

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

## Laurenzos Italian

### SERVICE LEVELS

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

\_\_\_\_\_ **Disposable Set-Up** **\$75**

Includes set-up and delivery of 4 disposable chafing dishes you will need for your meal. The driver will also set the buffet up for you! Please note that written cancellation will need to be received

### PLATES AND UTENSILS

\_\_\_\_\_ **\$0**

#### **Complimentary Plates, Napkins, Utensils & Serving Utensils**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

### APPETIZERS

\_\_\_\_\_ **Mini Italian Meatballs (Dozen)** **\$24.99**

Homemade meatballs just like Mama used to make with beef and pork stewed in a Pomodoro sauce.

\_\_\_\_\_ **Mini Crab Cakes (Dozen)** **\$39.99**

Served with remoulade sauce.

\_\_\_\_\_ **Spicy Grape Bruschetta (Dozen)** **\$22.99**

Meyer lemon zest, chervil ricotta cheese, with spicy red grapes on a toasted crostini.

\_\_\_\_\_ **Mini Caprese Skewers (Dozen)** **\$22.99**

Tomatoes with mozzarella and basil on a skewer garnished with salt, pepper, and extra virgin olive oil.

\_\_\_\_\_ **Salmon Cucumber Bites (Dozen)** **\$28.99**

Cucumber slice topped with smoked salmon and dill cream cheese.

\_\_\_\_\_ **Spinach Artichoke Dip** **\$3.5**

(Per Person) Fresh chopped spinach, artichoke hearts, mozzarella and parmesan with toasted crostinis.

## **ITALIAN FAVORITES**

\_\_\_\_\_ **Meat Lasagna** **\$22.99**

(Per Person) Pasta layered with meat sauce, Italian meats, ricotta and mozzarella cheese. Served with garlic bread and Caesar salad.

\_\_\_\_\_ **Vegetable Lasagna** **\$19.99**

(Per Person) Pasta layered with tomato sauce, mixed vegetables, ricotta and mozzarella cheese. Served with garlic bread and Caesar salad.

\_\_\_\_\_ **Bow Tie Lorenzo** **\$19.99**

(Per Person) Bow-tie pasta, your choice of grilled chicken or shrimp, tomatoes, artichokes, fresh spinach in a white wine sauce. Served with garlic bread and Caesar salad.

\_\_\_\_\_ **Picatta** **\$23.99**

(Per Person) Your choice of sauteed chicken breast or shrimp in a lemon butter sauce with artichokes and capers. Served with linguini aglio olio, garlic bread and Caesar salad.

\_\_\_\_\_ **Fettuccini Alfredo** **\$22.99**

(Per Person) Fettuccini pasta with your choice of grilled chicken or shrimp, and mushrooms in a creamy Alfredo sauce. Served with garlic bread and Caesar salad.

## ALL AMERICAN CATERING

\_\_\_\_\_ **Filet Mignon** **\$61.99**

(25 MINIMUM) Per person) \*\*\*REQUIRES ON SITE CHEF\*\*\*  
USDA Prime Cut 8 oz. filet served with garlic butter, Italian rolls and mashed potatoes.

\_\_\_\_\_ **Prime Rib** **\$40.19**

(25 MINIMUM) Per person) \*\*\*REQUIRES ON SITE CHEF\*\*\*  
USDA Prime 8 ounce portion served with house made au jus, creamed horseradish, Italian rolls and mashed potatoes.

\_\_\_\_\_ **Herb Marinated Chicken** **\$34.99**

(25 MINIMUM) Per person) \*\*\*REQUIRES ON SITE CHEF\*\*\*  
Mesquite grilled chicken breast served with Italian rolls and mashed potatoes.

\_\_\_\_\_ **Rib Eye** **\$63.49**

(25 MINIMUM) Per person) \*\*\*REQUIRES ON SITE CHEF\*\*\*  
USDA Prime 12 ounce portion served with garlic butter, Italian rolls and mashed potatoes.

\_\_\_\_\_ **New York Strip** **\$61.19**

(25 MINIMUM) Per person) \*\*\*REQUIRES ON SITE CHEF\*\*\*  
USDA Prime 14 ounce portion served with garlic butter, Italian rolls and mashed potatoes.

