

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

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**** **\$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.

SOUPS

_____ **Tortilla Soup**

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

_____ **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

_____ **Garden Salad** \$5
(Per person / 20 minimum) Mix of spring greens, heirloom tomatoes, cucumbers, sliced red onions and croutons with your choice of dressing.

_____ **Bleu Cheese & Walnut Salad** \$7
(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** \$7
(Per person / 20 minimum) Heirloom tomatoes layered with buffalo mozzarella, basil and garlic, drizzled with olive oil and balsamic vinaigrette.

_____ **Creamy Caesar** \$7
(Per person / 20 minimum) Romaine lettuce tossed with creamy house-made Caesar dressing, shaved Parmigiano-Reggiano and croutons.

_____ **Arugula & Spinach Pear Salad**

(Per person / 20 minimum) Bosc pears, cranberries, red onion and toasted almonds over baby arugula and spinach with champagne vinaigrette. **\$7**

_____ Rustic Greek Salad **\$7**

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

CHICKEN ENTREES

_____ Coq Au Vin **\$23**

(Per person / 20 minimum) Slow cooked chicken in red wine with bacon, thyme, carrots and mushrooms. Served with mashed potatoes and green beans.

_____ Chicken Maria **\$23**

(Per person / 20 minimum) Topped with goat cheese, sun-dried tomatoes and basil with a white wine bierre blanc. Served with roasted potatoes and green beans.

_____ Champagne Chicken **\$25**

(Per person / 20 minimum) Breasts topped with artichoke hearts, toasted pine nuts, spinach and diced heirloom tomatoes in a champagne cream sauce. Served with mashed potatoes and roasted vegetables

_____ Fontina Chicken **\$23**

(Per person / 20 minimum) Chicken breasts wrapped in prosciutto, topped with mushrooms, fontina and a basil lemon butter sauce. Served with mashed potatoes and green beans.

_____ Thai Green Curry Chicken **\$24**

(Per person / 20 minimum) Chicken breasts served with a sauce of blended green curry with citrus, cilantro and coconut milk. Served with rice and roasted vegetables.

_____ **Chicken Tikka Masala** **\$24**

(Per person / 20 minimum) Tender chicken in a garam Masala served over jasmine rice. Served with roasted vegetables.

_____ **Tarragon Chicken** **\$24**

(Per person / 20 minimum) Seared chicken breast with a creamy white wine, Dijon and tarragon sauce. Served with roasted potatoes and roasted vegetables.

_____ **Chicken Stroganoff** **\$27**

(Per Person / 20 Minimum) Sliced seasoned chicken breast in a savory peppercorn sour cream sauce. Great with buttered egg noodles. Served with your choice of vegetable and starch.

BEEF ENTREES

_____ **Chimichurri NY Strip** **\$34**

(Per person / 20 minimum) Marinated strip steak sliced and drizzled with a fresh cilantro and garlic chimichurri. Served with roasted garlic mashed potatoes and greens beans.

_____ **Garlic & Herb Crusted Boneless Prime Rib** **\$43**

(Per person / 20 minimum) Served with horseradish cream and/or Cabernet cherry chutney. Served with roasted garlic mashed potatoes and greens beans.

_____ **Peppercorn & Herb Crusted Beef Tenderloin** **\$35**

(Per person / 20 minimum) Tri-colored peppercorn, Dijon and herb crusted beef with horseradish cream. Served with roasted garlic mashed potatoes and greens beans.

_____ **Filet Mignon** **\$42**

(Per person / 20 minimum) Served with your choice of toppings. Served with roasted garlic mashed potatoes and greens beans.

_____ **Steak au Poive**

(Per Person / 20 Minimum) Beef tips braised and served in a creamy peppercorn sauce. Served with your choice of

vegetable and starch. **\$27**

SEAFOOD ENTREES

_____ **Chardonnay Poached Salmon** **\$22**

(Per person / 20 minimum) Chardonnay poached salmon with a Dijon whipped cream. Served with wild rice and roasted vegetables.

_____ **Cilantro Lime Salmon** **\$21**

(Per person / 20 minimum) Seared salmon topped with cilantro lime ginger butter. Served with wild rice and roasted vegetables.

_____ **Seared Sea Bass** **\$32**

(Per person / 20 minimum) Seared sea bass with a citrus caper beurre blanc. Served with wild rice and roasted vegetables.

_____ **Red Snapper** **\$31**

(Per person / 20 minimum) Red snapper topped with black olive, caper and tomato. Served with wild rice and roasted vegetables.

PORK, VEAL AND LAMB ENTREES

_____ **Madeira Pork Tenderloin** **\$21**

(Per person / 20 minimum) Sauteed mushrooms in a Madeira cream sauce over tender pork medallions. Served with mashed potatoes and green beans.

_____ **Veal Piccata** **\$27**

(Per person / 20 minimum) Lightly dusted and seared veal topped with a lemon butter wine sauce. Served with mashed potatoes and green beans.

_____ **Peppercorn & Herb Crusted Pork Loin**

(Per person / 20 minimum) Tri-colored peppercorn, Dijon and herb crusted pork loin with horseradish cream. Served with mashed potatoes and green beans. **\$24**

_____ **Espresso & Chipotle Rubbed Pork** **\$21**

(Per person / 20 minimum) Served with a Shiner Bock "beer" (buerre) blanc. Served with mashed potatoes and green beans.

_____ **Bacon Wrapped Pork Tenderloin** **\$31**

(Per person / 20 minimum) Stuffed with jalapeno and cream cheese. Served with mashed potatoes and green beans.

