

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.

_____ **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** **\$7**

(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** **\$27**

(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

A LA CARTE

_____ **Herb Crusted Sliced Turkey with Browned 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)

_____ **Fresh Green Beans with Lemon, Garlic and Dill** **\$3.5**
(Per person / 20 minimum)

_____		\$4
	Roasted Butternut Squash with Crispy Bacon, Shallots and Thyme Butter	
	(Per person / 20 minimum)	
_____		\$4
	Roasted Yellow Squash, Zucchini and Asparagus Medley	
	(Per person / 20 minimum)	
_____		\$4
	Roasted Brussel Sprouts with Garlic and Bacon	
	(Per person / 20 minimum)	
_____		\$5.5
	Asparagus Spears with Citrus Buerre Blanc	
	(Per person / 20 minimum)	
_____		\$4
	Grilled Broccolini with Lemon Dill Sauce	
	(Per person / 20 minimum)	
_____		\$3.5
	Buffalo Chicken Risotto	
	(Per person / 20 minimum)	
_____		\$6
	Spring Risotto with Prosciutto, English Peas and Asparagus	
	(Per person / 20 minimum)	
_____		\$3.5
	Truffled Mac N Cheese with Porcini Mushrooms	
	(Per person / 20 minimum)	
_____		\$4
	Green Chili White Cheddar Mac N Cheese	
	(Per person / 20 minimum)	
_____		\$3.5
	Jalapeno Popper Mac N Cheese	
	(Per person / 20 minimum)	

	Chipotle, Cheddar and Bacon Mac N Cheese	

(Per person / 20 minimum) \$5

_____ **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 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

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