

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: _____

Thornhill Catering

SERVICE LEVELS

_____ **Set Up Service** **\$50**

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 the same day to pick

_____ ****SPECIAL DIETARY ITEM**** **\$10**

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

_____ **\$0**

Yes, I would like the Complimentary Disposable Chafing Dishes included with my meal.

_____ **\$0**

No, I would prefer not to have the Complimentary Disposable Chafing dishes with my meal.

JUST FOR YOU

_____ **Ordering \$150 or More? Get a free lunch!** **\$0**

Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

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.

\$0

SALADS

_____ **Trio Salad Box Lunch** **\$11.99**

(Per person / 10 minimum) Chicken salad or tuna salad with pasta salad and fresh fruit salad atop mixed greens.

_____ **Caesar Salad Box Lunch** **\$11.99**

(Per person - 10 minimum) Romaine lettuce, Parmesan cheese, croutons and Caesar dressing.

_____ **Texas Club Salad Box Lunch** **\$12.99**

(Per person / 10 minimum) Mixed greens, diced tomatoes, cheese, avocado, bacon and diced egg with ranch dressing.

_____ **\$10.99**

_____ **Strawberries Summer Salad Box Lunch (Gluten Friendly)**

(Per person / 10 minimum) Spinach, strawberries, blueberries, pecans, cranberries and feta cheese with strawberry vinaigrette.

_____ **Thai Salad Box Lunch (Gluten Friendly)** **\$11.99**

(Per person / 10 minimum) Field greens, tomatoes, cucumbers, carrots and crispy wontons with Thai dressing.

_____ **Greek Salad Box Lunch (Gluten Friendly)** **\$10.99**

(Per person / 10 minimum) Spring mix, Kalamata olives, red onions, cucumbers, feta cheese and pepperoncini with Greek dressing.

_____ **Southwest Salad Box Lunch (Gluten Friendly)** **\$11.99**

(Per person / 10 minimum) Corn, black beans, avocado, cucumbers, tomatoes, red peppers and cilantro on mixed greens with tri-color chips and southwest dressing.

_____ **Apple Brie Salad Box Lunch (Gluten Friendly)** **\$11.99**

(Per person / 10 minimum) Field greens, brie cheese, green apples, dried cranberries and walnuts with balsamic vinaigrette.

_____ **Cobb Salad Box Lunch (Gluten Friendly)** **\$11.99**

(Per person / 10 minimum) Bacon, cheese, avocado, egg and tomato on a bed of greens with ranch dressing.

_____ **Avocado Salad Box Lunch (Gluten Friendly)** **\$11.99**

(Per person / 10 minimum) Mixed greens, avocado, egg, bleu cheese, bacon, tomatoes and cucumbers with ranch dressing.

COMBINATIONS

_____ **All American Buffet** **\$11.79**

(Per person / 10 minimum) Choose from hamburger, grilled chicken breast, BBQ chopped beef or hot dogs (2). Served with buns, cheese, lettuce, tomatoes, pickle, onions and condiments with your choic

_____ **Texas BBQ Feast (2 Meat)** **\$15.49**

(Per person / 10 minimum) Choose from smoked sausage, grilled boneless chicken breast, St. Louis style ribs, pulled pork or sliced brisket. Served with potato salad, BBQ beans, homemade cornbread a

_____ **Texas BBQ Feast (3 Meat)** **\$16.99**

(Per person / 10 minimum) Choose from smoked sausage, grilled boneless chicken breast, St. Louis style ribs, pulled pork or sliced brisket. Served with potato salad, BBQ beans, homemade cornbread a

_____ **Kebab Combo** **\$12.75**

(Per person / 10 minimum) Your choice of kebobs (2 per person) served with garden rice pilaf, garden salad and roll.