_____ **Louisiana Jambalaya** **\$19**

(Per person / 20 minimum) A mix of spicy andouille sausage, pecan smoked sausage and chicken. Served with your choice of side.

VEGETARIAN ENTREES

_____ **Cabernet Mushroom Polenta** **\$17**

(Per person / 20 minimum) Cabernet braised mushroom ragu over creamy mascarpone polenta. Served with your choice of side.

_____ **Portobello Maria** **\$17**

(Per person / 20 minimum) Topped with goat cheese, sun-dried tomatoes, and basil with a White Wine Buerre Blanc. Served with your choice of side.

_____ **Champagne Portobello** **\$17**

(Per person / 20 minimum) Topped with artichoke hearts, toasted pine nuts, spinach and diced heirloom tomato in a champagne cream sauce. Served with your choice of side.

_____ **Tarragon Portobello**

(Per person / 20 minimum) Seared portobello mushroom in a creamy white wine, Dijon and tarragon sauce. Served with your

choice of side. **\$17**

 Chimichurri Veggies **\$17**

(Per person / 20 minimum) Marinated veggies sliced and drizzled with a fresh cilantro and garlic chimichurri served over Jasmine rice. Served with your choice of side.

PASTA ENTREES

 Lasagna Rustica **\$16**

(Per person / 20 minimum) Four-cheese lasagna with Italian sausage and roasted garlic tomato sauce. Served with your choice of side.

 Pork & Wild Mushroom Gnocchi **\$16**

(Per person / 20 minimum) Porcini mushrooms, Italian sausage and prosciutto in a white wine cream sauce over potato gnocchi. Served with your choice of side.

 Poblano Shrimp Pasta **\$16**

(Per person / 20 minimum) Penne pasta with creamy roasted poblano and sun-dried tomato pesto, cremini mushrooms, fresh baby spinach, fresh garlic, Parmesan and seared cayenne jumbo shrimp. Served w

 Shrimp & Scallop Linguine Alla Vodka **\$16**

(Per person / 20 minimum) Sauteed shrimp and scallops tossed with linguine in our house made vodka tomato cream sauce. Served with your choice of side.

 Chicken Maria Pasta **\$16**

(Per person / 20 minimum) Penne pasta with diced chicken breasts, crumbled goat cheese, sun-dried tomatoes and basil with a white wine butter sauce. Served with your choice of side.

 Champagne Chicken Pasta

(Per person / 20 minimum) Penne pasta with diced chicken breasts, artichoke hearts, toasted pine nuts, spinach and diced tomatoes in a champagne cream sauce. Served with your choice of side. **\$16**

_____ **Fontina Chicken Pasta** **\$16**

(Per person / 20 minimum) Penne pasta tossed in a fontina cheese cream sauce with caramelized red onions, prosciutto and mushrooms. Served with your choice of side.

_____ **Chicken Fettuccine Alfredo** **\$16**

(Per person / 20 minimum) Fettuccine pasta with alfredo sauce topped with sliced chicken. Served with your choice of side.

_____ **Linguine Crema Rosa** **\$16**

(Per person / 20 minimum) Linguini topped with crumbled Italian sausage in a creamy roasted garlic and basil tomato sauce. Served with your choice of side.

SIDES

_____ **Roasted Garlic & Rosemary New Potatoes** **\$4**

(Per person / 20 minimum)

_____ **Mushroom & Leek Risotto** **\$4**

(Per person / 20 minimum)

_____ **Wild Mushroom Brown Rice Pilaf** **\$4**

(Per person / 20 minimum)

_____ **Mediterranean Couscous** **\$4**

(Per person / 20 minimum)

_____ **Au Gratin Potatoes** **\$4**

(Per person / 20 minimum)

_____ Roasted Garlic & Sour Cream Smashed Potatoes (Per person / 20 minimum)	\$3.5
_____ Pesto Bowtie Pasta with Spinach & Tomato (Per person / 20 minimum)	\$3.5
_____ Fresh Green Beans with Lemon, Garlic & Dill (Per person / 20 minimum)	\$3.5
_____ Roasted Butternut Squash with Crispy Bacon, Shallots & Thyme Butter (Per person / 20 minimum)	\$4
_____ Roasted Yellow Squash, Zucchini, and Asparagus Medley (Per person / 20 minimum)	\$6
_____ Roasted Brussel Sprouts with Garlic & Bacon (Per person / 20 minimum)	\$3.5
_____ Asparagus Spears with Citrus Buerre Blanc (Per person / 20 minimum)	\$7
_____ Grilled Broccolini with Lemon Dill Sauce (Per person / 20 minimum)	\$3.5
_____ Buffalo Chicken Risotto (Per person / 20 minimum)	\$4
_____ Spring Risotto with Prosciutto, English Peas & Asparagus (Per person / 20 minimum)	\$5.5
_____ Truffled Mac N Cheese with Porcini Mushrooms (Per person / 20 minimum)	\$4

_____ **Green Chili White Cheddar Mac N Cheese** **\$3.5**
(Per person / 20 minimum)

_____ **Jalapeno Popper Mac N Cheese** **\$5**
(Per person / 20 minimum)

_____ **Chipotle, Cheddar & Bacon Mac N Cheese** **\$5.5**
(Per person / 20 minimum)

_____ **Traditional Mac N Cheese** **\$5**
(Per person / 20 minimum)

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)

_____ **Churro Cake Balls** **\$3.5**
(Per Person / 20 Minimum)

_____ **Italian Cream Cake Balls** **\$3.5**
(Per Person / 20 Minimum)

_____ **Salted Caramel Chocolate Cake Balls** **\$3.5**
(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