

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: \_\_\_\_\_  
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\_\_\_\_\_  
\_\_\_\_\_

## Yellow Rose Catering - Reception

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$90**

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

\_\_\_\_\_ **\*\*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

\_\_\_\_\_ **Service Fee** **\$150**

\*\*Required for all staffed events\*\*

### 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.

### COLD APPETIZERS

\_\_\_\_\_ **Cucumber Shooters (25)** **\$55**

Fresh sliced cucumber topped with cream cheese, smoked salmon, and dill.

\_\_\_\_\_ **Feta Watermelon Cubes (25)** **\$38**

Fresh cubed watermelon topped with cured prosciutto and a basil oil drizzle.

\_\_\_\_\_ **Individual Charcuterie Cups** **\$7.5**

(5 minimum) An assortment of artisan meats, cheeses, nuts, chocolate, and fruit.

\_\_\_\_\_ **Prosciutto Skewers (25)** **\$38**

Cubed cantaloupe topped with cured prosciutto, fresh mozzarella pearls, and drizzled with fresh pesto.

\_\_\_\_\_ **Avocado Crostini (25)** **\$45**

Freshly baked crostini topped with freshly made avocado mash and dusted with cotija cheese.

\_\_\_\_\_ **\$75**

\_\_\_\_\_ **Fried Prosciutto & Smoked Goat Cheese Crostini (25)**

Fried prosciutto laid across creamy goat cheese served on a freshly baked crostini and topped with balsamic reduction.

\_\_\_\_\_ **Prosciutto Wrapped Brie Bites (25)** **\$45**

Artisan cheese wrapped in thinly sliced prosciutto.

## **HOT APPETIZERS**

\_\_\_\_\_ **Guacamole Shrimp Bites (25)** **\$72**

Fried crackers topped with freshly made guacamole and sauteed shrimp.

\_\_\_\_\_ **Meatballs (40)** **\$55**

Hand-mixed and rolled fresh beef meatballs.

\_\_\_\_\_ **Mini Beef Wellington (30)** **\$80**

Cubed beef tenderloin seared and placed inside a mixture of mushrooms and prosciutto, rolled tight in puff pastry, and baked until golden brown.

\_\_\_\_\_ **Bacon Wrapped Jalapenos (25)**

Fresh jalapeno sliced and filled with cream cheese, shredded cheese, and house-made seasoning, wrapped with thick-cut applewood bacon and grilled. **\$65**

**\_\_\_\_\_ Coconut Shrimp (25) \$72**

Fresh large gulf shrimp dusted with fresh coconut and fried until golden brown.

**\_\_\_\_\_ Beef Kabobs (25) \$78**

Fresh cubed ribeye, onions, and bell peppers, grilled with a bamboo skewer.

**\_\_\_\_\_ Chicken Kabobs (25) \$78**

Fresh cubed white meat chicken, onions, and bell peppers, grilled with a bamboo skewer.

**\_\_\_\_\_ Vegetarian Kabobs (25) \$78**

Fresh vegetables including broccoli, onions, bell peppers, and mushrooms skewered and grilled.

**\_\_\_\_\_ Stuffed Mushrooms (25) \$53**

Fresh baby bella mushrooms filled with cream cheese and spinach, topped with fresh mozzarella, and baked until golden brown.

**\_\_\_\_\_ Pigs in a Blanket (24) \$45**

Mini cocktail weenies rolled tightly inside a fresh baked croissant, seasoned with in-house Italian seasoning.

**\_\_\_\_\_ Bacon Wrapped Scallops (25) \$65**

Fresh Gulf scallops lightly seared and wrapped with applewood smoked thick-cut bacon.

**\_\_\_\_\_ Hand Bread Chicken Bites (25) \$42**

Thick cubed all-white meat chicken dusted with seasoned flour and breadcrumb mixture, fried until golden brown.

## PLATTERS AND BOARDS

\_\_\_\_\_ **Grazing Table** **\$25**  
(Per person / 50 minimum)

\_\_\_\_\_ **Charcuterie Board** **\$10**  
(Priced Per Person) A selection of premium cured meats, accompanied by a variety of artisan cheeses, complemented with an assortment of seasonal fruits.

\_\_\_\_\_ **Fresh Vegetable Platter** **\$50**  
(Serves 10-12) Fresh-cut vegetables and artisan crackers served with ranch, honey mustard, and hummus.

\_\_\_\_\_ **Gourmet Cheese Platter** **\$75**  
(Serves 10-12) A delectable assortment of expertly crafted artisan cheeses, complemented by crisp crackers and a sweet jam pairing.

\_\_\_\_\_ **Fresh Fruit Platter** **\$60**  
(Serves 10-12) Served with a yogurt dip.

## DESSERTS

\_\_\_\_\_ **Cupcakes (Dozen)** **\$45**

\_\_\_\_\_ **Specialty Cupcakes (Dozen)** **\$60**

\_\_\_\_\_ **Cake Pops (Dozen)** **\$45**  
\*\*48 Hour Notice Required\*\*

\_\_\_\_\_ **Themed Cake Pops (Dozen)** **\$0**  
Contact a C3 representative for pricing.

\_\_\_\_\_ **Chocolate Mousse Shooter (Dozen)** **\$44**  
\*\*48 Hour Notice Required\*\* (3 oz.)

