

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: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## **French Corner - Hors d oeuvres**

### **SERVICE LEVELS**

\_\_\_\_\_ **Set Up Service** **\$125**

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 pe

\_\_\_\_\_ **Reception Set Up Service** **\$175**

**\*\*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**

\_\_\_\_\_ **Serving & Eating Utensils** **\$1**

(15 minimum)

### **BOXED HORS D OUERVES**

\_\_\_\_\_ **Charcuterie Box (Individual)** **\$20**

An assortment of meats, cheeses and fruits with honey and sliced baguette.

\_\_\_\_\_ **Fruit & Cheese Plate** **\$13**

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

### **DIPS**

\_\_\_\_\_ **Chef Sals Queso & Tortilla Chips** **\$3.95**

(Per person / 10 minimum)

\_\_\_\_\_ **Bruschetta** **\$3.95**

(Per person / 10 minimum) Crostini topped with fresh made tomato Bruschetta.

\_\_\_\_\_ **Spinach & Artichoke Dip** **\$4.95**

(Per person / 10 minimum) Chefs famous dip served with Homemade Garlic Crisps.

\_\_\_\_\_ **Chef Sals Seven Layer Dip** **\$3.95**

(Per person / 10 minimum) Crispy Tortilla Chips, Layers of Beans, Sour Cream, Cheeses, Pico de Gallo, Guacamole, and More! A hit!

\_\_\_\_\_ **Authentic Hummus** **\$3.95**

(Per person / 10 minimum) A Mediterranean favorite! Served with Homemade Pita Chips.

\_\_\_\_\_ **Baba Ghanouj** **\$3.95**

(10 MINIMUM) (Per Person) Authentic Fresh Eggplant Dip served with Pita Bread.

\_\_\_\_\_ **Texas Caviar** **\$3.95**

(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

\_\_\_\_\_ **Chips & Salsa Ranchera** **\$3.95**

(10 MINIMUM) (Per Person) With Homemade Guacamole.

## **PLATTERS**

\_\_\_\_\_ **Antipasto Platter** **\$7.95**

(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>\$6.95</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>Relish Platter</b>  | <b>\$3.95</b>  |
| (Per Person - 10 MINIMUM)  |                |
| _____ <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>   |                |

(Per person / 10 minimum) Gourmet Crackers/Mini Toasts topped with a Savory Garnish, Chefs selections **\$4.95**

**\_\_\_\_\_ Smoked Salmon Display** **\$8.95**

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

## **HORS D OEUVRES**

**\_\_\_\_\_ Blackened Chicken Satay** **\$4.95**

(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** **\$4.95**

(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** **\$4.95**

(Per person / 10 minimum) Beef or Vegetarian

|   |               |
|---|---------------|
| _____ <b>Caprese Skewers</b>  | <b>\$3.95</b> |
| (Per person / 10 minimum) Fresh Mozzarella, Farm Basil and Cherry Tomatoes Skewered and Served with our Italian Dressing.                     |               |
| _____ <b>Spicy Buffalo Wings</b>  | <b>\$4.95</b> |
| (Per person / 10 minimum) 3 wings served with Celery and Carrots and Homemade Blue Cheese Dressing.   |               |
| _____ <b>Chicken Tempura Bytes</b>  | <b>\$3.95</b> |
| (Per person / 10 minimum) Chicken Breast Nuggets Lightly Battered with Tempura and Fried Golden, Served with Asian-style Dipping Sauces.      |               |
| _____ <b>Coconut Chicken Satays</b>   | <b>\$4.95</b> |
| (Per person / 10 minimum) Hand-breaded chicken breast with our unique herbed mixture and golden-fried to perfection.                          |               |
| _____ <b>Spring Rolls with Soy Dipping Sauce</b>  | <b>\$3.95</b> |
| (Per person / 10 minimum) Vegetarian, Light, Crisp, and Delicious!  |               |
| _____ <b>Texas Style Quesadillas</b>  | <b>\$5.95</b> |
| (Per person / 10 minimum) Beef, Chicken or Vegetarian.  |               |
| _____ <b>Miniature Kabobs</b>   | <b>\$4.5</b>  |
| (Per person / 10 minimum) Chunks of Beef, Chicken, or Pork, Skewered with fresh vegetables and served with a Polynesian Sweet and Sour Sauce. |               |
| _____ <b>South American Empanadas</b>   | <b>\$4.95</b> |
| (Per person / 10 minimum) Hand-folded and prepared fresh, not frozen, and baked to golden perfection.   |               |
| _____ <b>Miniature Beef Wellington</b>  |               |

(Per person / 10 minimum) Seasoned Beef Wrapped and Baked in a Puff Pastry until Golden. **\$6.95**

**Pot Stickers** **\$3.95**

(Per person / 10 minimum) Small Dumplings of Wonton Skins Filled with Ground Meat, Chopped Water Chestnuts, Scallions and a House Blend of Seasonings.

