

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	g:		
Payment By: Check Time Requested:	AMEX	Visa	MCard
Date Requested:			
Card Number:	Exp. Date:		
CVV:	Billing Zip Code:		
Comments:			-

Southern Standard Events & Catering

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	
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SPECIAL DIETARY ITEM	\$15
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	
Fruit and Yogurt	\$6
(Per Person // 12 MINIMUM)	

Vegetables and Ranch (Per Person // 12 MINIMUM)	\$6
Cheese and Crackers (Per Person // 12 MINIMUM)	\$8
Cheese and Charcuterie (Per Person // 12 MINIMUM)	\$10
SALADS	
Classic Caesar (Per Person // 12 MINIMUM) Crisp romaine, garlic croutons, fried onion strings, parmesan and caesar dressing.	\$5
Southern Caesar (Per Person // 12 MINIMUM) Crisp romaine, garlic croutons, fried onion strings, parmesan and spicy caesar dressing.	\$6
Hill Country Garden (Per Person // 12 Minimum) Blend of green, romaine and bib lettuce, cherry tomatoes, cucumber, red onion, carrot and balsamic vinegar.	\$6
Power Green Crunch (Per Person // 12 MINIMUM) Power greens, cherry tomatoes, cucumber, avocado, feta cheese, roasted sunflower seeds and green goddess dressing.	\$7
ENTREES	
Fajitas (Per Person // 12 MINIMUM) Fire roasted beef fajitas, marinated chicken, grilled onions and peppers, charro beans, spanish rice, salsa verde, salsa roja, shredded cheese, sour cream, pico de gallo,	\$19.95

Southwest Chicken	\$10
(Per Person // 12 MINIMUM) Topped with grilled onions, pico de gallo and queso. Served with spanish rice.	
Brisket Enchiladas	\$10
(Per Person // 12 MINIMUM) Smoked brisket, bbq ranchero sauce, shredded jack cheese and oaxaca in flour tortillas. Cheese and chicken also avaliable upon request. Served with spanish rice.	
Southern Tri-tip Roast	\$10
(Per Person // 12 MINIMUM) Slow roasted marinated beef tri-tip with a rich brown gravy. Served with garlic mashed potatoes.	
Roasted Chicken and Etouffee	\$10
(Per Person // 12 MINIMUM) Roasted, marinated chicken	
breast, sliced and smothered in crawfish or shrimp etouffee. Served with garlic mashed potatoes.	
Smothered Pork Tenderloin	\$14
(Per Person // 12 MINIMUM) Pork tenderloin medallions,	
onions, garlic and mushrooms in a rich cream gravy. Served with garlic mashed potatoes.	
Garlic Herb Salmon	\$15
(Per Person // 12 MINIMUM)	
CAJUN CLASSICS	
Shrimp and Crab Gumbo	\$10
(Per Person // 12 MINIMUM) Fresh gulf shrimp, jumbo lump crab, Texas trinity, okra in a dark roux. Served with steamed white rice.	
Chicken and Sausage Gumbo	
(Per Person // 12 MINIMUM) Chicken breast, andouille sausage, Texas trinity and okra in a dark roux. Served with	

Crawfish Etouffee	
(Per Person // 12 MINIMUM) Louisiana crawfish and Texas trinity in a light roux. Served with steamed white rice.	
Chicken and Sausage Jambalaya	
(Per Person // 12 MINIMUM) Chicken breast and thigh, andouille sausage, Texas trinity and rice in rich tomato gravy.	
New Orleans Barbecue Shrimp	
(Per Person // 12 MINIMUM) Fresh gulf shrimp cooked in a butter garlic sauce and served with french bread.	
Gulf Coast Shrimp and Grits	
(Per Person // 12 MINIMUM) Shrimp, andouille sausage, creamy cheddar grits and green onion.	
Red Beans and Rice	
(Per Person // 12 MINIMUM)	
A LA CARTE SIDES	
A LA CARTE SIDES Cornbread Hush Puppies	
Cornbread Hush Puppies (Per Person // 12 MINIMUM) Served with cajun remoulade	
Cornbread Hush Puppies (Per Person // 12 MINIMUM) Served with cajun remoulade sauce.	
Cornbread Hush Puppies (Per Person // 12 MINIMUM) Served with cajun remoulade sauce. Mac and Cheese	
Cornbread Hush Puppies (Per Person // 12 MINIMUM) Served with cajun remoulade sauce. Mac and Cheese (Per Person // 12 MINIMUM)	
Cornbread Hush Puppies (Per Person // 12 MINIMUM) Served with cajun remoulade sauce. Mac and Cheese (Per Person // 12 MINIMUM) Crab Mac and Cheese	

Bacon Jam Green Beans	\$5
(Per Person // 12 MINIMUM)	
Creamed Spinach	\$5
(Per Person // 12 MINIMUM)	
Creamed Corn	\$5
(Per Person // 12 MINIMUM)	
Cheesy Potato Hash	\$5
(Per Person // 12 MINIMUM)	
Roasted Vegetables	\$5
(Per Person // 12 MINIMUM)	
Dirty Rice	\$5
(Per Person // 12 MINIMUM)	
DESSERTS	
Dulce de Leche Bread Pudding	\$5
(Per Person // 12 MINIMUM)	
Peach Cobbler	\$5
(Per Person // 12 MINIMUM)	
Cherry Berry Cobbler	\$5
(Per Person // 12 MINIMUM)	
Banana Creme Pudding	\$5
(Per Person // 12 MINIMUM)	
Chocolate Mud Pudding	\$5
(Per Person // 12 MINIMUM)	

Chocolate Chip Cookie	\$4
(Per Person // 12 MINIMUM)	
Chocolate Chunk Brownie	\$4
(Per Person // 12 MINIMUM)	
Cookie and Brownie Assortment	\$5
(Per Person // 12 MINIMUM)	
BEVERAGES	
Bottled Water	\$1
(16.9 oz)	
Topo Chico	\$3.5
(12 oz)	
Assorted Canned Sodas	\$2
(12 oz)	
Assorted Mini Sodas	\$1
(7.5 oz)	
Bottled Iced Tea	\$3
(12 oz)	
Sweet Tea	\$3
(12 oz)	
Apple Juice	\$2.5
(12 oz)	
Orange Juice	\$3
(12 oz)	

EXTRAS

Catering Service Agreement	
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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fax back to 713.758.0125 or	