

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 - Holiday

### 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.

### 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

### SALADS

#### **Garden Salad**

(Per person / 20 minimum) Mix of spring greens, heirloom tomatoes, cucumbers, sliced red onions and croutons with your choice of dressing. **\$3.5**

**\_\_\_\_\_ Blue Cheese and 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 and 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.

## **HOLIDAY MEAL**

**\_\_\_\_\_ Holiday Package**

(Per person / 20 minimum) Herb crusted turkey with brown butter, sliced ham with mild chipotle and brown sugar glaze, roasted garlic and sour cream smashed potatoes with gravy, southern style cornb **\$27**

## **A LA CARTE**

\_\_\_\_\_ **Herb Crusted Sliced Turkey with Brownd Butter** **\$80**  
(Serves 8-10)

\_\_\_\_\_ **Sliced Ham with Mild Chipotle and Brown Sugar Glaze** **\$95**  
(Serves 8-10)

## **SIDES**

\_\_\_\_\_ **Roasted Garlic and Rosemary New Potatoes** **\$4**  
(Per person / 20 minimum)

\_\_\_\_\_ **Mushroom and 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 and Sour Cream Smashed Potatoes** **\$3.5**  
(Per person / 20 minimum)

\_\_\_\_\_ **Pesto Bowtie Pasta with Spinach and Tomato** **\$3.5**  
(Per person / 20 minimum)

_____ <b>Fresh Green Beans with Lemon, Garlic and Dill</b> (Per person / 20 minimum)	<b>\$3.5</b>
_____ <b>Roasted Butternut Squash with Crispy Bacon, Shallots and Thyme Butter</b> (Per person / 20 minimum)	<b>\$4</b>
_____ <b>Roasted Yellow Squash, Zucchini and Asparagus Medley</b> (Per person / 20 minimum)	<b>\$4</b>
_____ <b>Roasted Brussel Sprouts with Garlic and Bacon</b> (Per person / 20 minimum)	<b>\$3.5</b>
_____ <b>Asparagus Spears with Citrus Buerre Blanc</b> (Per person / 20 minimum)	<b>\$5.5</b>
_____ <b>Grilled Broccolini with Lemon Dill Sauce</b> (Per person / 20 minimum)	<b>\$3.5</b>
_____ <b>Buffalo Chicken Risotto</b> (Per person / 20 minimum)	<b>\$3.5</b>
_____ <b>Spring Risotto with Prosciutto, English Peas and Asparagus</b> (Per person / 20 minimum)	<b>\$5.5</b>
_____ <b>Truffled Mac N Cheese with Porcini Mushrooms</b> (Per person / 20 minimum)	<b>\$3.5</b>
_____ <b>Green Chili White Cheddar Mac N Cheese</b> (Per person / 20 minimum)	<b>\$3.5</b>
_____ <b>Jalapeno Popper Mac N Cheese</b>	

(Per person / 20 minimum) **\$3.5**

\_\_\_\_\_ **Chipotle, Cheddar and Bacon Mac N Cheese** **\$5.5**

(Per person / 20 minimum)

\_\_\_\_\_ **Traditional Mac N Cheese** **\$3.5**

(Per person / 20 minimum)

## **DESSERTS**

\_\_\_\_\_ **Apple Pie** **\$28**

(Serves 8)

\_\_\_\_\_ **Pumpkin Pie** **\$28**

(Serves 8)

\_\_\_\_\_ **Pecan Pie** **\$28**

(Serves 8)

\_\_\_\_\_ **Salted Carmel 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.

\_\_\_\_\_ **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