

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: _____

Weights + Measures

SERVICE LEVELS

_____ ****SPECIAL DIETARY ITEM**** **\$16**

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

_____ **\$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.

APPETIZERS

_____ **Mozzarella Stick** **\$15**

Black truffle, parmesan, maple syrup, spicy tomato sauce and chives.

_____ **Shrimp Ceviche** **\$16**

Bright shrimp ceviche with avocado, red onion, tomato, cilantro, lime, habanero, and a crisp corn tostada.

_____ **Meatballs** **\$16**

Four handmade beef and pork meatballs in a spicy tomato sauce, served with seasoned ricotta, parmesan and pesto.

_____ **Fried Calamari** **\$18**

Tubes and tentacles battered to perfection, spicy marinara and garlic aioli.

SOUPS AND SALADS

_____ **Green Chicken Pozole** **\$12**

Tender chicken in a vibrant poblano, tomato and cilantro broth, hominy, and house garnitures.

_____ **Maple Cashew Gorgonzola Salad (Side)** **\$10**

Baby arugula, endive, maple dijon dressing, dolce gorgonzola, red onion, green apple.

_____ **Maple Cashew Gorgonzola Salad (Entree)** **\$16**

Baby arugula, endive, maple dijon dressing, dolce gorgonzola, red onion, green apple.

_____ **Caesar Salad (Side)** **\$8**

Classic Caesar salad with pickled onions, finished with parmesan and seasoned bread crumbs.

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

Classic Caesar salad with pickled onions, finished with parmesan and seasoned bread crumbs.

_____ **Lucies Salad (Side)** **\$9**

Crisp romaine with pepperoncini, red onion, cherry tomatoes, cucumber, Kalmata olives, salami, capers, creamy pesto, parmesan and candied cashews.

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

Crisp romaine with pepperoncini, red onion, cherry tomatoes, cucumber, Kalmata olives, salami, capers, creamy pesto, parmesan and candied cashews.

SANDWICHES, BURGERS, PANINIS

_____ **W+M Cheeseburger** **\$20**

Juicy cheeseburger on a toasted house bun with aioli and crisp pickles. Served with chips.

_____ **Crispy Chicken** **\$18**

Crispy chicken, arissa aioli, cabbage slaw, pickles on a house bun. Served with chips.

_____ **Chicken Club Sandwich** **\$19**

Grilled chicken, gouda, bacon, tomato, avocado, lettuce and aioli on sourdough. Served with chips.

_____ **Caprese Sandwich** **\$16**

Tomatoes, fresh mozzarella, pesto, arugula and caramelized onion on sourdough. Served with chips.

_____ **Braised Beef Sandwich** **\$18**

Caramelized onion, gruyere, arugula and aioli on soudough. Served with chips.

_____ **Chicken Parm Panini** **\$19**

Crispy chicken, topped with tomato sauce, melty mozzarella, garlic aioli, pesto and arugula. Served with chips.

ENTREES

_____ **Wood Fired Salmon** **\$28**

Wood fired salmon atop a velvety sweet potato puree with pearl couscous.

_____ **Steak Frites** **\$38**

Grilled New York strip steak served with truffled chips.

_____ **Garden Tomato Risotto** **\$22**

Creamy tomato risotto, zucchini, bell peppers, sweet peas and parmesan.

_____ **Chicken Paillard** **\$28**

Delicate grilled chicken breast, mashed potatoes, arugula, cherry tomatoes and shaved parmesan.

PIZZAS

_____ **Roasted Carrots Pizza** **\$23**

(12 Inch) Bechamel sauce, fresno chiles, cilantro dukkah spice, gruyere.

_____ **Margarita Pizza** **\$20**

(12 Inch) House tomato sauce, basil, mozzarella di bufala.

_____ **Meat Lovers Pizza** **\$25**

(12 Inch) House tomato sauce, pepperoni, mozzarella, sausage and red onions.

_____ **Bianca Di Prosciutto Pizza** **\$24**

(12 Inch) Bechamel sauce, caramelized onion, mozzarella di bufala, parmesan, prosciutto, truffle oil and arugula.

_____ **Pepperoni Pizza** **\$20**

(12 Inch) House tomato sauce, pepperoni, mozzarella.

PASTAS

_____ **Ragu Bolognese** **\$24**

Beef, pork and veal Bolognese with fresh radiatori, finished with seasoned ricotta and parmesan.

_____ **La Bella Lasagna** **\$25**

Rich layers of fresh pasta, our signature meat sauce, velvety bechamel and parmesan, crowned with a dollop of fresh pesto.

_____ **Chicken Parmesan** **\$28**

Crispy chicken breast topped with melted mozzarella and parmesan with fresh linguini marinara.

_____ **Linguini Scampi**

Fresh linguine tossed with shrimp in a creamy tomato white wine sauce, sundried tomatoes, sweet peas and basil. **\$29**

_____ **Radiatori Al Forno** **\$22**

Fresh radiatori, prosciutto, three cheese sauce, peas and basil.

DESSERTS

_____ **Sweet Indulgence Package** **\$150**

(Serves 15-20) Includes 12 assorted cookies, 12 mini croissants and your choice of a whole cake.

_____ **Tiramisu (Slice)** **\$9**

Espresso soaked sponge cake, mascarpone cream and cocoa.

_____ **Tiramisu (Whole Cake)** **\$65**

(8 Inch) Espresso soaked sponge cake, mascarpone cream and cocoa.

_____ **Passion Fruit Mousse (Slice)** **\$9**

Fluffy passion fruit mousse, tangy gelee.

_____ **Passion Fruit Mousse (Whole Cake)** **\$65**

(8 Inch) Fluffy passion fruit mousse, tangy gelee.

_____ **Pistachio Tres Leches (Slice)** **\$9**

Moist sponge cake soaked in pistachio milk, topped with torched meringue.

_____ **Pistachio Tres Leches (Whole Cake)** **\$65**

(8 Inch) Moist sponge cake soaked in pistachio milk, topped with torched meringue.

_____ **Chocolate Chip Cookie** **\$4.75**

_____ **Toffee Pretzel Cookie** **\$4.75**

_____ **Double Chocolate Hazelnut Cookie** **\$4.75**

_____ **Oatmeal Golden Raisin Cookie** **\$4.75**

_____ **Alfajores** **\$6**

Dulce De Leche sandwich cookies

_____ **Fruit Tray** **\$50**

(Serves 12-15)

BEVERAGES

_____ **Fiji Water** **\$4**

_____ **Topo Chico** **\$4**

_____ **Coca Cola** **\$4**

_____ **Diet Coke** **\$4**

_____ **Iced Tea** **\$4**

_____ **Fresh Squeezed Orange Juice** **\$28**

(2 Liters) Includes cups

_____ **Strawberry Lemonade** **\$28**

(2 Liters) Includes cups

_____ **Drip Coffee** **\$28**

(96oz) Includes cups, lids, sugar, stirrers and cream.

_____ **Iced Coffee** **\$28**

(64oz) Includes cups, lids, sugar, stirrers and cream.

_____ **Iced Late**

(64oz) Includes cups, lids, sugar, stirrers. **\$28**

 Iced Matcha **\$28**

(64oz) Includes cups, lids, sugar, stirrers.

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