

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: \_\_\_\_\_

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\_\_\_\_\_

## French Corner - Hors d oeuvres

### SERVICE LEVELS

<u>Set Up Service</u>	<b>\$125</b>
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 will	
<u>Reception Set Up Service</u>	<b>\$175</b>
**Up to 100 Guests** Our staff will set-up with a buffet linen, chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then the staff person will return	

### PLATES AND UTENSILS

<u>Serving &amp; Eating Utensils</u>	<b>\$1</b>
(15 minimum)	

### BOXED HORS D'OEUVRES

<u>Charcuterie Box (Individual)</u>	<b>\$20</b>
An assortment of meats, cheeses and fruits with honey and sliced baguette.	
<u>Fruit &amp; Cheese Plate</u>	<b>\$13</b>

(20 MINIMUM) Individual plate with fresh fruit and cheese, gourmet chocolate and crackers.

### DIPS

<u>Chef Sals Queso &amp; Tortilla Chips</u>	<b>\$3.95</b>
(Per person / 10 minimum)	

<b>Bruschetta</b>	<b>\$3.95</b>
(Per person / 10 minimum) Crostini topped with fresh made tomato Bruschetta.	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$4.95</b>
(Per person / 10 minimum) Chefs famous dip served with Homemade Garlic Crisps.	
<b>Chef Sals Seven Layer Dip</b>	<b>\$3.95</b>
(Per person / 10 minimum) Crispy Tortilla Chips, Layers of Beans, Sour Cream, Cheeses, Pico de Gallo, Guacamole, and More! A hit!	
<b>Authentic Hummus</b>	<b>\$3.95</b>
(Per person / 10 minimum) A Mediterranean favorite! Served with Homemade Pita Chips.	
<b>Baba Ghanouj</b>	<b>\$3.95</b>
(10 MINIMUM) (Per Person) Authentic Fresh Eggplant Dip served with Pita Bread.	
<b>Texas Caviar</b>	<b>\$3.95</b>
(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	
<b>Chips &amp; Salsa Ranchera</b>	<b>\$3.95</b>
(10 MINIMUM) (Per Person) With Homemade Guacamole.	

## PLATTERS

<b>Antipasto Platter</b>	<b>\$7.95</b>
(Per person / 10 minimum) French Corner Favorite! A beautiful tray with arrangements of Assorted Deli Meats, Imported Cheeses, Marinated Vegetables and Olives.	

<b>Chef Manuels Deviled Eggs</b>	<b>\$3.95</b>
(Per person / 10 minimum) Creamy Deviled Eggs arranged on a platter, garnished with Parsley and Paprika.	
<b>Finger Sandwich Tray</b>	<b>\$7.95</b>
(Per person / 10 minimum) White Chicken Salad, Tuna Salad, Danish Ham, Smoked Turkey and Roast Beef, served on assorted Fresh Croissants, Specialty Breads & Buns.	
<b>Pinwheel Finger Sandwich Platter</b>	<b>\$4.95</b>
(Per person / 10 minimum) A Delightful Array of Multi-colored Spiral Wrap Sandwiches with Assorted Sandwich Cold-cuts, arranged in a Party Platter Display!	
<b>Fresh Seasonal Fruit Platter</b>	<b>\$3.95</b>
(Per person / 10 minimum) A Bouquet of Fresh Seasonal Hand-cut fruits, such as Mango, Strawberries, Watermelon, Cantaloupe, Grapes, and Pineapple.	
<b>Fresh Seasonal Fruit &amp; Imported Cheese Tray</b>	<b>\$5.95</b>
(Per person / 10 minimum) A Bouquet of Fresh Seasonal Hand-cut fruits, such as Mango, Strawberries, Watermelon, Cantaloupe, Grapes, Pineapple, etc. with assorted imported cheeses	
<b>Crudite</b>	<b>\$3.95</b>
(Per person / 10 minimum) Fresh Crisp Garden Vegetables served with Homemade Ranch Dipping Sauce.	
<b>Baked Brie</b>	<b>\$59.95</b>
(Serves 25) Served with Fruit Slices and Gourmet Crackers.	
<b>Canapes</b>	<b>\$4.95</b>
(Per person / 10 minimum) Gourmet Crackers/Mini Toasts topped with a Savory Garnish, Chefs selections	
<b>Smoked Salmon Display</b>	

(Per person / 10 minimum) Served with Assorted Bagel Chips. \$8.95  
All the Trimmings including Egg, Capers, Cream Cheese,  
Purple Onions, etc.

