

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** **\$4**

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

_____ **Vegetable Crudite Cup** **\$4**

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

_____ **Spinach & Artichoke Stuffed Mushroom Cap** **\$4**

Spinach and artichoke stuffed mushroom caps.

_____ Prosciutto Wrapped Asparagus Spears	\$4
_____ Braised Pork Belly Bite	\$4
Braised pork belly with your choice of sweet maple glaze or ginger soy glaze.	
_____ Fajita Chicken Skewer	\$4
Fajita chicken skewer served with a jalapeno crema.	
_____ Ceviche Shooters	\$4
Mixed ceviche with cilantro and lime pico.	
_____ Chicken Quesadilla Bites	\$4
Chicken quesadillas served with a cilantro pico.	
_____ Shrimp Cocktail Shooter	\$4
Zesty Jumbo Shrimp served with cajun cocktail sauce.	
_____ Italian Sausage Stuffed Mushrooms	\$4
Italian sausage baked in mushroom caps.	
_____ Antipasto Skewers	\$4
Skewers of marinated artichokes, artisan salami, baby tomatoes, and buffalo mozzarella.	
_____ Applewood Bacon Wrapped Shrimp	\$4
_____ Chimichurri Shrimp	\$4
_____ Steak Skewers	\$4
Tender Churrasco steak skewers served with chimichurri	
_____ Black Bean Hummus on Jicama	\$4
(Vegan)	

_____ **Mini Cucumber Cups** \$4
Served with sundried tomato hummus.

_____ **Mini BLT** \$4

CANAPES

_____ **Smoked Salmon & Cream Cheese Canapes** \$5
Served with crispy capers.

_____ **Caramelized Pear Crostini** \$5
Served with gorgonzola.

_____ **Fig & Caramelized Onion Canape** \$5
Served with goat cheese.

_____ **Polenta Cake** \$5
(Vegan) Sundried tomato polenta cake served with olive tapenade.

_____ \$5
Spinach, Bacon & Artichoke Roasted Tomato Crostini
Vegetarian version available upon request

GOURMET MEATBALLS

_____ **The Cowboy** \$5
Gourmet meatball with bacon, grilled onion, and cheddar. Served with a creamy bbq ranch glaze.

_____ **The Caribbean** \$5
Gourmet meatball with chipotle, mango, bacon, and green onion. Served with a pineapple glaze.

_____ **The Margarita**

Gourmet meatball with pico de gallo. Served with jalapeno queso. **\$5**

_____ The Freakin Rican **\$5**

Gourmet meatball with pork belly and fried green plantain. Served with cilantro aioli.

_____ The Italian **\$5**

Gourmet meatball with spinach, sun dried tomatoes, and feta. Served with a light basil pesto.

_____ The Shroom **\$5**

Gourmet meatball with blue cheese, portobello mushroom, grilled onion, and garlic aioli.

_____ The Asian **\$5**

Gourmet meatball with ginger, garlic, and green onion. Served with Asian bbq sauce.

_____ The Meatball **\$5**

Gourmet meatball with grilled onion, roasted garlic, and grilled peppers. Served with chimichurri sauce.

DISPLAYED APPETIZERS

_____ American Appetizer Display **\$13**

(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

_____ International Appetizer Display **\$18**

(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** **\$6**

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

_____ **Fresh Fruit Tray** **\$6**

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

_____ **Fruit, Cheese & Crackers** **\$8**

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

AMERICAN FOOD STATIONS

_____ **Roast Beef Carving Station** **\$20**

****3 Station Minimum****(Per Person) Tender roast beef sirloin with au jus and gorgonzola cream. Served with silver dollar rolls.

_____ **BBQ Slider Bar** **\$15**

****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.

_____ **Mac & Cheese Martini Bar** **\$13**

****3 Station Minimum****(Per Person) Housemade creamy macaroni and cheese with a kick. Served in acrylic martini glasses with bacon bits, green onions, and pico de gallo.

