

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 French Corner

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

_____ ****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

_____ **Individual Box Charge** **\$4**

Required for buffet items to be individually boxed and labeled.

_____ **Buffet Set Up Service** **\$175**

Our staff will set-up with real chafing dishes, linen, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pick ever

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

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

(15 minimum)

C3 SPECIALLY DESIGNED MENUS

_____ TFC Favorites Package	\$308
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(Serves 20) Lemon Pepper Herb Chicken and Tri-Colored Beef served with Rice de Jour, grilled vegetables, rolls and butter.

_____ TFC Chicken & Fish Package	\$438
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(Serves 20) Salmon Valenica: Glazed salmon with a balsamic reduction and topped with fresh grilled vegetables and Chicken Kiev: Skinless, boneless chicken stuffed with garlic herb butter and roasted

SALAD ENTREES

_____ The French Corners House Salad	\$8.95
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(Per person) Heaping portions of ice-cold romaine, red leaf and iceberg lettuce topped with olives, fresh tomatoes, cucumbers and Tuscan peppers served with ranch and Italian dressing.

_____ Authentic Caesar Salad	\$8.95
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(Per person) Tossed romaine lettuce with parmesan cheese and homemade garlic croutons served with Caesar dressing.

_____ Italian Antipasto Salad	\$13.95
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(Per person) A French Corner Favorite! Ice cold lettuce topped with Genoa salami, pepperoni, roma tomatoes, purple onions, marinated artichoke hearts, green olives and mozzarella & parmesan cheeses

_____ Classic Cobb Salad	\$12.95
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(Per person) Crisp lettuce topped with finely chopped turkey breast, crispy bacon, roma tomato, avocado, scallions, boiled eggs and blue cheese crumbles served ranch and Italian dressing.

_____ Chef Salad	
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(Per person) Tossed greens topped with cold julienned cheese, meats and sliced vegetables served with ranch and Italian dressing. **\$12.95**

_____ **White Chicken Salad Boat** **\$12.95**
(Per person) Served with your choice of homemade dressing.

_____ **Tuna Salad Avocado Boat** **\$12.95**
(Per person) Served with your choice of homemade dressing.

_____ **Chicken Tender Salad** **\$12.95**
(Per person) The French Corner's House Salad topped with lightly breaded & fried chicken tenders, served with ranch and Italian dressing.

_____ **Beef Fajita Salad** **\$14.95**
(Per person) Tender strips of beef fajita meat topped with pico de gallo, guacamole, and cheddar cheese, served with our homemade honey mustard dressing.

_____ **Chicken Fajita Salad** **\$14.95**
(Per person) Tender strips of chicken fajita meat topped with pico de gallo, guacamole, and cheddar cheese, served with our homemade honey mustard dressing.

_____ **The Great Greek Salad** **\$13.95**
(Per person) Mixed lettuce topped with feta cheese, black olives, roma tomatoes and red onions with ranch and Italian dressing.

_____ **Traditional Pasta Salad** **\$8.95**
(Per person) A French Corner favorite! Tri-Colored Rotini Pasta and Summer Veggies.

BOXED ENTREES

_____ **Grilled Chicken with Wild Mushroom Sauce - Individually Packaged Meal** **\$15.95**
Served with rice.

_____ **Pasta Primavera - Individually Packaged Meal (Vegetarian)** **\$15.95**

_____ **Salmon Venezia - Individually Packaged Meal** **\$29.95**
Served with rice.

_____ **Three Cheese Stuffed Manicotti - Individually Packaged Meal (Vegetarian)** **\$15.95**

_____ **Tri Color Pepper Steak - Individually Packaged Meal** **\$19.95**
Served with rice.

_____ **Lemon Pepper Chicken - Individually Packaged Meal** **\$15.95**
Served with rice.

_____ **Fettuccine Chicken Alfredo - Individually Packaged Meal** **\$16.95**

_____ **Beef & Chicken Kabobs - Individually Packaged Meal** **\$20.95**
Served with rice.

CHICKEN ENTREES

_____ **Chicken Marsala** **\$12.95**
(Per person -/10 minimum) Tender Breast of Chicken Sauteed with Mushrooms, Pearl Onions in a Creamy Marsala Wine Sauce, Served with Rice de Jour.

