

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**

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

\_\_\_\_\_ **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 Raspberries**

(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