

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 - Sandwiches and Salads

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 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.

PACKAGES

_____ **Bistro Lunch**

(Per person / 20 minimum) Your choice of 2 sandwiches, served with a spring salad (A mix of spring greens with

heirloom tomatoes, cucumbers, sliced red onions and croutons
with your choice of dress **\$16**

SOUPS

_____ **Summer Gazpacho** **\$4**
(Per person / 20 minimum)

_____ **Crab & Roasted Corn Chowder** **\$6**
(Per person / 20 minimum)

_____ **Tortilla Soup** **\$5**
(Per person / 20 minimum) Served with fresh avocado and
tortilla strips.

_____ **Creamy Tomato Basil Soup** **\$5**
(Per person / 20 minimum)

_____ **Baked Potato Soup** **\$5**
(Per person / 20 minimum)

_____ **Zuppa Toscana** **\$5**
(Per person / 20 minimum)

SALADS

_____ **Bleu Cheese & Walnut Salad** **\$4**
(Per person / 20 minimum) Mix of baby spinach, spring greens,
crispy green apple, bleu cheese, hickory smoked bacon,
caramelized walnuts and sliced red onions with balsamic
vinaigrette.

_____ **Caprese Salad** **\$4**
(Per person / 20 minimum) Heirloom tomatoes layered with
buffalo mozzarella, basil and garlic, drizzled with olive oil and
balsamic vinaigrette.

_____ **Iceberg Wedge** **\$4.5**

(Per person / 20 minimum) Iceberg with a creamy ranch dressing, bacon, hard-boiled egg and bleu cheese crumble.

_____ **Creamy Caesar** **\$4**

(Per person / 20 minimum) Romaine lettuce tossed with creamy house-made Caesar dressing, shaved Parmigiano-Reggiano and croutons.

_____ **Arugula & Spinach Pear Salad** **\$4**

(Per person / 20 minimum) Bosc pears, cranberries, red onion and toasted almonds over baby arugula and spinach with champagne vinaigrette.

_____ **Rustic Greek Salad** **\$4**

(Per person / 20 minimum) Mixed greens, kalamata olives, sliced red onions, feta cheese, cucumber and tomatoes with a house-made Greek dressing.

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

_____ **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