

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

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**** **\$12.95**

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

_____ **Hummus Tray**

(Per person / 8 minimum) Traditional hummus with garlic, lemon juice and tahini served with carrots, celery, cherry tomatoes, and homemade pita chips. **\$5**

_____ Beef Meatball Appetizer \$4.5

(Per person / 8 minimum) All beef meatballs with tomato sauce, mozzarella and basil. Served with garlic bread.

_____ Bruschetta \$3.5

(Per person / 8 minimum) Diced Roma tomatoes, basil, garlic, olive oil and balsamic vinegar, served with toasted bread on the side.

_____ Sausage & Peppers \$4.5

(Per person / 8 minimum) Grilled mild Italian sausage links with red and green bell peppers in a light tomato sauce with fresh basil, parsley, and garlic. Served with garlic bread.

_____ Sliced Fruit Tray \$3.25

(Per person / 10 minimum) Seasonal fresh fruit served with your choice of dip.

_____ Charcuterie Tray \$6

(Per person / 8 minimum) Prosciutto, mortadella and salame served with domestic and imported cheese, marinated olives, fruit and crackers.

_____ Avocado Caprese Salad (Keto) \$5

(Per person / 8 minimum) Fresh sliced mozzarella, Roma tomato slices and avocado with extra virgin olive oil, balsamic and fresh basil.

_____ Chicken Empandas \$3

(Per person / 12 minimum) Chicken, black beans, and corn in fried empanada dough served with chipotle mayo.

_____ Veggie Tray

(Per person / 8 minimum) Celery, carrots, tomatoes, broccoli, cucumber and peppers with Albys ranch dressing. **\$4**

Spinach & Artichoke Dip **\$4.5**

(Per person / 6 minimum) Served with pita bread.

SALAD ENTREES

Albys House Salad (Entree) **\$11.95**

Mixed greens, apples, candied pecans, blue cheese, and Roma tomatoes with Albys apple-ponzu vinaigrette. Served with a fruit cup, dessert and beverage.

Caesar Salad (Entree) **\$11.95**

Romaine lettuce, homemade croutons, and Parmesan shavings, with homemade Caesar dressing. Served with a fruit cup, dessert and beverage.

Spinach & Mushroom Salad (Entree) **\$11.95**

Spinach, egg, mushrooms, red onion, bacon, tomato, and cucumber, with honey mustard dressing. Served with a fruit cup, dessert and beverage.

Cobb Salad (Entree) **\$11.95**

Iceberg lettuce, bacon, blue cheese, tomato, and boiled eggs with ranch. Served with a fruit cup, dessert and beverage.

Greek Salad (Entree) **\$11.95**

Romaine lettuce, cucumber, fresh tomato, black olives, and feta cheese, with red wine vinaigrette. Served with a fruit cup, dessert and beverage.

Super Food Salad (Entree) **\$11.95**

Kale, arugula, quinoa, sun-dried tomatoes, mushrooms, and red onion with a lemon vinaigrette. Served with a fruit cup, dessert and beverage.

GLUTEN FREE SALADS

_____ GF Greek Salad	\$11.95
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Romaine with feta, tomatoes, cucumber, red onion, black olives, pepperoncini with Alby's Red Wine Vinaigrette.

_____ GF Caesar Salad	\$10.95
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Romaine with parmesan cheese and Alby's Caesar dressing. No croutons.

_____ GF Spinach and Mushroom Salad	\$11.95
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Spinach with bacon, boiled egg, mushrooms, tomatoes, red onion, cucumber with Honey Mustard dressing.

_____ GF Cobb Salad	\$11.95
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Iceberg with bleu cheese, tomato, boiled egg, and bacon with Alby's Ranch dressing.

_____ GF Alby's House Salad	\$11.95
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Mixed greens with green apple, candied pecans, tomato, and bleu cheese with Alby's Apple Ponzu Vinaigrette.