_____ **Greek Oven-Roasted Chicken**

(Per person / 10 minimum) Quartered Fresh, Marinated Chicken with an Old Country Greek blend of Spices and Extra Virgin Olive Oil, Garnished with Kalamata Olives, Fresh Spinach, and Feta Cheese, se **\$12.95**

Mediterranean Chicken **\$12.95**

(Per person / 10 minimum) Grilled Chicken Breast Strips Topped with Greek Olives, Artichoke Hearts, Roma Tomatoes and Feta Cheese in Balsamic Vinaigrette and Citrus Marmalade, served with Rice de J

Chicken Florentine **\$12.95**

(Per person / 10 minimum) Our Famous Three Cheese and Fresh Spinach Florentine, served with Rice de Jour.

Grilled Chicken with Wild Mushroom Sauce **\$12.95**

(Per person / 10 minimum) Grilled Boneless Breast of Marinated Chicken over Rice Pilaf, Topped with a Smooth Wild Mushroom and Sherry Reduction.

Chicken Poblano **\$12.95**

(Per person / 10 minimum) A Favorite! Grilled Chicken Topped with Black Bean and Roasted Poblano Salsa, served with Rice de Jour.

King Ranch Chicken **\$12.95**

(Per person / 10 minimum) A French Corner Classic! Skinless, Boneless, Sliced Breast of Chicken, Tossed with Fresh Vegetables, Simmered in a Light Mushroom Veloute Sauce, Topped with Tortillas and

Lemon-Pepper Herb Chicken **\$12.95**

(Per person / 10 minimum) Gluten Free! Marinated in Lemon Pepper and Fresh Herbs, then Slow-Roasted to Perfection! Served with Rice de Jour.

Pecan-Crusted Chicken Casserole

(Per person / 10 minimum) Tender Strips of Pecan Crusted Chicken in our Homemade Mushroom Cream Sauce, Served with Rice de Jour. **\$12.95**

_____ Chicken American **\$12.95**
(Per person / 10 minimum) Sliced Grilled Chicken Breast Tossed with Fresh Vegetables in a Light Lemon Garlic Butter Sauce, Served with Rice de Jour.

_____ Chicken Tenders **\$12.95**
(Per person / 10 minimum) Country All-White Meat Chicken Tenders, Breaded and Fried to Perfection, Served with Creamy Potato Salad, Honey Dijon Sauce.

_____ Chicken Cordon Bleu **\$12.95**
(Per person / 10 minimum) Topped with Dijonaise Alfredo Sauce, Served with Rice de Jour.

_____ Chicken Picatta **\$12.95**
(Per person / 10 minimum) Tender Chicken Breast lightly dredged in flour and sauteed in a Light Lemon Garlic Butter Sauce, topped with Capers and Lemon Wheels, served with Rice de Jour.

_____ Honey-Mustard-Teriyaki Chicken Breast **\$12.95**
(Per person / 10 minimum) Marinated, grilled and basted with our Homemade Marinade topped with Fresh Pineapple and Sesame Seeds, served with Rice de Jour.

_____ Caribbean Jerk Chicken **\$12.95**
(Per person / 10 minimum) Grilled Chicken Breast marinated in a Jerk Seasoning, topped with Fresh Seasonal Fruit and Toasted Coconut - Delicious! Served with Rice de Jour.

_____ Chicken Carmello
(Per person / 10 minimum) A Medley of Fresh Broccoli, Zucchini, Tomatoes, Mushrooms and Artichoke Hearts,

Sauteed in a light Teriyaki, served with Rice de Jour. **\$12.95**

_____ Chicken Parmesan **\$12.95**

(Per person / 10 minimum) Lightly Breaded Chicken Breast baked in our Homemade Marinara Sauce and smothered with Melted Mozzarella Cheese, served with Pasta.

