

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 - Snacks

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 will

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

PLATES AND UTENSILS

Serving & Eating Utensils \$1

(15 minimum)

PLATTERS

Fresh Seasonal Fruit Platter \$3.95

(Per person - 10 minimum) A Bouquet of Fresh Seasonal Hand-cut fruit, such as Mango, Strawberries, Watermelon, Cantaloupe, Grapes, and Pineapple.

\$5.95

Fresh Seasonal Fruit & Assorted Imported Cheese Tray

(Per person - 10 minimum) A Bouquet of Fresh Seasonal Hand-cut fruit, such as Mango, Strawberries, Watermelon, Cantaloupe, Grapes, Pineapple along with Assorted Imported Cheeses.

Crudite

(Per person - 10 minimum) Fresh Crisp Garden Vegetables \$3.95
served with Homemade Ranch Dipping Sauce.

Antipasto Platter \$7.95

(Per person - 10 minimum) French Corner Favorite! A beautiful tray with arrangements of Assorted Deli Meats, Imported Cheeses, Marinated Vegetables and Olives.

Baked Brie \$59.95

(Serves 25) Served with Fruit Slices and Gourmet Crackers.

Chef Manuels Deviled Eggs \$3.5

(Per person - 10 minimum) Creamy Deviled Eggs arranged on a platter garnished with Parsley and Paprika.

Finger Sandwich Tray \$7.95

(Per person - 10 minimum) White Chicken Salad, Tuna Salad, Danish Ham, Smoked Turkey & Roast Beef, served on assorted Fresh Croissants, Specialty Breads & Buns.

Finger Sandwich Tray with Chips and Cookies \$10.95

(Per person - 10 minimum) White Chicken Salad, Tuna Salad, Danish Ham, Smoked Turkey and Roast Beef, served on assorted Fresh Croissants, Specialty Breads & Buns, served with chips and cookies.

Canapes \$4.75

(Per person - 10 minimum) Gourmet Crackers/Mini Toasts topped with a Savory Garnish.

Pinwheel Finger Sandwich Platter \$4.95

(Per person - 10 minimum) A Delightful Array of Multi-colored Spiral Wrap Sandwiches with Assorted Sandwich Cold-cuts, arranged in a Party Platter Display.

Smoked Salmon Display

(Per person - 10 minimum) Served with Assorted Bagel Chips and all the Trimmings including Egg, Capers, Cream Cheese,

Purple Onions etc. \$8.95

DIPS

Spinach & Artichoke Dip \$3.95

(Per person - 10 minimum) Chef's famous dip served with Homemade Garlic Crisps.

Chef Sals Seven Layer Dip \$3.95

(Per person - 10 minimum) Crispy Tortilla Chips, Layers of Beans, Sour Cream, Cheese, Pico de Gallo, Guacamole, and More! A hit!

Authentic Hummus \$3.95

(Per person - 10 minimum) A Mediterranean favorite! Served with Homemade Pita Chips

Baba Ghanouj \$3.5

(Per person - 10 minimum) Authentic Fresh Eggplant Dip served with Pita Bread.

Chips & Salsa Ranchera \$3.95

(Per person - 10 minimum) Served with Homemade Guacamole.

Chef Sals Queso & Tortilla Chips \$3.95

(Per person - 10 minimum)

Texas Cavier \$3.95

(Per person - 10 minimum) A Texas Tradition-Freshly chopped Green peppers, Green and Red Onions, Diced Tomatoes, Cilantro and Black Eyed Peas, simmered in a Sweet Red Wine Balsamic Vinaigrette, ser

INDIVIDUAL SNACKS

<input type="checkbox"/> Trail Mix	\$2.95
(Per person)	
<input type="checkbox"/> Popcorn - Individual Bags	\$2.5
(MINIMUM 20)	
DESSERTS	
<input type="checkbox"/> Chefs Choice of Assorted Desserts	\$3.95
(Per person // 10 MINIMUM) Assorted large gourmet cookies, brownies, 7-layer bars, lemon bars etc.	
<input type="checkbox"/> Assorted Freshly Baked Cookies	\$1.95
(Per person) Chocolate chip, chocolate caramel crunch, peanut butter, caramel praline, white chocolate macadamia and oatmeal raisin.	
<input type="checkbox"/> Texas Homemade Brownies	\$2.5
(Per person) Topped with pecans.	
<input type="checkbox"/> Baklava	\$2.95
(Per person) A Mediterranean delight! Layers of phyllo dough filled with walnuts and honey.	
<input type="checkbox"/> French Corner Dessert Bars	\$2.75
(Per person)	
<input type="checkbox"/> Homemade Bread Pudding	\$49.95
(Serves 15-20) Served with homemade bourbon sauce.	
<input type="checkbox"/> New York Style Cheesecake	\$28.95
(8 slices)	
<input type="checkbox"/> Assorted Cupcakes	\$2.95
<input type="checkbox"/> Jean Pierre Chantilly Cake (10 Inch)	