CHICKEN

_____ Chicken Parmesan	\$14.49
(Per person / 10 minimum) Breaded chicken breast topped with basil marinara sauce and Parmesan cheese. Served with penne pasta, Caesar salad and garlic bread.	
_____ Chicken Divan	\$14.29
(Per person / 10 minimum) Served with garden rice pilaf, steamed broccoli, carrots and cream sauce, side salad and roll.	
_____ Chicken Piccata	\$14.49
(Per person / 10 minimum) With lemon butter sauce, capers and fresh parsley. Served with pasta, steamed broccoli, side salad and garlic bread.	
_____ Arizona Chicken	\$14.29
(Per person / 10 minimum) Pan-seared chicken breast with poblano cream sauce and Cotija cheese. Served with wild rice, roasted zucchini, side salad and roll.	
_____ Tinga Poblano	\$15.99
(Per person / 10 minimum) Classic braised chicken stew from the Pueblo region of Mexico, simmered with tomatoes, onions, garlic, chorizo, chipotles and spices. Served with rice, refried beans, side	
_____ Chicken Firenze	\$14.29
(Per person / 10 minimum) Grilled chicken breast stuffed with roasted peppers and fresh mozzarella with a wine garlic cream sauce. Served with Tuscan roasted vegetables, mashed potatoes, side salad	
_____ Chicken Almondine	\$14.49
(Per person / 10 minimum) Breast of chicken coated with Italian breadcrumbs and sliced almonds, lightly fried. Served with your choice of 1 vegetable and 1 starch, along with a side salad and roll.	

<u> </u>	Rosemary Lemon Chicken	\$14.49
	(Per person / 10 minimum) Grilled boneless breast of chicken with herbs and lemon. Served with your choice of 1 vegetable and 1 starch, along with a side salad and roll.	
<u> </u>	Chicken Cordon Bleu	\$13.99
	(Per person / 10 minimum) Lightly fried chicken breast with ham and Swiss cheese. Served with your choice of 1 vegetable and 1 starch, along with a side salad and roll.	
<u> </u>	Pecan Chicken	\$14.49
	(Per person / 10 minimum) Lightly breaded with pecan breading, topped with mustard veloute sauce. Served with garlic green beans, mashed potatoes, side salad and roll.	
<u> </u>	Grilled Pesto Chicken (Gluten Friendly)	\$13.99
	(Per person / 10 minimum) Grilled chicken breast topped with a light pesto sauce, asparagus and cherry tomatoes served on angel hair pasta with grilled vegetables, side salad and roll.	
<u> </u>	Southwest Grilled Chicken (Gluten Friendly)	\$14.49
	(Per person / 10 minimum) Grilled chicken with poblano chipotle sauce, garnished with green peppers and served with rice, sauteed corn, side salad and roll.	
<u> </u>	Tomato Basil Penne Pasta	\$14.29
	(Per person / 10 minimum) Strips of grilled chicken breast mixed with tomato basil sauce, penne pasta and grilled vegetables and topped with mozzarella cheese. Served with a side salad and roll.	
<u> </u>	Chicken Pasta Primavera	\$13.99
	(Per person / 10 minimum) Grilled chicken strips and vegetables in a light cream sauce. Served with Caesar salad and garlic bread.	
<u> </u>	Mushroom Asiago Chicken	

(Per person / 10 minimum) Chicken in a creamy Asiago and mushroom cream sauce. Served with herb roasted potatoes, Italian green beans, side salad and bread sticks. **\$14.29**

_____ Grilled Smothered Chicken (Gluten Friendly) \$13.99

(Per person / 10 minimum) Grilled chicken with mushrooms, onions and smoked cheese. Served with your choice of 1 vegetable and 1 starch, along with a side salad and roll.

_____ Lone Star Chicken (Gluten Friendly) \$14.29

(Per person / 10 minimum) Chicken breast stuffed with poblano peppers, bacon, onions, tomatoes and Monterrey jack cheese. Served with skillet veggie fajita, baked potato with butter, side salad and

_____ Basil Bowtie Pasta \$13.49

(Per person / 10 minimum) With sliced grilled chicken, bowtie pasta, asparagus, red peppers and cherry tomatoes combined in a basil cream sauce. Served with Caesar salad and garlic bread.

