

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: _____

Tout Suite - Hors d oeuvres

SERVICE LEVELS

_____ **Set Up Service** **\$75**

Our staff will set-up with real chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pick everything

_____ ****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

PLATES AND UTENSILS

_____ **Plates, Napkins, & Utensils** **\$0.5**

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

A LA CARTE

_____ **Avocado Crostini** **\$2.75**

(Per piece) Avocado, radishes, red pepper flakes and chives.

_____ **Salmon Crostini** **\$2.75**

(Per piece) House cured applewood salmon, garlic herb cream cheese, fried capers and dill.

_____ **Vegan Crostini** **\$2.75**

(Per piece) Garlic hummus, cucumber, tomato, red onion, olive oil, lemon zest, chives and smoked paprika.

PLATTERS

_____ Fruit Platter	\$5.5
(Per person) Assorted seasonal fruit.	
_____ Artisan Cheese Platter	\$6
(Per person) Assorted seasonal cheeses.	
_____ Vegetable Crudite Platter	\$4
(Per person) Farm to table vegetables.	

DESSERTS

_____ Assorted Cookie Tray (Small)	\$33
(12 cookies) A selection of our freshly baked cookies, oatmeal raisin, chocolate chip and peanut butter.	
_____ Assorted Cookie Tray (Medium)	\$66
(24 cookies) A selection of our freshly baked cookies, oatmeal raisin, chocolate chip and peanut butter.	
_____ Assorted Cookie Tray (Large)	\$106
(36 cookies) A selection of our freshly baked cookies, oatmeal raisin, chocolate chip and peanut butter.	
_____ Macaron (Regular)	\$2.9
Gluten Free	
_____ Macaron (Specialty)	\$3.9
Gluten Free	

BEVERAGES

_____ Orange Juice (80 oz.)	\$35
Served with cups.	

_____ House Coffee (80 oz.)	\$35
Serves with cups, creamers and sweeteners.	
_____ Iced Black Tea (80 oz.)	\$30
Served with cups, lemons and sweeteners.	
_____ Iced Green Tea (80 oz.)	\$30
Served with cups, lemons and sweeteners.	
_____ Ca Phe Sua Da	\$5
Vietnamese iced coffee	
_____ Bottled Water	\$2.95
_____ Mexican Coke	\$2.75
_____ Iced Black Tea	\$3.5
_____ Milk Tea	\$3.75