**Dolmades (Stuffed Grape Leaves)** **\$3.25**

(Per person / 10 minimum) Herbed Rice with a Touch of Olive Oil and Lemon. Lovingly Hand-Wrapped in Freshly Picked Grape Leaves.

**Mini Meatballs** **\$3.95**

(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.

**Beef Rolls with Soy Dipping Sauce** **\$3.95**

(Per person / 10 minimum) Paper-thin London Broil beef, marinated and seasoned, wrapped around delectable veggies, skewered and broiled.

**Chinese Style Fried Wontons** **\$3.95**

(Per person / 10 minimum) Stuffed with Pork and Served with a Sweet and Spicy Dipping Marinade.

**Chef Sandys Famous Crab Cakes** **\$6.95**

(Per person / 10 minimum) Made with real Crab Meat and baked until golden brown, served with a Southwestern Remoulade

**Shrimp Brochette** **\$4.95**

(Per person / 10 minimum) Colossal Gulf Shrimp, wrapped in thick Bacon and Golden-Fried.

**Seafood Stuffed Mushrooms**

(Per person / 10 minimum) Stuffed and Oven-baked Large Mushrooms, Packed with Real Crab Meat and Seafood mixture. **\$4.5**

\_\_\_\_\_ **Stuffed Jalapenos (Mild)** **\$3.95**  
(Per person / 10 minimum) Stuff with Cheddar or Cream Cheese.

\_\_\_\_\_ **Authentic Greek Spanakopita** **\$3.95**  
(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**

(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. **\$7.95**

**\_\_\_\_\_ Roasted Prime Rib Carving Station \$39.95**

(Per person / 10 minimum) Served with mashed potatoes, green beans and freshly baked rolls with horseradish and chimichuri sauce on the side.

**\_\_\_\_\_ Beef Tenderlin Carving Station \$29.95**

(Per person / 10 minimum) Served with mashed potatoes, green beans and freshly baked rolls with horseradish and chimichuri sauce on the side.

**\_\_\_\_\_ Honey Baked Ham Carving Station \$16.95**

(Per person / 10 minimum) Served with mashed potatoes, green beans and freshly baked rolls.

**\_\_\_\_\_ Mashtini Bar \$12.95**

(Per person / 10 minimum) Mashed potatoes with your choice of toppings including chopped bacon, diced ham, chives, cheddar cheese, sour creamy, gravy and butter, served in plastic martini glasses.

## **DESSERTS**

**\_\_\_\_\_ Baklava \$2.95**

A Mediterranean Delight! Layers of Philo Dough Filled with Walnuts & Honey.

**\_\_\_\_\_ Chef Alains Chocolate Covered Cream Puffs \$3.95**

**\_\_\_\_\_ Assorted Cupcakes \$3.95**

**\_\_\_\_\_ Ice Cream Social**

(25 Person Minimum) Per Person) Vanilla, Chocolate and Strawberry Ice Cream, served with chocolate syrup, whipped

cream, sprinkles, chopped nuts and cherries. **\$9.95**

**\_\_\_\_\_ Popsicle Stand \$3.75**

Assorted popsicles and ice cream bars, served from an old fashioned ice cream stand. Server required.

**\_\_\_\_\_ Custom Design Cookies \$3.95**

(12 MINIMUM // 72 HOUR NOTICE REQUIRED) Basic design and logo.

**\_\_\_\_\_ Assorted Dessert Platter \$4.95**

(Per Person) Lemon Bars, 7-Layer Bars, Brownies, and Cookies

**\_\_\_\_\_ Chef Choice of Assorted Desserts \$4.95**

(Per person) Assorted Large Gourmet Cookies, Brownies, Seven-Layer Bars, Lemon Bars, and Cream Puffs.

**\_\_\_\_\_ Assorted Freshly Baked Cookies \$2.75**

Chocolate Chip, Chocolate Caramel Crunch, Peanut Butter, Caramel Praline, White Chocolate Macadamia and Oatmeal Raisin.

**\_\_\_\_\_ Texas Homemade Brownies \$2.95**

Topped with Texas Pecans

**\_\_\_\_\_ Assorted Homemade 3 inch Pies \$6.95**

\*\*48 HOURS NOTICE REQUIRED\*\*

**\_\_\_\_\_ Chef Alains Chocolate Covered Cream Puffs \$3.95**

**\_\_\_\_\_ Chocolate Covered Strawberries (Dozen) \$29.95**

**\_\_\_\_\_ Homemade Bread Pudding \$49.95**

(Serves 15-20) Served with Bourbon Sauce.

