

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: _____

The Bougainvilleas - Italian

SERVICE LEVELS

_____ **Set Up Service** **\$100**

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

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

APPETIZERS

_____ **Tomato Caprese Skewers**

(20 minimum) Marinated mozzarella ball, cherry tomatoes and fresh basil drizzled with a balsamic reduction. **\$2.5**

_____ **Meatballs (3)** **\$2.95**

(20 minimum) Choice of smoky bacon bourbon or marinara sauce.

_____ **Fried Mozzarella Cheese with Marinara Sauce** **\$2.5**

(20 minimum)

_____ **Stuffed Mushrooms (2)** **\$3**

(20 minimum)

SALAD ENTREES

_____ **House Salad (Entree)** **\$8**

Spring mix, tomatoes, cucumbers, red onion, bell pepper. Served with your choice of dressing on the side.

_____ **Caesar Salad (Entree)** **\$8**

Served with homemade dressing.

_____ **Greek Salad (Entree)** **\$8**

Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives. Served with a homemade balsamic vinaigrette dressing.

_____ **Southwest Salad (Entree)** **\$8**

Mixed greens, diced tomatoes, roasted corn, black beans, cilantro, avocado, topped with queso fresco and served with a creamy southwest dressing.

_____ **Insalata Caprese (Entree)** **\$8**

Perfectly ripe diced tomatoes mixed with fresh mozzarella and slices of red onion with a little shredded basil.

_____ **Black Bean Quinoa Salad (Entree)**

Healthy and delicious loaded with vegetables. \$8

SALADS PANS

_____ **Southwest Salad (Half Pan)** \$27

(Serves 8-10) Mixed greens, diced tomatoes, roasted corn, black beans, cilantro, avocado, topped with queso fresco and served with a creamy southwest dressing.

_____ **Insalata Caprese (Half Pan)** \$35

(Serves 8-10) Perfectly ripe diced tomatoes mixed with fresh mozzarella and slices of red onion with a little shredded basil.

_____ **Greek Salad (Half Pan)** \$27

(Serves 8-10) Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives. Served with a homemade balsamic vinaigrette dressing.

_____ **Caesar Salad (Half Pan)** \$27

(Serves 8-10)

_____ **Black Bean Quinoa Salad (Half Pan)** \$30

(Serves 8-10) Healthy and delicious loaded with vegetables.

_____ **House Salad (Half Pan)** \$27

(Serves 8-10) Spring mix, tomatoes, cucumbers, red onion, bell pepper. Served with your choice of dressing on the side.

_____ **Fall Salad (Half Pan)** \$30

(Serves 8-10) Apple fennel salad with orange vinaigrette.

ITALIAN CLASSICS

_____ **Spaghetti & Meatballs** \$10

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with garlic bread and house salad

Lasagna **\$10**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with garlic bread and house salad.

 Fettuccini Alfredo **\$10**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with garlic bread and house salad.

 Beef Stuffed Shells **\$10**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with garlic veggies and roasted rosemary potatoes.

 Baked Ziti Casserole **\$10**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with Green peas and mashed cauliflower.

BEEF, CHICKEN AND PORK ENTREES

 Chicken Cacciatore **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with zucchini, squash and linguini

 Chicken Florentine **\$10.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with sauteed garlic veggies and angel hair pasta.

 Parmesan Encrusted Chicken **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with broccoli and mashed potatoes.

 Chicken Marsala **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with green beans and roasted rosemary potatoes.

 Mozzarella & Meatloaf Roulade

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with
grilled veggies and mashed potatoes. **\$10**

_____ Veal Cacciatore **\$14.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with
zucchini, squash and angel hair pasta.

_____ Pork Chops with Balsamic Glaze **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with
brussels sprouts sauteed with bacon and creamy mushroom
risotto.

SEAFOOD ENTREES

_____ Shrimp Scampi **\$12.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with
green peas and angel hair pasta.

_____ Salmon with Pesto Cream Sauce **\$13.75**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with
asparagus and garlic mashed potatoes.

SIDES

_____ Mixed Veggies **\$2**
(10 minimum)

_____ Green Bean Almandine **\$2**
(10 minimum)

_____ Brussels Sprouts **\$2**
(10 minimum)

_____ Sauteed Green Beans **\$2**
(10 minimum)

<u> </u> Grilled Asparagus (10 minimum)	\$2
<u> </u> Collard Greens (10 minimum)	\$2
<u> </u> Glazed Carrots (10 minimum)	\$2
<u> </u> Mashed Cauliflower (10 minimum)	\$2
<u> </u> Green Peas (10 minimum)	\$2
<u> </u> Sauteed Mushrooms (10 minimum)	\$2
<u> </u> Baby Carrots (10 minimum)	\$2
<u> </u> Grits (10 minimum)	\$2
<u> </u> Steamed Broccoli (10 minimum)	\$2
<u> </u> Roasted Seasonal Veggies (10 minimum)	\$2
<u> </u> Roasted Rosemary Potatoes (10 minimum)	\$2
<u> </u> Black Beans (10 minimum)	\$2

<u> </u> Charro Beans (10 minimum)	\$2
<u> </u> Refried Beans (10 minimum)	\$2
<u> </u> Guacamole (10 minimum)	\$2
<u> </u> Pico De Gallo (10 minimum)	\$2
<u> </u> Plantains (10 minimum)	\$2
<u> </u> Yellow Rice (10 minimum)	\$2
<u> </u> White Rice (10 minimum)	\$2
<u> </u> Sweet Roasted Corn (10 minimum)	\$2
<u> </u> Risotto (10 minimum)	\$2
<u> </u> Red Beans & Rice (10 minimum)	\$2
<u> </u> Potato Salad (10 minimum)	\$2
<u> </u> Mexican Rice (10 minimum)	\$2

_____ Mac & Cheese	\$2
(10 minimum)	

_____ Grilled Veggies	\$2
(10 minimum)	

_____ Garlic Mashed Potatoes	\$2
(10 minimum)	

_____ Dirty Rice	\$2
(10 minimum)	

_____ Cole Slaw	\$2
(10 minimum)	

_____ Caramelized Sweet Potatoes	\$2
(10 minimum)	

_____ Angel Hair Pasta	\$2
(10 minimum)	

DESSERTS

_____ Cookies	\$1.5
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_____ Brownie	\$1.75
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_____ Tres Leches	\$3
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_____ Key Lime Mousse	\$4
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_____ Chocolate Mousse	\$4
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BEVERAGES

_____ **Lemonade (Gallon)** **\$12**
Includes cups and straws.

_____ **Iced Tea (Gallon)** **\$12**
Includes cups, straws, and sweetener.

_____ **Coke (12 oz. can)** **\$1.5**

_____ **Diet Coke (12 oz. can)** **\$1.5**

_____ **Sprite (12 oz. can)** **\$1.5**

_____ **Bottled Water** **\$1.5**

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

_____ **Service Fee** **\$0**

(Required for all Staffed Events) A 5% service fee is added to all staffed events. The service fees covers all necessary equipment for your event.