

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

<b>To:</b> Corporate Catering Concierge	Date:		
Fax: 713.758.0125	Pages:	with cover	
Company Name:			
Delivery Address:	Floor/ Suite	9:	
Contact Name:			
Email Address:			
Phone Number:	Ext.:		
Cell Number:			
Number of people you will be serving	g:		
Payment By: Check Time Requested:	AMEX	Visa	MCard
Date Requested:			
Card Number:	Exp. Date:		
CVV:	Billing Zip Code:		
Comments:			-

## **Uptown Catering**

## **SERVICE LEVELS**

Set Up Service	\$75
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	
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	
	\$0
Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00	
Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.	
Individual Box Upcharge	\$1
(Per Person) Required for individual hot meals boxed.	
BUDGET FRIENDLY	
Poblano Chicken Street Tacos	

(10 Minimum) Served with cilantro lime rice and black bean corn salad	\$14
Chicken Protein Bowls  (10 Minimum) Diced Fajita Chicken served with cilantro lime rice, fire roasted corn, black beans, Pico de Gallo, cheese, jalapeno ranch, and salsa.	\$14
jaiapeno fancii, and saisa.	
Classic Beef Lasagna	\$14
(10 Minimum) Classic beef lasagna served with garlic bread.	
Stuffed Peppers (Vegan)	\$14
**Vegan** Stuffed pepper served with broccoli.	
Herb Roasted Chicken	\$14
(10 minimum) Served with garlic mashed potatoes and bourbon glazed carrots.	
Grilled Chicken Penne Alfredo	\$14
(10 minimum) Served with Caesar salad.	
SALAD TRAYS	
Napa Valley Salad	\$14
(Per person / 10 minimum) Romaine, feta, sliced apples, craisins and almonds with raspberry vinaigrette on the side.	
Southwestern Salad	\$14
(Per person / 10 minimum) Mixed greens, cotija cheese, corn, black beans, red pepper and tomato with jalapeno ranch on the side.	
Strawberry Spinach Salad	\$14
(Per person / 10 minimum) Spinach, feta, strawberries, red onion and pecans with raspberry vinaigrette on the side.	

Cobb Salad	\$15
(Per person / 10 minimum) Mixed greens, bacon, hard boiled eggs, cucumber, tomato, carrots and red onion with bleu cheese dressing on the side.	
Garden Salad	\$14
(Per person / 10 minimum) Mixed greens, cucumber, tomato, carrots and red onion with your choice of dressing.	ΨIŦ
Caesar Salad	\$14
(Per person / 10 minimum) Romaine, shaved Parmesan and croutons with Caesar dressing on the side.	
Greek Salad Tray	\$14
(Per person / 10 minimum) Spring mix, feta, kalamata olives, cucumbers, tomatoes, red onions and celery with balsamic dressing on the side.	
Coconut Shrimp Kale Salad	\$17
(Per Person / 10 Minimum) Coconut shrimp on a bed of kale with cucumber, carrots, red pepper, and honey sesame wonton strips. Served with cookies.	
CHICKEN ENTREE BUFFETS	
Bourbon BBQ Chicken Breast	\$24
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Herb Roasted Chicken Breast	\$24
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Lemon Rosemary Chicken Breast	\$25
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	

Mushroom Marsala Chicken Breast	\$25
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls and assorted desserts.	
Pecan Crusted Chicken Breast	\$26
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls and assorted desserts.	
Chicken Parmesan	\$26
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls, and assorted desserts.	
Creamy Tuscan Chicken Breast	\$25
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls and assorted desserts.	
Pesto Cream Chicken Breast	\$25
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls and assorted desserts.	
Poblano Cream Chicken Breast	\$25
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls and assorted desserts.	
Chicken Cordon Bleu	\$26
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls and assorted desserts.	
Chicken Picatta	\$26
(Per person / 10 minimum) Served with your choice of 2 sides,	
your choice of salad, rolls and assorted desserts.	
BEEF ENTREE BUFFETS	
Seared Beef Tenderloin with Herbed Garlic Butter	

(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	\$44
Tenderloin Beef Wellington	\$30
(Per Person / 10 Minimum) Served with your choice of 2 sides, your choice of salad, rolls, and assorted desserts.	
Seared Beef Tenderloin with Bacon Blue Cheese	\$46
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Seared Beef Tenderloin with Chimichurri	\$44
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Flat Iron Steak with Herbed Garlic Butter	\$35
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Flat Iron Steak with Chimichurri	\$35
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Italian Pot Roast	\$25
(Per person / 10 minimum) Beef pot roast browned in olive oil and slow cooked in a base of carrots, celery, tomatoes and red wine, served with garlic mashed potatoes, green beans, garden salad, rol	
PORK ENTREE BUFFETS	
Raspberry Chipotle Pork Tenderloin	\$26
(10 MINIMUM) Pork medallions marinated in a raspberry chipotle glaze. Served with garden salad, rosemary red potatoes, Brussels sprouts, rolls and assorted desserts.	

