

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: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## French Corner - Breakfast

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$125**

Our staff will set-up with a buffet linen, up to four chafing dishes/platters, one dispenser and all serving pieces and have everything ready to enjoy at your required start time. Then the staff pe

\_\_\_\_\_ **Individual Box Charge** **\$4**

Required for buffet items to be individually boxed and labeled.

\_\_\_\_\_ **\*\*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 Box Breakfast!** **\$0**

ORDER \$150.00 OR MORE AND RECEIVE a Complimentary breakfast. Place an order of \$150.00 or more (total food cost not including tax or delivery charges) and receive a complimentary breakfast (value c

### PLATES AND UTENSILS

\_\_\_\_\_ **Serving & Eating Utensils** **\$1**

(15 minimum)

### BOXED BREAKFAST

\_\_\_\_\_ **Taco Boxed Breakfast**

Your choice of breakfast taco, served with a yogurt cup and a fresh seasonal fruit cup. **\*\*Breakfast tacos include green and**

red bell pepper\*\* **\$13.95**

       **Croissant Sandwich Boxed Breakfast** **\$16.95**

Croissant sandwich served with a yogurt and fresh fruit cup.

## **PLATTERS**

       **Continental Breakfast** **\$11.95**

(Per person / 1 piece per person) Mixed breakfast platter with freshly baked Danishes, croissants, bagels, muffins, kolaches, quiche, breakfast tacos and other freshly made breakfast goodies, serve

       **Deluxe Hearty Continental Breakfast** **\$13.95**

(Per person / 2 pieces per person) A platter of homemade breakfast pastries, Danishes, croissants, muffins and bagels, along with a platter of kolaches, quiche and assorted breakfast tacos, and a

       **South of the Border** **\$15.95**

(Per person) Fluffy scrambled eggs topped with onions and cheese with your choice of two meats, served with country biscuits with honey, tortillas and salsa.

       **Belgian Waffles** **\$12.95**

(Per person) Waffles served with fruit topping, Vermont maple syrup and homemade whipped cream with your choice of 2 meats.

       **Early Morning Riser** **\$12.95**

(Per person) Fluffy scrambled eggs served with bacon, sausage and country biscuits and honey.

       **The Combo Breakfast Platter**

(10 minimum / 1 piece per person) Mixed breakfast platter with freshly baked Danishes, croissants, bagels, muffins, kolaches, quiche, breakfast tacos and other freshly made breakfast

goodies. \*\*Bre **\$4.95**

       **Pastries Platter** **\$3.95**

(Per person / 1 piece per person) Freshly baked danishes, croissants, bagels, and muffins.

       **Hot Stuff Breakfast Platter** **\$6.95**

(10 minimum / 1 piece per person) Breakfast tacos, hearty quiche, kolaches and croissant sandwiches. \*\*Breakfast tacos include green and red bell pepper\*\*

       **Breakfast Croissant Sandwich** **\$12.95**

(Per person)

       **Fresh Seasonal Fruit Platter** **\$3.95**

(Per person)

## **TACO BAR**

       **Build Your Own Breakfast Taco Bar** **\$13.95**

(Per person) Fluffy scrambled eggs, chopped bacon, chopped sausage, cheddar cheese, served with flour and corn tortillas, homemade picante sauce.

## **A LA CARTE**

       **Scrambled Eggs** **\$6.95**

(Per Person)

       **Bacon (2)** **\$2.95**

       **Breakfast Potatoes** **\$2.95**

(Per Person)

       **Turkey Bacon (2)** **\$2.95**

_____ <b>Pancakes</b>	<b>\$5.95</b>
(2 per order) Includes syrup and butter.	
_____ <b>Parfait</b>	<b>\$7.95</b>
(Per Person)	
_____ <b>Parfait</b>	<b>\$7.95</b>
(Per Person - 10 MINIMUM)	
_____ <b>Sausage Kolache</b>	<b>\$2.75</b>
_____ <b>Breakfast Taco</b>	<b>\$4.95</b>
(Per person) ***Breakfast tacos include green and red bell pepper***	

## **BEVERAGES**

_____ <b>Hot Tea Service</b>	<b>\$2.95</b>
(Per Person) Hot water served in thermos with sweeteners, condiments and a variety of tea bags. **Available for Catering Service Only**	
_____ <b>Bag of Ice</b>	<b>\$8.95</b>
5 Pound Bag	
_____ <b>Bottled Juices</b>	<b>\$2.95</b>
Assorted flavors.	
_____ <b>Bottled Water</b>	<b>\$2.95</b>
_____ <b>Bottled Milk</b>	<b>\$2.95</b>
_____ <b>Coffee</b>	<b>\$2.95</b>
(10 minimum) Served fresh and piping hot in a dispenser with sweeteners, creamers and condiments.	

\_\_\_\_\_ **Starbucks Coffee Freshly Brewed** **\$2.95**  
(10 minimum) Served fresh and piping hot in a dispenser with sweeteners, creamers and condiments.

\_\_\_\_\_ **Orange Juice Freshly Squeezed (Gallon)** **\$19.95**  
Freshly squeezed and served with cups.

## **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

\_\_\_\_\_ **Buffet Set Up** **\$150**  
(Required for Staffed Events) Includes serving trays and bowls, chafing dishes and display items.

\_\_\_\_\_ **Premium Bar** **\$49.95**  
(Per Person, Per Hour) Includes domestic and imported beers: Heineken, St Arnolds, Corona, Shimer Bock. House Wines: Cabernet, merlog and Chardonnay. Liquor: Grey Goose, Tanqueray Gin, Bacardi Se

\_\_\_\_\_ **TABC Certified Bartender** **\$300**  
(Minimum of 4 Hours)

\_\_\_\_\_ **Servers** **\$250**  
(Minimum of 4 Hours)

\_\_\_\_\_ **Kitchen Prep** **\$250**  
(Minimum of 4 Hours)

## **RENTALS**

_____ <b>Fork and Knife Set</b> Rolled in a linen	<b>\$3.5</b>
_____ <b>Spoon</b>	<b>\$1.25</b>
_____ <b>6ft Table</b> (Each)	<b>\$35</b>
_____ <b>60" Round Table</b> (Each)	<b>\$35</b>
_____ <b>Cocktail Table (Bar High)</b> (Each)	<b>\$40</b>
_____ <b>Folding Chair</b> (Each)	<b>\$10</b>
_____ <b>Entr?e plate</b> (Each)	<b>\$2</b>
_____ <b>Salad Plate</b> (Each)	<b>\$2</b>
_____ <b>Silverware</b> (Each)	<b>\$1.5</b>
_____ <b>Water Goblet</b> (Per Glass)	<b>\$2</b>
_____ <b>Iced Tea Goblet</b> (Per Glass)	<b>\$2</b>
_____ <b>Coffee Set up</b> (Per Set) Coffee cup, saucer, spoon.	<b>\$4</b>
_____ <b>Wine Glass</b>	

(Per Glass)

**\$2**