

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: _____

Urban American Kitchen

SERVICE LEVELS

_____ **Set Up Service** **\$175**

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

_____ **Disposable Set Up Service** **\$100**

Our staff will set-up with disposable chafing dishes, all disposable 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

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

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

_____ **Clear Plastic Plates, Napkins and Utensils** **\$1.5**
(Per person)

JUST FOR YOU

_____ **Ordering \$150 or More? Get a free lunch!**

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 **\$0**

C3 SPECIALLY DESIGNED MENUS

_____ **Favorites Package** **\$265**

(Serves 12) Client favorites including 6 braised beef short ribs, 6 pecan crusted chicken, risotto, grilled asparagus and homemade rosemary rolls.

_____ **Italian Favorites** **\$200**

(Serves 12) Pesto creamy pasta with grilled chicken, baked penne with bolognese, house salad and rosemary rolls.

PACKAGES

_____ **Pecan Crusted Chicken Family Pack** **\$75**

(Serves 4) Served with your choice of 1 appetizer and 2 sides.

_____ **Grilled Chicken w/ Garlic Tomato Sauce Family Pack** **\$75**

(Serves 4) Served with your choice of 1 appetizer and 2 sides.

_____ **Fettuccine Alfredo w/ Grilled Chicken Family Pack** **\$75**

(Serves 4) Served with your choice of 1 appetizer and 2 sides.

_____ **Roasted Pork Tenderloin Family Pack** **\$95**

(Serves 4) Served with your choice of 1 appetizer and 2 sides.

APPETIZERS

_____ **Urban Empanadas** **\$12**

Three pork, bell peppers, green olives and Parmesan cheese filled empanadas with house chipotle cream sauce.

_____ **Ribeye Street Tacos**

Three tacos on corn tortillas with thin sliced grilled ribeye with shredded lettuce, avocado, and grilled onions with tomatillo salsa. **\$16.95**

_____ **Salmon Cakes** **\$12**

Two panko crusted 3 oz. pan seared salmon cakes with bell peppers, onions, mayo, and mustard with spicy aioli.

_____ **Fried Calamari** **\$16**

Lightly breaded and tossed in a sweet chili sauce with fried brussels sprouts.

_____ **Ceviche (6 oz.)** **\$16**

Shrimp and fish cooked in citrus juice with tomatoes, cilantro and onions. Served with tortilla chips

_____ **Guac N Chips** **\$12**

_____ **Baked Spinach Artichoke Dip** **\$13**

Served with tortilla chips.

_____ **Avocado Delights** **\$13**

Four avocado balls stuffed with cheese and pico de gallo, coated with panko bread crumbs and served with a roasted garlic dipping sauce.

SOUPS

_____ **Tomato Basil Soup (32 oz.)** **\$24**

(Serves 4)

_____ **Tomato Basil Soup (Bowl)** **\$9**

_____ **Tomato Basil Soup (Cup)** **\$7**

_____ **Creamy Poblano Soup (32 oz.)**

(Serves 4) \$24

_____ **Creamy Poblano Soup (Bowl)** \$9

_____ **Creamy Poblano Soup (Cup)** \$7

SALAD ENTREES

_____ **Urban Salad (Entree)** \$12

Baby spinach, shaved red onions, candied pecans, crumbled goat cheese, and grape tomatoes. Served with a homemade house vinaigrette.

_____ **Caesar Salad (Entree)** \$13

Romaine, shaved Parmesan and herb crostini with homemade Caesar dressing.

_____ **Pecan Crusted Chicken Salad (Entree)** \$19

Arugula, kalamata olives, cherry tomatoes and feta cheese tossed in a balsamic vinaigrette, served with a 6 oz. pecan encrusted chicken breast.

_____ **Steak Salad (Entree)** \$22

Mixed greens, blue cheese, pickled beets, shaved red onions, cherry tomatoes, and candied pecans tossed in a balsamic vinaigrette, served with a 6 oz. bistro filet.

_____ **Greek Salad (Entree)** \$13

Romaine, tomatoes, feta cheese, black olives, red onions, and cucumbers tossed in our red wine vinaigrette.

_____ **Jicama Salad (Entree)** \$13

Baby arugula, jicama, red bell pepper, corn, cilantro and toasted sunflower seeds with chipotle lime vinaigrette.

_____ **Roasted Beet & Pear Salad (Entree)**

Kale with roasted beets, pear, pecans, and blue cheese crumbles tossed with our blackberry vinaigrette. **\$14**

_____ Ahi Tuna Salad (Entree) **\$17**

Quinoa and kale with 4 oz. black pepper crusted ahi tuna, roasted pineapple, red bell peppers, and tomatoes tossed in our honey lime vinaigrette.

