

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

SERVICE LEVELS

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

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

_____ ****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

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

_____ **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.

PLATES

_____ **Vegan Tacos** **\$14**

Quinoa with lentils mushrooms and jalapeno cabbage. Served with salsa verde.

_____ **Spaghetti Bolognese** **\$16**
Spaghetti served with marinara, beef ad parmesan cheese

_____ **Fresh Farm Plate** **\$17**
Choice of protein served with sesame citrus broccoli, acorn squash with cinnamon thyme and cilantro jasmine rice.

_____ **Veggie Rice Bowl** **\$18**
Cilantro jasmine rice served with broccoli, jalapeno cabbage, coriander mushrooms, roasted carrots and avocado.

_____ **Veggie Rice Wrap** **\$18**
Cilantro jasmine rice served with broccoli, jalapeno cabbage, coriander mushrooms, roasted carrots and avocado.

_____ **Power Bowl** **\$18**
Chipotle tofu served with black beans, arugula, carrots, avocado, plantain chips and cilantro jasmine rice.

_____ **Power Wrap** **\$18**
Chipotle tofu served with black beans, arugula, carrots, avocado, plantain chips and cilantro jasmine rice.

SALAD BOWLS

_____ **Caesar Salad Bowl** **\$90**
(Serves 10-15) Romaine, kale, fried capers, parmesan and garlic herb croutons, served with your choice of dressing.

_____ **Chopped Salad Bowl** **\$90**
(Serves 10-15) Iceberg, romaine, bacon, turkey, avocado, cherry tomatoes, hard-boiled egg and croutons, served with your choice of dressing.

_____ **Greek Salad Bowl**
(Serves 10-15) Spinach, mixed greens, kalamata olives, cucumber, red onions, grape tomatoes and feta, served with

your choice of dressing. **\$90**

FRESH FARM PLATTERS

_____ **Chicken Platter (Small)** **\$230**

(Serves 10-15) Grilled and seasoned with salt and pepper, served with mashed potatoes, acorn squash and broccoli.

_____ **Chicken Platter (Medium)** **\$300**

(Serves 15-20) Grilled and seasoned with salt and pepper, served with mashed potatoes, acorn squash and broccoli.

_____ **Chicken Platter (Large)** **\$450**

(Serves 25-30) Grilled and seasoned with salt and pepper, served with mashed potatoes, acorn squash and broccoli.

_____ **Tofu Platter (Small)** **\$230**

(Serves 10-15) Fried tofu, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **Tofu Platter (Medium)** **\$300**

(Serves 15-20) Fried tofu, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **Tofu Platter (Large)** **\$450**

(Serves 25-30) Fried tofu, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **Salmon Platter (Small)** **\$270**

(Serves 10-15) Grilled and seasoned with salt and pepper, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **Salmon Platter (Medium)** **\$360**

(Serves 15-20) Grilled and seasoned with salt and pepper, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **Salmon Platter (Large)** **\$540**

(Serves 25-30) Grilled and seasoned with salt and pepper, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **NY Strip Steak Platter (Small)** **\$330**

(Serves 10-15) Grilled and seasoned with salt and pepper, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **NY Strip Steak Platter (Medium)** **\$440**

(Serves 15-20) Grilled and seasoned with salt and pepper, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **NY Strip Steak Platter (Large)** **\$660**

(Serves 25-30) Grilled and seasoned with salt and pepper, served with parsley rice, chimichurri corn and sugar snap peas.

_____ **Power Bowl** **\$14**

Chipotle tofu, jasmine rice, black beans, arugula carrots, avocado and plantain chips.

_____ **Spaghetti Pesto (Vegetarian)** **\$11**

Kalamata olives, baby heirloom tomatoes, basil pesto and Parmesan.

SUITE SNACKS

_____ **Loaded Frites** **\$12**

French fries topped with melted cheese, bacon and chives.

_____ **Stuffed Avocado** **\$9**

_____ **Quesadillas** **\$9.5**

_____ **Brussel Sprouts** **\$10**

_____ **Bacon Mac & Cheese**

Macaroni with four cheese blend, bacon and panko crumbs. **\$10**

_____ Warm Cheese Skillet **\$12**

Camembert brie cheese served with crostini's and your choice of berry compote or caramelized onions.

DESSERTS

_____ Assorted Cookie Tray (Small) **\$30**

(12 cookies) A selection of our freshly baked cookies, oatmeal raisin, chocolate chip and peanut butter.

_____ Assorted Cookie Tray (Medium) **\$60**

(24 cookies) A selection of our freshly baked cookies, oatmeal raisin, chocolate chip and peanut butter.

_____ Assorted Cookie Tray (Large) **\$90**

(36 cookies) A selection of our freshly baked cookies, oatmeal raisin, chocolate chip and peanut butter.

_____ Macarons (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**

Served 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