# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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:

## Yellow Rose Catering - Reception

## SERVICE LEVELS

Set Up Service $\quad \$ 75$
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

## PLATES AND UTENSILS

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) \$40
Fresh sliced cucumber topped with cream cheese, smoked salmon, and dill.
Feta Watermelon Cubes (25)\$30

Fresh cubed watermelon topped with cured prosciutto and a basil oil drizzle.
$\qquad$ Charcuterie Cups
(15 minimum) An assortment of artisan meats, cheeses, nuts, chocolate, and fruit.

Prosciutto Skewers (25) \$35
Cubed cantaloupe topped with cured prosciutto, fresh mozzarella pearls, and drizzled with fresh pesto.

Avocado Crostini (25)
\$42.5
Freshly baked crostini topped with freshly made avocado mash and dusted with cotija cheese.
$\overline{\text { Fried Prosciutto \& Smoked Goat Cheese Crostini (25) }}$
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) <br> \$65

Fried crackers topped with freshly made guacamole and sauteed shrimp.

Meatballs (25) \$35
Hand-mixed and rolled fresh beef meatballs.
Mini Beef Wellington (25)
\$60
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) \$65
Fresh jalapeno sliced and filled with cream cheese, shredded cheese, and house-made seasoning, wrapped with thick-cut applewood bacon and grilled.


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

Beef Kabobs (25) \$65
Fresh cubed ribeye, onions, and bell peppers, grilled with a bamboo skewer.

Chicken Kabobs (25) \$65
Fresh cubed white meat chicken, onions, and bell peppers, grilled with a bamboo skewer.

Vegetararian Kabobs (25) \$65
Fresh vegetables including broccoli, onions, bell peppers, and mushrooms skewered and grilled.

Stuffed Mushrooms (25) \$40
Fresh baby bella mushrooms filled with cream cheese and spinach, topped with fresh mozzarella, and baked until golden brown.

Pigs in a Blanket (25) \$35
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)
Thick cubed all-white meat chicken dusted with seasoned flour and breadcrumb mixture, fried until golden brown.

## PLATTERS AND BOARDS

$\qquad$ Grazing Table
(Per person / 50 minimum) ..... \$15

$\qquad$
Charcuterie Board ..... \$75
(Serves 8-10)
Fresh Vegetable Platter ..... \$50(Serves 10-12) Fresh-cut vegetables and artisan crackersserved with ranch, honey mustard, and hummus.

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Gourmet Cheese Platter ..... \$75(Serves 10-12) A delectable assortment of expertly craftedartisan cheeses, complemented by crisp crackers and a sweetjam pairing.
Fresh Fruit Platter ..... \$50(Serves 10-12) Served with a yogurt dip.
DESSERTS
— Cookies (Dozen) ..... $\$ 22$

$\qquad$
Cupcakes (Dozen) ..... \$33

$\qquad$
Specialty Cupcakes ..... \$0
Contact a C3 representative for pricing.
Cake Pops (Dozen) ..... \$44**48 Hour Notice Required**Themed Cake Pops (Dozen)\$0
Contact a C3 representative for pricing.
Cake Jars (8 oz.)\$8.25**48 Hour Notice Required** (12 minimum)
Chocolate Mousse Shooter (Dozen)
**48 Hour Notice Required** (3 oz.) ..... \$44
Chocolate Mousse Cup (Dozen) ..... $\$ 60.5$**48 Hour Notice Required** (5 oz.)
Tiramisu Shooter (Dozen) ..... \$44**48 Hour Notice Required**(3 oz.)
Tiramisu Cup (Dozen)\$60.5**48 Hour Notice Required**(5 oz.)
Key Lime Shooters (Dozen) ..... \$44**48 Hour Notice Required** (3 oz.)
Key Lime Cups (Dozen) ..... $\$ 60.5$**48 Hour Notice Required** (5 oz.)
Banana Pudding Shooters (Dozen) ..... \$44
(3 oz.)
Banana Pudding Cups (Dozen) ..... \$60.5
(5 oz.)
Panna Cotta Shooters (Dozen) ..... \$38.5**48 Hour Notice Required** (3 oz.)
___ Panna Cotta Cups (Dozen)**48 Hour Notice Required** (5 oz.)
$\qquad$Classic Cheesecake$\$ 49.5$
(Serves 8-12)
Specialty Cheese Cake ..... \$57.2
(Serves 8-12)Creme Brule (Dozen)\$49.5**48 Hour Notice Required**
___ Profiteroles (Dozen) ..... \$55

$\qquad$
Pies (4" Individual / Dozen) ..... \$55
$\ldots \quad$ Pie (9" Whole) ..... \$32(Serves 8-12)

$\qquad$
Tarts (Individual / Dozen) ..... \$55
Tart (Whole) ..... \$38(Serves 8-10)
Long Cake Roll (17") ..... \$35
(Serves 8-10)
Standard Cake (6") ..... \$44
(Serves 8)
Standard Cake (8") ..... \$66
(Serves 12)
Standard Cake (10") ..... $\$ 88$
(Serves 20)
Standard Cake (16") ..... $\$ 110$(Serves 50)

$\qquad$
Custom Cakes ..... \$0
**1 Week Notice Required**Contact 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 ..... $\$ 1.99$

## BAR SERVICES

Soft Bar ..... \$12(Per person / Alcohol provided by client) Beer, wine, andchampagne 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, andwine pour services, soft drinks (up to 4 options), bartendertools, beverage napkins, stirrers, disposable cups, ice andwater. *All of
Full Service Bar ..... \$18(Per person / Alcohol provided by client) Full cocktail bar (up to3 cocktails), beer, and wine pour services, fresh mixers, softdrinks (up to 4 options), bartender tools, beverage napkins,stirre
Bartender ..... \$175Priced for 4 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*

## 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

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