_____ GF Spinach Fruit and Chicken Salad	\$15.95
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Spinach with strawberries, feta cheese, candied pecans, apples, grapes, blueberries and roasted chicken with Alby's Balsamic Vinaigrette.

_____ GF High Protein Salad	\$16.95
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Mixed greens with salame, chicken, chick peas, apples, sun-dried tomatoes, olives, bell peppers, boiled eggs, mozzarella and quinoa with Alby's Balsamic Vinaigrette.

SALAD PANS AND FRUIT

_____ Caesar Salad (Half Pan)	\$32
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(Serves 8-10) Romaine lettuce, homemade croutons, Parmesan shavings, and homemade Caesar dressing.

<u> </u>	Build Your Own Salad	\$150
	(Serves 10-12) Your choice of two greens, one protein, twelve toppings and two dressings.	
<u> </u>	Greek Salad (Half Pan)	\$32
	(Serves 8-10) Romaine, feta, cucumber, tomatoes, red onion, and black olives with red wine vinaigrette.	
<u> </u>	Spinach Salad (Half Pan)	\$32
	(Serves 8-10) Baby spinach, red onion, mushrooms, bacon, egg, tomato, and cucumber with honey mustard dressing.	
<u> </u>	Albys House Salad (Half Pan)	\$35
	(Serves 8-10) Mixed greens with blue cheese, apples, tomatoes, and candied pecans with Albys apple vinaigrette.	
<u> </u>	Cobb Salad (Half Pan)	\$48
	(Serves 6) Iceberg lettuce with bacon, blue cheese, boiled egg, tomatoes, and lemon pepper chicken with Albys ranch dressing.	
<u> </u>	Sliced Fruit Tray	\$3.25
	(Per person / 10 minimum) Seasonal fresh fruit served with your choice of dip.	
<u> </u>	Fruit Cup	\$3.95

ENTREES

<u> </u>	Chicken with Mushrooms Package	\$130
	(Serves 8) Includes chicken medallions in a white wine mushroom sauce, green beans, rosemary roasted potatoes, garlic bread, your choices of salad & iced tea (w/ lemons & sugar), and a dessert tray	
<u> </u>	Chicken a la Vodka	

(6 MINIMUM) Grilled chicken breast topped with tomato basil cream sauce with a touch of vodka. Served with freshly baked dinner rolls, butter, mashed potatoes with gravy and mixed grilled vegetable **\$12.95**

Panko Crusted Chicken **\$12.95**

(6 MINIMUM) Grilled chicken breast lightly panko breaded and baked and topped with a beurre blanc. Served with freshly baked dinner rolls, butter, mashed potatoes with gravy and mixed grilled veget

Pot Roast **\$15.95**

(6 MINIMUM) Slow roasted beef with a classic beef sauce. Served with freshly baked dinner rolls, butter, mashed potatoes with gravy and mixed grilled vegetables.

Lemon Butter Mahi Mahi **\$14.95**

(6 MINIMUM) Pan seared mahi mahi with a lemon butter sauce. Served with freshly baked dinner rolls, butter, herbed rice and mixed grilled vegetables.

Pork Tenderloin **\$14.95**

(6 MINIMUM) Roasted pork tenderloin with a spicy blueberry glaze Served with freshly baked dinner rolls, butter, roasted potatoes and mixed grilled vegetables.

Veggie Delight **\$12.95**

Roasted seasonal vegetables, black beans, pico de gallo, fresh avocado crema served over rice. Served with freshly baked dinner rolls, and butter.

GLUTEN FREE BOXED LUNCHES

GF Chicken Sandwich Box Lunch **\$16.95**

Gluten free hoagie bread. Served with grapes and Nature's Bakery GF Fig Bar, plus your choice of beverage.

PASTA PANS

_____ **Chicken Alfredo (Half Pan)** **\$60**

(Serves 8-10)

_____ **Tuscan Chicken Pasta (Half Pan)** **\$60**

(Serves 8-10) Penne with grilled chicken, spinach, and sun-dried tomatoes, in a Parmesan cream sauce.

