

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 C	Catering Concierge	Date:		
Fax:	713.758.012	5	Pages:	with cover	
Com	pany Name:				
Deliv	ery Address:	:	Floor/ Suite) :	_
Cont	act Name:				
Ema	il Address:				
Phor	ne Number:		Ext.:		
Cell	Number:				
Num	ber of people	you will be servir	ıg:		
Payn	nent By:	Check	AMEX	Visa	MCard
Time	Requested:				
Date	Requested:				
Card	Number:	Exp. Date:			
CVV	CVV: Billing Zip Code:				
Com	ments:				

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	\$10
(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.	
Vegetararian 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	\$15
(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
Chocolate Mousse Shooter (Dozen)	\$44
48 Hour Notice Required (3 oz.)	
Chocolate Mousse Cup (Dozen) **48 Hour Notice Required** (5 oz.)	\$60.5
Tiramisu Shooter (Dozen)	\$44

Tiramisu Cup (Dozen) (5 oz.)	\$60.5
Key Lime Shooters (Dozen) **48 Hour Notice Required** (3 oz.)	\$44
Key Lime Cups (Dozen) **48 Hour Notice Required** (5 oz.)	\$60.5
Banana Pudding Shooters (Dozen)	\$44
Banana Pudding Cups (Dozen)	\$60.5
Panna Cotta Shooters (Dozen) **48 Hour Notice Required** (3 oz.)	\$38.5
Panna Cotta Cups (Dozen) **48 Hour Notice Required** (5 oz.)	\$46.2
Classic Cheesecake (Serves 8-12)	\$49.5
Specialty Cheese Cake (Serves 8-12)	\$57.2
Cookies (Dozen)	\$29
Creme Brulee (Dozen) **48 Hour Notice Required**	\$49.5
Profiteroles (Dozen)	\$55
Pies (4" Individual / Dozen)	\$55

Pie (9" Whole)	\$32
(Serves 8-12)	
Tarts (Individual / Dozen)	\$55
Tart (Whole)	\$38
(Serves 8-10)	
Long Cake Roll (17")	\$35
(Serves 8-10)	
Standard Cake (6")	\$0
(Serves 8) Contact a C3 representative for pricing.	
Standard Cake (8")	\$0
(Serves 12) Contact a C3 representative for pricing.	
Standard Cake (10")	\$0
(Serves 20) Contact a C3 representative for pricing.	
Standard Cake (16")	\$0
(Serves 50) Contact a C3 representative for pricing.	
Custom Cakes	\$0
1 Week Notice RequiredContact a C3 representative for pricing.	
BEVERAGES	
Unsweetened Tea (Gallon)	\$15
Includes 10 cups and straws.	
Sweet Tea (Gallon)	\$15
Includes 10 cups and straws.	

Orange Juice (Gallon)	\$19
Includes 10 cups and straws.	
Apple Juice (Gallon)	\$15
Includes 10 cups and straws.	
Grape Juice (Gallon)	\$17
Includes 10 cups and straws.	
Coffee (96 oz.)	\$17
Includes 10 cups, lids, stirrers, assorted creamers and sweeteners.	
Coffee (128 oz.)	\$23
Includes 15 cups, lids, stirrers, assorted creamers and sweeteners.	
Coke	\$1.99
Diet Coke	\$1.99
Sprite	\$1.99
Dr. Pepper	\$1.99
Root Bear	\$1.99
Bottled Water	\$1.99
lce 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
Bartender Priced for 3 hours of service, including set up and breakdown	\$150
	\$150 \$50
Priced for 3 hours of service, including set up and breakdown	·
Priced for 3 hours of service, including set up and breakdown Custom Hand Crafted Bar	·
Priced for 3 hours of service, including set up and breakdown Custom Hand Crafted Bar (Per hour)	\$50
Priced for 3 hours of service, including set up and breakdown Custom Hand Crafted Bar (Per hour) Glassware (Each)	\$50 \$1
Priced for 3 hours of service, including set up and breakdown Custom Hand Crafted Bar (Per hour) Glassware (Each) Margarita Machine	\$50 \$1
Priced for 3 hours of service, including set up and breakdown Custom Hand Crafted Bar (Per hour) Glassware (Each) Margarita Machine *Contact a C3 representative for pricing*	\$50 \$1 \$0
Priced for 3 hours of service, including set up and breakdown Custom Hand Crafted Bar (Per hour) Glassware (Each) Margarita Machine *Contact a C3 representative for pricing* Custom Bar Top Menu	\$50 \$1 \$0

Disposable Bar Set Up Fee - Per Person (Per Person) Includes cocktail napkins, ice, 9oz clear acrylic cups, and silver ice buckets.	\$1.5
Bar Rental Priced for 3 hours. Two piece bar with vibrant multicolored LED lights.	\$225
EXTRAS	
Catering Service Agreement 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	\$0
Catering Service Agreement - Special Events 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	\$0