

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: _____

Traveler's Cart

SERVICE LEVELS

_____ **Set Up Service** **\$200**

Our staff will set-up with real chafing dishes, table linens, 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

_____ ****SPECIAL DIETARY ITEM**** **\$15**

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 not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with you

PLATES AND UTENSILS

_____ **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

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

_____ **Half Size Disposable Chafing Dish** **\$15**

(Includes one sterno heating unit)

_____ **Full Size Disposable Chafing Dish** **\$25**

(Includes two sterno heating units)

APPETIZER TRAYS

_____ Roti Canai with Curry Dipping Sauce Tray	\$46
(Serves 8-10) Indian flatbread and coconut curry.	
_____ Butter Chicken Samosas Tray	\$64
(Serves 8-10) Flaky pastries, smoked yogurt marinated chicken and tomato masala.	
_____ Jamaican Jerk Chicken Wings Tray	\$72
(Serves 8-10) Jumbo chicken wings, scotch bonnet jerk glaze, mango habanero chutney, curried ranch and celery.	
_____ Puerto Rican Carne Frita Tray	\$68
(Serves 8-10) Sofrito marinated pork pieces, pickled red onions, tostones, mayo-ketchup.	
_____ Vietnamese Beef Lettuce Wraps Tray	\$72
(Serves 8-10) Betel leaf wrapped beef, pineapple papaya carrot slaw, bibb lettuce, banh hoi noodles, fish sauce.	
_____ Pan Fried Cumin Lamb Dumplings Tray	\$72
(Serves 8-10) Lamb, cumin, cilantro, garlic aioli, black vinegar chili oil.	

SALAD BOXES

_____ Egyptian Ancient Grain Salad Box	\$15
Farro, arugula, roasted beets, cherry tomatoes, mint lemon vinaigrette, tahini yogurt sauce and pistachios.	
_____ Kale Caesar Salad Box	\$15
Kale, romaine, tomatoes, black garlic Caesar dressing, parmesan, crutons.	

_____ **Mexican Street Corn Salad Box** **\$15**

Charred corn, romaine, cabbage, paprika, cumin, lime, vegan queso fresco, soy mayo, corn nuts.

_____ **Asian Sesame Noodle Salad Box** **\$16**

Sesame noodles, mixed greens, roasted edamame, cherry tomatoes, cucumbers, red radishes, goma dare sesame dressing, garlic crisp.

SALAD TRAYS

_____ **Egyptian Ancient Grain Salad Tray** **\$75**

(Serves 8-10) Farro, arugula, roasted beets, cherry tomatoes, mint lemon vinaigrette, tahini yogurt sauce and pistachios.

_____ **Kale Caesar Salad Tray** **\$75**

(Serves 8-10) Kale, romaine, tomatoes, black garlic Caesar dressing, parmesan, crutons.

_____ **Mexican Street Corn Salad Tray** **\$75**

(Serves 8-10) Charred corn, romaine, cabbage, paprika, cumin, lime, vegan queso fresco, soy mayo, corn nuts.

_____ **Asian Sesame Noodle Salad Tray** **\$80**

(Serves 8-10) Sesame noodles, mixed greens, roasted edamame, cherry tomatoes, cucumbers, red radishes, goma dare sesame dressing, garlic crisp.

HOT ENTREE BOXES

_____ **Night Market Shrimp Pad Thai Box** **\$22**

Gulf shrimp, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime and peanuts.

_____ **Night Market Chicken Pad Thai Box**

Chicken, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime and peanuts. **\$21**

Miso Ginger Salmon Box **\$25**
Miso ginger salmon filet, sesame egg noodles, baby bok choy, roasted edamame, green onions, goma dare sesame dressing, garlic crisp.

Beef Rendang Box **\$23**
Braised beef, coconut milk, chilis, galangal, lime leaves, white rice.

Red Lentil Coconut Curry Box **\$20**
Red lentils, coconut milk, garam masala, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice, paratha.

Peri Peri Chicken Box **\$21**
Jumbo leg and thigh, South African seasoning, peri peri sauce, yogurt garlic sauce, lime and white rice.

Mediterranean Chicken and Quinoa Bowl **\$21**
Herb marinated chicken breast, chermoula, quinoa, kale, carrots, bell peppers, onions, garlic, purple beet hummus.

Mediterranean Falafel and Quinoa Bowl **\$20**
Chickpea fritters, chermoula, quinoa, kale, carrots, bell peppers, onions, garlic, purple beet hummus.

Pappardelle With Brisket Ragu Box **\$23**
Braised beef brisket, pappardelle pasta, white wine, kale, mushrooms, carrots, sofrito, parmesan breadcrumbs.

Jamaican Jerk Pork Ribs Box **\$22**
Scotch bonnet glazed pork ribs, coconut rice and beans, Caribbean style sweet plantains.