_____ Sicilian Pasta \$13.49

(Per person / 10 minimum) Grilled chicken, penne pasta, mushrooms, artichokes and sun-dried tomatoes with a light cream sauce. Served with Caesar salad and garlic bread.

_____ Monterrey Chicken (Gluten Friendly) \$14.49

(Per person / 10 minimum) Seasoned grilled chicken breast topped with grilled sweet peppers, onions, fresh tomato and pepper jack cheese. Served with Mexican rice, sauteed corn, side salad and roll

_____ Chicken Fried Chicken \$14.29

(Per person / 10 minimum) 2 pieces of fried chicken per person with cream gravy on the side. Served with your choice of 1 vegetable and 1 starch, along with a side salad and roll.

_____ **Chicken Fried Fingers** **\$14.29**

(Per person / 10 minimum) Chicken fingers with cream gravy on the side. Served with your choice of 1 vegetable and 1 starch, along with a side salad and roll.

_____ **Chicken Kebabs (Gluten Friendly)** **\$14.1**

(Per person / 10 minimum) Chicken and veggie kebab (2 per person), served with garden rice pilaf, side salad and roll.

_____ **Tuscan Airline Chicken (Gluten Friendly)** **\$14.49**

(Per person / 10 minimum) 8 oz. airline chicken (includes the wing) with artichoke cream sauce. Served with red skin mashed potatoes, sauteed broccoli, side salad and roll.

_____ **Chicken and Mushrooms** **\$14.1**

(Per person / 10 minimum) Pan-seared chicken with light Marsala sauce. Served with greens beans, angel hair pasta, side salad and roll.

_____ **Rotisserie Chicken Quarter (Gluten Friendly)** **\$14.29**

(Per person / 10 minimum) Served with your choice of 1 vegetable and 1 starch, along with a side salad and roll.

BEEF

_____ **Grilled Petit Sirloin** **\$20**

(Per person / 10 minimum) Served with herb-roasted new potatoes, grilled vegetables, side salad and roll.

_____ **Tinga Poblano** **\$15.99**

(Per person / 10 minimum) Braised beef stew from the Puebla region of Mexico. Simmered with tomatoes, onions, garlic, chorizo and chipotles. Served with rice, refried beans, side salad and roll.

_____ **Chopped Steak**

(Per person / 10 minimum) Smothered with sauteed mushrooms and onions, in brown gravy with your choice of 1 vegetable and 1 starch, side salad and roll. **\$15.99**

Albondigas Poblanas (Gluten Friendly) **\$15.99**
(Per person / 10 minimum) Medium-sized meatballs, braised in chipotle sauce, served with with your choice of pasta or rice, zucchini au gratin, side salad and roll.

Chicken Fried Steak **\$15.99**
(Per person / 10 minimum) Served with our cream gravy on the side, with your choice of 1 vegetable and 1 starch, side salad and roll.

Homemade Meatloaf **\$15.99**
(Per person / 10 minimum) Served with rich tomato sauce or brown gravy and your choice of 1 vegetable and 1 starch, side salad and roll.

Beef Kebabs **\$15.99**
(Per person / 10 minimum) 2 beef and veggie kebabs per person, served with garden rice pilaf, side salad and roll.

Beef Sirloin Tips **\$15.99**
(Per person / 10 minimum) With shallots and demi-glaze, served with rice pilaf, roasted Brussels sprouts, side salad and roll.

Country Pot Roast **\$15.99**
(Per person / 10 minimum) Pot roast with celery, carrots, potatoes, side salad and roll.

Tenderloin Filet **\$22**
(Per person / 10 minimum) Seasoned, char-grilled tenderloin wrapped in bacon with sauteed mushrooms and served with your choice of 1 vegetable and 1 starch, side salad, and roll.

