

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: _____

Voss Kitchen

SERVICE LEVELS

_____ Set Up Service	\$75
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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

_____ Full Service Set Up	\$150
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Two attendants will deliver and set up your food using buffet linen, nice platters, chaffing dishes and provide nice containers for your beverages. Then one attendant will return after your receipt

_____ Additional Set Up Service	\$35
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This will be used for an additional set up service when delivering to the same location at the same time. Our staff will set-up with a white buffet linen, chafing dishes, all serving pieces and hav

_____ Individual Box Charge	\$1
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Required for buffet items to be individually boxed and labeled.

_____ **SPECIAL DIETARY ITEM**	\$17.95
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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
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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

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

C3 SPECIALLY DESIGNED MENUS

Executive Package **\$136**

****24 HOURS NOTICE**** (Serves 10) Peppercorn Encrusted Tenderloin with a creamy peppercorn sauce paired with Chicken Chardonnay, truffle mac and cheese and asparagus. Served with French bread and but

Tuscan Favorites Package **\$147**

(Serves 10) Garlicky Herb Chicken paired with Tuscan Butter Salmon served with rice pilaf and grilled asparagus with parmesan cheese. Served with rolls and butter.

Most Popular Package **\$132.5**

(Serves 10) Voss Chicken and Balsamic Beef served with rolls, butter and choice of two sides.

Comfort Package **\$147.5**

****24 HOURS NOTICE**** (Serves 10) Braised Beef Short Ribs in a burgundy glaze paired with Chicken Chardonnay, Parmesan risotto and grilled asparagus. Served with French bread and butter.

Italian Favorites Package **\$132.5**

(Serves 10) Chicken Mllanese and Beef Marsala served with linguine, seasoned green beans and garlic bread.

Chicken & Fish Package

(Serves 10) Lemon Herb Chicken and Grilled Tilapia served with cilantro rice, roasted asparagus, rolls and butter. **\$121**

Southern Style Package **\$121**

(Serves 10) Southern Fried Chicken and pan fried Cajun Seasoned Catfish served with mashed potatoes with gravy, green beans, rolls and butter.

3 Meat BBQ Package **\$15.45**

(Per person) BBQ Chicken, Brisket, and Original Sausage served with green beans, mashed potatoes, bbq sauce, pickles, onion, jalapeno, and bread.

APPETIZERS

Fruit & Cheese Tray **\$4.25**

(10 minimum) Fresh grapes and berries with cheddar, Swiss, pepper jack and Monterey jack cheeses. Served with gourmet crackers.

Mango Salsa **\$2.25**

(10 minimum) 3 ounces per person - Served with tortilla chips.

Stuffed Mushroom Caps (2) **\$4.45**

(10 minimum) Mushroom caps stuffed with spinach and artichoke hearts in a lemon butter sauce.

Chicken Apricot Tort (3) **\$3.85**

(10 minimum) Pine nuts, feta, chicken, apricots, spices and cream cheese.

Roasted Garlic Hummus **\$2.25**

(10 minimum) Served with pita chips.

Mac & Cheese Bites (2) **\$3.95**

(10 minimum) Homemade macaroni and cheese baked crispy with a creamy three cheese middle and topped with veggies.

_____ **Spinach & Goat Cheese Tartlets (2)** **\$2.75**
(10 minimum)

_____ **Roasted Vegetable Torts (3)** **\$3.45**
(10 minimum) Delicate butter flake crusts filled with savory roasted vegetables bake.

_____ **Red Pepper Hummus** **\$2.25**
(10 minimum) Served with pita chips.

_____ **Vegetable Tray** **\$3.85**
(10 minimum) Served with ranch dip.

PAN SALADS & BARS

_____ **House Salad (Half Pan)** **\$33**
(Serves 10-12) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Served with your choice of dressing on the side.

_____ **House Salad (Full Pan)** **\$65**
(Serves 20-25) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Served with your choice of dressing on the side.

_____ **Voss Salad (Half Pan)** **\$33**
(Serves 10-12) Mixed greens, Craisins, walnuts, blue cheese crumbles and mandarin oranges served with a citrus vinaigrette dressing.

_____ **Voss Salad (Full Pan)** **\$65**
(Serves 20-25) Mixed greens, Craisins, walnuts, blue cheese crumbles and mandarin oranges served with a citrus vinaigrette dressing.

