

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: _____

Squash Blossom Catering - Reception

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

PLATES AND UTENSILS

_____ **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

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

STATIONS, BARS AND DISPLAYS

_____ **Imported & Domestic Cheese Display with Fresh Berries and Grapes** **\$8**

(Per person / 20 minimum) Artisan cheese display to include cheddar, smoked Gouda, Havarti, baked brie en croute and savory artichoke cheesecake, served with assorted crackers, grapes and berries.

_____ **Fresh Veggies Display**

(Per person / 20 minimum) An assortment of raw and marinated vegetables including fresh baby carrots, sweet bell pepper, celery spears, grape tomatoes, cucumbers, sugar snap peas and marinated artichokes

\$5

_____ Charcuterie Spread

\$11

(Per person / 20 minimum) Antipasto platters of cured meats, cheeses, marinated vegetables and olives, accompanied by an array of breads and infused oils for dipping.

_____ Crostini Display

\$7

(Per person / 20 minimum) Assorted crostini toppings including tomato-basil and roasted garlic bruschetta, olive tapenade, Italian white bean and rosemary salad, assorted hummus, feta and cream cheese

_____ Mac n Cheese Bar

\$9

(Per person / 20 minimum) Your choice of 3.

_____ Potato Bar

\$9

(Per person / 20 minimum) Cheesy au gratin potatoes with leeks and pancetta, herb roasted sweet potatoes with brown butter glaze and roasted garlic and sour cream whipped potatoes with a trio of chives

HORS D OEUVRES

_____ Tomato Basil Bruschetta

\$4

(Per person / 15 minimum / 1.5 to 2 per person) Herbed feta and cream cheese on a crostini with diced tomato and garlic-basil drizzle.

_____ Stuffed Mushrooms

\$4

(Per person / 20 minimum / 1.5 to 2 per person) Fresh spinach, sausage and Parmesan cheese.

_____ Cherry-Wood Smoked Chicken Phyllo Cups

(Per person / 20 minimum / 1.5 to 2 per person) Chicken salad in a flaky pastry crust. **\$3**

Pulled Pork Quesadillas **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Served with an adobo avocado cream sauce.

Roasted Chicken Quesadillas **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Served with an adobo avocado cream sauce.

Wild Mushroom Risotto Croquettes **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Stuffed with mascarpone cheese and drizzled with lemon aioli.

Sauteed Mushroom, Thyme & Goat Cheese Tart on Puff Pastry **\$4**

(Per person / 20 minimum / 1.5 to 2 per person)

Ceviche Shooters **\$5**

(Per person / 20 minimum / 1.5 to 2 per person) Tilapia, shrimp, avocado, tomato, red onion, cilantro, jalapeno, lemon and lime.

Jumbo Shrimp Brochette **\$5**

(Per person / 20 minimum / 1.5 to 2 per person) Bacon-wrapped and stuffed with jack cheese and a sliver of jalapeno.

Petite Beef Wellington **\$5**

(Per person / 16 minimum / Must order in batches of 16) Served with horseradish cream.

Mini Crab Cakes **\$5**

(Per person / 20 minimum / 1.5 to 2 per person) Served with Cajun remoulade.

Filet Crostini

(Per person / 20 minimum / 1.5 to 2 per person) Garlic-rubbed crostini with shaved filet, horseradish cream and micro-greens. **\$5**

_____ Fig & Gorgonzola Bruschetta **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Served with a balsamic reduction.

_____ Lamb Lollipops **\$8**

(Per person / 20 minimum / 1.5 to 2 per person) Served with a red wine demi glaze and crispy prosciutto.

_____ Pina Colada Shrimp **\$5**

(Per person / 20 minimum / 1.5 to 2 per person) Served with a jalapeno pineapple rum dipping sauce.

_____ Buffalo Chicken Slider **\$4**

(Per person / 20 minimum / 1 - 1.5 per person) Pulled chicken with marscapone and wing sauce.

_____ Chipotle Pulled Chicken Slider **\$4**

(Per person / 20 minimum / 1 - 1.5 per person) Served with arugula and sriracha aioli.