## **HORS D OEUVRES**

**Blackened Chicken Satay** \$3.95

(Per person / 10 minimum) Diced tender chicken breast,  
marinated in our Authentic Louisiana Blackened Seasoning,  
grilled and skewered.

**Thai Style Beef Satays** \$4.95

(Per person / 10 minimum) Chunks of grilled beef marinated  
with a blend of Asian spices and served with our savory Thai  
Sauce.

**Chef Elis Famous Mini Quiche** \$5.5

(Per person / 10 minimum) Assorted Varieties

**Shrimp Campechana** \$4.95

(10 MINIMUM) (Per Person) Slices of Large Boiled Shrimp  
mixed with Authentic Mexican Salsa.

**Chicken Cordon Bleu & Swiss** \$3.95

(Per person / 10 minimum) Tender Delicious Chicken with  
Smoked Ham and Creamy Swiss Cheese rolled and fried.

**Shrimp Cocktail** \$8.95

(Per person / 10 minimum) Large Gulf Shrimp, Boiled and  
Served with our own Tangy Cocktail Sauce.

**Samosas** \$3.95

(Per person / 10 minimum) Beef or Vegetarian

**Caprese Skewers** \$3.95

(Per person / 10 minimum) Fresh Mozzarella, Farm Basil and  
Cherry Tomatoes Skewered and Served with our Italian

Dressing. \$3.95

**Spicy Buffalo Wings** \$4.95

(Per person / 10 minimum) 3 wings served with Celery and Carrots and Homemade Blue Cheese Dressing.

**Chicken Tempura Bytes** \$3.95

(Per person / 10 minimum) Chicken Breast Nuggets Lightly Battered with Tempura and Fried Golden, Served with Asian-style Dipping Sauces.

**Coconut Chicken Satays** \$3.95

(Per person / 10 minimum) Hand-breaded chicken breast with our unique herbed mixture and golden-fried to perfection.

**Spring Rolls with Soy Dipping Sauce** \$4.95

(Per person / 10 minimum) Vegetarian, Light, Crisp, and Delicious!

**Texas Style Quesadillas** \$5.95

(Per person / 10 minimum) Beef, Chicken or Vegetarian.

**Miniature Kabobs** \$4.5

(Per person / 10 minimum) Chunks of Beef, Chicken, or Pork, Skewered with fresh vegetables and served with a Polynesian Sweet and Sour Sauce.

**South American Empanadas** \$5.95

(Per person / 10 minimum) Hand-folded and prepared fresh, not frozen, and baked to golden perfection.

**Miniature Beef Wellington** \$6.95

(Per person / 10 minimum) Seasoned Beef Wrapped and Baked in a Puff Pastry until Golden.

**Pot Stickers**

(Per person / 10 minimum) Small Dumplings of Wonton Skins Filled with Ground Meat, Chopped Water Chestnuts, Scallions and a House Blend of Seasonings.	\$3.95
<b>Dolmades (Stuffed Grape Leaves)</b> (Per person / 10 minimum) Herbed Rice with a Touch of Olive Oil and Lemon. Lovingly Hand-Wrapped in Freshly Picked Grape Leaves.	\$3.95
<b>Mini Meatballs</b> (Per person / 10 minimum) Lean Ground Beef, Mixed with Italian Seasoning, Broiled and Baked to perfection served with your choice of BBQ or Brown Swedish sauce.	\$3.95
<b>Beef Rolls with Soy Dipping Sauce</b> (Per person / 10 minimum) Paper-thin London Broil beef, marinated and seasoned, wrapped around delectable veggies, skewered and broiled.	\$3.95
<b>Chinese Style Fried Wontons</b> (Per person / 10 minimum) Stuffed with Pork and Served with a Sweet and Spicy Dipping Marinade.	\$3.95
<b>Chef Sandys Famous Crab Cakes</b> (Per person / 10 minimum) Made with real Crab Meat and baked until golden brown, served with a Southwestern Remoulade	\$5.95
<b>Shrimp Brochette</b> (Per person / 10 minimum) Colossal Gulf Shrimp, wrapped in thick Bacon and Golden-Fried.	\$4.95
<b>Seafood Stuffed Mushrooms</b> (Per person / 10 minimum) Stuffed and Oven-baked Large Mushrooms, Packed with Real Crab Meat and Seafood mixture.	\$4.5
<b>Stuffed Jalapenos (Mild)</b>	

(Per person / 10 minimum) Stuff with Cheddar or Cream Cheese. \$3.95

**Authentic Greek Spanakopita** \$3.5

(Per person / 10 minimum) Flaky Puff Pastry filled with Fresh Spinach and a touch of Feta Cheese.