_____ Rosemary Rotisserie Chicken **\$12.95**

(Per person / 10 minimum) A great tasting classic - Marinated with Fresh Rosemary, Lemon and a touch of Garlic then slow roasted to perfection. Served with Parmesan Roasted Potatoes.

_____ Chicken Chimichurri **\$16.95**

(Per person / 10 minimum) Grilled Chicken Breast marinated in a South American Chimi-Churri sauce, served with Rice de Jour.

_____ Texas Style Chicken Quesadillas **\$12.95**

BEEF AND PORK ENTREES

_____ Authentic Beef Stroganoff **\$14.95**

(Per person / 10 minimum) Thin slices of Tender Beef, Onions and Mushrooms sauteed and served over a bed of noodles.

_____ Homemade Meatloaf **\$12.95**

(Per person / 10 minimum) Just like Grandma Used to Make! Served with Garlic Mashed Potatoes.

_____ Steak Chimichurri **\$16.95**

(Per person / 10 minimum) Marinated and Grilled Skirt Steak with a South American Chimichurri Sauce (parsley, garlic, and olive oil puree), Served with Rice de Jour.

_____ Peach & Mint Crusted Pork Loin **\$13.95**

(Per person / 10 minimum) Tender and Succulent! Served with Rice de Jour.

<u> </u>	Mesquite Grilled Pork Chop	\$13.95
	(Per person / 10 minimum) A thick Center-Cut Chop delicately smoked, then grilled to perfection, served with Rice de Jour.	
<u> </u>	Cuban Pork Tenderloin	\$13.95
	(Per person / 10 minimum) Marinated Overnight in a Blend of Citrus Juices, Garlic, White Wine and Cumin, then Oven Roasted to Perfection, Served with a Cuban Black Bean Rice.	
<u> </u>	Tenderloin Beef Tri-Colored Pepper Steak	\$15.95
	(Per person / 10 minimum) Tender beef braised to perfection with sauteed fresh vegetables, served with Rice de Jour.	
<u> </u>	Prime Rib	\$28.95
	(Per person / 10 minimum) Served with Garlic Mashed Potatoes, Green Bean Almandine, Garden Salad with ranch and Italian dressing.	
<u> </u>	12 oz. Thick Cut Sirloin	\$28.95
	(Per person / 10 minimum) Served with Red Chili/Butter marinade, Garden Salad with ranch and Italian dressing, your choice of Potatoes.	
<u> </u>	12 oz. Ribeye	\$28.95
	(Per person / 10 minimum) Served with Red Chili/Butter marinade, Garden Salad with ranch and Italian dressing, your choice of Potatoes.	
<u> </u>	8 oz. Filet Mignon	\$29.95
	(Per person / 10 minimum) Served with Red Chili/Butter marinade, Garden Salad with ranch and Italian dressing, your choice of Potatoes/	
<u> </u>	Texas Style Beef Quesadillas	\$11.95

SEAFOOD ENTREES

_____ **Salmon Pontchartrain** **\$29.95**

(Per person / 10 minimum) Fresh Grilled Salmon Filet topped with Crawfish Tails, Sauteed Mushrooms and Artichoke Hearts in a Garlic Cream Sauce, Served with Rice de Jour.

_____ **Tilapia Veronica** **\$14.95**

(Per person / 10 minimum) Fresh Tilapia Filet topped with caramelized onions, garlic, tomatoes, artichoke hearts and spinach. Served with Rice du Jour.

_____ **Fried Colossal Gulf Shrimp** **\$17.95**

(Per person / 10 minimum) Served with Potato Salad and Traditional Cole Slaw.

_____ **Shrimp Fajitas** **\$19.95**

(Per person / 10 minimum) Marinated in our own blend of Herbs and Grilled to Perfection, Served with Sauteed Onions and Bell Peppers, Spanish Rice, Beans, Tortillas, and Salsa.