_____ **Greek Salad (Half Pan)**

(Serves 10-12) Mixed greens, tomatoes, cucumbers, red onions, feta cheese, and kalamata olives, served with a homemade balsamic vinaigrette dressing. **\$33**

_____ Greek Salad (Full Pan) \$65

(Serves 20-25) Mixed greens, tomatoes, cucumbers, red onions, feta cheese, and kalamata olives, served with a homemade balsamic vinaigrette dressing.

_____ Caesar Salad (Half Pan) \$33

(Serves 10-12) Heart of romaine lettuce, shredded Parmesan, homemade croutons and homemade Caesar dressing.

_____ Caesar Salad (Full Pan) \$65

(Serves 20-25) Heart of romaine lettuce, shredded Parmesan, homemade croutons and homemade Caesar dressing.

_____ Southwest Salad (Half Pan) \$33

(Serves 10-12) Mixed greens, diced tomatoes, roasted corn, black beans, cilantro and avocado topped with queso fresco and served with a creamy southwest dressing.

_____ Southwest Salad (Full Pan) \$65

(Serves 20-25) Mixed greens, diced tomatoes, roasted corn, black beans, cilantro and avocado topped with queso fresco and served with a creamy southwest dressing.

_____ Texan Cobb Salad (Half Pan) \$33

(SERVES 10 TO 12) Heart of romaine lettuce and spring mix, tomatoes, bleu cheese crumbles, bacon, black olives, and a hardboiled egg. Choose from ranch, Italian, honey mustard, balsamic vinaigrette

_____ Texan Cobb Salad (Full Pan)

(SERVES 20 to 25) Heart of romaine lettuce and spring mix, tomatoes, bleu cheese crumbles, bacon, black olives, and a hardboiled egg. Choose from ranch, Italian, honey mustard,

balsamic vinaigrette \$65

 Farm Salad (Half Pan) \$27.5

(Serves 10-12) Heart of romaine lettuce and spring mix, tomatoes, blue cheese crumbles, red onion, cucumbers and hard boiled egg, served with your choice of dressing.

 Farm Salad (Full Pan) \$55

(Serves 20-25) Heart of romaine lettuce and spring mix, tomatoes, blue cheese crumbles, red onion, cucumbers and hard boiled egg, served with your choice of dressing.

 Insalata Caprese (Half Pan) \$40

(SERVES 10 TO 12) Perfectly ripe diced tomatoes mixed with fresh mozzarella cubes and slices of red onion with a little shredded basil.

 Insalata Caprese (Full Pan) \$80

(SERVES 20 TO 25) Perfectly ripe diced tomatoes mixed with fresh mozzarella cubes and slices of red onion with a little shredded basil.

 Chefs Salad (Half Pan) \$25

(SERVES 10 TO 12) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onion, bell peppers, and shredded cheddar cheese. Choose from ranch, Italian, honey mustard, balsamic vinaigrette

 Chefs Salad (Full Pan) \$50

(SERVES 20 TO 25) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onion, bell peppers, and shredded cheddar cheese. Choose from ranch, Italian, honey mustard, balsamic vinaigrette

 Bow Tie Pasta Salad (Half Pan)

(Serves 10-12) Bow tie pasta tossed with artichoke hearts, kalamata olives, asparagus, sun dried tomatoes, and roasted

garlic with a creamy pesto sauce **\$33**

Bow Tie Pasta Salad (Full Pan) **\$65**

(Serves 20-25) Bow tie pasta tossed with artichoke hearts, kalamata olives, asparagus, sun dried tomatoes, and roasted garlic with a creamy pesto sauce

Salad Bar **\$14.5**

(10 minimum) Includes your choice of two proteins, heart of romaine lettuce and spring mix, tomatoes, red onions, bell peppers, cucumbers, shredded cheese, celery, carrots, sunflower seeds, mandari

Voss Taco Salad Bar **\$12.35**

(10 MINIMUM) Your choice of two meats, romaine lettuce, iceberg lettuce, pico de gallo, black beans, cheddar cheese, tomatoes, guacamole, sour cream, chips with green & red salsa, and queso. Choice

CHICKEN ENTREES

Chicken Chardonnay (Client Favorite!) **\$11.95**

(5 minimum) Gluten Free - Grilled chicken breast topped chardonnay sauce. Served with rolls, butter and your choice of two sides.

