# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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 $\quad \$ 125$
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

| $\quad$ Ordering $\$ 150$ or More? Get a free lunch! |
| :--- |
| 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

## C3 SPECIALLY DESIGNED MENUS

TFC Favorites Package ..... \$308(Serves 20) Lemon Pepper Herb Chicken and Tri-Colored Beefserved with Rice de Jour, grilled vegetables, rolls and butter.
TFC Chicken \& Fish Package ..... $\$ 438$(Serves 20) Salmon Valenica: Glazed salmon with a balsamicreduction and topped with fresh grilled vegetables and ChickenKiev: Skinless, boneless chicken stuffed with garlic herb butterand roaste

## SALAD ENTREES

## ___The French Corners House Salad

(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

(Per person) Tossed romaine lettuce with parmesan cheese and homemade garlic croutons served with Caesar dressing.

## Italian Antipasto Salad

\$13.95
(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

[^0]$\qquad$ Chef Salad
(Per person) Tossed greens topped with cold julienned cheese, meats and sliced vegetables served with ranch and Italian dressing.
$\qquad$ White Chicken Salad Boat
\$12.95
(Per person) Served with your choice of homemade dressing.
$\qquad$ 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
(Per person) Mixed lettuce topped with feta cheese, black olives, roma tomatoes and red onions with ranch and Italian dressing.

| $\quad$ 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 <br> Served with rice.

Pasta Primavera - Individually Packaged Meal (Vegetarian)

Salmon Venezia - Individually Packaged Meal$\$ 29.95$

Served with rice.

Three Cheese Stuffed Manicotti - Individually Packaged Meal (Vegetarian)

Tri Color Pepper Steak - Individually Packaged Meal \$19.95

Served with rice.

Lemon Pepper Chicken - Individually Packaged Meal
Served with rice.

Fettuccine Chicken Alfredo - Individually Packaged Meal

Beef \& Chicken Kabobs - Individually Packaged Meal
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.
$\qquad$ Greek Oven-Roasted Chicken
(Per person / 10 minimum) Quartered Fresh, Marinated
(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.
$\qquad$ 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.

> | Chicken American |
| :--- |
| (Per person / 10 minimum) Sliced Grilled Chicken Breast |
| Tossed with Fresh Vegetables in a Light Lemon Garlic Butter |
| Sauce, Served with Rice de Jour. |

\$12.95

## 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.
$\qquad$ Honey-Mustard-Teriyaki Chicken Breast
(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, \$12.95

## 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.

## $\qquad$ <br> 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.
\$13.95
(Per person / 10 minimum) A thick Center-Cut Chop delicately smoked, then grilled to perfection, served with Rice de Jour.

## 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.

## 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.

> | Prime Rib |
| :--- |
| (Per person / 10 minimum) Served with Garlic Mashed |
| Potatoes, Green Bean Almandine, Garden Salad with ranch |
| and Italian dressing. |

$\$ 28.95$

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.

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.

8 oz. Filet Mignon
(Per person / 10 minimum) Served with Red Chili/Butter marinade, Garden Salad with ranch and Italian dressing, your choice of Potatoes/

## SEAFOOD ENTREES

> Salmon Pontchartrain
> (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.

$\$ 29.95$

## 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

$\qquad$ Texas Style Spinach and Cheese Quesadillas
$\$ 11.95$
$\qquad$ Texas Style Cheese Quesadillas
$\$ 11.95$

Three Cheese Stuffed Manicotti Shells
(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 aldente Angel Hair Pasta.Tortellini Verde\$12.95(Per person / 10 minimum) Tortellini Pasta filled with a blend ofCheeses in a delicious marriage of Our Homemade AlfredoPesto Sauce.
Alfredo Pasta Primavera ..... \$11.95(Per person / 10 minimum) Sauteed Broccoli, Spinach,Zucchini, Yellow Squash, Snow Peas and Garlic tossed withPenne Pasta and Creamy Alfredo.
Fettuccini Alfredo\$12.95(Per person / 10 minimum) A Rich \& Creamy served along sideour 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 Pastafilled with our delicious blend of Meats, Spices and Cheeses
topped with our Homemade Marinara Sauce and Melted $\$ 8.95$ Mozzarella Cheese.