_____ **Old Style Beef Stew** **\$15.99**

(Per person / 10 minimum) Chunks of seasoned beef simmered in Burgundy gravy with potatoes, carrots and onions. Served with a side salad and homemade jalapeno cornbread.

_____ **Spaghetti with Meat Sauce** **\$13.99**

(Per person / 10 minimum) Gluten free pasta available on request. Served with a side salad and garlic bread.

_____ **Lasagna (Half Pan)** **\$109**

(Serves 9) Your choice of lasagna, served with a side salad and garlic bread.

_____ **Lasagna (Full Pan)** **\$206**

(Serves 15-18) Your choice of lasagna, served with a side salad and garlic bread.

PORK

_____ **Grilled Pork Chop** **\$14.29**

(Per person / 10 minimum) Served with brown gravy and your choice of 1 vegetable and 1 starch along with a side salad and roll.

_____ **Stuffed Pork Chop** **\$13.49**

(Per person / 10 minimum) Stuffed with southern style cornbread stuffing and served with brown gravy. Served with your choice of 1 vegetable and 1 starch along with a side salad and roll.

_____ **Chipotle Lime Pork Tenderloin Fajitas** **\$13.49**

(Per person / 10 minimum) Served with southwestern black beans, Spanish rice, pico de gallo, salsa, flour tortillas and chips.

_____ **Pork Tenderloin Kebab**

(Per person / 10 minimum) Pork tenderloin kebab (1 per person) with Merlot demi-glaze. Served with basmati rice, herb roasted potatoes, side salad and roll. **\$12.99**

Grilled Pork Tenderloin with Marsala Sauce **\$13.49**
(Per person / 10 minimum) Served with mashed potatoes, grilled vegetables, side salad and roll.

St Louis Style Pork Ribs **\$14.99**
(Per person / 10 minimum) Served with potato salad, BBQ beans, homemade cornbread and pickles.

SEAFOOD

Grilled Salmon (Gluten Friendly) **\$17.99**
(Per person / 10 minimum) 6 oz. grilled salmon served with brown rice pilaf, steamed veggies, side salad and roll.

Tilapia (Gluten Friendly) **\$13.99**
(Per person / 10 minimum) Pan seared or grilled tilapia with lemon butter, served with rice , vegetable medley, side salad and roll.

Pacific Cod (Gluten Friendly) **\$14.99**
(Per person / 10 minimum) Pan seared or grilled Pacific cod in a white wine tomato basil sauce, served with garlic roasted broccoletti, garden rice pilaf, side salad and roll.

VEGETARIAN

Veggie Kebabs (2 Per Person - Gluten Friendly) **\$9.99**
(Per person / 10 minimum) Served with basmati rice, side salad and roll.

Pasta Primavera **\$9.99**
(Per person / 10 minimum) Fresh vegetables in a light cream sauce with penne pasta, side salad and a roll.

<u> </u> Eggplant Caponata	\$10.99
(Per person / 10 minimum) A mix of eggplant, onions, tomatoes, capers, olives and basil, served on a bed of tagliatelle pasta with a salad and fresh bread.	
<u> </u> Vegetable Lasagna (Half Pan)	\$84.49
(Serves 9) Served with a fresh side salad and garlic bread.	
<u> </u> Vegetable Lasagna (Full Pan)	\$162.99
(Serves 15-18) Served with a fresh side salad and garlic bread.	
<u> </u> Stuffed Bell Pepper (Gluten Friendly)	\$9.99
(Per person / 10 minimum) A bell pepper stuffed with vegetables, rice and feta cheese. Served with black beans, side salad and roll.	
<u> </u> Spaghetti	\$9.99
(Per person / 10 minimum) Spaghetti with marinara sauce, side salad and garlic bread.	
<u> </u> Baked Eggplant Parmesan (Half Pan)	\$84.49
(Serves 9) Sliced eggplant breaded, baked and layered with provolone, mozzarella cheese and marinara sauce. Served with a green salad and garlic bread.	
<u> </u> Baked Eggplant Parmesan (Full Pan)	\$162.49
(Serves 15-18) Sliced eggplant breaded, baked and layered with provolone, mozzarella cheese and marinara sauce. Served with a green salad and garlic bread.	
<u> </u> Eggplant Rollatini	\$9.99
(Per person / 10 minimum) Grilled eggplant stuffed with ricotta cheese, spinach and Parmesan. Served with angel hair pasta, Caesar salad and garlic bread sticks.	