Oven Baked Chicken **\$11.95**

(5 minimum) Quartered chicken, served with rolls, butter and your choice of two sides.

Grilled Chicken Breast **\$11.95**

(5 minimum) Lightly seasoned tender grilled chicken breast. Served with rolls, butter and choice of two sides.

Tuscan Chicken

(5 minimum) Very Heart Healthy. Perfectly pan seared chicken topped with freshly diced tomatoes, chopped onion, artichoke

hearts and mushrooms. Served with rolls and butter and your choice of two **\$11.95**

Tuscan Butter Chicken **\$12.45**

(5 minimum) Pan seared chicken cooked with cherry tomatoes, garlic, fresh herbs, heavy cream, parmesan cheese and baby spinach. Served with rice pilaf, grilled asparagus and rolls and butter.

Voss Chicken **\$11.95**

(5 minimum) Lightly breaded and pan seared chicken breast in a white wine lemon sauce with artichokes. Served with mashed potatoes, mixed vegetables, rolls and butter.

Chicken Picatta **\$11.95**

(5 minimum) Lightly breaded and pan seared chicken breast in a white wine lemon sauce with capers. Served with rolls and butter and your choice of two sides.

Chicken Cacciatore **\$11.95**

(5 minimum) Pan seared chicken breast with a medley of yellow and green peppers sauteed with fresh tomatoes, mushrooms and sliced red onion. Served with rolls and butter and your choice of two sides

Chicken Florentine **\$11.95**

(5 minimum) Marinated chicken breast stuffed with fresh spinach, herbs and ricotta cheese. Topped with spinach cream sauce and served with your choice of 2 sides, rolls and butter.

Garden Chicken (Client Favorite!) **\$11.95**

(5 minimum) Gluten Free! Grilled chicken breast topped with a light white wine sauce with diced zucchini, squash, spinach, onions and bell peppers. Served with white rice, house salad and rolls and

Chicken Rollatini

(5 minimum) Chicken breast stuffed with spicy Italian sausage, chopped celery, carrots, onions, a mixture of cheeses and topped with a white wine lemon butter sauce. Served with rolls and butter a **\$12.45**

Fried Chicken Tenders **\$11.95**
(5 minimum) Served with honey dijon dressing and your choice of two sides.

Rosemary Roasted Chicken **\$11.95**
(5 minimum) Whole farm raised chicken rubbed with our special rosemary seasoning and roasted to perfection. Served with rolls and butter and choice of two sides.

Chicken Marsala **\$11.95**
(5 minimum) Tender chicken breast smothered with a plum mushroom and marsala wine sauce. Served with rolls & butter and choice of two sides. and

Southern Fried Chicken **\$11.95**
(5 minimum / 2 pieces per person) Whole chicken cut up, seasoned, breaded and deep fried southern style. Served with rolls and butter and choice of two sides.

Mediterranean Chicken **\$12.95**
(5 minimum) Grilled chicken topped with sauteed kalamata olives, green olives, feta cheese and diced tomatoes. Served with rolls and butter and choice of two sides.

Chicken Parmigiana **\$11.95**
(5 minimum) Parmesan crusted scaloppini chicken breast topped with marinara sauce and mozzarella cheese. Served with garlic bread, house salad and choice of side.

Lemon Herb Chicken
(5 minimum) Gluten Free! Oven roasted chicken marinated in our house favorite seasoning and herbs. Served with rolls and

butter and choice of two sides. **\$11.95**

_____ Bayou Chicken \$12.45

Cajun andouille rice stuffed chicken breast topped with a creamy creole sauce. Served with choice of two sides, rolls and butter.

_____ Teriyaki Sesame Chicken \$11.95

(5 minimum) Teriyaki marinated chicken sauteed and topped with sesame seeds served over white rice with sauteed mixed vegetables.

_____ Voss General Tso Chicken \$12.45

(5 minimum) Served with steamed rice and an eggroll.

BEEF ENTREES

_____ Peppercorn Beef Tenderloin \$15.25

(5 minimum) Sliced beef tenderloin with a creamy peppercorn sauce. Served with mushroom risotto, grilled broccoli and rolls and butter.

_____ Braised Short Ribs \$17.55

(5 minimum) 8 oz. braised short ribs in a burgundy glaze on a crunchy risotto cake served with choice of veggie.

