

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 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** **\$3.95**

(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** **\$3.5**

(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** **\$5.95**

(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>\$3.5</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>\$4.75</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** **\$3.5**

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

\_\_\_\_\_ **Thai Style Beef Satays** **\$3.95**

(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** **\$3.5**

(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** **\$4.95**

(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**

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

Dressing.	<b>\$3.95</b>
<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>\$2.95</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>\$3.5</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>\$3.5</b>
(Per person / 10 minimum) Vegetarian, Light, Crisp, and Delicious!	
<b>_____ Texas Style Quesadillas</b>	<b>\$3.95</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>\$3.95</b>
(Per person / 10 minimum) Hand-folded and prepared fresh, not frozen, and baked to golden perfection.	
<b>_____ Miniature Beef Wellington</b>	<b>\$3.95</b>
(Per person / 10 minimum) Seasoned Beef Wrapped and Baked in a Puff Pastry until Golden.	
<b>_____ Pot Stickers</b>	

(Per person / 10 minimum) Small Dumplings of Wonton Skins Filled with Ground Meat, Chopped Water Chestnuts, Scallions and a House Blend of Seasonings. **\$2.95**

**\_\_\_\_\_ Dolmades (Stuffed Grape Leaves) \$2.95**

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

**\_\_\_\_\_ Mini Meatballs \$3.5**

(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 \$2.95**

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

**\_\_\_\_\_ Chef Sandys Famous Crab Cakes \$4.95**

(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 \$4.5**

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

**\_\_\_\_\_ Stuffed Jalapenos (Mild)**

(Per person / 10 minimum) Stuff with Cheddar or Cream Cheese. **\$2.95**

\_\_\_\_\_ **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.



\_\_\_\_\_ **Roasted Prime Rib Carving Station** **\$34.95**

(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** **\$2.95**

\_\_\_\_\_ **Assorted Cupcakes** **\$2.95**

\_\_\_\_\_ **Ice Cream Social** **\$6.95**

(25 Person Minimum) Per Person) Vanilla, Chocolate and Strawberry Ice Cream, served with chocolate syrup, whipped cream, sprinkles, chopped nuts and cherries.

\_\_\_\_\_ **Popsicle Stand**

Assorted popsicles and ice cream bars, served from an old fashioned ice cream stand. Server required. **\$3.75**

\_\_\_\_\_ **Assorted Dessert Platter** **\$3.95**  
(Per Person) Lemon Bars, 7-Layer Bars, Brownies, and Cookies

\_\_\_\_\_ **Chef Choice of Assorted Desserts** **\$3.95**  
(Per person) Assorted Large Gourmet Cookies, Brownies, Seven-Layer Bars, Lemon Bars, and Cream Puffs.

\_\_\_\_\_ **Assorted Freshly Baked Cookies** **\$1.95**  
Chocolate Chip, Chocolate Caramel Crunch, Peanut Butter, Caramel Praline, White Chocolate Macadamia and Oatmeal Raisin.

\_\_\_\_\_ **Texas Homemade Brownies** **\$2.5**  
Topped with Texas Pecans

\_\_\_\_\_ **Assorted Homemade 3 inch Pies** **\$4.35**  
\*\*48 HOURS NOTICE REQUIRED\*\*

\_\_\_\_\_ **Chef Alains Chocolate Covered Cream Puffs** **\$2.95**

\_\_\_\_\_ **Chocolate Covered Strawberries (Dozen)** **\$24.95**

\_\_\_\_\_ **Homemade Bread Pudding** **\$49.95**  
(Serves 15-20) Served with Bourbon Sauce.

\_\_\_\_\_ **New York Style Cheesecake** **\$28.95**  
(Serves 12-16)

## **BEVERAGES**

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

_____	<b>Canned Soft Drinks or Bottled Water</b>	<b>\$2.95</b>
_____	<b>Assorted Bottled Juices</b>	<b>\$2.95</b>
_____	<b>Strawberry Lemonade (Gallon)</b> Served with cups and ice.	<b>\$19.95</b>
_____	<b>Tropical Fruit Punch (Gallon)</b> Served with cups and ice.	<b>\$17.95</b>
_____	<b>Starbucks Brand Ground Coffee Brewed Coffee Service</b> (10 minimum) Served in a dispenser with sweeteners, creamers and condiments.	<b>\$2.95</b>
_____	<b>Refreshing, Chilled Orange Juice (Gallon)</b> Served with cups and ice.	<b>\$19.95</b>
_____	<b>Hot Tea (Gallon)</b> (Per Person) Hot water served in thermos with sweeteners, condiments and a variety of tea bags.	<b>\$2.95</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.	<b>\$1.5</b>
_____	<b>Freshly Brewed Iced Tea (Gallon)</b> Served with cups, sweeteners and ice.	<b>\$17.95</b>
_____	<b>The French Corner Robust Coffee Service</b> (10 minimum) Served in a dispenser with sweeteners, creamers and condiments.	<b>\$2.95</b>
_____	<b>The French Corner Decaf Coffee Service</b>	

(10 minimum) Served in a dispenser with sweeteners, creamers and condiments. **\$2.95**

\_\_\_\_\_ **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.

\_\_\_\_\_ **Premium Bar** **\$49.95**

(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

\_\_\_\_\_ **Beer & Wine Station** **\$19.95**

(Per Person) 2 Hour Minimum. Contact a C3 concierge for options. Includes choice of two domestic beers, one imported, choice of one white and one red wine. Includes: coke, sprite, diet coke, min

_____ <b>TABC Certified Bartender</b> (Minimum of 4 Hours)	<b>\$300</b>
_____ <b>Servers</b> (Minimum of 4 Hours)	<b>\$250</b>
_____ <b>Kitchen Prep</b> (Minimum of 4 Hours)	<b>\$250</b>
_____ <b>Bottled Beer</b> On Consumption Bar. Opened as needed.	<b>\$7</b>
_____ <b>House Wine Bottle</b> On Consumption Bar. Opened as needed.	<b>\$59.95</b>
_____ <b>Special Note for On Consumption Bar Events</b> A minimum of \$250 beer and wine sales is required by the caterer for a consumption style bar.	<b>\$0</b>
_____ <b>Clear Plastic Plates &amp; Utensils</b> (Per Person)	<b>\$2</b>
_____ <b>Masterpiece Plates &amp; Utensils</b> (Per Person)	<b>\$3.95</b>
 <b>RENTALS</b>	
_____ <b>6ft Table</b> (Each)	<b>\$35</b>
_____ <b>60" Round Table</b> (Each)	<b>\$35</b>
_____ <b>Cocktail Table (Bar High)</b> (Each)	<b>\$40</b>

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