

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 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

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 served with Homemade Ranch Dipping Sauce. **\$3.95**

_____ 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

_____ **Trail Mix** **\$2.95**
(Per person)

_____ **Popcorn - Individual Bags** **\$2.5**
(MINIMUM 20)

DESSERTS

_____ **Chefs Choice of Assorted Desserts** **\$3.95**
(Per person // 10 MINIMUM) Assorted large gourmet cookies, brownies, 7-layer bars, lemon bars etc.

_____ **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)**

(Serves 10-12)	\$59.95
_____ Midnight Chocolate (10 Inch) (Serves 10-12)	\$49.95
_____ Midnight Chocolate (Half Sheet) (Serves 35-40)	\$79.95
_____ Midnight Chocolate (Full Sheet) (Serves 80-100)	\$189.95
_____ 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)** **\$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.

_____ **Refreshing, Chilled Orange Juice (Gallon)** **\$19.95**
Served with cups and ice.

_____ **Freshly Brewed Iced Tea (Gallon)** **\$17.95**
Served with cups, lemons, sweeteners 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**

EXTRAS

_____ **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	\$35
(Each)	

_____ 60" Round Table	\$35
(Each)	

_____ Cocktail Table (Bar High)	\$40
(Each)	

_____ Folding Chair	\$10
(Each)	

_____ 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)