

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: _____

Albys Cafe - Holiday

SERVICE LEVELS

_____ **Set Up Service** **\$75**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

_____ ****SPECIAL DIETARY ITEM**** **\$14.95**

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**

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.

APPETIZERS

_____ **Chicken Empanadas (Dozen)** **\$44**

Chicken, corn, black beans, and bell peppers with chipotle aioli.

_____ **Cranberry & Brie Flowers (Dozen)** **\$48**

(Dozen) Puff pastry rolled with sliced brie, cranberry sauce, and baked. Topped with rosemary and honey.

_____ **Goat Cheese Log** **\$48**

(10 oz) Goat cheese rolled in crushed pistachios, topped with fig jam and hot honey. Served with crackers.

_____ **Carrot & Roasted Rep Pepper Dip** **\$40**

Carrots and roasted red peppers whipped with feta and garlic topped with pomegranate seeds and crushed red pepper. Served with toasted naan.

_____ **Mini Beef Wellington (Dozen)** **\$60**

(Dozen) Beef tenderloin with mushroom duxelles, prosciutto, wrapped in puff pastry. Topped with a gorgonzola cream dollop.

_____ **Mozzarella Puffs (2pc)** **\$4.25**

(2pc/Person) Puff pastry stuffed with mozzarella, baked and then tossed with truffle garlic and parmesan.

_____ **Whipped Feta Dip** **\$40**

(Serves 8-10) Whipped feta topped with cranberrues and pistachios. Served with pita bread.

_____ **Hand Pies** **\$4**

(10 MINIMUM) Your choice of hand pie. 10 minimum PER FLAVOR

_____ **Fruit Tray** **\$3.95**

(10 minimum)

SALADS

_____ **Holiday Salad (Half Pan)**

(Serves 10-12) Roasted butternut squash, fresh greens, quinoa, walnuts, pomegranate, goat cheese served with maple dijon dressing. **\$45**

_____ Holiday Salad (Full Pan) \$65

(Serves 20-25) Roasted butternut squash, fresh greens, quinoa, walnuts, pomegranate, goat cheese served with maple dijon dressing.

_____ Albys Salad (Half Pan) \$35

(Serves 10-12) Mixed greens with blue cheese, apples, tomatoes, and candied pecans with Albys apple vinaigrette.

_____ Albys Salad (Full Pan) \$60

(Serves 20-25) Mixed greens with blue cheese, apples, tomatoes, and candied pecans with Albys apple vinaigrette.

_____ Spinach & Fruit Salad (Half Pan) \$35

(Serves 10-12) Baby spinach with strawberries, blue berries and grapes topped with candied pecans, green apples, feta cheese, and Albys balsamic vinaigrette.

_____ Spinach & Fruit Salad (Full Pan) \$60

(Serves 20-25) Baby spinach with strawberries, blue berries and grapes topped with candied pecans, green apples, feta cheese, and Albys balsamic vinaigrette.

_____ Greek Salad (Half Pan) \$35

(Serves 10-12) Romaine with feta, olives, cucumber, tomatoes and Alby's red wine vinaigrette.

_____ Greek Salad (Full Pan) \$60

(Serves 20-25) Romaine with feta, olives, cucumber, tomatoes and Alby's red wine vinaigrette.

HOLIDAY PACKAGES

_____ **Holiday Package 1** **\$25.95**

(10 minimum) Roasted citrus brined turkey breast and traditional brown sugar honey ham, served with mashed potatoes and gravy, savory sausage stuffing, green bean casserole, Alby's cranberry sauce,

_____ **Holiday Package 2** **\$28.95**

(10 minimum) Roasted citrus brined turkey breast and traditional brown sugar honey ham, served with mashed potatoes and gravy, savory sausage stuffing, green bean casserole, Alby's cranberry sauce,

SPECIAL CARVINGS

_____ **Roasted Citrus Brined Turkey Breast (Pound)** **\$21.95**

(Serves 2-3) Served sliced with gravy.

_____ **Whole Turkey** **\$160**

(Serves 10-12) Citrus brined turkey with your choice of two sides and gravy. The average turkey weight is 18-20lbs.

_____ **Whole Boneless Leg of Lamb** **\$195**

(Serves 10-12) 8 ounce portions of slow roasted rosemary and garlic marinated boneless leg of lamb.

_____ **Brown Sugar Ham (Pound)** **\$22.95**

(Serves 10-12) 4 ounce portions of traditional brown sugar ham.