_____ **Mashed Potato Martini Bar** **\$13**

****3 Station Minimum****(Per Person) Garlic mashed potatoes served in acrylic martini glasses with shredded cheese, bacon bits, and green onion.

INTERNATIONAL FOOD STATION

_____ **Taco Bar**

****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 **\$15****

 Tamale Bar **\$13**

****3 Station Minimum** (2 Tamales/ Per Person) Fresh tamales with green and red salsas. Served with your choice of pork, chicken, beef, or spinach and cheese.**

 Pasta Bar **\$13**

****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.**

PREMIUM BUFFET

 Italian Premium Buffet **\$31**

(Per Person) ****Fully Staffed Event Only**** Buffet set up includes fine white china, silverware place settings, watering glass stemware. Buffet meal options include a choice of two entrees, garden or

 Mexican Premium Buffet **\$33**

(Per Person) ****Fully Staffed Event Only**** Buffet set up includes fine white china, silverware place settings, watering glass stemware. Buffet meal options include your choice of grilled chicken or b

TRADITIONAL BUFFET

 Hometown Chef Traditional Favorites **\$33**

(Per Person) Buffet set up includes disposable acrylic plates, silver-look silverware, and linen-like napkins. Buffet meal options include a choice of entree, one salad, and one side. Served with d

_____ **Italian Traditional Buffet** **\$25**
(Per Person) Buffet set up includes disposable acrylic plates, silver-look silverware, and linen-like napkins. Buffet meal options include a choice of two entrees, one salad, and one side. Served w

_____ **Mexican Traditional Buffet** **\$26**
(Per Person) Buffet set up includes disposable acrylic plates, silver-look silverware, and linen-like napkins. Buffet meal options include your choice of grilled chicken or beef fajitas with peppe

SNACKS

_____ **Breakfast Tacos** **\$5**
(Per Person) Soft flour tortillas filled with scrambled eggs, bacon or sausage, and cheese. Served with fresh salsa.

_____ **Street Tacos** **\$5**
(Per Person) Traditional Latin American street tacis 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

_____ **SMore Skewer Bar**

(Per Person) Assorted Fluffy marshmallows with chocolate and graham crackers, drizzled with your choice of caramel or chocolate sauce. \$6

_____ **Ice Cream Sandwich Bar** \$6

(Per Person) Vanilla ice cream with your choice of two cookies.

_____ **Ice Cream Sundae Bar** \$7

(Per Person) Gourmet vanilla ice cream served with assorted toppings including strawberry, chocolate sauce, caramel sauce, sprinkles, nuts, cookie crumbles, whipped topping, and cherries.

_____ **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)

_____ **Chocolate Mousse Shooter** \$6

(Per Person)

_____ **Triple Chocolate Mousse Cake** \$6

(Per Person)

_____ **Chocolate Brownie Bites**

(Per Person) Served with caramel drizzle. \$6

_____ **New York Style Cheesecake** \$6

(Per Person) New York style cheesecake served with your choice of chocolate fudge or berry drizzle.

BEVERAGES

_____ **Iced Tea (Gallon)** \$12

Includes cups, ice, lemons and sweeteners.

_____ **Sweet Iced Tea (Gallon)** \$12

Includes cups, ice, lemons and sweeteners.

_____ **Lemonade (Gallon)** \$12

Includes cups, ice, lemons and sweeteners.

_____ **Coke** \$2

_____ **Diet Coke** \$2

_____ **Sprite** \$2

_____ **Bottled Water** \$2.5

_____ **2 Hour Beer and Wine Bar - Per Person** \$18

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

_____ **Catering Service Agreement**

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 **\$0**

_____ **Bar Glassware (Per Person)** **\$6**

_____ **Catering Service Agreement - Special Events** **\$0**

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_____ **Service Fee (Required For All Staffed Events)** **\$0**

(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.

_____ **On Site Chef** **\$220**

_____ **Prep Server** **\$160**

_____ **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** **\$220**

(4 Hour Service)