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** **$4.95**

(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.

_____**Chef Manuels Deviled Eggs** **$3.95**

(Per person / 10 minimum) Creamy Deviled Eggs arranged on a platter, garnished with Parsley and Paprika.

_____**Finger Sandwich Tray** **$7.95**

(Per person / 10 minimum) White Chicken Salad, Tuna Salad, Danish Ham, Smoked Turkey and Roast Beef, served on assorted Fresh Croissants, Specialty Breads & Buns.

_____**Pinwheel Finger Sandwich Platter** **$6.95**

(Per person / 10 minimum) A Delightful Array of Multi-colored Spiral Wrap Sandwiches with Assorted Sandwich Cold-cuts, arranged in a Party Platter Display!

_____**Relish Platter** **$3.95**

(Per Person - 10 MINIMUM)

_____**Fresh Seasonal Fruit Platter** **$3.95**

(Per person / 10 minimum) A Bouquet of Fresh Seasonal Hand-cut fruits, such as Mango, Strawberries, Watermelon, Cantaloupe, Grapes, and Pineapple.

_____**Fresh Seasonal Fruit & Imported Cheese Tray** **$8.95**

(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

_____**Crudite** **$5.95**

(Per person / 10 minimum) Fresh Crisp Garden Vegetables served with Homemade Ranch Dipping Sauce.

_____**Baked Brie** **$59.95**

(Serves 25) Served with Fruit Slices and Gourmet Crackers.

_____**Canapes**

(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** **$9.95**

(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

_____**Caprese Skewers** **$3.95**

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

_____**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** **$4.95**

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

_____**Spring Rolls with Soy Dipping Sauce** **$3.95**

(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** **$4.95**

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

_____**Miniature Beef Wellington**

(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)** **$4.95**

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

_____**Mini Meatballs** **$3.95**

(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** **$6.95**

(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 topings 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** **$5.95**

_____**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)** **$19.95**
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.

_____**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

_____**TABC Certified Bartender** **$300**

(Minimum of 4 Hours)

_____**Servers** **$250**

(Minimum of 4 Hours)

_____**Kitchen Prep** **$250**

(Minimum of 4 Hours)

_____**Bottled Beer** **$7**

On Consumption Bar. Opened as needed.

_____**House Wine Bottle** **$59.95**

On Consumption Bar. Opened as needed.

_____**Special Note for On Consumption Bar Events** **$0**

A minimum of $250 beer and wine sales is required by the caterer for a consumption style bar.

_____**Clear Plastic Plates & Utensils** **$2**

(Per Person)

_____**Masterpiece Plates & Utensils** **$3.95**

(Per Person)

RENTALS

_____**6ft Table** **$35**

(Each)

_____**60" Round Table** **$35**
(Each)

_____**Cocktail Table (Bar High)** **$40**
(Each)

_____**Folding Chair** **$10**
(Each)

_____**Entr?e plate** **$2**
(Each)

_____**Salad Plate** **$2**
(Each)

_____**Silverware** **$1.5**
(Each)

_____**Water Goblet** **$2**
(Per Glass)

_____**Iced Tea Goblet** **$2**
(Per Glass)

_____**Coffee Set up** **$4**
(Per Set) Coffee cup, saucer, spoon.

_____**Wine Glass** **$2**
(Per Glass)

_____**Serpentine Bar** **$150**
Includes black or white skirting