# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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

## 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

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

Garden Salad \$3.5
(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 \$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.
$\qquad$ Iceberg Wedge
(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
> (Per person / 20 minimum) Mixed greens, kalamata olives, sliced red onions, feta cheese, cucumber and tomatoes with a house-made Greek dressing.

## PACKAGES

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\begin{array}{ll}
\text { Italian Fare I } & \$ 17
\end{array}
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(Per person / 20 minimum) Creamy Caesar (Romaine lettuce tossed with creamy house made Caesar dressing, shaved Parmigiano-Reggiano and croutons), Champagne Chicken Pasta (Chicken breasts topped wit

Italian Fare II
(Per person / 20 minimum) Garden Salad (Mix of spring greens with heirloom tomatoes, cucumbers, sliced red onions and croutons with your choice of dressing), your choice of entree, bow tie pasta wi

French Flare
(Per person / 20 minimum)) Garden Salad (Mix of spring greens with heirloom tomatoes, cucumbers, sliced red onions and croutons with your choice of dressing), tarragon chicken (Seared chicken breasSouth of the Border\$21
(Per person / 20 minimum) Fresh crisp corn tortillas with chili con queso and ranchero salsa, chicken and beef fajitas, Mexican styled saffron rice, charro beans, cilantro corn garnished with bell
Cajun Flare ..... \$19
(Per person / 20 minimum) Rustic Greek salad (Tomatoes, cucumber, feta, red onion and Greek olives with Greek dressing), your choice of entree, Cajun creamed spinach and cannoli tartlets.

| Gluten Free | $\$ 22$ |
| :--- | :--- |
| (Per person / 20 minimum) Apple, bacon, walnut and |  |
| Gorgonzola salad with balsamic vinaigrette, cilantro lime |  |
| salmon, roasted garlic and sour cream mashed potatoes, |  |
| lemon, garlic and dill green bean |  |

## Southern BBQ

\$22(Per person / 20 minimum) Garden Salad (Mix of spring greens with heirloom tomatoes, cucumbers, sliced red onions and croutons with your choice of dressing), smoked brisket, mesquite grilled chicke

## CHICKEN ENTREES

Coq Au Vin $\quad \$ 18$
(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 \$18
(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

(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 \$17
(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
(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 \$17
(Per person / 20 minimum) Tender chicken in a garam Masala served over jasmine rice. Served with roasted vegetables.

Tarragon Chicken \$17
(Per person / 20 minimum) Seared chicken breast with a creamy white wine, Dijon and tarragon sauce. Served with roasted potatoes and roasted vegetables.

## BEEF ENTREES

___Chimichurri NY Strip
(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 \$35
(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
(Per person / 20 minimum) Tri-colored peppercorn, Dijon and herb crusted beef with horseradish cream. Served with roasted garlic mashed potatoes and greens beans.

Espresso \& Chipotle Rubbed Beef Tenderloin
(Per person / 20 minimum) Served with a Shiner Bock "beer" (buerre) blanc. 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.

## SEAFOOD ENTREES

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| Cilantro Lime Salmon | $\mathbf{\$ 2 1}$ |
| :--- | :--- |
| (Per person / 20 minimum) Seared salmon topped with cilantro |  |
| lime ginger butter. Served with wild rice and roasted |  |
| vegetables. |  |

Seared Sea Bass
(Per person / 20 minimum) Seared sea bass with a citrus caper buerre 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

$\qquad$ Madeira Pork Tenderloin
(Per person / 20 minimum) Sauteed mushrooms in a Madeira cream sauce over tender pork medallions. Served with mashed potatoes and green beans.
$\qquad$ Veal Piccata
(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 \$21
(Per person / 20 minimum) Tri-colored peppercorn, Dijon and herb crusted pork loin with horseradish cream. Served with mashed potatoes and green beans.

| Lamb Tikka Masala | $\mathbf{\$ 2 1}$ |
| :--- | :--- |
| (Per person / 20 minimum) Braised lamb in garam Masala |  |
| served over jasmine rice. Served with roasted vegetables. |  |

## Espresso \& Chipotle Rubbed Pork

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

Bacon Wrapped Pork Tenderloin \$25
(Per person / 20 minimum) Stuffed with jalapeno and cream cheese. Served with mashed potatoes and green beans.

