

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

### **\*\*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

**\$0**

### **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00**

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.

### **Prosciutto Wrapped Asparagus Spears**

**\$6**

### **Braised Pork Belly Bite**

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

**Spinach, Bacon & Artichoke Roasted Tomato Crostini** \$6

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.

**The Margarita** \$7

Gourmet meatball with pico de gallo. Served with jalapeno queso.

**The Freakin Rican**

Gourmet meatball with pork belly and fried green plantain. **\$7**  
Served with cilantro aioli.

**The Italian** **\$7**

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

**The Shroom** **\$7**

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

**The Asian** **\$7**

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

**The Meatball** **\$7**

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

## DISPLAYED APPETIZERS

**American Appetizer Display** **\$16**

(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** **\$20**

(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.

<u>  </u>	<b>Fresh Fruit Tray</b>	<b>\$8</b>
(Per Person) An assortment of the fresh seasonal sliced fruits.		
<u>  </u>	<b>Fruit, Cheese &amp; Crackers</b>	<b>\$13</b>
(Per Person) An assortment of cubed cheeses, fresh berries, and crackers.		

## AMERICAN FOOD STATIONS

<u>  </u>	<b>BBQ Slider Bar</b>	<b>\$18</b>
**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

<u>  </u>	<b>Taco Bar</b>	<b>\$18</b>
**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		
<u>  </u>	<b>Pasta Bar</b>	<b>\$16</b>
**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

<u>  </u>	<b>Breakfast Tacos</b>	<b>\$6</b>
(Per Person) Soft flour tortillas filled with scrambled eggs, bacon or sausage, and cheese. Served with fresh salsa.		
<u>  </u>	<b>Street Tacos</b>	
(Per Person) Traditional Latin American street tacos filled with your choice of pulled pork or grilled chicken. Served with		

chopped onion, cilantro, and limes. \$5

**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)

**Chocolate Mousse Shooter** \$6

(Per Person)

**Triple Chocolate Mousse Cake** \$6

(Per Person)

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

## **BEVERAGES**

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

(16 oz) \$2

**2 Hour Beer and Wine Bar - Per Person** \$22

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 for

## **EXTRAS**

**Catering Service Agreement** \$0

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

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

**China, Glassware, Silverware, Linen Napkins - Per Person** \$7.5

**6' Buffet Table** \$15

**Additional Staffing Hours - Per Hour** \$48

Additional hours required after a 4 hour period, including set up and breakdown

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

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

**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.

<b>On Site Chef</b>	<b>\$220</b>
<b>Prep Server</b>	<b>\$192</b>
<b>Cocktail Table Linens</b>	<b>\$14.5</b>
Bar high table cloths - white and black only	
<b>Cocktail Table with Linen</b>	<b>\$25</b>
Bar high tables with linens - white and black only	
<b>Full Bar Set Up Fee</b>	<b>\$250</b>
When client has a full bar - Includes ice, disposable cups, 9 ounce and 14 ounce tumblers, sodas, bev naps and garnishes.	
<b>Disposable Bar Set Up Fee</b>	<b>\$1.5</b>
When client provides their own alcohol - Includes ice, disposable cups, and beverages napkins	
<b>Bartender</b>	<b>\$260</b>
(4 Hour Service)	