

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

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

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

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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