

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 - Reception

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$150**

Two attendants will deliver and set up your food using buffet linen, nice platters, chaffing dishes and provide nice containers for your beverages. Then one attendant will return after your reception

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

### STATIONARY HORS D OEUVRES

\_\_\_\_\_ **Domestic Cheeses with Cracker Display** **\$4.5**

(50 minimum) Served with cheddar, swiss and pepper jack cubed and served with a variety of gourmet crackers.

\_\_\_\_\_ **Super Premium Assorted Cheese Tray** **\$10**

(50 minimum) Served with aged cheddar, swiss, pepper jack, Monterey jack, soft brie, goat cheese, cranberry and walnut cheese ball, walnuts, grapes and strawberries and gourmet crackers.

\_\_\_\_\_ **Vegetable Tray** **\$4.75**

\_\_\_\_\_ **Spinach and Artichoke Dip** **\$4.5**

(10 minimum) Served with fresh tortilla chips

\_\_\_\_\_ **Fruit Tray** **\$6**

(50 minimum) Includes apples, bananas, grapes, pineapple, honeydew, cantaloupe, watermelon and blueberries.

_____	<b>Hummus</b>	<b>\$3</b>
_____	<b>Avocado Hummus</b>	<b>\$4</b>
_____	<b>Roasted Red Pepper Hummus</b>	<b>\$3.5</b>
_____	<b>Baba Ganoush (Eggplant Dip)</b>	<b>\$4</b>
_____	<b>Roasted Cauliflower Hummus</b>	<b>\$3.5</b>
	Served with crispy pita chips.	
_____	<b>Stuffed Jalapenos</b>	<b>\$3.25</b>
_____	<b>Spinach Hummus</b>	<b>\$3.5</b>
_____	<b>Cherry Tomato Marmalade Crostini</b>	<b>\$3</b>
	(Each) Toasted crostini topped with savory cream cheese, sliced cherry tomatoes and a sweet orange marmalade.	

## **BEEF, PORK AND CHICKEN HORS D**

_____	<b>Sambousik</b>	<b>\$3.5</b>
	Meat and pine nut pastry	
_____	<b>Chicken Brochette</b>	<b>\$3</b>
	Tender grilled chicken chunks wrapped in bacon and stuffed with mild jalapenos and Monterrey jack cheese	
_____	<b>Grilled Pesto Chicken</b>	<b>\$3.5</b>
	(Each) Grilled chicken on a skewer drizzled with pesto.	
_____	<b>Braised Beef Short Rib Bites</b>	<b>\$4.5</b>
	(Each) Served over a polenta cake.	
_____	<b>Beef Sliders</b>	<b>\$4.5</b>

_____ <b>Brisket Slider</b>	<b>\$4.5</b>
_____ <b>Hawaiian Beef Skewers</b>	<b>\$4</b>
_____ <b>Beef Tenderloin with Potato Cakes</b> (Each) Sliced beef tenderloin served over potato cake.	<b>\$4.5</b>
_____ <b>Boudin Balls</b>	<b>\$3</b>
_____ <b>Meat Kibbeh</b>	<b>\$4</b>
_____ <b>Meat Pies</b>	<b>\$3.5</b>
_____ <b>Meatballs (3)</b> Choice of smoky bacon bourbon or marinara sauce.	<b>\$3.95</b>
_____ <b>Empanadas</b> Your choice of beef, chicken, potato or vegetarian.	<b>\$3</b>
_____ <b>Ruben Eggrolls</b>	<b>\$3.75</b>
_____ <b>Mini Quesadillas</b> (10 minimum) Your choice of beef, chicken or veggie.	<b>\$3.75</b>
_____ <b>Buffalo Chicken Bites</b> Your choice of hot or sweet chili served with a ranch dipping sauce.	<b>\$3</b>
_____ <b>Chicken Satay with Spicy Peanut Sauce</b>	<b>\$3.5</b>
_____ <b>Cocktail Sandwiches</b> Includes tuna salad, chicken salad, BLT, egg salad and salmon cucumber salad.	<b>\$3</b>
_____ <b>Chicken Skewers</b>	<b>\$3.5</b>