TEX-MEX

_____ **Fajita Buffet** **\$16**

(Per person / 10 minimum) Marinated beef or chicken with sauteed bell peppers and onions. Served with Mexican rice, borracho beans, sour cream, guacamole, pico de gallo, tortillas and salsa.

_____ **Quesadillas** **\$11**

(Per person / 10 minimum) Sauteed peppers and onions with Monterrey jack cheese. Served with rice, beans, pico de gallo, sour cream and salsa.

_____ **Thornhill Enchiladas (2 Per Person)** **\$11.99**

(Per person / 10 minimum) Cheese enchiladas with salsa, borracho beans and Mexican rice.

_____ **Thornhill Enchiladas (3 Per Person)** **\$12.29**

(Per person / 10 minimum) Cheese enchiladas with salsa, borracho beans and Mexican rice.

_____ **Build Your Own Taco** **\$13.29**

(Per person / 10 minimum) Beef taco meat, pulled pork and fajita chicken served with your choice of taco shell, salad bowl or flour tortillas, with lettuce, tomatoes, cheese, sour cream and salsa a

_____ **King Ranch Chicken** **\$13.99**

(Per person / 10 minimum) Tex-Mex creamy casserole with Mexican rice and beans, chips and salsa.

SIDES

_____ **Regular Sides** **\$2.49**

Per Person / 10 minimum

_____ **Premium Sides** **\$3.49**

Per Person / 10 Minimum

DESSERTS

_____ Dessert Platter	\$4.29
(Per person / 10 minimum) Assorted bars, cakes, and cookies	
_____ Treats Tray	\$3.79
(Per person / 10 minimum) An assortment of Lemon Bars, Raspberry Sammies, Caramel Oatmeal Bars, 7-Layer Bars, Fudge Nut Brownies and Strawberry Swirl Cheesecakes.	
_____ Layer Cake (Slice)	\$4.29
(Per person / 10 minimum)	
_____ Layer Cake (Whole)	\$60
16 slices	
_____ Cream Pie (Slice)	\$3.99
(Per person / 10 minimum)	
_____ Cobbler (Half pan)	\$37
Serves 10	
_____ Cobbler (Full pan)	\$72.75
Serves 20	
_____ Super Sundae Break	\$6.49
(Per person / 10 Minimum) Build a sundae with Blue Bell vanilla ice cream, chocolate syrup, whipped cream, chopped nuts and fresh strawberries.	
_____ Root Beer Float	\$4.49
(Per person / 10 minimum)	
_____ Coke Float	\$4.49
(Per person / 10 minimum)	

_____ Cappuccino Cake (Per person / 10 minimum)	\$3.99
_____ Fruit Tart Cake (Per person / 10 minimum)	\$3.99
_____ Chocolate Mousse Cake (Per person / 10 minimum)	\$4.49
_____ Apple Crisp (Per person / 10 minimum)	\$3.49
_____ Apricot-Butter Crisp (Per person / 10 minimum)	\$3.49
_____ Bread Pudding (Per person / 10 minimum)	\$3.29
_____ Homestyle Banana Pudding (Per person / 10 minimum)	\$3.29
_____ Strawberry Shortcake (Per person / 10 minimum)	\$3.49
_____ Lemon Pound Cake (Per person / 10 minimum)	\$2.99
_____ Cheesecake (Per person / 10 minimum)	\$3.99
_____ Brownie (Per person / 10 minimum)	\$2.29
_____ Cookies & Brownies (Per person / 10 minimum)	\$2.29