_____ Beef Marsala \$14.55

(5 minimum) Tender beef medallions sauteed and smothered with a plum mushroom and marsala wine sauce. Served with rolls and butter and choice of two sides.

_____ Balsamic Beef \$14.55

(5 minimum) Balsamic marinated strips of sirloin sauteed with garlic and sun dried tomatoes. Served with rolls and butter and your choice of two sides.

_____ Beef Stuffed Bell Pepper

(5 minimum) Bell pepper stuffed with ground beef mixed with fresh garlic, tomatoes, cilantro rice, Parmesan cheese and bread crumbs. Served with rolls and butter and choice of two sides. **\$11.25**

_____ **Bourbon Braised Beef** **\$14.55**
(5 MINIMUM) Very tender! Beef Filet with a Bourbon sauce served with with rolls, butter and your choice of two sides.

_____ **Pot Roast** **\$13.25**
(5 minimum) Seasoned chuck roast cooked and served with potatoes, carrots, celery, onions and bell peppers. Served with rolls and butter and choice of two sides.

_____ **Chimichurri Beef** **\$14.55**
(5 minimum) Very tender! Flat Iron steak topped with a fresh Chimichurri served with with rolls, butter and your choice of two sides.

_____ **Beef Rollatini** **\$11.95**
(5 minimum) Handmade seasoned ground beef stuffed with provolone cheese, sun dried tomatoes, spinach, garlic and basil, topped with a Pomodoro sauce. Served with rolls and butter and choice of two

_____ **Chopped Steak with Mushrooms** **\$10.95**
(5 minimum) Grilled ground sirloin patty topped with sauteed onions, mushrooms and brown gravy. Served with rolls and butter and choice of two sides.

_____ **Mommas Meatloaf** **\$10.75**
(5 minimum) Traditionally seasoned ground meat baked to perfection and topped with a Pomodoro sauce. Served with rolls and butter and choice of two sides.

_____ **Grilled Beef Tenderloin**

(5 minimum) Seasoned grilled beef tenderloin cooked medium rare. Served with rolls and butter and choice of two sides. **\$27.95**

_____ Teriyaki Sesame Beef \$14.55

(5 minimum) Teriyaki marinated steak strips sauteed and topped with sesame seeds served over white rice and sauteed mixed vegetables and an eggroll

_____ Prime Rib \$24.95

(30 minimum) Prime rib served on site with a creamy horseradish sauce, au jus and rolls. **Attendant Required**

PORK ENTREES

_____ Pork Limone \$11.25

(5 minimum) Pork cutlets in a white wine lemon sauce with capers. Served with rolls , butter and your choice of two sides.

_____ Grilled Pork Chops \$11.25

(5 minimum) Two 6 ounce center cut pork chops. Served with rolls , butter and your choice of two sides.

_____ Southern Pork Chops \$12.45

(5 minimum) One 10 ounce center cut seasoned grilled tender pork chops smothered in sauteed onions. Served with rolls , butter and your choice of two sides.

_____ Pork Tenderloin \$11.25

(5 minimum) Grilled pork tenderloin glazed with our sweet and zesty citrus marmalade sauce. Served with rolls , butter and your choice of two sides.

_____ Pork Marsala \$13.25

(5 minimum) Tender pork medallions sauteed and smothered with a plum mushroom and marsala wine sauce. Served with rolls , butter and your choice of two sides.

SEAFOOD ENTREES

_____ Tuscan Butter Salmon	\$17.45
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(5 minimum) Pan seared salmon cooked with cherry tomatoes, garlic, fresh herbs, heavy cream, parmesan cheese and baby spinach. Served with rice pilaf, grilled asparagus and rolls and butter.

_____ Grilled Salmon	\$16.45
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(5 minimum) 8 ounce grilled salmon filet topped with lemon and basil sauce. Served with rolls and butter and choice of two sides.

_____ Rosemary Salmon	\$16.45
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(5 minimum) 8 oz. salmon filet rubbed with olive oil and rosemary seasoning and baked to perfection. Served with rolls and butter and choice of two sides.

_____ My-O-Mahi Mahi	\$16.45
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(5 minimum) Grilled Mahi Mahi filet topped with shrimp in a cream sauce. Served with rolls and butter and choice of two sides.

_____ Grilled Shrimp	\$15.95
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(5 minimum) 4-5 large gulf shrimp per person seasoned and grilled on a skewer. Served with rolls and butter and choice of two sides.

