

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 choice

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

<b>_____ Chicken Parmesan</b>	<b>\$14.49</b>
(Per person / 10 minimum) Breaded chicken breast topped with basil marinara sauce and Parmesan cheese. Served with penne pasta, Caesar salad and garlic bread.	
<b>_____ Chicken Divan</b>	<b>\$14.29</b>
(Per person / 10 minimum) Served with garden rice pilaf, steamed broccoli, carrots and cream sauce, side salad and roll.	
<b>_____ Chicken Piccata</b>	<b>\$14.49</b>
(Per person / 10 minimum) With lemon butter sauce, capers and fresh parsley. Served with pasta, steamed broccoli, side salad and garlic bread.	
<b>_____ Arizona Chicken</b>	<b>\$14.29</b>
(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.	
<b>_____ Tinga Poblano</b>	<b>\$15.99</b>
(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	
<b>_____ Chicken Firenze</b>	<b>\$14.29</b>
(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	
<b>_____ Chicken Almondine</b>	<b>\$14.49</b>
(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>	<b>Rosemary Lemon Chicken</b>	<b>\$14.49</b>
	(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>	<b>Chicken Cordon Bleu</b>	<b>\$13.99</b>
	(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>	<b>Pecan Chicken</b>	<b>\$14.49</b>
	(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>	<b>Grilled Pesto Chicken (Gluten Friendly)</b>	<b>\$13.99</b>
	(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>	<b>Southwest Grilled Chicken (Gluten Friendly)</b>	<b>\$14.49</b>
	(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>	<b>Tomato Basil Penne Pasta</b>	<b>\$14.29</b>
	(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>	<b>Chicken Pasta Primavera</b>	<b>\$13.99</b>
	(Per person / 10 minimum) Grilled chicken strips and vegetables in a light cream sauce. Served with Caesar salad and garlic bread.	
<u>      </u>	<b>Mushroom Asiago Chicken</b>	

(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> <b>Eggplant Caponata</b>	<b>\$10.99</b>
(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> <b>Vegetable Lasagna (Half Pan)</b>	<b>\$84.49</b>
(Serves 9) Served with a fresh side salad and garlic bread.	
<u>      </u> <b>Vegetable Lasagna (Full Pan)</b>	<b>\$162.99</b>
(Serves 15-18) Served with a fresh side salad and garlic bread.	
<u>      </u> <b>Stuffed Bell Pepper (Gluten Friendly)</b>	<b>\$9.99</b>
(Per person / 10 minimum) A bell pepper stuffed with vegetables, rice and feta cheese. Served with black beans, side salad and roll.	
<u>      </u> <b>Spaghetti</b>	<b>\$9.99</b>
(Per person / 10 minimum) Spaghetti with marinara sauce, side salad and garlic bread.	
<u>      </u> <b>Baked Eggplant Parmesan (Half Pan)</b>	<b>\$84.49</b>
(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> <b>Baked Eggplant Parmesan (Full Pan)</b>	<b>\$162.49</b>
(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> <b>Eggplant Rollatini</b>	<b>\$9.99</b>
(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

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

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

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



_____ <b>Orange Juice (Gallon)</b>	<b>\$20</b>
Includes cups	
_____ <b>Apple Juice (Gallon)</b>	<b>\$20</b>
_____ <b>Orange-Pineapple Juice (Bottled)</b>	<b>\$2</b>
_____ <b>Grape Juice (Bottled)</b>	<b>\$2</b>
_____ <b>Fruit Punch (Bottled)</b>	<b>\$2</b>
_____ <b>Coke (12 oz can)</b>	<b>\$2</b>
_____ <b>Diet Coke (12 oz can)</b>	<b>\$2</b>
_____ <b>Pepsi (12 oz can)</b>	<b>\$2</b>
_____ <b>Diet Pepsi (12 oz can)</b>	<b>\$2</b>
_____ <b>Dr. Pepper (12 oz can)</b>	<b>\$2</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$2</b>
_____ <b>Bottled Water</b>	<b>\$2</b>
_____ <b>Iced Tea (Gallon)</b>	<b>\$12.75</b>
Includes ice, cups, lemons and sweeteners.	
_____ <b>Lemonade (Gallon)</b>	<b>\$12.5</b>
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.	<b>\$150</b>
<b>_____ Server</b> (Per server, per hour)	<b>\$35</b>
<b>_____ Mixer Package for Pre purchased Alcohol</b> (Per person)	<b>\$3.25</b>
<b>_____ Tea and Water Service</b> (Per person)	<b>\$1</b>
<b>_____ Tea, Water and Lemonade Service</b> (Per person)	<b>\$1.25</b>
<b>_____ Wine Glass</b> (Per glass)	<b>\$0.6</b>
<b>_____ Champagne Glass</b> (Per glass)	<b>\$0.65</b>
<b>_____ Champagne Coupe</b> (Per glass)	<b>\$0.85</b>
<b>_____ Rocks Glass</b> (Per glass)	<b>\$0.6</b>
<b>_____ Pilsner Glass</b> (Per glass)	<b>\$0.6</b>
<b>_____ Tea and Water Goblet</b> (Per glass)	<b>\$0.65</b>