_____ **Shrimp Scampi** **\$19.95**

(Per person / 10 minimum)

VEGETARIAN ENTREES

_____ **Texas Style Spinach and Cheese Quesadillas** **\$11.95**

_____ **Texas Style Cheese Quesadillas** **\$11.95**

_____ **Three Cheese Stuffed Manicotti Shells** **\$11.95**

(Per person / 10 minimum) Large shells of pasta filled with a savory blend of three Cheeses, including Herbed Ricotta Cheese topped with our Homemade Marinara Sauce.

_____ **Pasta Primavera** **\$11.95**

(Per person / 10 minimum) Sauteed Broccoli, Spinach, Zucchini, Yellow Squash, Snow Peas and Garlic with a touch of Lemon over Penne Pasta.

PASTA ENTREES

_____ **Spaghetti with Meat Sauce** **\$7.95**

(Per person / 10 minimum) Just like mama used to make!

_____ **Pasta Milano** **\$11.95**

(Per person / 10 minimum) Sun-Dried and Roma Tomatoes, Fresh Basil, and Garlic, Sauteed in Olive Oil served over al dente Angel Hair Pasta.

_____ **Tortellini Verde** **\$12.95**

(Per person / 10 minimum) Tortellini Pasta filled with a blend of Cheeses in a delicious marriage of Our Homemade Alfredo Pesto Sauce.

_____ **Alfredo Pasta Primavera** **\$11.95**

(Per person / 10 minimum) Sauteed Broccoli, Spinach, Zucchini, Yellow Squash, Snow Peas and Garlic tossed with Penne Pasta and Creamy Alfredo.

_____ **Fettuccini Alfredo** **\$12.95**

(Per person / 10 minimum) A Rich & Creamy served along side our own Sicilian Fettuccini.

_____ **Baked Ziti** **\$7.95**

(Per person / 10 minimum) Tender Ground Beef, Fresh Baby Spinach and Ricotta Cheese baked in a Homemade Marinara Sauce topped with Parmesan Cheese and Garlic Bread Crumbs.

_____ **Homemade Spaghetti and Meatballs** **\$7.95**

(Per person / 10 minimum) Hand Rolled Meatballs in Classic Marinara, Delicious!

_____ **Beef Lasagna**

(Per person / 10 minimum) Layers upon layers of Tender Pasta filled with our delicious blend of Meats, Spices and Cheeses

topped with our Homemade Marinara Sauce and Melted Mozzarella Cheese. **\$8.95**

_____Tequila-Lime Shrimp \$19.95

(Per person / 10 minimum) Linguini topped with sauteed Shrimp in a delicious Tequila and Lime inspired Cream Sauce.

_____Pasta Capri \$12.95

(Per person / 10 minimum) Fresh Garlic and Spinach in a Creamy Roasted Tomato Sauce, topped with Grilled Shrimp served over a bed of Linguini.

_____Veggie Lasagna \$8.95

(Per person / 10 minimum) Layer upon layer of Tender Pasta filled with Fresh Spinach and Carrots topped with our Creamy Alfredo Sauce, Melted Mozzarella and Parmesan Cheese.

COMBINATION MEALS

_____Beef & Chicken Kabobs \$16.95

(Per person / 10 minimum) Tender Beef and Chicken Skewered with Fresh Vegetables Topped with Polynesian Style Sauce, Served with Rice de Jour and a Freshly Baked Roll.

_____Chicken & Beef Fajitas \$15.95

(Per person - 10 minimum) Marinated in our own blend of Herbs & Grilled to Perfection, Served with Sauteed Onions & Bell Peppers, Spanish Rice, Beans, Tortillas, and Salsa.

_____BBQ Chicken & Beef Brisket \$15.95

(Per person / 10 minimum) Covered with Chefs Sweet and Sassy Barbecue Sauce, served with our Baked Beans, a relish tray and a Freshly Baked Roll.