## DESSERTS

\_\_\_\_\_ **Soft Homemade Cookies (Dozen)** **\$12.99**

\_\_\_\_\_ **Chocolate Brownies (Dozen)** **\$16.99**

\_\_\_\_\_ **New York Style Cheesecake** **\$52.99**

(Serves 8-10)

\_\_\_\_\_ **Traditional Bread Pudding (Half Pan)** **\$50**  
(Serves 10-12)

\_\_\_\_\_ **Tres Leches (Half Pan)** **\$50**  
(Serves 10-12)

\_\_\_\_\_ **Mexican Flan (Half Pan)** **\$50**  
(Serves 10-12)

\_\_\_\_\_ **Assorted Cannoli** **\$25.99**

\_\_\_\_\_ **Italian Cream Cake** **\$52.99**  
(Serves 10-12)

## **BEVERAGES**

\_\_\_\_\_ **Iced Tea (Gallon)** **\$14.99**  
Comes with 10 cups, ice, straws and sweeteners.

\_\_\_\_\_ **Lemonade (Gallon)** **\$14.99**  
Comes with 10 cups, ice and straws.

\_\_\_\_\_ **Bottled Water** **\$2**

\_\_\_\_\_ **Coke (12 oz. can)** **\$2**

\_\_\_\_\_ **Diet Coke** **\$2**  
12 oz. Can

\_\_\_\_\_ **Dr. Pepper (12 oz. can)** **\$2**

\_\_\_\_\_ **Sprite (12 oz. can)** **\$2**

## **BAR PACKAGING**

_____ <b>Domestic Beer (each)</b>	<b>\$4.75</b>
Your choice of beer	
_____ <b>Import Beer</b>	<b>\$5.75</b>
Your choice of beer	
_____ <b>La Fuente Sauvignon Blanc</b>	<b>\$33</b>
(Per Bottle)	
_____ <b>Ecco Domani Pinto Grigio</b>	<b>\$32</b>
(Per Bottle)	
_____ <b>CK Mondavi Chardonnay</b>	<b>\$32</b>
(Per Bottle)	
_____ <b>Hess Select Chardonnay</b>	<b>\$32</b>
(Per Bottle)	
_____ <b>Kendall Jackson Chardonnay</b>	<b>\$34</b>
(Per Bottle)	
_____ <b>Sonoma Cutrer Chardonnay</b>	<b>\$41</b>
(Per Bottle)	
_____ <b>Grayson Chardonnay</b>	<b>\$34</b>
(Per Bottle)	
_____ <b>Beringer White Zinfandel</b>	<b>\$32</b>
(Per Bottle)	
_____ <b>La Fuente Cabernet</b>	<b>\$33</b>
(Per Bottle)	
_____ <b>La Fuente Merlot</b>	<b>\$33</b>
(Per Bottle)	

_____ <b>Sterling Cabernet</b> (Per Bottle)	<b>\$43</b>
_____ <b>Markham Merlot</b> (Per Bottle)	<b>\$43</b>
_____ <b>Estancia Pinto Noir</b> (Per Bottle)	<b>\$36</b>
_____ <b>Ruca Malen Malbec</b> (Per Bottle)	<b>\$42</b>
_____ <b>Aria Estate Brut (Sparkling)</b> (Per Bottle)	<b>\$37</b>
_____ <b>Moet Chandon White Star (Sparkling)</b> (Per Bottle)	<b>\$92</b>
_____ <b>El Tiempo Margaritas</b> (Gallon) 3 Gallon minimum	<b>\$110.9</b>
_____ <b>Well Bar Service</b> (Per Person) Call a C3 Concierge for Custom Pricing	<b>\$0</b>
_____ <b>Premium Bar Service</b> (Per Person) Call a C3 Concierge for Custom Pricing	<b>\$0</b>
_____ <b>Bartender for Service (Required)</b> Up to 4 hours of service	<b>\$125</b>
_____ <b>TABC Information</b> El Tiempo Cantina is full licensed by the Texas Alcoholic Beverage Commision to serve and transport alcoholic beverages and is covered by full liquor liability insurance. Bartenders are required w	<b>\$0</b>

## 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

\_\_\_\_\_ **Bar Set Up Fee - Disposable** **\$1**

Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.

\_\_\_\_\_ **Ice Water Served in Acrylic Containers** **\$0.75**

(30 PEOPLE MINIMUM) Priced Per person. Good for Staffed events. If no staff a pick up fee is required.

\_\_\_\_\_ **Catering Service Agreement - Special Events** **\$0**

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