_____ **Pasta Salad w/ Chicken (Half Pan)** **\$70**

(Serves 8-10) Bowtie pasta with chicken, feta, Roma tomatoes, black olives and grilled vegetables tossed in basil pesto over mixed greens.

_____ **Cheese Ravioli (Half Pan)** **\$60**

(Serves 8-10) Served with your choice of sauce.

SIDES

_____ **Roasted Potatoes** **\$24**

(Serves 8)

_____ **Mac & Cheese** **\$26**

(Serves 12)

_____ **Potatoes Au Gratin** **\$32**

(Serves 12)

_____ **Asparagus in Garlic & Lemon** **\$24**

(Serves 8)

_____ **Green Beans w/ Bacon** **\$24**

(Serves 8)

_____ **Steamed Rice w/ Garden Herbs** **\$18**

(Serves 8)

_____ **Coleslaw** **\$18**
(Serves 12)

DESSERTS

_____ **Tiramisu (Whole)** **\$48**
(Serves 12) Lady fingers in espresso, topped with mascarpone cream and cocoa.

_____ **Tiramisu in a Cup (Dozen)** **\$43**
Petite cups of lady fingers in espresso, topped with mascarpone cream and cocoa.

_____ **Tiramisu in a Cup (Each)** **\$3.85**
Petite cups of lady fingers in espresso, topped with mascarpone cream and cocoa.

_____ **Limoncello Cake (Whole)** **\$42**
(Serves 14) Layered lemon cream and mascarpone cheese with lemon icing and fresh berries.

_____ **Limoncello Cake (Slice)** **\$4.25**
Layered lemon cream and mascarpone cheese with lemon icing and fresh berries.

_____ **Cheesecake with Berries (Whole)** **\$35**

_____ **Cheesecake with Berries (Slice)** **\$4**

_____ **Hazelnut Cake (Whole)** **\$50**
(Serves 12) Chocolate cake filled with chocolate cream and hazelnut crunch, finished with chocolate glaze and sprinkles.

_____ **Hazelnut Cake (Slice)** **\$4.25**
Chocolate cake filled with chocolate cream and hazelnut crunch, finished with chocolate glaze and sprinkles.

_____ **Double Chocolate Mousse in a Cup (Dozen)** **\$30**
Belgian chocolate and chocolate ganache.

_____ **Double Chocolate Mousse in a Cup (Each)** **\$3.75**
Belgian chocolate and chocolate ganache.

_____ **Mango & Vanilla Panna Cotta (Dozen)** **\$42**

_____ **Mango & Vanilla Panna Cotta (Each)** **\$3.75**

_____ **Cheesecake Brownies (12)** **\$30**
Real New York style cheesecake swirled on top of rich brownie batter.

_____ **Cheesecake Brownies (6)** **\$15**
Real New York style cheesecake swirled on top of rich brownie batter.

_____ **Cookies (Dozen)** **\$13**
An assortment of chocolate chunk and sugar cookies.

_____ **Cookies (Each)** **\$0.85**

GLUTEN FREE DESSERTS

_____ **GF Brownies (Half Dozen)** **\$9.95**

_____ **GF Natures Bakery Fig Bar** **\$3.25**

BEVERAGES

_____ **Unsweet Tea (Gallon)** **\$15**
Includes cups, ice, sugars and lemons.

_____ **Hot Tea (Gallon)**

(Serves 10) Includes cups, assorted tea bags, lemons, sweeteners and honey. **\$17**

_____ **Sweet Tea (Gallon)** **\$15**

Includes cups, ice, sugars and lemons.

_____ **Pink Lemonade (Gallon)** **\$13**

Includes cups, ice and lemons.

_____ **Coke** **\$1.5**

_____ **Diet Coke** **\$1.5**

_____ **Sprite** **\$1.5**

_____ **Dr. Pepper** **\$1.5**

_____ **Coke Zero** **\$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**

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\$0