BUILD YOUR OWN

_____Hamburger & Grilled Chicken Bar

(Per person / 10 minimum) Kaiser rolls, relish tray and all the condiments, served with chips. **Veggie burger available upon request. **\$12.95**

_____ **Baked Potato Bar** **\$11.95**

(Per person / 10 minimum) Chopped BBQ beef and chicken and all the condiments on the side.

SIDES

_____ **Grilled or Roasted Vegetables** **\$3.95**

(Per person - 10 Minimum)

_____ **Green Beans Almandine** **\$3.95**

(Per person - 10 Minimum)

_____ **Sauteed Zucchini with Fresh Herbs** **\$3.95**

(Per person - 10 Minimum)

_____ **Homemade Corn Muffin Souffle** **\$3.95**

(Per person - 10 Minimum)

_____ **Broccoli & Cauliflower** **\$3.95**

(Per person - 10 Minimum)

_____ **Baked Beans** **\$3.95**

(Per person - 10 Minimum)

_____ **Corn on the Cob** **\$3.95**

(Per person - 10 Minimum)

_____ **Western Corn Medley** **\$3.95**

(Per person - 10 Minimum)

_____ **Glazed Baby Carrots** **\$3.95**

(Per person - 10 Minimum)

_____ Sauteed Baby Spinach Almadine (Per person - 10 Minimum)	\$3.95
_____ Corn O	\$3.95
_____ Artichoke-Parmesan Gratin (Per person - 10 Minimum)	\$3.95
_____ Fresh Grilled Asparagus (Per person - 10 Minimum)	\$3.95
_____ Potatoes au Gratin (Per person - 10 Minimum)	\$3.95
_____ Twice Baked Potatoes (Per person - 10 Minimum)	\$3.95
_____ Spinach Orzo Pasta (Per person - 10 Minimum)	\$3.95
_____ Tri-Color Orzo Primavera (Per person - 10 Minimum)	\$3.95
_____ Homemade Macaroni & Cheese (Per person - 10 Minimum)	\$3.95
_____ Dinner Rolls (Each) Served with Butter.	\$0.45

DESSERTS

_____ Chefs Choice of Assorted Desserts (Per person) Assorted large gourmet cookies, brownies, 7-layer bars, lemon bars etc.	\$3.95
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_____ Assorted Freshly Baked Cookies	\$1.95
(Per person) Chocolate chip, chocolate caramel crunch, peanut butter, caramel praline, white chocolate macadamia and oatmeal raisin.	
_____ Texas Homemade Brownies	\$2.5
(Per person) Topped with pecans.	
_____ Baklava	\$2.95
(Per person) A Mediterranean delight! Layers of phyllo dough filled with walnuts and honey.	
_____ French Corner Dessert Bars	\$2.75
(Per person)	
_____ Homemade Bread Pudding	\$49.95
(Serves 15-20) Served with homemade bourbon sauce.	
_____ New York Style Cheesecake	\$28.95
(8 slices)	
_____ Assorted Cupcakes	\$2.95
_____ Jean Pierre Chantilly Cake (10 Inch)	\$59.95
(Serves 10-12)	
_____ Midnight Chocolate (10 Inch)	\$49.95
(Serves 10-12)	
_____ Midnight Chocolate (Half Sheet)	\$79.95
(Serves 35-40)	
_____ Midnight Chocolate (Full Sheet)	\$189.95
(Serves 80-100)	
_____ Stephanies Strawberry Cream Cake (10 Inch)	

(Serves 10-12)	\$49.95
_____ Stephanies Strawberry Cream Cake (Half Sheet) (Serves 35-40)	\$89.95
_____ Stephanies Strawberry Cream Cake (Full Sheet) (Serves 80-100)	\$189.95
_____ German Chocolate Cake (10 Inch) (Serves 10-12)	\$39.95
_____ German Chocolate Cake (Half Sheet) (Serves 35-40)	\$89.95
_____ German Chocolate Cake (Full Sheet) (Serves 80-100)	\$189.95
_____ The Carrot Cake (10 Inch) (Serves 10-12)	\$49.95
_____ The Carrot Cake (Half Sheet) (Serves 35-40)	\$89.95
_____ The Carrot Cake (Full Sheet) (Serves 80-100)	\$189.95
_____ Tres Leches (10 Inch) (Serves 10-12)	\$49.95
_____ Tres Leches (Half Sheet) (Serves 35-40)	\$89.95
_____ Tres Leches (Full Sheet) (Serves 80-100)	\$189.95