## **SEAFOOD ENTREE BUFFETS**

Pineapple Pico Grilled Salmon Fillets	\$32
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Raspberry Chipotle Grilled Salmon Fillets	\$32
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Herbed Feta Salmon Fillets	\$33
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Grilled Atlantic Salmon Fillets	\$32
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Salmon Piccata	\$33
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Creamy Pesto Salmon Fillets	\$33
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Creamy Tuscan Salmon Fillets	\$33
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
VEGETARIAN ENTREE BUFFETS	
BBQ Tofu	\$15
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Eggplant Parmesan	

(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	\$15
Veggie Fajitas	\$20
(Per person / 10 minimum) Corn and flour tortillas, cheese, guacamole, sour cream, pico de gallo, onions, peppers and limes, served with refried beans, rice, and churros for dessert.	
Pasta Primavera	\$15
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Mushroom Marsala Tofu	\$15
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Lemon Rosemary Cream Tofu	\$15
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Spinach & Goat Cheese Stuffed Portobello	\$15
(Per person / 10 minimum) Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
Stuffed Peppers	\$15
(Per person / 10 minimum) Assorted peppers stuffed with vegetables and rice. Served with your choice of 2 sides, your choice of salad, rolls and assorted desserts.	
COMBO BUFFETS	
Fajitas	\$22
(Per person / 10 minimum) Your choice of grilled fajitas served with flour and corn tortillas, cheese, guacamole, sour cream, pico de gallo, onions, peppers, limes, refried beans, rice, churros for	

Texas BBQ  (Per person / 10 minimum) Brisket, BBQ Chicken, and sausage served with potato salad, BBQ baked beans, jalapeno cornbread, and assorted cookies.	\$27
BUFFETS AND BARS	
Italian Trio	\$24
(Per person / 10 minimum) Combination of classic meat lasagna, chicken Parmesan and penne alfredo, served with garlic bread, Caesar salad and dessert.	
Vegan Mexican Street Tacos	\$18
( Per Person / 10 Minimum) Grilled portobello & beyond chicken street tacos with flour and corn tortillas, cilantro, onion, salsa and lime. Served with cilantro lime rice and black bean corn salad	
Vegan Duo	\$20
( Per Person / 10 Minimum) Eggplant marinara and penne primavera served with a garden salad with your choice of dressing.	
Mexican Street Tacos	\$18
(Per person - 2 tacos per person / 10 minimum) Pork Carnitas and roasted poblano chicken, flour and corn tortillas, cilantro, onions, queso fresco and limes, served with cilantro lime rice, black b	
Slider Bar	\$17
(Per person - 3 sliders per person / 10 minimum) Slow braised brisket with bacon jam, chicken bacon Swiss on a pretzel bun, and all American cheeseburger sliders on poppyseed brioche, served with m	
Signature Build Your Own Protein Bar	

**Client Favorite!!** (Per person / 10 minimum) Diced fajita chicken, cilantro lime rice, black beans, roasted corn, guacamole, cheddar and jack cheese, avocado ranch, salsa and dessert.	\$16
The Mediterranean	\$20
(Per person / 10 minimum) Your choice of kabob (2 skewers) served with with yellow rice, Greek salad, hummus, tzatziki, pita bread and dessert.	
Baked Potato Bar	\$12
(Per person / 10 minimum) Baked potatoes served with crumbled bacon, cheddar, sour cream, broccoli florets and whipped butter.	
SIDES	
Asparagus	\$5.25
(Per person / 10 minimum)	
Bourbon Roasted Carrots	\$4.25
(Per person / 10 minimum)	
Broccoli Florets	\$4.25
(Per person / 10 minimum)	
Brussel Sprouts	\$5.25
(Per person / 10 minimum)	
Rice Pilaf	\$4.25
(Per person / 10 minimum)	
Garlic Mashed Potatoes	\$4.25
(Per person / 10 minimum)	
Green Beans	

(Per person / 10 minimum)	\$4.25
Grilled Zucchini	\$4.25
(Per person / 10 minimum)	
Mac and Cheese	\$5.25
(Per person / 10 minimum)	
Sauteed Spinach	\$4.25
(Per person / 10 minimum)	
Whipped Sweet Potatoes	\$4.25
(Per person / 10 minimum)	
Vegetable Medley	\$4.25
(Per person / 10 minimum) Zucchini, red peppers, mushrooms and carrots.	
Rosemary Red Potatoes	\$4.25
(Per person / 10 minimum)	
Mushroom Risotto	\$5.25
(Per Person / 10 Minimum)	
Scalloped Potatoes	\$4.25
(Per Person / 10 Minimum)	
Fingerling Potatoes	\$5.25
(Per Person / 10 Minimum)	
DESSERTS	
Brownies and Dessert Bars	\$2.5
(Per person) Assorted	
Cookies	

(Each) Assorted	\$1.75
Lemon Bars	\$2.5
(Each)	
Petit Four Cake Bites	\$2.5
(Each) Assorted	
Assorted Macaroons	\$3.5
(Each)	
Cheesecake Shooters	\$4
(12 Minimum)	
BEVERAGES	
lced Tea (Gallon)	\$15
Includes cups, sweeteners and lemons.	
Lemonade (Gallon)	\$15
Includes cups.	
Coke	\$2.5
Diet Coke	\$2.5
Sprite	\$2.5
Dr. Pepper	\$2.5
Bottled Water	\$2.5
Coffee (96 oz.)	\$22
Includes cups, sweeteners and creamers.	

lce Water in Acrylic Dispenser	\$0.75
(30 minimum)	
Hot Tea (Gallon)	\$22
Includes cups, lemons and sweeteners.	
Orange Juice (Gallon)	\$16
Includes cups.	
Cranberry Juice (Gallon)	\$16
Includes cups.	
Apple Juice (Gallon)	\$16
Includes cups.	
EXTRAS	
Catering Service Agreement	\$0
TO CONFIRM AND FINALIZE YOUR EVENT: The catering	Ų.
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
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	
Comice Fee	¢ስ
Service Fee Service Fee (Poquired For All Staffed Events) A 10% charge	\$0
Service Fee (Required For All Staffed Events) A 10% charge will be added on to any staffed event.	
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Linens	\$30
(Each)	
Linens (Each)	\$30