## 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.
$\qquad$ 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
(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

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

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)

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| :--- | :--- |
| (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)
$\qquad$ Corn 0
\$3.95
__Artichoke-Parmesan Gratin \$3.95
(Per person - 10 Minimum)
Fresh Grilled Asparagus
\$3.95
(Per person - 10 Minimum)

## Potatoes au Gratin

\$3.95(Per person - 10 Minimum)
$\qquad$ Twice Baked Potatoes
\$3.95
(Per person - 10 Minimum)
Spinach Orzo Pasta \$3.95
(Per person - 10 Minimum)
Tri-Color Orzo Primavera \$3.95
(Per person - 10 Minimum)
$\qquad$ Homemade Macaroni \& Cheese $\$ 3.95$
(Per person-10 Minimum)
Dinner Rolls (Each)
Served with Butter.

## DESSERTS

Chefs Choice of Assorted Desserts \$3.95
(Per person) Assorted large gourmet cookies, brownies, 7-layer bars, lemon bars etc.

## Assorted Freshly Baked Cookies

(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
(Per person) A Mediterranean delight! Layers of phyllo dough filled with walnuts and honey.
$\$ 2.95$
$\qquad$ 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)
$\qquad$ Stephanies Strawberry Cream Cake (10 Inch)

## Stephanies Strawberry Cream Cake (Half Sheet)

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

## ___Italian Cream Cake (10 Inch)

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

> Chocolate Cake (Full Sheet) \$189.95
(Serves 80-100)

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| Vanilla Cake (10 Inch) | $\$ 49.95$ |

$\qquad$ Vanilla Cake (Half Sheet)
$\$ 89.95$
(Serves 35-40)
____Vanilla Cake (Full Sheet)
\$189.95
(Serves 80-100)

## BEVERAGES

Freshly Mango Infused Iced Tea Gallon
\$19.95
( 10 ppl minimum) Served by gallon in a dispenser with sweeteners, lemons and ice.

The French Corner Robust Coffee
\$2.95
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.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.
$\qquad$ \$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.

$\qquad$
Bottled Water ..... $\$ 2.95$
Bottled Juices ..... \$2.95
(Assorted flavors)

$\qquad$
Coke (12 oz. can) ..... $\$ 2.95$
Diet Coke (12 oz. can) ..... $\$ 2.95$
$\qquad$$\$ 2.95$
$\$ 2.95$

## EXTRAS

Catering Service Agreement ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax 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 SeBeer \& Wine Station\$19.95(Per Person) 2 Hour Minimum. Contact a C3 concierge foroptions. 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)

$\qquad$
Servers ..... $\$ 250$
(Minimum of 4 Hours)
Kitchen Prep ..... \$250(Minimum of 4 Hours)

## RENTALS

| $\overline{\text { Each }})_{6 f t}$ | $\$ 35$ |
| :--- | :--- |

60" Round Table \$35 (Each)

| $\frac{\text { Cach }}{}$ Cocktail Table (Bar High) | $\$ 40$ |
| :--- | :--- |

Folding Chair ..... \$10
Entr?e plate ..... \$2(Each)
Salad Plate ..... \$2(Each)
Silverware ..... \$1.5(Each)
Water Goblet ..... \$2
(Per Glass)
Iced Tea Goblet ..... \$2(Per Glass)___Coffee Set up\$4(Per Set) Coffee cup, saucer, spoon.
Wine Glass ..... \$2(Per Glass)


[^0]:    Classic Cobb Salad
    $\$ 12.95$
    (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.