**\_\_\_\_\_ New York Style Cheesecake**

(Serves 12-16) **\$49.95**

## **BEVERAGES**

\_\_\_\_\_ **Ice Water in Acrylic Dispenser** **\$0.75**  
(30 MINIMUM)

\_\_\_\_\_ **Bag of Ice** **\$8.95**  
5 Pound Bag

\_\_\_\_\_ **Canned Soft Drinks or Bottled Water** **\$2.95**

\_\_\_\_\_ **Assorted Bottled Juices** **\$2.95**

\_\_\_\_\_ **Strawberry Lemonade (Gallon)** **\$19.95**  
Served with cups and ice.

\_\_\_\_\_ **Tropical Fruit Punch (Gallon)** **\$17.95**  
Served with cups and ice.

\_\_\_\_\_ **\$2.95**  
**Starbucks Brand Ground Coffee Brewed Coffee Service**  
(10 minimum) Served in a dispenser with sweeteners, creamers  
and condiments.

\_\_\_\_\_ **Refreshing, Chilled Orange Juice (Gallon)** **\$19.95**  
Served with cups and ice.

\_\_\_\_\_ **Hot Tea (Gallon)** **\$2.95**  
(Per Person) Hot water served in thermos with sweeteners,  
condiments and a variety of tea bags.

\_\_\_\_\_ **Freshly Mango or Raspberry Infused Brewed Iced Tea Service**

(Per Person) Served in a dispenser with sweeteners, lemons, and ice. Available for Full Service Events Only. **\$1.5**

\_\_\_\_\_ **Freshly Brewed Iced Tea (Gallon)** **\$17.95**  
Served with cups, sweeteners and ice.

\_\_\_\_\_ **The French Corner Robust Coffee Service** **\$2.95**  
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.

\_\_\_\_\_ **The French Corner Decaf Coffee Service** **\$2.95**  
(10 minimum) Served in a dispenser with sweeteners, creamers and condiments.

\_\_\_\_\_ **Hot Tea Service** **\$2.95**  
(Per Person) Hot water served in thermos with sweeteners, condiments and a variety of tea bags. Available for Catering Service Only.

## **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

\_\_\_\_\_ **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

\_\_\_\_\_ **Buffet Set Up** **\$150**  
(Required for Staffed Events) Includes serving trays and bowls, chafing dishes and display items.

|   |                |
|---|----------------|
| _____ <b>Premium Bar</b>  | <b>\$49.95</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 |                |
| _____ <b>TABC Certified Bartender</b>   | <b>\$300</b>   |
| (Minimum of 4 Hours)  |                |
| _____ <b>Servers</b>  | <b>\$250</b>   |
| (Minimum of 4 Hours)  |                |
| _____ <b>Kitchen Prep</b>   | <b>\$250</b>   |
| (Minimum of 4 Hours)  |                |
| _____ <b>Bottled Beer</b>   | <b>\$7</b>     |
| On Consumption Bar. Opened as needed.   |                |
| _____ <b>House Wine Bottle</b>  | <b>\$59.95</b> |
| On Consumption Bar. Opened as needed.   |                |
| _____ <b>Special Note for On Consumption Bar Events</b>   | <b>\$0</b>     |
| A minimum of \$250 beer and wine sales is required by the caterer for a consumption style bar.  |                |
| _____ <b>Clear Plastic Plates &amp; Utensils</b>  | <b>\$2</b>     |
| (Per Person)  |                |
| _____ <b>Masterpiece Plates &amp; Utensils</b>  | <b>\$3.95</b>  |
| (Per Person)  |                |
| <b>RENTALS</b>  |                |
| _____ <b>6ft Table</b>  | <b>\$35</b>    |
| (Each)  |                |

|  |              |
|--|--------------|
| _____ <b>60" Round Table</b><br>(Each)                             | <b>\$35</b>  |
| _____ <b>Cocktail Table (Bar High)</b><br>(Each)                   | <b>\$40</b>  |
| _____ <b>Folding Chair</b><br>(Each)                               | <b>\$10</b>  |
| _____ <b>Entr?e plate</b><br>(Each)                                | <b>\$2</b>   |
| _____ <b>Salad Plate</b><br>(Each)                                 | <b>\$2</b>   |
| _____ <b>Silverware</b><br>(Each)                                  | <b>\$1.5</b> |
| _____ <b>Water Goblet</b><br>(Per Glass)                           | <b>\$2</b>   |
| _____ <b>Iced Tea Goblet</b><br>(Per Glass)                        | <b>\$2</b>   |
| _____ <b>Coffee Set up</b><br>(Per Set) Coffee cup, saucer, spoon. | <b>\$4</b>   |
| _____ <b>Wine Glass</b><br>(Per Glass)                             | <b>\$2</b>   |
| _____ <b>Serpentine Bar</b><br>Includes black or white skirting    | <b>\$150</b> |