_____ Louisiana Catfish	\$12.25
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(5 minimum) Catfish filets with your choice of preparation, served with rolls and butter and choice of two sides.

_____ Tilapia	\$12.25
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(5 minimum) Choice of tilapia, served with rolls and butter and choice of two sides.

PASTA ENTREES

<u> </u> Beef Lasagna	\$10.95
(10 minimum) Traditional meat lasagna with ground beef, a blend of cheeses and lasagna noodles. Served with garlic bread and a Voss salad.	
<u> </u> Vegetable or Spinach Lasagna	\$9.95
(10 minimum) Served with garlic bread and a Voss salad.	
<u> </u> Chicken Lasagna	\$10.95
(10 minimum) Traditional lasagna with shredded chicken in a tomato cream sauce. Served with garlic bread and a Voss salad.	
<u> </u> Vossta Pasta	\$10.95
(5 minimum) Large elbow mac tossed with sauteed Italian sausage, olive oil, garlic, basil and Pomodoro sauce. Served with Voss salad and garlic bread.	
<u> </u> Fettuccine Alfredo	\$9.95
(5 minimum) Fettuccine pasta tossed in a creamy alfredo sauce. Served with Voss salad and garlic bread.	
<u> </u> Creamy Pesto Pasta	\$10.95
(5 minimum) Linguine pasta tossed with grilled asparagus, roasted garlic, grilled chicken and finished in creamy pesto sauce. Served with Voss salad and garlic bread.	
<u> </u> Southwestern Chicken Pasta	\$9.95
(5 minimum) Penne pasta tossed with sliced grilled chipotle chicken, roasted corn, black beans, diced tomatoes, cilantro and a chipotle sauce. Served with Voss salad and garlic bread.	
<u> </u> Creole Pasta	\$14.25
(5 minimum) Penne pasta tossed with a lemon butter garlic sauce with grilled shrimp and andouille sausage, sprinkled with red pepper flakes. Served with Voss salad and garlic bread.	

_____ **Roma Fresca** **\$9.95**

(5 minimum) Ziti pasta served with a homemade Pomodoro sauce of fresh roma tomatoes, sauteed with chopped garlic and spinach. Served with Voss salad and garlic bread.

_____ **Baked Ziti** **\$12.25**

(5 minimum) Penne pasta mixed with diced tomatoes, feta cheese, kalamata olives, garlic, basil, spinach and choice of protein eggplant. Topped with mozzarella cheese and baked to perfection. Ser

_____ **Chicken Tetrazzini** **\$10.95**

(5 minimum) Perfectly grilled chicken tossed with ziti pasta, sauteed mushrooms, onions and peas in a creamy alfredo sauce. Served with Voss salad and garlic bread.

_____ **Spaghetti** **\$9.95**

(5 minimum) Spaghetti tossed in a tomato sauce. Served with Voss salad and garlic bread.

_____ **Creamy Pasta Primavera** **\$9.95**

(5 minimum) Penne pasta tossed in alfredo sauce with zucchini, squash, red and green peppers, sun dried tomatoes, and spinach. Served with Voss salad and garlic bread.

VEGETARIAN ENTREES

_____ **Portabella Marsala** **\$10.95**

(5 minimum) Portabella mushroom sauteed and smothered with a plum mushroom and marsala wine sauce. Served with rolls, butter and choice of two sides.

_____ **Balsamic Portabella Mushroom** **\$10.95**

(5 minimum) Balsamic marinated portabella mushrooms sauteed with garlic and sundried tomatoes. Served with rolls, butter and choice of two sides.

_____ **Stuffed Portobello** **\$10.95**

Stuffed with spinach, sundried tomatoes, saffron rice and served with a small house salad.

_____ **Stuffed Bell Pepper** **\$10.95**

Bell pepper stuffed with chopped mushrooms mixed with fresh garlic, oats, Parmesan cheese and bread crumbs.

_____ **Cauliflower Steak** **\$12.45**

Grilled seasoned cauliflower steak, served with herbed rice and sauteed squash.

SIDES

_____ **Vegetable Risotto** **\$3**

_____ **Yellow Rice** **\$3**

_____ **Sauteed Cabbage** **\$3**

_____ **Fettuccine Alfredo** **\$3**

_____ **Linguine w/ Tomato Cream** **\$3**

_____ **Mixed Veggies w/ Brussel Sprouts** **\$3**

_____ **Red Beans & Rice** **\$3**

_____ **Mushroom Risotto** **\$3**

_____ **Roasted Seasonal Vegetables** **\$3**

Butternut squash, zucchini, yellow squash, roasted corn and sweet potatoes.

