

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** **\$13.5**

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

\_\_\_\_\_ **Guac N Chips** **\$13**

\_\_\_\_\_ **Ceviche (6 oz.)** **\$18**

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

\_\_\_\_\_ **Fried Calamari** **\$16**

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. **\$13**

\_\_\_\_\_ **Baked Spinach Artichoke Dip** **\$14**  
Served with tortilla chips.

\_\_\_\_\_ **Avocado Delights** **\$14**  
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)** **\$21**

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)** **\$13**

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

\_\_\_\_\_ **Greek Salad (Entree)** **\$14**

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

\_\_\_\_\_ **Caesar Salad (Entree)** **\$14**

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

\_\_\_\_\_ **Steak Salad (Entree)** **\$24**

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)** **\$18**

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)** **\$20**

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

\_\_\_\_\_ **Shrimp Salad (Entree)** **\$18**

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

\_\_\_\_\_ **Jicama Salad (Entree)** **\$14**

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

\_\_\_\_\_ **Roasted Beet & Pear Salad (Entree)** **\$15**

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. **\$23**

**Braised Short Rib Box Lunch **\$33****

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**

<input type="checkbox"/> <b>Creamy Pesto Pasta Box Lunch</b>	<b>\$16</b>
--	-------------

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

<input type="checkbox"/> <b>Fettuccine Alfredo Box Lunch</b>	<b>\$16</b>
--	-------------

Fettuccine with homemade Alfredo sauce.

<input type="checkbox"/> <b>Linguini Carbonara Box Lunch</b>	<b>\$18</b>
--	-------------

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

<input type="checkbox"/> <b>Mac N Cheese Box Lunch</b>	<b>\$16</b>
--	-------------

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

## **BEVERAGES**

<input type="checkbox"/> <b>Orange Juice (Gallon)</b>	<b>\$16</b>
---	-------------

Includes cups.

<input type="checkbox"/> <b>Coke</b>	<b>\$2.75</b>
--------------------------------------	---------------

<input type="checkbox"/> <b>Diet Coke</b>	<b>\$3</b>
---	------------

<input type="checkbox"/> <b>Sprite</b>	<b>\$3</b>
--	------------

<input type="checkbox"/> <b>Dr. Pepper</b>	<b>\$3</b>
--	------------

<input type="checkbox"/> <b>Coke Zero</b>	<b>\$3</b>
---	------------

<input type="checkbox"/> <b>Bottled Water</b>	<b>\$2.75</b>
---	---------------

<input type="checkbox"/> <b>Cranberry Juice (Bottled)</b>	<b>\$4</b>
---	------------

_____ <b>Iced Tea (Bottled)</b>	<b>\$4</b>
_____ <b>Orange Juice (Bottled)</b>	<b>\$4</b>
_____ <b>Pelligrino Sparkling Water</b>	<b>\$5</b>
_____ <b>Topo Chico</b>	<b>\$4</b>
_____ <b>Iced Tea (Gallon)</b>	<b>\$16</b>
Includes cups, ice, lemons, sweetener and straws.	
_____ <b>Lemonade (Gallon)</b>	<b>\$16</b>
Includes cups, ice, and straws.	
_____ <b>Fresh Brewed Coffee (96 oz.)</b>	<b>\$40</b>
(Serves 10) Served with cups, stirrers, creamers and sweeteners.	