_____ **Beef Brisket (Pound)** **\$24.95**

Braised beef brisket in red wine.

_____ **Whole Beef Tenderloin** **\$310**

(Serves 8-10) Broiled whole beef tenderloin with brandy peppercorn sauce. Average weight is 4lbs.

_____ **Whole Pacific Salmon** **\$165**

(Serves 8-10) Tarragon and sea salt marinated salmon, oven roasted with a Chardonnay butter sauce. Average weight is 3lbs.

_____ **Whole Roasted Pork Loin** **\$160**

(Serves 8-10) Marinated with fine herbs and stuffed with spinach and Duxelles mushrooms, with its own roasting juice. Average weight is 4lbs.

_____ **Roasted Pork Loin w/ Mustard Sauce** **\$120**

(Serves 8-10) Roasted pork loin in a mustard sauce with pomegranate.

_____ **Chicken Medallions Florentina** **\$130**

(Serves 8-10) Chicken medallions with spinach and sun dried tomatoes in a rosemary beurre blanc sauce.

SIDES

_____ **Sausage & Bread Stuffing (Half Pan)** **\$38**

(Serves 10-12)

_____ **Albys Cranberry Sauce (Pint)** **\$18**

_____ **Creamy Garlic Mashed Potatoes w/ Gravy (Half Pan)** **\$30**

(Serves 10-12)

_____ **Au Gratin Potatoes (Half Pan)** **\$45**

(Serves 10-12) Yukon gold potatoes and granny smith apples.

_____ **Parmesan Sweet Potatoes (Half Pan)** **\$35**

(Serves 10-12)

_____ **Brussels Sprouts (Half Pan)**

(Serves 10-12) Brussels sprouts with bacon, cranberries and balsamic glaze. **\$45**

_____ **Lemon Parmesan Asparagus (Third Pan)** **\$36**
(Serves 10-12)

_____ **Roasted Corn w/ Garlic Butter and Herbs (Half Pan)** **\$30**
(Serves 10-12)

_____ **Mac & Cheese (Half Pan)** **\$30**
(Serves 10-12)

_____ **Rolls & Butter (Dozen)** **\$12**

DESSERTS

_____ **Pumpkin Pie** **\$40**
(Serves 8-10)

_____ **Pecan Pie** **\$40**
(Serves 8-10)

_____ **Apple Pie** **\$40**
(Serves 8-10)

_____ **Albys Bread Pudding** **\$38**
(Serves 12) Chef Albertos secret recipe with challah bread, creme anglaise, raisins and pecans.

_____ **Holiday Panna Cotta (Dozen)** **\$60**
(Dozen) Vanilla and raspberry panna cotta topped with raspberries and mint.

_____ **Tiramisu Cups (Dozen)** **\$50**
Petite cups with lady fingers in espresso, topped with mascarpone cream, cocoa, and fresh berries.

_____		\$60
Peppermint White Chocolate Crème Brulee Cup (Dozen) (Dozen)		
_____	Vanilla Crème Brulee Cup (Dozen) (Dozen)	\$60
_____	Double Chocolate Mousse Cups (Dozen) Belgian chocolate and chocolate ganache with fresh berries.	\$50
_____	Strawberry Shortcake (Dozen) (Dozen) Soft cake with fresh strawberries, whipped cream, and custard.	\$45
_____	Banana Pudding Cups (Dozen) (Dozen) Vanilla wafers, banana pudding, and whipped cream.	\$45
_____	Cannoli (Dozen) Filled with sweet ricotta cheese and chocolate chips.	\$44

BEVERAGES

_____	Unsweet Tea (Gallon) Includes cups, ice, sugars and lemons.	\$15
_____	Hot Tea (Gallon) (Serves 10) Includes cups, assorted tea bags, lemons, sweeteners and honey.	\$17
_____	Hot Chocolate Station - Per Person (20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included	\$3.95
_____	Sweet Tea (Gallon) Includes cups, ice, sugars and lemons.	\$15

_____ Pink Lemonade (Gallon)	\$13
Includes cups, ice and lemons.	
_____ Coke	\$1.5
_____ Diet Coke	\$1.5
_____ Coke Zero	\$1.5
_____ Sprite	\$1.5
_____ Dr. Pepper	\$1.5
_____ Bottled Water	\$1.5
_____ Coffee (Gallon)	\$17
Includes cups, stirrers, creamers and sweeteners.	
_____ Bag of Ice (10 lbs)	\$4
Includes bowl, scoop and cups.	

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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