_____ <b>Chocolate Mousse Cup (Dozen)</b> **48 Hour Notice Required** (5 oz.)	<b>\$60.5</b>
_____ <b>Tiramisu Shooter (Dozen)</b> (3 oz.)	<b>\$44</b>
_____ <b>Tiramisu Cup (Dozen)</b> (5 oz.)	<b>\$60.5</b>
_____ <b>Key Lime Shooters (Dozen)</b> **48 Hour Notice Required** (3 oz.)	<b>\$44</b>
_____ <b>Key Lime Cups (Dozen)</b> **48 Hour Notice Required** (5 oz.)	<b>\$60.5</b>
_____ <b>Banana Pudding Shooters (Dozen)</b> (3 oz.)	<b>\$44</b>
_____ <b>Banana Pudding Cups (Dozen)</b> (5 oz.)	<b>\$60.5</b>
_____ <b>Panna Cotta Shooters (Dozen)</b> **48 Hour Notice Required** (3 oz.)	<b>\$38.5</b>
_____ <b>Panna Cotta Cups (Dozen)</b> **48 Hour Notice Required** (5 oz.)	<b>\$46.2</b>
_____ <b>Classic Cheesecake</b> (Serves 8-12)	<b>\$49.5</b>
_____ <b>Specialty Cheese Cake</b> (Serves 8-12)	<b>\$57.2</b>
_____ <b>Cookies (Dozen)</b>	<b>\$29</b>

_____ <b>Creme Brulee (Dozen)</b>	<b>\$49.5</b>
**48 Hour Notice Required**	
_____ <b>Profiteroles (Dozen)</b>	<b>\$55</b>
_____ <b>Pies (4" Individual / Dozen)</b>	<b>\$55</b>
_____ <b>Pie (9" Whole)</b>	<b>\$32</b>
(Serves 8-12)	
_____ <b>Tarts (Individual / Dozen)</b>	<b>\$55</b>
_____ <b>Tart (Whole)</b>	<b>\$38</b>
(Serves 8-10)	
_____ <b>Long Cake Roll (17")</b>	<b>\$35</b>
(Serves 8-10)	
_____ <b>Standard Cake (6")</b>	<b>\$0</b>
(Serves 8) Contact a C3 representative for pricing.	
_____ <b>Standard Cake (8")</b>	<b>\$0</b>
(Serves 12) Contact a C3 representative for pricing.	
_____ <b>Standard Cake (10")</b>	<b>\$0</b>
(Serves 20) Contact a C3 representative for pricing.	
_____ <b>Standard Cake (16")</b>	<b>\$0</b>
(Serves 50) Contact a C3 representative for pricing.	
_____ <b>Custom Cakes</b>	<b>\$0</b>
**1 Week Notice Required**Contact a C3 representative for pricing.	

## **BEVERAGES**

_____ <b>Unsweetened Tea (Gallon)</b>	<b>\$15</b>
Includes 10 cups and straws.	
_____ <b>Sweet Tea (Gallon)</b>	<b>\$15</b>
Includes 10 cups and straws.	
_____ <b>Orange Juice (Gallon)</b>	<b>\$19</b>
Includes 10 cups and straws.	
_____ <b>Apple Juice (Gallon)</b>	<b>\$15</b>
Includes 10 cups and straws.	
_____ <b>Grape Juice (Gallon)</b>	<b>\$17</b>
Includes 10 cups and straws.	
_____ <b>Coffee (96 oz.)</b>	<b>\$17</b>
Includes 10 cups, lids, stirrers, assorted creamers and sweeteners.	
_____ <b>Coffee (128 oz.)</b>	<b>\$23</b>
Includes 15 cups, lids, stirrers, assorted creamers and sweeteners.	
_____ <b>Coke</b>	<b>\$1.99</b>
_____ <b>Diet Coke</b>	<b>\$1.99</b>
_____ <b>Sprite</b>	<b>\$1.99</b>
_____ <b>Dr. Pepper</b>	<b>\$1.99</b>
_____ <b>Root Bear</b>	<b>\$1.99</b>
_____ <b>Bottled Water</b>	<b>\$1.99</b>



\_\_\_\_\_ **Ice Water - Served in acrylic dispenser** **\$0.75**  
Includes cups and ice

\_\_\_\_\_ **Hot Chocolate Station - Per Person** **\$4.75**  
(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included

## **BAR SERVICES**

\_\_\_\_\_ **Soft Bar** **\$12**  
(Per person / Alcohol provided by client) Beer, wine, and champagne pour services, soft drinks (up to 4 options), bartender tools, beverage napkins, stirrers, disposable cups, ice and water. \*All o

\_\_\_\_\_ **Cocktail Bar** **\$15**  
(Per person / Alcohol provided by client) Cocktail, beer, and wine pour services, soft drinks (up to 4 options), bartender tools, beverage napkins, stirrers, disposable cups, ice and water. \*All of

\_\_\_\_\_ **Full Service Bar** **\$18**  
(Per person / Alcohol provided by client) Full cocktail bar (up to 3 cocktails), beer, and wine pour services, fresh mixers, soft drinks (up to 4 options), bartender tools, beverage napkins, stirre

\_\_\_\_\_ **Bartender** **\$150**  
Priced for 3 hours of service, including set up and breakdown

\_\_\_\_\_ **Custom Hand Crafted Bar** **\$50**  
(Per hour)

\_\_\_\_\_ **Glassware (Each)** **\$1**

\_\_\_\_\_ **Margarita Machine** **\$0**  
\*Contact a C3 representative for pricing\*

\_\_\_\_\_ **Custom Bar Top Menu** **\$0**  
\*Contact a C3 representative for pricing\*

\_\_\_\_\_ **Personalized Beverage Napkins** **\$0**  
\*Contact a C3 representative for pricing\*

\_\_\_\_\_ **Disposable Bar Set Up Fee - Per Person** **\$1.5**  
(Per Person) Includes cocktail napkins, ice, 9oz clear acrylic cups, and silver ice buckets.

\_\_\_\_\_ **Bar Rental** **\$225**  
Priced for 3 hours. Two piece bar with vibrant multicolored LED lights.

## **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**  
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