_____ Italian Cream Cake (10 Inch) (Serves 10-12)	\$39.95
_____ Italian Cream Cake (Half Sheet) (Serves 35-40)	\$79.95
_____ Italian Cream Cake (Full Sheet) (Serves 80-100)	\$189.95
_____ Chocolate Cake (10 Inch) (Serves 10-12)	\$49.95
_____ Chocolate Cake (Half Sheet) (Serves 35-40)	\$89.95
_____ Chocolate Cake (Full Sheet) (Serves 80-100)	\$189.95
_____ Vanilla Cake (10 Inch) (Serves 10-12)	\$49.95
_____ Vanilla Cake (Half Sheet) (Serves 35-40)	\$89.95
_____ Vanilla Cake (Full Sheet) (Serves 80-100)	\$189.95

BEVERAGES

_____ Freshly Mango Infused Iced Tea Gallon (10 ppl minimum) Served by gallon in a dispenser with sweeteners, lemons and ice.	\$19.95
_____ The French Corner Robust Coffee (10 minimum) Served in a dispenser with sweeteners, creamers and condiments.	\$2.95

_____ The French Corner Decaf Coffee	\$2.95
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.	
_____ Starbucks Brand Ground, Brewed Coffee	\$2.95
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.	
_____ Hot Tea	\$2.95
(Per person) Hot water served in thermos with sweeteners, condiments and a variety of tea bags.	
_____ Tropical Fruit Punch (Gallon)	\$17.95
Served with cups and ice.	
_____ Strawberry Lemonade (Gallon)	\$19.95
Served with cups and ice.	
_____ Refreshing, Chilled Orange Juice (Gallon)	\$19.95
Served with cups and ice.	
_____ Freshly Brewed Iced Tea (Gallon)	\$17.95
Served cups, sweeteners, lemons and ice.	
_____ Bottled Water	\$2.95
_____ Bottled Juices	\$2.95
(Assorted flavors)	
_____ Coke (12 oz. can)	\$2.95
_____ Diet Coke (12 oz. can)	\$2.95
_____ Sprite (12 oz. can)	\$2.95

_____ **Dr. Pepper (12 oz. can)** **\$2.95**

_____ **Sparkling Water (Bottle)** **\$2.95**

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, Shiner Bock. House Wines: Cabernet, merlot and Chardonnay. Liquor: Grey Goose, Tanqueray Gin, Bacardi Se

_____ **Beer & Wine Station** **\$19.95**

(Per Person) 2 Hour Minimum. Contact a C3 concierge for options. Includes choice of two domestic beers, one imported, choice of one white and one red wine. Includes: coke, sprite, diet coke, min

_____ **TABC Certified Bartender** **\$300**

(Minimum of 4 Hours)

_____ **Servers** **\$250**

(Minimum of 4 Hours)

_____ **Kitchen Prep** **\$250**

(Minimum of 4 Hours)

RENTALS

_____ 6ft Table (Each)	\$35
_____ 60" Round Table (Each)	\$35
_____ Cocktail Table (Bar High) (Each)	\$40
_____ Folding Chair (Each)	\$10
_____ Entr?e plate (Each)	\$2
_____ Salad Plate (Each)	\$2
_____ Silverware (Each)	\$1.5
_____ Water Goblet (Per Glass)	\$2
_____ Iced Tea Goblet (Per Glass)	\$2
_____ Coffee Set up (Per Set) Coffee cup, saucer, spoon.	\$4
_____ Wine Glass (Per Glass)	\$2