_____ **7-Layer Bars** **\$3.29**
(Per person / 10 minimum)

_____ **Lemon Bars** **\$3.29**
(Per person / 10 minimum)

_____ **Chocolate Dipped Strawberries** **\$2.99**
(Each) Plump, juicy berries dipped in chocolate.

_____ **Mini French Pastries** **\$36**
(Dozen) Includes eclairs, cream puffs, Napoleons and fruit tarts

_____ **Miniature Dessert** **\$3.29**
(Per person / 10 minimum) An assortment of cookies and bars garnished with fresh fruit.

_____ **Mini Fruit Tarts** **\$30**
(Dozen) Seasonal fresh fruits top vanilla pastry cream for an elegant finish

_____ **Mini Cheesecakes** **\$30**
(Dozen) All the decadance of the big version in a bite sized delight.

_____ **Cookie Tray** **\$2.79**
(Per person / 10 Minimum)

BEVERAGES

_____ **Fresh Brewed Coffee (Gallon)** **\$17.6**
Includes cups, creamer and sweeteners

_____ **Orange Juice (Bottled)** **\$2.2**

_____ **Apple Juice (Bottled)** **\$2**

_____ Orange Juice (Gallon)	\$20
Includes cups	
_____ Apple Juice (Gallon)	\$20
_____ Orange-Pineapple Juice (Bottled)	\$2
_____ Grape Juice (Bottled)	\$2
_____ Fruit Punch (Bottled)	\$2
_____ Coke (12 oz can)	\$2
_____ Diet Coke (12 oz can)	\$2
_____ Pepsi (12 oz can)	\$2
_____ Diet Pepsi (12 oz can)	\$2
_____ Dr. Pepper (12 oz can)	\$2
_____ Sprite (12 oz. can)	\$2
_____ Bottled Water	\$2
_____ Iced Tea (Gallon)	\$12.75
Includes ice, cups, lemons and sweeteners.	
_____ Lemonade (Gallon)	\$12.5
Includes ice and cups.	

ALCOHOLIC BEVERAGES

_____ **Beer and Wine- House Bar**

(Per person) Choice of 2 domestic bottled beers, 1 premium bottled beer and house cabernet and chardonnay. Includes ice, cooler rentals, clear disposable cups, straws and napkins. **\$12.95**

Premium Call Bar **\$16.95**

(Per Person) Includes Tito's Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniels Whiskey, Dewars Scotch, Jose Cuervo Silver Tequila and house cabernet and chardonnay. Choice of 2 domestic beers and 1 p

Ultra Bar **\$20.95**

(Per person) Includes Ketel One Vodka, Caotain Morgan Spiced Rum, Malibu Rum, Bombay Sapphire Gin, Crown Royal, Johnnie Walker Black Label Scotch, Jose Cuervo Silver Tequila, house cabernet and cha

Signature Cocktail Batch **\$250**

(100 servings)

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

\$0

Catering Service Agreement - Weddings & Holiday Events

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

Bartender

(For Alcoholic Beverage Packages) One bartender per 75 guests. 6 hours total. One hour set up, four hour event and one

hour breakdown.	\$150
_____ Server (Per server, per hour)	\$35
_____ Mixer Package for Pre purchased Alcohol (Per person)	\$3.25
_____ Tea and Water Service (Per person)	\$1
_____ Tea, Water and Lemonade Service (Per person)	\$1.25
_____ Wine Glass (Per glass)	\$0.6
_____ Champagne Glass (Per glass)	\$0.65
_____ Champagne Coupe (Per glass)	\$0.85
_____ Rocks Glass (Per glass)	\$0.6
_____ Pilsner Glass (Per glass)	\$0.6
_____ Tea and Water Goblet (Per glass)	\$0.65