# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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**
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
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

$\qquad$ Caprese Skewers
Grape tomatoes, creamy buffalo mozzarella, and fresh basil. Drizzled with a balsamic glaze.

## Vegetable Crudite Cup

\$4Crisp fresh vegetables in petite cups. Served with specialty hummus or chipotle ranch.

Spinach \& Artichoke Stuffed Mushroom Cap
Spinach and artichoke stuffed mushroom caps.
Prosciutto Wrapped Asparagus Spears ..... \$4
$\qquad$ Braised Pork Belly Bite

Braised pork belly with your choise of sweet maple glaze or \$4 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 <br> \$4

Chicken quesadillas served with a cilantro pico.
$\qquad$ Shrimp Cocktail Shooter\$4

Zesty Jumbo Shrimp served wth cajun cocktail sauce.
Italian Sausage Stuffed Mushrooms ..... \$4
Italian sausage baked in mushroom caps.
Antipasto Skewers ..... \$4Skewers of marinated artichokes, artisan salami, babytomatoes, and buffalo mozzarella.
Applewood Bacon Wrapped Shrimp ..... \$4
__Chimichurri Shrimp ..... \$4
Steak Skewers ..... \$4Tender Churrasco steak skewers served with chimichurri
Black Bean Hummus on Jicama ..... \$4
(Vegan)\$4
Served with sundried tomato hummus.
$\qquad$ 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
(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

Gormet 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
\$5
Gourmet meatball with pico de gallo. Served with jalapeno queso.
$\qquad$ The Freakin Rican \$5
Gourmet meatball with pork belly and fried green plantain. Served with cilantro aioli.
$\qquad$ The Italian
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
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

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\begin{aligned}
& \quad \text { International Appetizer Display }
\end{aligned} \quad \$ 18
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| 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
> (Per Person)An assortment of cubed cheeses, fresh berries, and crackers.

## AMERICAN FOOD STATIONS

## Roast Beef Carving Station <br> \$20

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

BBQ Slider Bar $\quad \$ 15$
**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
\$15
**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

Tamale Bar
**3 Station Minimum**(2 Tamales/ PerPerson) 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

$\qquad$ Italian Premium Buffet
(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
(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
$\qquad$ Mexican Traditional Buffet
(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
(Per Person) Soft flour tortillas filled with scrambled eggs, bacon or sausage, and cheese. Served with fresh salsa.

Street Tacos
(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 bear cheese and mustard.

## DESSERTS

## SMore Skewer Bar

(Per Person) Assorted Fluffy marshmallows with chocolate and graham crackers, drizzeled with your choice of caramel or chocolate sauce.
(Per Person) Vanilla ice cream with your choice of two cookies.
(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 <br> \$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 ..... \$6(Per Person)Served with caramel drizzle.
New York Style Cheesecake ..... \$6(Per Person) New York style cheesecake served with yourchoice of chocolate fudge or berry drizzle.
BEVERAGES
$\ldots \quad$ 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.

$\qquad$
Coke ..... \$2
Diet Coke ..... \$2

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Sprite ..... \$2

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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 ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or
Bar Glassware (Per Person) ..... \$6
Catering Service Agreement - Special EventsTO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of your
event. Please print this order and initial each page and either
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 ..... $\$ 220$

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$\qquad$
Prep Server ..... \$160

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

