ <b>Kitchen Staff</b>	<b>\$175</b>
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 m	
_____ <b>All Day Beverage Service</b>	<b>\$10.7</b>
(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.	