

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

## Uptown Catering - Reception

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$100**

Our staff will set-up with chafing dishes, all serving pieces and have everything ready to enjoy at your required start time.

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

\_\_\_\_\_ **\$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 Lump Crab Cakes** **\$4**

(Per person / 10 minimum) Served with lemon aioli.

\_\_\_\_\_ **Sliders** **\$4.25**

(Per person / 10 minimum) Your choice of slider.

\_\_\_\_\_ **Stuffed Meatballs** **\$2.75**

(Per person / 10 minimum) Mozzarella and marinara.

\_\_\_\_\_ **Baked Brie Bites with Apricot Jelly** **\$2.25**

(Per person / 10 minimum)

_____ <b>Baked Brie Bites with Red Pepper Jelly</b>	<b>\$2.25</b>
(Per person / 10 minimum)	
_____ <b>Mini Beef Empanadas</b>	<b>\$2.75</b>
(Per person / 10 minimum)	
_____ <b>Mini Chicken Empanadas</b>	<b>\$2.75</b>
(Per person / 10 minimum)	
_____ <b>Mini Black Bean Empanadas</b>	<b>\$2.75</b>
(Per person / 10 minimum)	
_____ <b>Watermelon Skewers</b>	<b>\$2.75</b>
(Per person / 10 minimum) Watermelon, wet mozzarella, basil and balsamic glaze.	
_____ <b>Cucumber Dilly Bites</b>	<b>\$2</b>
(Per person / 10 minimum) Cucumber rounds topped with dill cream cheese and tomato garnish.	
_____ <b>Little Smokies</b>	<b>\$2</b>
(Per person / 10 minimum) Brown sugar and bacon wrapped mini sausages.	
_____ <b>Hawaiian Grilled Chicken Pineapple Skewers</b>	<b>\$4.5</b>
(Per person / 10 minimum / 50 maximum)	
_____ <b>Hawaiian Grilled Shrimp Pineapple Skewers</b>	<b>\$4.5</b>
(Per person / 10 minimum / 50 maximum)	
_____ <b>Mini Mediterranean Chicken Kabobs</b>	<b>\$4</b>
(Per person / 10 minimum) Served with tzatziki sauce.	
_____ <b>Caprese Skewers</b>	<b>\$2.75</b>
(Per person / 10 minimum) Tomatoes, mozzarella and basil served with a balsamic reduction glaze.	

_____ <b>Strawberry &amp; Herbed Goat Cheese Crostini</b> (Per person / 10 minimum)	<b>\$2.75</b>
_____ <b>Mini Grilled Veggie Skewers</b> (Per person / 10 minimum) Served with tzatziki sauce.	<b>\$3.75</b>
_____ <b>Ahi Tuna on Crisp Wontons</b> (Per person / 10 minimum) #1 selling appetizer!	<b>\$4.5</b>
_____ <b>Bahn Mi Bites</b> (Per Person / 10 Minimum) Pork carnitas with carrot, cilantro, cucumber, jalapeno, & cilantro aioli served on a crostini,	<b>\$3.75</b>
_____ <b>Chimichurri Tenderloin Crostini</b> (Per Person / 10 Minimum)	<b>\$4.75</b>
_____ <b>Baby Beef Wellington</b> (Per Person / 10 Minimum) Tender beef filet with mushrooms and shallots wrapped in puff pastry.	<b>\$6.95</b>
_____ <b>Shrimp Diablos</b> (Per Person / 10 Minimum) Bacon wrapped Gulf shrimp with cheese and jalapenos.	<b>\$3.75</b>
_____ <b>Thai Meatballs</b> (Per Person / 10 Minimum) Meatballs with a cilantro lime sweet chili glaze.	<b>\$2.75</b>
_____ <b>Endive Boat</b> (Per Person / 10 Minimum) *Vegetarian* Endive filled with goat cheese, Mandarin oranges, slivered almonds, and mint.	<b>\$3</b>
_____ <b>Sweet Potato Rounds</b> (Per Person / 10 Minimum) *Vegetarian* Sweet potato with hummus, feta cheese, & a cherry tomato.	<b>\$2.75</b>

\_\_\_\_\_ **Blue Cheese Stuffed Mushrooms** **\$2.75**  
(Per Person / 10 Minimum) \*Vegetarian\*

\_\_\_\_\_ **Mini Mediterranean Beef Tenderloin Kabobs** **\$5.75**  
(Per person / 10 minimum) Served with tzatziki sauce.