(Serves 10-12)	\$59.95
<u> </u> Midnight Chocolate (10 Inch)	\$49.95
(Serves 10-12)	
<u> </u> Midnight Chocolate (Half Sheet)	\$79.95
(Serves 35-40)	
<u> </u> Midnight Chocolate (Full Sheet)	\$189.95
(Serves 80-100)	
<u> </u> Stephanies Strawberry Cream Cake (10 Inch)	\$49.95
(Serves 10-12)	
<u> </u> Stephanies Strawberry Cream Cake (Half Sheet)	\$89.95
(Serves 35-40)	
<u> </u> Stephanies Strawberry Cream Cake (Full Sheet)	\$189.95
(Serves 80-100)	
<u> </u> German Chocolate Cake (10 Inch)	\$39.95
(Serves 10-12)	
<u> </u> German Chocolate Cake (Half Sheet)	\$89.95
(Serves 35-40)	
<u> </u> German Chocolate Cake (Full Sheet)	\$189.95
(Serves 80-100)	
<u> </u> The Carrot Cake (10 Inch)	\$49.95
(Serves 10-12)	
<u> </u> The Carrot Cake (Half Sheet)	\$89.95
(Serves 35-40)	

<input type="checkbox"/> The Carrot Cake (Full Sheet)	\$189.95
(Serves 80-100)	
<input type="checkbox"/> Tres Leches (10 Inch)	\$49.95
(Serves 10-12)	
<input type="checkbox"/> Tres Leches (Half Sheet)	\$89.95
(Serves 35-40)	
<input type="checkbox"/> Tres Leches (Full Sheet)	\$189.95
(Serves 80-100)	
<input type="checkbox"/> Italian Cream Cake (10 Inch)	\$39.95
(Serves 10-12)	
<input type="checkbox"/> Italian Cream Cake (Half Sheet)	\$79.95
(Serves 35-40)	
<input type="checkbox"/> Italian Cream Cake (Full Sheet)	\$189.95
(Serves 80-100)	
<input type="checkbox"/> Chocolate Cake (10 Inch)	\$49.95
(Serves 10-12)	
<input type="checkbox"/> Chocolate Cake (Half Sheet)	\$89.95
(Serves 35-40)	
<input type="checkbox"/> Chocolate Cake (Full Sheet)	\$189.95
(Serves 80-100)	
<input type="checkbox"/> Vanilla Cake (10 Inch)	\$49.95
(Serves 10-12)	
<input type="checkbox"/> Vanilla Cake (Half Sheet)	\$89.95
(Serves 35-40)	

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

English Tea Cookies \$2.95
(2 dozen minimum) An assortment of Cranberry and Orange Shortbread, Chocolate Chip Shortbread and Plain Shortbread tea cookies.

BEVERAGES

Freshly Mango Infused Iced Tea \$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.

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.

<input type="checkbox"/> Refreshing, Chilled Orange Juice (Gallon)	\$19.95
Served with cups and ice.	
<input type="checkbox"/> Freshly Brewed Iced Tea (Gallon)	\$17.95
Served with cups, lemons, sweeteners and ice.	
<input type="checkbox"/> Bottled Water	\$2.95
<input type="checkbox"/> Bottled Juices	\$2.95
(Assorted flavors)	
<input type="checkbox"/> Coke (12 oz. can)	\$2.95
<input type="checkbox"/> Diet Coke (12 oz. can)	\$2.95
<input type="checkbox"/> Sprite (12 oz. can)	\$2.95
<input type="checkbox"/> Dr. Pepper (12 oz. can)	\$2.95
<input type="checkbox"/> Bag of Ice	\$8.95
5 Pound Bag	

EXTRAS

<input type="checkbox"/> Buffet Set Up	\$150
(Required for Staffed Events) Includes serving trays and bowls, chafing dishes and display items.	
<input type="checkbox"/> 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	
<input type="checkbox"/> TABC Certified Bartender	

(Minimum of 4 Hours)	\$300
<u>Servers</u>	\$250
(Minimum of 4 Hours)	

Kitchen Prep \$250
(Minimum of 4 Hours)

RENTALS

<u>6ft Table</u>	\$35
(Each)	
<u>60" Round Table</u>	\$35
(Each)	
<u>Cocktail Table (Bar High)</u>	\$40
(Each)	
<u>Folding Chair</u>	\$10
(Each)	
<u>Entr?e plate</u>	\$2
(Each)	
<u>Salad Plate</u>	\$2
(Each)	
<u>Silverware</u>	\$1.5
(Each)	
<u>Water Goblet</u>	\$2
(Per Glass)	
<u>Iced Tea Goblet</u>	\$2
(Per Glass)	

<u>_____</u>	Coffee Set up	\$4
	(Per Set) Coffee cup, saucer, spoon.	
<u>_____</u>	Wine Glass	\$2
	(Per Glass)	