

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 C	Catering Concierge	Date:		
Fax:	713.758.012	5	Pages:	with cover	
Com	pany Name:				
Delivery Address:		Floor/ Suite) :	_	
Cont	act Name:				
Ema	il Address:				
Phone Number:		Ext.:			
Cell	Number:				
Num	ber of people	you will be servir	ng:		
Payn	nent By:	Check	AMEX	Visa	MCard
Time	Requested:				
Date	Requested:				
Card	Number:		Exp. Date:	Exp. Date:	
CVV	:		Billing Zip Code:		
Com	ments:				

Squash Blossom Catering - Breakfast and Brunch

SERVICE LEVELS

Set Up Service	\$125		
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 breakfast!	\$0		
Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary breakfast (value cannot exceed \$15). Your breakfast will be packaged separately			
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.			
BRUNCH			
Ooh-la-la Cafe Brunch			

(Per person / 20 minimum) French toast bake with warm maple syrup, roasted potatoes with sea salt and red pepper flake, ham and Gruyere scrambled eggs with chives, crispy bacon and		
berry fruit sala		
Tuscan Sunrise Brunch	\$17	
(Per person / 20 minimum) Italian sausage, sun-dried tomato and spinach frittata, smoked ham, Gruyere and caramelized onion frittata, caramel sticky buns and creamy smoked cheddar grits with bacon		
Breakfast Taco	\$5	
(Per person / 20 minimum) Breakfast taco of your choice with egg and cheese.		
Sunday Morning Brunch	\$14	
(Per person / 20 minimum) Cage free scrambled eggs, biscuits and sausage gravy, your choice of bacon or breakfast sausage links and fresh seasonal fruit tray.		
Continental Breakfast	\$11	
(Per person / 20 minimum) Assorted freshly baked pastries and a fresh sliced fruit tray.		
Deluxe Continental Breakfast	\$15	
(Per person / 20 minimum) Assorted freshly baked pastries, a fresh sliced fruit tray and yogurt parfaits.		
A LA CARTE		
Bacon	\$3	
(Per person / 20 minimum) 2 strips per order.		
Sausage Links	\$3	
(Per person / 20 minimum) 2 links per order.		
Muffins		

(Per person / 20 minimum) Assorted muffins to include blueberry, cranberry and chocolate chip.	\$4
Pancakes	\$3
(Per person / 20 minimum) 2 pancakes per order served with butter and maple syrup.	
Berry Fruit Salad with Orange Vanilla Syrup	\$4
(Per person / 20 minimum)	
Cheddar Grits	\$3
(Per person / 20 minimum)	
Cinnamon Rolls	\$3
(Per person / 20 minimum)	
Yogurt Parfaits with Berries & Granola	\$4
(Per person / 20 minimum)	
Buttermilk Biscuits	\$2
(Per person / 20 minimum) 2 biscuits per order.	
Cheesy Hash Brown Bake	\$4
(Per person / 20 minimum)	
Sausage Gravy	\$2
(Per person / 20 minimum)	
BEVERAGES	
lced Tea (Gallon)	\$11
Includes cups, ice, lemons and sweeteners.	
Lemonade (Gallon)	\$11
Includes cups, ice, lemons and sweeteners.	

Coke	\$2
Diet Coke	\$2
Sprite	\$2
Bottled Water	\$1.75
Orange Juice (Gallon)	\$17
Includes cups and ice.	
Coffee (Gallon)	\$20
Includes cups, creamers and sweeteners.	
Hot Tea (Gallon)	\$20
Includes cups, creamers and sweeteners.	
Ice Water Served in Arylic Container	\$0.75
(30 PEOPLE MINIMUM) Priced Per person. Good for Staffed events. If no staff a pick up fee is required.	
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	
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	
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