

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 Hometown Chef - Reception

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$100**

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

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$12**

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

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

### HORS D OEUVRES

\_\_\_\_\_ **Caprese Skewers** **\$6**

Grape tomatoes, creamy buffalo mozzarella, and fresh basil. Drizzled with a balsamic glaze.

\_\_\_\_\_ **Vegetable Crudite Cup** **\$6**

Crisp fresh vegetables in petite cups. Served with specialty hummus or chipotle ranch.

\_\_\_\_\_ **Spinach & Artichoke Stuffed Mushroom Cap** **\$6**

Spinach and artichoke stuffed mushroom caps.

_____	<b>Prosciutto Wrapped Asparagus Spears</b>	<b>\$6</b>
_____	<b>Braised Pork Belly Bite</b>	<b>\$6</b>
	Braised pork belly with your choice of sweet maple glaze or ginger soy glaze.	
_____	<b>Fajita Chicken Skewer</b>	<b>\$6</b>
	Fajita chicken skewer served with a jalapeno crema.	
_____	<b>Ceviche Shooters</b>	<b>\$6</b>
	Mixed ceviche with cilantro and lime pico.	
_____	<b>Chicken Quesadilla Bites</b>	<b>\$6</b>
	Chicken quesadillas served with a cilantro pico.	
_____	<b>Shrimp Cocktail Shooter</b>	<b>\$6</b>
	Zesty Jumbo Shrimp served with cajun cocktail sauce.	
_____	<b>Italian Sausage Stuffed Mushrooms</b>	<b>\$6</b>
	Italian sausage baked in mushroom caps.	
_____	<b>Antipasto Skewers</b>	<b>\$6</b>
	Skewers of marinated artichokes, artisan salami, baby tomatoes, and buffalo mozzarella.	
_____	<b>Applewood Bacon Wrapped Shrimp</b>	<b>\$6</b>
_____	<b>Chimichurri Shrimp</b>	<b>\$6</b>
_____	<b>Steak Skewers</b>	<b>\$6</b>
	Tender Churrasco steak skewers served with chimichurri	
_____	<b>Black Bean Hummus on Jicama</b>	<b>\$6</b>
	(Vegan)	

\_\_\_\_\_ **Mini Cucumber Cups** **\$6**  
Served with sundried tomato hummus.

\_\_\_\_\_ **Mini BLT** **\$6**

## **CANAPES**

\_\_\_\_\_ **Smoked Salmon & Cream Cheese Canapes** **\$6**  
Served with crispy capers.

\_\_\_\_\_ **Caramelized Pear Crostini** **\$6**  
Served with gorgonzola.

\_\_\_\_\_ **Fig & Caramelized Onion Canape** **\$6**  
Served with goat cheese.

\_\_\_\_\_ **Polenta Cake** **\$6**  
(Vegan) Sundried tomato polenta cake served with olive tapenade.

\_\_\_\_\_ **\$6**  
**Spinach, Bacon & Artichoke Roasted Tomato Crostini**  
Vegetarian version available upon request

\_\_\_\_\_ **Bruschetta** **\$6**

## **GOURMET MEATBALLS**

\_\_\_\_\_ **The Cowboy** **\$7**  
Gourmet meatball with bacon, grilled onion, and cheddar. Served with a creamy bbq ranch glaze.

\_\_\_\_\_ **The Caribbean** **\$7**  
Gourmet meatball with chipotle, mango, bacon, and green onion. Served with a pineapple glaze.

<u>      </u> <b>The Margarita</b>	<b>\$7</b>
Gourmet meatball with pico de gallo. Served with jalapeno queso.	
<u>      </u> <b>The Freakin Rican</b>	<b>\$7</b>
Gourmet meatball with pork belly and fried green plantain. Served with cilantro aioli.	
<u>      </u> <b>The Italian</b>	<b>\$7</b>
Gourmet meatball with spinach, sun dried tomatoes, and feta. Served with a light basil pesto.	
<u>      </u> <b>The Shroom</b>	<b>\$7</b>
Gourmet meatball with blue cheese, portobello mushroom, grilled onion, and garlic aioli.	
<u>      </u> <b>The Asian</b>	<b>\$7</b>
Gourmet meatball with ginger, garlic, and green onion. Served with Asian bbq sauce.	
<u>      </u> <b>The Meatball</b>	<b>\$7</b>
Gourmet meatball with grilled onion, roasted garlic, and grilled peppers. Served with chimichurri sauce.	

## **DISPLAYED APPETIZERS**

<u>      </u> <b>American Appetizer Display</b>	<b>\$16</b>
(Per Person) An assortment of appetizers, including fresh sliced fruit, berries & grapes, a trio of cubed cheese & crackers, and vegetable crudite. Served with chipotle ranch and housemade hummus d	
<u>      </u> <b>International Appetizer Display</b>	<b>\$20</b>
(Per Person) An assortment of Italian favorites. Includes antipasto meats, marinated & roasted vegetables, international cheese tray, and prosciutto wrapped asparagus spears with crostini.	

\_\_\_\_\_ **Vegetable Crudite with Hummus** **\$8**

(Per Person) Assorted vegetables with our house special hummus and creamy ranch dip.

\_\_\_\_\_ **Fresh Fruit Tray** **\$8**

(Per Person) An assortment of the fresh seasonal sliced fruits.

\_\_\_\_\_ **Fruit, Cheese & Crackers** **\$13**

(Per Person) An assortment of cubed cheeses, fresh berries, and crackers.

