

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 - Group Hot Entrees

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

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.

APPETIZERS

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

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

_____ **Guac N Chips** **\$9.95**

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

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

_____ **Fried Calamari** **\$14.95**

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

_____ **Salmon Cakes**

Two panko crusted 3 oz. pan seared salmon cakes with bell peppers, onions, mayo, and mustard with spicy aioli. **\$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 (Bowl)** **\$9**

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

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

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

SALAD ENTREES

_____ **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.

_____ **Urban Salad (Entree)** **\$12**
Baby spinach, shaved red onions, candied pecans, crumbled goat cheese, and grape tomatoes. Served with a homemade house vinaigrette.

_____ **Greek Salad (Entree)** **\$13**
Romaine, tomatoes, feta cheese, black olives, red onions, and cucumbers tossed in our red wine vinaigrette.

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

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

_____ **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.

_____ **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.

_____ **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)** **\$14**

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

ENTREE BOX LUNCHES

_____ **Pecan Crusted Chicken Box Lunch**

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

sauce.	\$22
_____ Braised Short Rib Box Lunch	\$31
6 oz. short rib served with garlic mashed potatoes and a bordelaise sauce.	
_____ Homemade Beef Meatloaf Box Lunch	\$18
10 oz. homemade meatloaf topped with homemade gravy, served with mashed potatoes and broccoli.	
_____ Roasted Pork Tenderloin Box Lunch	\$28
6 oz. pork tenderloin served with a sweet tomato jam, roasted potatoes and brussels sprouts.	
_____ Baby Back Ribs (Full Rack) Box Lunch	\$35
Served with homemade chips.	
_____ Baby Back Ribs (Half Rack) Box Lunch	\$23
Served with homemade chips.	
_____ Baja Fish Tacos Box Lunch	\$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 Box Lunch	\$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 Box Lunch	\$19
6 blackened shrimp and cheese grits with a spicy lemon grass sauce.	
_____ Avocado Delight Box Lunch	\$17
(Vegetarian friendly) Three avocado and pico de gallo rolls, fried in panko bread crumbs. Served with rice and spinach.	

PASTA BOX LUNCHES

<u> </u> Creamy Pesto Pasta Box Lunch	\$15
Penne pasta with creamy pesto sauce, tomatoes, red onions and Parmesan cheese.	
<u> </u> Fettuccine Alfredo Box Lunch	\$15
Fettuccine with homemade Alfredo sauce.	
<u> </u> Linguini Carbonara Box Lunch	\$17
Linguini pasta with peas, bacon and signature homemade carbonara sauce.	
<u> </u> Mac N Cheese Box Lunch	\$15
Penne pasta in a creamy rich gouda cheese sauce with Parmesan bread crumbs.	

BEVERAGES

<u> </u> Orange Juice (Gallon)	\$16
Includes cups.	
<u> </u> Coke	\$2.75
<u> </u> Diet Coke	\$2.75
<u> </u> Sprite	\$3
<u> </u> Dr. Pepper	\$3
<u> </u> Coke Zero	\$3
<u> </u> Bottled Water	\$2.75
<u> </u> Cranberry Juice (Bottled)	\$4

_____ Iced Tea (Bottled)	\$4
_____ Orange Juice (Bottled)	\$4
_____ Pelligrino Sparkling Water	\$5
_____ Topo Chico	\$4
_____ Iced Tea (Gallon)	\$16
Includes cups, ice, lemons, sweetener and straws.	
_____ Lemonade (Gallon)	\$16
Includes cups, ice, and straws.	
_____ Fresh Brewed Coffee (96 oz.)	\$35
(Serves 10) Served with cups, stirrers, creamers and sweeteners.	