## Louisiana Jambalaya

(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 |  |
| :--- | :--- |$\quad \$ \mathbf{\$ 1 7}$


#### Abstract

Portobello Maria (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 ..... \$17(Per person / 20 minimum) Seared portobello mushroom in acreamy white wine, Dijon and tarragon sauce. Served with yourchoice of side.
Chimichurri Veggie Bowl ..... \$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 Italiansausage and roasted garlic tomato sauce. Served with yourchoice of side.
Pork \& Wild Mushroom Gnocchi ..... \$16(Per person / 20 minimum) Porcini mushrooms, Italian sausageand prosciutto in a white wine cream sauce over potatognocchi. Served with your choice of side.
Poblano Shrimp Pasta ..... \$16(Per person / 20 minimum) Penne pasta with creamy roastedpoblano and sun-dried tomato pesto, cremini mushrooms, freshbaby spinach, fresh garlic, Parmesan and seared cayennejumbo shrimp. Served w

## Shrimp \& Scallop Linquine Alla Vodka

(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.

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\begin{aligned}
& \quad \text { Champagne Chicken Pasta } \\
& \hline \text { (Per person / } 20 \text { minimum) Penne pasta with diced chicken } \\
& \text { breasts, artichoke hearts, toasted pine nuts, spinach and diced } \\
& \text { tomatoes in a champagne cream sauce. Served with your } \\
& \text { choice of side. }
\end{aligned}
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Fontina Chicken Pasta
(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
(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)
___ Pesto Bowtie Pasta with Spinach \& Tomato
(Per person / 20 minimum)

Fresh Green Beans with Lemon, Garlic \& Dill
(Per person / 20 minimum)

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)
___ Roasted Brussel Sprouts with Garlic \& Bacon $\$ 3.5$
(Per person / 20 minimum)
Asparagus Spears with Citrus Buerre Blanc \$5.5
(Per person / 20 minimum)
Grilled Broccolini with Lemon Dill Sauce $\quad \$ 3.5$
(Per person / 20 minimum)
Buffalo Chicken Risotto ..... $\$ 3.5$(Per person / 20 minimum)$\$ 5.5$
$\overline{\text { Spring Risotto with Prosciutto, English Peas \& Asparagus }}$ (Per person / 20 minimum)
Truffled Mac N Cheese with Porcini Mushrooms ..... \$3.5(Per person / 20 minimum)
_Green Chili White Cheddar Mac N Cheese ..... \$3.5(Per person / 20 minimum)

$\qquad$
Jalapeno Popper Mac N Cheese ..... \$3.5(Per person / 20 minimum)

$\qquad$
Chipotle, Cheddar \& Bacon Mac N Cheese ..... $\$ 5.5$(Per person / 20 minimum)
Traditional Mac N Cheese ..... \$3.5(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 champagnecoulis.
Chocolate Chunk Croissant Bread Pudding ..... \$6(Per person / 20 minimum) Served with brandy whipped cream.
$\qquad$ Mexican Chocolate Cheesecake
(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) ..... \$11Includes cups, ice, lemons and sweeteners.
Lemonade (Gallon) ..... $\$ 11$
Includes cups, ice, lemons and sweeteners.

$\qquad$
Coke ..... \$2
Diet Coke ..... \$2
Sprite ..... \$2
Bottled Water ..... $\$ 1.75$
Orange Juice (Gallon) ..... \$17Includes cups and ice.
Coffee (Gallon) ..... \$20Includes cups, creamers and sweeteners.
Hot Tea (Gallon) ..... \$20Includes cups, creamers and sweeteners.Ice Water Served in Arylic Container\$0.75(30 PEOPLE MINIMUM) Priced Per person. Good for Staffedevents. If no staff a pick up fee is required.
EXTRAS
Catering Service Agreement ..... \$0
TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or
Catering Service Agreement - Special Events ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or