_____ Peruvian Lomo Saltado Box \$24

Marinated beef, soy sauce, aji amarillo, red onions, tomatoes, red bell peppers, cilantro, white rice.

HOT ENTREE TRAYS

_____ Night Market Shrimp Pad Thai Tray \$110

(Serves 8-10) Gulf shrimp, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime and peanuts.

_____ Night Market Chicken Pad Thai Tray \$104

(Serves 8-10) Chicken, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime and peanuts.

_____ Miso Ginger Salmon Tray \$136

(Serves 8-10) Miso ginger salmon filet, sesame egg noodles, baby bok choy, roasted edamame, green onions, goma dare sesame dressing, garlic crisp.

_____ Beef Rendang Tray \$120

(Serves 8-10) Braised beef, coconut milk, chilis, galangal, lime leaves, white rice.

_____ Red Lentil Coconut Curry Tray \$98

(Serves 8-10) Red lentils, coconut milk, garam masala, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice, paratha.

_____ Peri Peri Chicken Tray \$104

(Serves 8-10) Jumbo leg and thigh, South African seasoning, peri peri sauce, yogurt garlic sauce, lime and white rice.

_____ Peri Peri Chicken Pasta Tray

(Serves 8-10) Grilled chicken breast, South African seasoning, penne pasta, peri peri cream sauce, parmesan, garlic and

parsley. **\$98**

_____ Mediterranean Chicken and Quinoa Tray **\$104**

(Serves 8-10) Herb marinated chicken breast, chermoula, quinoa, kale, carrots, bell peppers, onions, garlic, purple beet hummus.

_____ Mediterranean Falafel and Quinoa Tray **\$98**

(Serves 8-10) Chickpea fritters, chermoula, quinoa, kale, carrots, bell peppers, onions, garlic, purple beet hummus.

_____ Chicken Parmesan Tray **\$114**

(Serves 8-10) Parmesan crusted chicken breast, smoked mozzarella, pomodoro sauce, penne pasta, basil, Italian breadcrumbs.

_____ Penne Pasta With Brisket Ragu Tray **\$120**

(Serves 8-10) Braised beef brisket, penne pasta, white wine, kale, mushrooms, carrots, sofrito, parmesan breadcrumbs.

_____ Jerk Chicken Pasta Tray **\$98**

(Serves 8-10) Scotch bonnet glazed chicken breast, jerk cream sauce, parmesan, smoked mozzarella, penne pasta, peas, carrots, corn, peppers.

_____ Jamaican Jerk Pork Ribs Tray **\$114**

(Serves 8-10) Scotch bonnet glazed pork ribs, coconut rice and beans, Caribbean style sweet plantains.

_____ Peruvian Lomo Saltado Tray **\$120**

(Serves 8-10) Marinated beef, soy sauce, aji amarillo, red onions, tomatoes, red bell peppers, cilantro, white rice.

SIDES

_____ House Chips **\$5**

(Individual)

_____ House Chips Tray (Serves 5)	\$25
_____ Coconut Rice and Beans (Individual)	\$5
_____ Coconut Rice and Beans Tray (Serves 5)	\$25
_____ Sesame Noodles (Individual)	\$5
_____ Sesame Noodles Tray (Serves 5)	\$25
_____ Roasted Beets (Individual)	\$5
_____ Roasted Beets Tray (Serves 5)	\$25
_____ Baby Bok Choy (Individual)	\$5
_____ Baby Bok Choy Tray (Serves 5)	\$25
_____ Gochujang Cucumbers (Individual)	\$5
_____ Gochujang Cucumbers Tray (Serves 5)	\$25
_____ Spicy Okra Balado (Individual)	\$5

_____ **Spicy Okra Balado Tray** **\$25**
(Serves 5)

_____ **Caribbean Style Sweet Plantains** **\$5**
(Individual)

_____ **Caribbean Style Sweet Plantains Tray** **\$25**
(Serves 5)

_____ **Ancient Grain Side Salad** **\$5**
(Individual)

DESSERTS

_____ **Mango With Purple Sticky Rice** **\$10**
(Individual) Mango, purple sticky rice, ube coconut milk, condensed milk, crumbled crispy rice.

_____ **Mango With Purple Sticky Rice Tray** **\$52**
(Serves 8-10) Mango, purple sticky rice, ube coconut milk, condensed milk, crumbled crispy rice.

_____ **Greek Apricot Custard Pie** **\$10**
(Individual) Filo dough pastry, vanilla custard, cardamom, toasted pistachios, apricot preserves.

_____ **Greek Apricot Custard Pie Tray** **\$52**
(Serves 8-10) Filo dough pastry, vanilla custard, cardamom, toasted pistachios, apricot preserves.

BEVERAGES

_____ **Capri Sun** **\$2.5**

_____ **Iced Tea** **\$3.5**
Unsweetened Black Tea

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

_____ Catering Service Agreement - Special Events

\$0

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