## **STATIONS AND BARS**

**Chocolate Fountain (Large Tiered)** \$595

(Serves 100) Served with strawberries and pineapple.

**Chocolate Fountain (Large Waterfall)** \$795

(Serves 100) Served with strawberries and pineapple.

**Chocolate Fountain (Double)** \$995

(Serves 100) Served with strawberries and pineapple.

**Smores Station** \$12.95

(Per person / 10 minimum) Marshmallows, Hershey's chocolates and graham crackers.

**Caramel Apple Station** \$12.95

(Per person / 10 minimum) Sliced red and green apples, melted caramel, melted chocolate, mini M&Ms, chocolate chips, marshmallows, nuts and sprinkles.

**Popcorn Bar** \$3.95

(Per person / 10 minimum) Caramel, movie theater butter and cheddar.

**Deluxe Charcuterie Board** \$7.95

(Per person / 10 minimum) Hand picked gourmet meat and cheese selections, garnished with gourmet nuts and fresh and dried fruits with homestyle jams and toasted baguettes.

<b>Roasted Prime Rib Carving Station</b>	<b>\$34.95</b>
(Per person / 10 minimum) Served with mashed potatoes, green beans and freshly baked rolls with horseradish and chimichuri sauce on the side.	
<b>Beef Tenderlin Carving Station</b>	<b>\$29.95</b>
(Per person / 10 minimum) Served with mashed potatoes, green beans and freshly baked rolls with horseradish and chimichuri sauce on the side.	
<b>Honey Baked Ham Carving Station</b>	<b>\$16.95</b>
(Per person / 10 minimum) Served with mashed potatoes, green beans and freshly baked rolls.	
<b>Mashtini Bar</b>	<b>\$12.95</b>
(Per person / 10 minimum) Mashed potatoes with your choice of toppings including chopped bacon, diced ham, chives, cheddar cheese, sour cream, gravy and butter, served in plastic martini glasses.	

## DESSERTS

<b>Baklava</b>	<b>\$2.95</b>
A Mediterranean Delight! Layers of Philo Dough Filled with Walnuts & Honey.	
<b>Chef Alains Chocolate Covered Cream Puffs</b>	<b>\$3.95</b>
<b>Assorted Cupcakes</b>	<b>\$3.95</b>
<b>Ice Cream Social</b>	<b>\$9.95</b>
(25 Person Minimum) Per Person) Vanilla, Chocolate and Strawberry Ice Cream, served with chocolate syrup, whipped cream, sprinkles, chopped nuts and cherries.	
<b>Popsicle Stand</b>	

Assorted popsicles and ice cream bars, served from an old fashioned ice cream stand. Server required.	\$3.75
<b>Custom Design Cookies</b> (12 MINIMUM // 72 HOUR NOTICE REQUIRED) Basic design and logo.	\$3.95
<b>Assorted Dessert Platter</b> (Per Person) Lemon Bars, 7-Layer Bars, Brownies, and Cookies	\$3.95
<b>Chef Choice of Assorted Desserts</b> (Per person) Assorted Large Gourmet Cookies, Brownies, Seven-Layer Bars, Lemon Bars, and Cream Puffs.	\$3.95
<b>Assorted Freshly Baked Cookies</b> Chocolate Chip, Chocolate Caramel Crunch, Peanut Butter, Caramel Praline, White Chocolate Macadamia and Oatmeal Raisin.	\$1.95
<b>Texas Homemade Brownies</b> Topped with Texas Pecans	\$2.95
<b>Assorted Homemade 3 inch Pies</b> **48 HOURS NOTICE REQUIRED**	\$4.35
<b>Chef Alains Chocolate Covered Cream Puffs</b>	\$3.95
<b>Chocolate Covered Strawberries (Dozen)</b>	\$24.95
<b>Homemade Bread Pudding</b> (Serves 15-20) Served with Bourbon Sauce.	\$49.95
<b>New York Style Cheesecake</b> (Serves 12-16)	\$28.95