_____ **Cilantro Lime Rice** **\$3**

_____	White Rice	\$3
_____	Sauteed Green Beans	\$3
_____	Roasted Corn	\$3
_____	Grilled Asparagus	\$3
_____	Steamed Broccoli	\$3
_____	Garlic Mashed Potatoes	\$3
_____	Honey Pecan Whipped Sweet Potatoes	\$3
_____	Roasted Red Potatoes	\$3
_____	Vegetarian Black Beans	\$3
_____	Pasta Aglio Olio	\$3
_____	Dirty Rice	\$3
	Steamed white rice seasoned with ground beef and pork, garlic and green onions.	
_____	Fried Rice	\$3
	Steamed rice pan fried with bean sprouts, eggs, green onions served with soy sauce.	
_____	Mac & Cheese	\$3
_____	Loaded Baked Potato Casserole	\$3
	Diced potatoes baked with butter, cheese, sour cream, bacon and chives topped with more cheese.	

SNACKS

_____ Fresh Whole Fruit	\$3.95
(10 minimum / 2 pieces per person)	
_____ Seasonal Fresh Fruit Tray	\$4.25
(10 minimum) Pineapple, grapes, honeydew, cantaloupe, and watermelon.	
_____ Tropical Dried Fruit & Nut Bags	\$3.95
(10 minimum) Raisins, dried pineapple, dried mango, banana chips, coconut flavored yogurt almonds, whole almonds, whole cashews, orange flavored dried cranberries and coconut strips, served in indi	
_____ Ball Park Peanuts	\$2.25
(10 minimum) Old fashioned peanuts in a shell, served in individual bags.	
_____ Pub Mix	\$3.95
(10 minimum) A savory blend of crunchy snacks, served in individual bags.	
_____ Pistachios	\$3.35
(10 minimum) Served in individual bags.	
_____ Roasted Almonds	\$3.35
(10 minimum) Served in individual bags.	
_____ Southern Style Nuts	\$3.35
(10 minimum) A blend of cashews, peanuts, almonds, and sesame sticks, served in individual bags.	
_____ Sweet N Salty Mix	\$2.95
_____ Pretzel Stix	

(10 minimum) Served in individual bags. **\$2.25**

_____ **Mini Pretzels** **\$2.25**

(10 minimum) Served in individual bags.

_____ **Peanut Butter Pretzels** **\$2.95**

(10 minimum) Served in individual bags.

_____ **Chex Mix** **\$2.25**

(10 minimum) Served in individual bags.

_____ **Hersheys Variety Pack** **\$2.95**

_____ **Mars Variety Pack** **\$2**

(10 minimum) Snickers, Snickers Almond, Twix, 3 Musketeers, and Milky Way, served in individual bags.

_____ **Starburst & Skittles Variety Pack** **\$2.55**

(10 minimum) Served in individual bags.

_____ **Dessert Bars & Cookies** **\$2**

(10 minimum) Assorted brownies, lemon bars, pecan bars and cookies.

DESSERTS

_____ **Cookies** **\$2**

_____ **Brownies** **\$2**

_____ **Lemon Bars** **\$2**

_____ **Pecan Bars** **\$2.25**

_____ **Cheesecake (Whole)**

(Serves 12) **\$37.95**

_____ **Cake (Whole)** **\$37.95**

(Serves 8-12)

_____ **Quarter Sheet Cake** **\$75**

(Serves 20-25) Buttercream frosting on your choice of cake.

_____ **Tiramisu (Whole)** **\$39.95**

(Serves 8-12)

_____ **Pie (Whole)** **\$29.95**

(Serves 8-10)

_____ **Mini Cannoli** **\$2.95**

_____ **Large Cannoli** **\$4.35**

_____ **Fruit Tart** **\$4.35**

_____ **Cupcakes (Dozen)** **\$29.95**

_____ **Petit Fours** **\$4**

(Each) Freshly baked petit fours in strawberry, vanilla and chocolate cake with icing.

BEVERAGES

_____ **Ice Tea (Gallon)** **\$13.25**

Includes 12 oz. cups, sweetener, lemons, and ice.