## **TRAYS AND PLATTERS**

\_\_\_\_\_ **Charcuterie Tray** **\$8**  
(Per person / 10 minimum) A selection of cured meats, cheeses, olives, jams, candied nuts. Served with artisan bread and crackers.

\_\_\_\_\_ **Cheese & Fruit Tray** **\$6.75**  
(Per person / 10 minimum) A selection of cheeses and fruit, served with crackers

\_\_\_\_\_ **Fresh Vegetable Platter** **\$6**  
(Per person / 10 minimum) Seasonal crudite, served with ranch and honey mustard.

## **DIPS**

\_\_\_\_\_ **Red Pepper Hummus** **\$5.5**  
(Per person / 10 minimum) Served with warm pita bread.

\_\_\_\_\_ **Tex Mex Trio** **\$8**  
(Per person / 10 minimum) Queso, guacamole, and red salsa served with tortilla chips.

## **DESSERTS**

\_\_\_\_\_ **Brownies and Dessert Bars** **\$2.5**  
(Per person) Assorted

\_\_\_\_\_ **Cookies**

(Each) Assorted	<b>\$1.75</b>
<u>      </u> <b>Lemon Bars</b>	<b>\$2.5</b>
(Each)	
<u>      </u> <b>Petit Four Cake Bites</b>	<b>\$2.5</b>
(Each) Assorted	
<u>      </u> <b>Assorted Macaroons</b>	<b>\$3.5</b>
(Each)	
<u>      </u> <b>Cheesecake Shooters</b>	<b>\$4</b>
(12 Minimum)	

## **BEVERAGES**

<u>      </u> <b>Iced Tea (Gallon)</b>	<b>\$15</b>
Includes cups, sweeteners and lemons.	
<u>      </u> <b>Lemonade (Gallon)</b>	<b>\$15</b>
Includes cups.	
<u>      </u> <b>Coke</b>	<b>\$2.5</b>
<u>      </u> <b>Diet Coke</b>	<b>\$2.5</b>
<u>      </u> <b>Sprite</b>	<b>\$2.5</b>
<u>      </u> <b>Dr. Pepper</b>	<b>\$2.5</b>
<u>      </u> <b>Bottled Water</b>	<b>\$2.5</b>
<u>      </u> <b>Ice Water in Acrylic Dispenser</b>	<b>\$0.75</b>
(30 minimum)	

_____ <b>Coffee (96 oz.)</b>	<b>\$22</b>
Includes cups, sweeteners and creamers.	
_____ <b>Hot Tea (Gallon)</b>	<b>\$22</b>
Includes cups, lemons and sweeteners.	
_____ <b>Orange Juice (Gallon)</b>	<b>\$16</b>
Includes cups.	
_____ <b>Cranberry Juice (Gallon)</b>	<b>\$16</b>
Includes cups.	
_____ <b>Apple Juice (Gallon)</b>	<b>\$16</b>
Includes cups.	

## **EXTRAS**

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
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	
_____ <b>Catering Service Agreement - Special Events</b>	<b>\$0</b>
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	
_____ <b>Service Fee</b>	<b>\$0</b>
Service Fee (Required For All Staffed Events) A 15% charge will be added on to any staffed event.	
_____ <b>Bar Set Up Fee - Disposable</b>	<b>\$1.5</b>
Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.	

_____ <b>Bar High Table Cloth</b>	<b>\$20</b>
_____ <b>Bartender</b> For service up to 4 hours.	<b>\$175</b>
_____ <b>Linens (Each)</b>	<b>\$30</b>