_____ Salmon Salad (Entree) **\$18**

Mixed greens with a 4 oz. pan seared salmon, cherry tomatoes, red onions and goat cheese tossed in our champagne vinaigrette.

_____ Shrimp Salad (Entree) **\$16**

Romaine and mixed greens with grilled shrimp, roasted red bell peppers, olives, and feta cheese tossed in our red wine vinaigrette.

SALADS PANS

_____ Urban Salad (Full Pan) **\$70**

(Serves 24-26) Baby spinach, shaved red onions, candied pecans, crumbled goat cheese, and grape tomatoes. Served with a homemade house vinaigrette.

_____ Urban Salad (Half Pan) **\$40**

(Serves 10-12) Baby spinach, shaved red onions, candied pecans, crumbled goat cheese, and grape tomatoes. Served with a homemade house vinaigrette.

_____ Caesar Salad (Full Pan) **\$65**

(Serves 24-26) Romaine and shaved parmesan served with herb crostini and homemade Caesar dressing.

_____ Caesar Salad (Half Pan) **\$36**

(Serves 10-12) Romaine and shaved parmesan served with herb crostini and homemade Caesar dressing.

_____ **Garden Salad (Full Pan)** **\$60**

(Serves 24-26) Field mixed greens with cucumber, diced tomatoes, shredded carrots, and Parmesan cheese. Served with a homemade house vinaigrette.

_____ **Garden Salad (Half Pan)** **\$34**

(Serves 10-12) Field mixed greens with cucumber, diced tomatoes, shredded carrots, and Parmesan cheese. Served with a homemade house vinaigrette.

ENTREES

_____ **Pecan Crusted Chicken** **\$22**

6 oz. chicken breast coated with a pecan breaded mix, served with mashed potatoes and broccoli with a warm beurre blanc sauce.

_____ **Braised Short Rib** **\$31**

6 oz. short rib served with garlic mashed potatoes and a bordelaise sauce.

_____ **Grilled Ribeye** **\$40**

Served with a peppercorn cream sauce, brussels sprouts, and roasted potatoes.

_____ **Homemade Beef Meatloaf** **\$18**

10 oz. homemade meatloaf topped with homemade gravy, served with mashed potatoes and broccoli.

_____ **Roasted Pork Tenderloin** **\$28**

6 oz. pork tenderloin served with a sweet tomato jam, roasted potatoes and brussels sprouts.

_____ **Baby Back Ribs (Half Rack)** **\$23**

Served with homemade chips.

_____ **Baby Back Ribs (Full Rack)** **\$35**
Served with homemade chips.

_____ **Baja Fish Tacos** **\$15**
Three crispy or grilled fish tacos on your choice of tortilla with cabbage, chipotle lime mayonnaise and avocado, served with homemade potato chips.

_____ **Baja Shrimp Tacos** **\$13.95**
Three crispy or grilled shrimp tacos on your choice of tortilla with cabbage, chipotle lime mayonnaise and avocado, served with homemade chips.

_____ **Shrimp & Grits** **\$19**
6 blackened shrimp and cheese grits with a spicy lemon grass sauce.

_____ **Avocado Delight** **\$17**
(Vegetarian friendly) Three avocado and pico de gallo rolls, fried in panko bread crumbs. Served with rice and spinach.

ENTREE PANS

_____ **Pecan Crusted Chicken Breast** **\$13**
(6 minimum) 6 oz. chicken breast coated with a pecan blended mix with a warm beurre blanc sauce. Served a la carte.

_____ **Braised Short Rib** **\$20**
(6 minimum) 6 oz. short rib with a bordelaise sauce. Served a la carte.

_____ **Homemade Beef Meatloaf** **\$11**
(6 minimum) 10 oz. meatloaf with homemade gravy. Served a la carte.

_____ **Roasted Pork Tenderloin**

(6 minimum) 6 oz. pork tenderloin with a sweet tomato jam. **\$12**

_____ **Herbed Crusted Seared Salmon** **\$13**

(6 minimum) 6 oz. Atlantic salmon served with a saffron cream sauce. Served a la carte.

PASTAS

_____ **Creamy Pesto Pasta** **\$15**

Penne pasta with creamy pesto sauce, tomatoes, red onions and Parmesan cheese.

_____ **Fettuccine Alfredo** **\$15**

Fettuccine with homemade Alfredo sauce.

_____ **Linguini Carbonara** **\$17**

Linguini pasta with peas, bacon and signature homemade carbonara sauce.

_____ **Mac N Cheese** **\$15**

Penne pasta in a creamy rich gouda cheese sauce with Parmesan bread crumbs.