_____ Mini Meatballs Sliders **\$5**

(Per person / 15 minimum / 1 - 1.5 per person) Served on an Italian seasoned garlic bun with roasted garlic aioli.

_____ Mini Cubanitos **\$5**

(Per person / 20 minimum / 1.5 to 2 per person) Served with a mango mustard sauce.

_____ Mini Muffalettas **\$5**

Served on a French bun with olive salad, black forest ham, salami and provolone.

_____ Sun-dried Tomato, Chicken & Bacon Flatbread

(Per person / 20 minimum / 1.5 to 2 per person) Served with an avocado ranch drizzle. **\$4**

Mediterranean Flatbread **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Feta, tomato, red onion and black olives.

Tomato Basil Soup Shooters with Mini Grilled Cheese **\$4**

Creamy tomato basil soup in a shooter glass, topped with a crispy cheddar grilled cheese.

Mini Crudite Cups **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Carrots, celery, sugar snap peas and grape tomatoes in a shooter glass with cucumber dill dip.

Southwest Chicken Egg Rolls **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Crispy fried egg rolls stuffed with chicken breast, corn, black beans, peppers and cheese with a cilantro jalapeno ranch drizzle.

Buffalo Chicken Egg Rolls **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Crispy fried egg rolls stuffed with tangy buffalo pulled chicken with a blue cheese drizzle.

Philly Cheesesteak Egg Rolls **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Crispy fried egg rolls stuffed with Philly cheesesteak with a spicy chili drizzle.

Mini Brie Bites **\$3**

(Per person / 20 minimum / 1.5 to 2 per person) Chipotle raspberry and creamy brie in flaky pastry.

Chicken Potstickers

(Per person / 20 minimum / 1.5 to 2 per person) Asian style dumpling filled with chicken, pan seared with a hoisin drizzle. **\$4**

_____ Thai Curry Vegetable Samosas **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Crispy vegetarian triangle of curried carrots, peas, potatoes and onions.

_____ Mini Spicy Beef Empanadas **\$4**

(Per person / 15 minimum / 1.5 to 2 per person) Crispy empanadas stuffed with spicy beef and cheese with a cilantro jalapeno drizzle.

_____ Mini Chicken and Waffles **\$4**

(Per person / 20 minimum / 1.5 to 2 per person) Served with jalapeno syrup pipettes.

DESSERTS

_____ Salted Caramel Turtle Brownies **\$4**

(Per person / 20 minimum) Topped with chewy caramel, toasted pecans and a sprinkle of sea salt.

_____ White Chocolate Bread Pudding **\$5**

(Per person / 20 minimum) Served with raspberry champagne coulis.

_____ Chocolate Chunk Croissant Bread Pudding **\$6**

(Per person / 20 minimum) Served with brandy whipped cream.

_____ Mexican Chocolate Cheesecake **\$6**

(Per person / 20 minimum) Creamy cheesecake with Mexican chocolate ganache, topped with cinnamon and ancho-chile whipped cream.

_____ Italian Cream Cake **\$4**

(Per person / 20 minimum)

_____ **Old-Fashioned Banana Pudding Parfait** **\$4.5**
(Per person / 20 minimum)

_____ **Cheesecake Brownies** **\$4.5**
(Per person / 20 minimum)

_____ **\$4**
Chocolate Ganache Filled Phyllo Cups with Fresh
Rasberries
(Per person / 20 minimum)

BEVERAGES

_____ **Iced 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

_____ **Custom Event Menu** **\$0**

_____ **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

_____ **Service Fee** **\$0**
(Required for all Staffed Events) A 15% service fee is added to all staffed events. The service fees covers all necessary equipment for your event.

_____ **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

_____ **Disposable Bar Set Up Fee** **\$1.5**
(Per Person) Includes cocktail napkins, ice, 9oz clear acrylic cups, and silver ice buckets.

_____ **Bartender** **\$200**
Required for every 75-100 guests.

_____ **Cocktail Table Linens** **\$20**
Black Cocktail Table Linens.