_____	<b>Chicken Mini Flautas</b>	<b>\$3</b>
_____	<b>Chicken Sliders</b>	<b>\$4.5</b>
_____	<b>Pork &amp; Pineapple Eggrolls</b>	<b>\$3</b>
_____	<b>Pulled Pork &amp; Slaw Sliders</b>	<b>\$4.5</b>

## **SEAFOOD HORS D OEUVRES**

_____	<b>Coconut Shrimp with Mango Habanero Sauce</b>	<b>\$3.95</b>
_____	<b>Ceviche</b>	<b>\$4</b>
_____	<b>Cajun Shrimp with Sausage Skewers</b>	<b>\$4.5</b>

## **VEGETARIAN HORS D OEUVRES**

_____	<b>Watermelon, Mint &amp; Feta Cheese Skewers</b>	<b>\$3</b>
_____	<b>Tomato Caprese Skewers</b>	<b>\$3</b>
	Marinated mozzarella ball, cherry tomatoes and fresh basil drizzled with a balsamic reduction.	
_____	<b>Stuffed Mushrooms</b>	<b>\$2</b>
	(Each) Stuffed with artichoke hearts, garlic and breadcrumbs.	
_____	<b>Spinach Pies</b>	<b>\$3</b>
_____	<b>Grilled Veggie Sliders</b>	<b>\$3</b>
_____	<b>Poblano Cheese Mini Flautas</b>	<b>\$3</b>

## **PAN SALADS**

_____ <b>Southwest Salad (Half Pan)</b>	<b>\$27</b>
(Serves 8-10) Mixed greens, diced tomatoes, roasted corn, black beans, cilantro, avocado, topped with queso fresco and served with a creamy southwest dressing.	
_____ <b>Insalata Caprese (Half Pan)</b>	<b>\$35</b>
(Serves 8-10) Perfectly ripe diced tomatoes mixed with fresh mozzarella and slices of red onion with a little shredded basil.	
_____ <b>House Salad (Half Pan)</b>	<b>\$27</b>
(Serves 8-10) Spring mix, tomatoes, cucumbers, red onion, bell pepper. Served with your choice of dressing on the side.	
_____ <b>Greek Salad (Half Pan)</b>	<b>\$27</b>
(Serves 8-10) Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives. Served with a homemade balsamic vinaigrette dressing.	
_____ <b>Caesar Salad (Half Pan)</b>	<b>\$27</b>
(Serves 8-10)	
_____ <b>Black Bean Quinoa Salad (Half Pan)</b>	<b>\$30</b>
(Serves 8-10) Healthy and delicious loaded with vegetables.	

## DESSERTS

_____ <b>Cookies</b>	<b>\$1.5</b>
_____ <b>Brownie</b>	<b>\$1.75</b>
_____ <b>Tres Leches</b>	<b>\$3</b>
_____ <b>Key Lime Mousse</b>	<b>\$4</b>
_____ <b>Chocolate Mousse</b>	<b>\$4</b>

## BEVERAGES

_____ <b>Lemonade (Gallon)</b>	<b>\$12</b>
Includes cups and straws.	
_____ <b>Iced Tea (Gallon)</b>	<b>\$12</b>
Includes cups, straws, and sweetener.	
_____ <b>Coke (12 oz. can)</b>	<b>\$1.5</b>
_____ <b>Diet Coke (12 oz. can)</b>	<b>\$1.5</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$1.5</b>
_____ <b>Bottled Water</b>	<b>\$1.5</b>
_____ <b>Coffee (Gallon)</b>	<b>\$18</b>
Served with cups, sweeteners, stirrers and creamer.	
_____ <b>Hot Tea (Gallon)</b>	<b>\$20</b>
Served with cups, sweeteners, stirrers and creamer.	

## EXTRAS

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
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	
_____ <b>China, Glassware, Silverware and Linen Napkins</b>	<b>\$5</b>
_____ <b>ADD a China Coffee Cup, Saucer and Spoon</b>	<b>\$0.85</b>
_____ <b>Special Note on Consumption Bar Service Events</b>	

A minimum of \$250 beer and wine sales is required by the caterer for a consumption style bar. **\$0**

**\_\_\_\_\_ Service Fee **\$0****

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

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

**\_\_\_\_\_ Bartender **\$150****

For up to 4 hours of service.

**\_\_\_\_\_ Disposable Bar Set Up Fee - Per Person **\$1.75****

Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.