PASTA PANS

_____ **Creamy Pesto Pasta (Half Pan)** **\$40**

(Serves 10-12) Penne pasta with creamy pesto sauce, tomatoes, red onions and Parmesan cheese.

_____ **Creamy Pesto Pasta (Full Pan)** **\$60**

(Serves 24-26) Penne pasta with creamy pesto sauce, tomatoes, red onions and Parmesan cheese.

_____ **Fettuccine Alfredo (Half Pan)** **\$40**

(Serves 10-12) Fettuccine with homemade Alfredo sauce.

_____ **Fettuccine Alfredo (Full Pan)** **\$60**
(Serves 24-26) Fettuccine with homemade Alfredo sauce.

_____ **Linguini Carbonara (Half Pan)** **\$46**
(Serves 10-12) Linguini pasta with peas, bacon and signature homemade carbonara sauce.

_____ **Linguini Carbonara (Full Pan)** **\$70**
(Serves 24-26) Linguini pasta with peas, bacon and signature homemade carbonara sauce.

_____ **Mac N Cheese (Half Pan)** **\$45**
(Serves 10-12) Penne pasta in a creamy rich gouda cheese sauce with Parmesan bread crumbs.

_____ **Mac N Cheese (Full Pan)** **\$70**
(Serves 24-26) Penne pasta in a creamy rich gouda cheese sauce with Parmesan bread crumbs.

SIDES

_____ **Urban Brussels Sprouts** **\$27**
(Serves 6)

_____ **Urban Brussels Sprouts (Individual)** **\$6**

_____ **Grilled Asparagus** **\$28**
(Serves 6)

_____ **Grilled Asparagus (Individual)** **\$6**

_____ **Green Beans (Individual)** **\$6**

_____ **Green Beans** **\$24**
(Serves 6)

_____ Roasted Vegetables (Serves 6)	\$21
_____ Roasted Vegetables (Individual)	\$6
_____ Steamed Broccoli (Serves 6)	\$21
_____ Steamed Broccoli (Individual)	\$6
_____ Sauteed Spinach (Serves 6)	\$21
_____ Sauteed Spinach (Individual)	\$6
_____ Sauteed Kale (Serves 6)	\$21
_____ Sauteed Kale (Individual)	\$6
_____ Roasted Potatoes (Serves 6)	\$21
_____ Roasted Potatoes (Individual)	\$6
_____ Mashed Potatoes (Serves 6)	\$21
_____ Mashed Potatoes (Individual)	\$6
_____ Parmesan Risotto (Serves 6)	\$24
_____ Parmesan Risotto (Individual)	\$6

_____ **Homemade Rosemary Rolls (Dozen)** **\$10**
Served with whipped butter.

_____ **Homemade Rosemary Rolls (2 Dozen)** **\$16**
Served with whipped butter.

_____ **Homemade Chips (individual Bag)** **\$3**

DESSERTS

_____ **Tres Leches (Half Pan)** **\$45**
(Serves 10-12)

_____ **Tres Leches Mini Cups** **\$4**
(6 minimum)

_____ **Dulce de Leche Cheesecake** **\$45**
(Serves 10-12)

_____ **Flourless Chocolate Cake** **\$45**
(Serves 8-10)

_____ **Chocolate Chip Cookie** **\$2**

_____ **Brownie** **\$3**

_____ **Assorted Berries (Half Pan)** **\$70**
(Serves 8-10)

_____ **Fruit Tray** **\$50**
(Serves 8-10) Pineapple, cantaloupe, honey dew, green and red grapes.

_____ **Fruit Cup** **\$3.5**

BEVERAGES

<u> </u> Iced Tea (Gallon)	\$16
Includes cups, ice, lemons, sweetener and straws.	
<u> </u> Lemonade (Gallon)	\$16
Includes cups, ice, and straws.	
<u> </u> Orange Juice (Gallon)	\$16
Includes cups.	
<u> </u> Coke	\$3
<u> </u> Diet Coke	\$3
<u> </u> Coke Zero	\$3
<u> </u> Sprite	\$3
<u> </u> Dr. Pepper	\$3
<u> </u> Iced Tea (Bottled)	\$4
<u> </u> Orange Juice (Bottled)	\$4
<u> </u> Cranberry Juice (Bottled)	\$4
<u> </u> Pelligrino Sparkling Water	\$5
<u> </u> Topo Chico	\$4
<u> </u> Bottled Water	\$2.75
<u> </u> Fresh Brewed Coffee (96 oz.)	

(Serves 10) Served with cups, stirrers, creamers and sweeteners. **\$35**

_____ **Bag of Ice (8 lbs)** **\$3**

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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