## **AMERICAN FOOD STATIONS**

\_\_\_\_\_ **BBQ Slider Bar** **\$18**

**\*\*3 Station Minimum\*\***(Per Person) Your choice of bbq pulled pork, chopped beef, or shredded chipotle chicken. Served on fresh mini buns with crunchy slaw topping, pickled jalapenos, and bbq sauce.

## **INTERNATIONAL FOOD STATION**

\_\_\_\_\_ **Taco Bar** **\$18**

**\*\*3 Station Minimum\*\***(2 Tacos/ Per Person) Your choice of pork or seasoned ground beef. Served with diced tomatoes, shredded lettuce, diced onions, sour cream, mixed shredded cheese, green & red sa

\_\_\_\_\_ **Pasta Bar** **\$16**

**\*\*3 Station Minimum\*\***(Per Person) Create your own petite plates of penne pasta, served with 3 sauces: marinara meat sauce, creamy alfredo sauce, savory tomato basil sauce.

## **SNACKS**

\_\_\_\_\_ **Breakfast Tacos**

(Per Person) Soft flour tortillas filled with scrambled eggs, bacon or sausage, and cheese. Served with fresh salsa. **\$6**

\_\_\_\_\_ **Street Tacos** **\$5**

(Per Person) Traditional Latin American street tacos filled with your choice of pulled pork or grilled chicken. Served with chopped onion, cilantro, and limes.

\_\_\_\_\_ **Solo Sliders** **\$5**

(Per Person) Your choice of assorted sliders.

\_\_\_\_\_ **Totchos** **\$5**

(Per Person) Crispy tater tots with assorted toppings of warm queso, green onions, and jalapenos.

\_\_\_\_\_ **Pretzel Spread** **\$5**

(Per Person) Warm, soft pretzels served with beer cheese and mustard.

## **DESSERTS**

\_\_\_\_\_ **Mini Strawberry Shortcake Shooter** **\$6**

(Per Person) Served with a strawberry drizzle sauce.

\_\_\_\_\_ **Wild Forest Shooter** **\$6**

(Per Person) Layers of cream cheese and fruit. With a choice of berries, passion fruit, or mango.

\_\_\_\_\_ **Passion Fruit Parfait Shooter** **\$6**

(Per Person) Layers of cream, fruit, and cookie crumbles.

\_\_\_\_\_ **Mini Tres Leche Shooter** **\$6**

(Per Person)

\_\_\_\_\_ **Key Lime Pie Shooter** **\$6**

(Per Person)

_____ <b>Chocolate Mousse Shooter</b> (Per Person)	<b>\$6</b>
_____ <b>Triple Chocolate Mousse Cake</b> (Per Person)	<b>\$6</b>
_____ <b>Chocolate Brownie Bites</b> (Per Person) Served with caramel drizzle.	<b>\$6</b>
_____ <b>New York Style Cheesecake</b> (Per Person) New York style cheesecake served with your choice of chocolate fudge or berry drizzle.	<b>\$6</b>
_____ <b>Mini Cheesecake Bite</b>	<b>\$4</b>
_____ <b>Mini Pecan Pie</b>	<b>\$6</b>
_____ <b>Peach Cobbler Cheesecake Slice</b>	<b>\$8</b>
_____ <b>Red Velvet Cake Slice</b>	<b>\$7</b>
_____ <b>Chef Julio's Famous Bread Pudding</b>	<b>\$7</b>

## **BEVERAGES**

_____ <b>Iced Tea (Gallon)</b> Includes cups, ice, lemons and sweeteners.	<b>\$18</b>
_____ <b>Sweet Iced Tea (Gallon)</b> Includes cups, ice, lemons and sweeteners.	<b>\$18</b>
_____ <b>Lemonade (Gallon)</b> Includes cups, ice, lemons and sweeteners.	<b>\$18</b>
_____ <b>Coke</b>	<b>\$2</b>



_____ <b>Diet Coke</b>	<b>\$2</b>
_____ <b>Sprite</b>	<b>\$2</b>
_____ <b>Bottled Water</b> (16 oz)	<b>\$2</b>
_____ <b>2 Hour Beer and Wine Bar - Per Person</b>	<b>\$18</b>
Includes 2 domestic and 2 imported beers, pinot grigio, cabernet sauvignon and merlot, bottled waters, assorted sodas, ice, cocktail napkins, acrylic cups and bar displayware. Bartender required fo	

## **EXTRAS**

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
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	
_____ <b>Bar Glassware (Per Person)</b>	<b>\$6</b>
_____ <b>China, Glassware, Silverware, Linen Napkins - Per Person</b>	<b>\$7.5</b>
_____ <b>6' Buffet Table</b>	<b>\$15</b>
_____ <b>Catering Service Agreement - Special Events</b>	<b>\$0</b>
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	
_____ <b>Service Fee (Required For All Staffed Events)</b>	

(Required for all Staffed Events) A 15% service fee is added to all staffed events. The service fees covers all necessary equipment for your event. **\$0**

\_\_\_\_\_ **On Site Chef** **\$220**

\_\_\_\_\_ **Prep Server** **\$192**

\_\_\_\_\_ **Cocktail Table Linens** **\$14.5**

Bar high table cloths - white and black only

\_\_\_\_\_ **Cocktail Table with Linen** **\$25**

Bar high tables with linens - white and black only

\_\_\_\_\_ **Full Bar Set Up Fee** **\$250**

When client has a full bar - Includes ice, disposable cups, 9 ounce and 14 ounce tumblers, sodas, bev naps and garnishes.

\_\_\_\_\_ **Disposable Bar Set Up Fee** **\$1.5**

When client provides their own alcohol - Includes ice, disposable cups, and beverages napkins

\_\_\_\_\_ **Bartender** **\$260**

(4 Hour Service)