_____ **Flavored Tea (Gallon)** **\$14.25**

Includes 12 oz. cups, sweetener, lemons, and ice.

_____ **Yellow Lemonade (Gallon)**

Includes 12 oz. cups and ice.	\$13.25
_____ Pink Lemonade (Gallon)	\$13.25
Includes 12 oz. cups and ice.	
_____ Flavored Lemonade (Gallon)	\$14.25
Includes 12 oz. cups and ice.	
_____ Coke (12 oz. can)	\$1.95
_____ Diet Coke (12 oz. can)	\$1.95
_____ Sprite (12 oz. can)	\$1.95
_____ Dr. Pepper (12 oz. can)	\$1.95
_____ Diet Dr. Pepper (12 oz. can)	\$1.95
_____ Bottled Water	\$1.95
_____ Freshly Brewed Coffee (Gallon)	\$19.95
Includes 10 cups, sweetener, creamer, and stirrers	
_____ Hot Chocolate (Gallon)	\$19.95
Includes 10 cups.	
_____ Hot Tea (Gallon)	\$19.95
Includes 10 cups, an assortment of tea bags, honey, and spoons.	
_____ Ice Water Served in Acrylic Containers	\$0.75
(30 minimum) If no staff a pick up fee is required.	
_____ Orange Juice (Gallon)	\$13
Includes cups.	

_____ Juice (Bottled)	\$1.95
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EXTRAS

_____ Special Notes on Events with Staff	\$0
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Please note that we do the best job we can estimating staff time at your events, however, there are instances when staff time does run over our estimate or incidental charges may occur. When staffi

_____ Service Fee	\$0
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(Required for all Staffed Events) A service fee is added to all staffed events. The service fees covers all necessary equipment for your event.

_____ Event Captain	\$175
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(Required for Staffed Events) Includes 4 hours of service. Additional hours are billed at \$37.50 per hour.

_____ Additional Event Captain Hours	\$37.5
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_____ Bartender	\$200
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Up to 4 Hours of Service

_____ Additional Bartender Hour	\$50
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One Hour of Service

_____ Two Hour Beer & Wine	\$18
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Includes clear plastic tumbler cups, 2 white wines, 2 red wines, 1 to 2 imported and 3 domestic beers, sparkling water, bottle water and assorted sodas. Priced per person. YOU WILL BE REQUIRED TO H

_____ China Rental	\$5
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(Priced per person) Includes one dinner plate, one dessert, two forks and one knife.

_____ Beer and Wine - 3 Hours (per person)	\$27
Choice of two domestic beers and one import beer and one white and one red wines. Served with Coke, Diet Coke, Sprite, Bottled Water, & Clear Plastic Cups.	
_____ Bar Set Up Fee - Disposable	\$1
Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.	
_____ Extra Hour of Bar Service	\$6
_____ Table cloth - 60" Round	\$25
Table cloth to the floor	
_____ Additional Set Up / 1/2 Server	\$90
_____ Bar High Tables	\$15
Cocktail tables for mingling	
_____ Gourmet Gift Basket	\$175
Custom designed gourmet gift basket of treats for any special occasion.	
_____ 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
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	
_____ Additional Staffing Hours	

Per server per hour.	\$35
_____ China, glassware, silverware & linen napkins	\$5
Per guest	
_____ ADD a China Coffee Cup, Saucer and Spoon	\$0.85
When ordering full china set up for your meal.	
_____ Ice & Ice chest	\$35
Ice and ice chest to ice down your beer and/or wine at your event.	
_____ Upgraded Disposable Ware	\$5
To include a heavy white plastic entree and dessert plate that has a silver rim, silver colored plastic ware with 2 forks and a knife and a heavy duty napkin.	
_____ Table Cloth	\$15
Table cloth to the floor for a 6' banquet table.	
_____ Nice Place Mats	\$1.5
For conference room tables.	
_____ Rentals	\$0
Call C3 for pricing	
_____ 6ft Banquet Table	\$15
Often used for registration, or buffet	
_____ Wine Glasses	\$0.65
(Minimum 20) Rental wine glasses priced per piece. Recommend minimum 2 per person for 1 hr service	
_____ Damage Waiver for Glass Rentals	\$3.6
10% of glass rental fee	
_____ Iced Tea/Water Goblet	

Glassware for buffet service

\$0.45