## BEVERAGES

<input type="checkbox"/> <b>Ice Water in Acrylic Dispenser</b>	<b>\$0.75</b>
(30 MINIMUM)	
<input type="checkbox"/> <b>Bag of Ice</b>	<b>\$8.95</b>
5 Pound Bag	
<input type="checkbox"/> <b>Canned Soft Drinks or Bottled Water</b>	<b>\$2.95</b>
<input type="checkbox"/> <b>Assorted Bottled Juices</b>	<b>\$2.95</b>
<input type="checkbox"/> <b>Strawberry Lemonade (Gallon)</b>	<b>\$19.95</b>
Served with cups and ice.	
<input type="checkbox"/> <b>Tropical Fruit Punch (Gallon)</b>	<b>\$17.95</b>
Served with cups and ice.	
	<b>\$2.95</b>
<b>Starbucks Brand Ground Coffee Brewed Coffee Service</b>	
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.	
<input type="checkbox"/> <b>Refreshing, Chilled Orange Juice (Gallon)</b>	<b>\$19.95</b>
Served with cups and ice.	
<input type="checkbox"/> <b>Hot Tea (Gallon)</b>	<b>\$2.95</b>
(Per Person) Hot water served in thermos with sweeteners, condiments and a variety of tea bags.	
	<b>\$1.5</b>
<b>Freshly Mango or Raspberry Infused Brewed Iced Tea Service</b>	
(Per Person) Served in a dispenser with sweeteners, lemons, and ice. Available for Full Service Events Only.	

<u>  </u>	<b>Freshly Brewed Iced Tea (Gallon)</b>	<b>\$17.95</b>
Served with cups, sweeteners and ice.		
<u>  </u>	<b>The French Corner Robust Coffee Service</b>	<b>\$2.95</b>
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.		
<u>  </u>	<b>The French Corner Decaf Coffee Service</b>	<b>\$2.95</b>
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.		
<u>  </u>	<b>Hot Tea Service</b>	<b>\$2.95</b>
(Per Person) Hot water served in thermos with sweeteners, condiments and a variety of tea bags. Available for Catering Service Only.		

## **EXTRAS**

<u>  </u>	<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		
<u>  </u>	<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		
<u>  </u>	<b>Buffet Set Up</b>	<b>\$150</b>
(Required for Staffed Events) Includes serving trays and bowls, chafing dishes and display items.		
<u>  </u>	<b>Premium Bar</b>	
(Per Person, Per Hour) Includes domestic and imported beers: Heineken, St Arnolds, Corona, Shimer Bock. House Wines:		

Cabernet, merlog and Chardonnay. Liquor: Grey Goose, Tanqueray Gin, Bacardi Se	\$49.95
<b><u>TABC Certified Bartender</u></b> (Minimum of 4 Hours)	\$300
<b><u>Servers</u></b> (Minimum of 4 Hours)	\$250
<b><u>Kitchen Prep</u></b> (Minimum of 4 Hours)	\$250
<b><u>Bottled Beer</u></b> On Consumption Bar. Opened as needed.	\$7
<b><u>House Wine Bottle</u></b> On Consumption Bar. Opened as needed.	\$59.95
<b><u>Special Note for On Consumption Bar Events</u></b> A minimum of \$250 beer and wine sales is required by the caterer for a consumption style bar.	\$0
<b><u>Clear Plastic Plates &amp; Utensils</u></b> (Per Person)	\$2
<b><u>Masterpiece Plates &amp; Utensils</u></b> (Per Person)	\$3.95
<b>RENTALS</b>	
<b><u>6ft Table</u></b> (Each)	\$35
<b><u>60" Round Table</u></b> (Each)	\$35

<u>      </u>	<b>Cocktail Table (Bar High)</b>	<b>\$40</b>
(Each)		
<u>      </u>	<b>Folding Chair</b>	<b>\$10</b>
(Each)		
<u>      </u>	<b>Entr?e plate</b>	<b>\$2</b>
(Each)		
<u>      </u>	<b>Salad Plate</b>	<b>\$2</b>
(Each)		
<u>      </u>	<b>Silverware</b>	<b>\$1.5</b>
(Each)		
<u>      </u>	<b>Water Goblet</b>	<b>\$2</b>
(Per Glass)		
<u>      </u>	<b>Iced Tea Goblet</b>	<b>\$2</b>
(Per Glass)		
<u>      </u>	<b>Coffee Set up</b>	<b>\$4</b>
(Per Set) Coffee cup, saucer, spoon.		
<u>      </u>	<b>Wine Glass</b>	<b>\$2</b>
(Per Glass)		
<u>      </u>	<b>Serpentine Bar</b>	<b>\$150</b>
Includes black or white skirting		