

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: _____

Beyond the Box - Reception

SERVICE LEVELS

_____ **Set Up Service** **\$50**

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

_____ ****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

_____ **\$0**

NO, I would prefer not to have the complimentary chafing dishes with my meal.

PLATES AND UTENSILS

_____ **Earthchoice Package** **\$2**

Includes earthchoice 9 inch plates, forks, knives, spoons, natural napkins, bowls (if needed) and hot and or cold cups (if needed).

_____ **Mozaik Package** **\$3**

Includes 9 inch or 6 inch white and silver plates, reflections forks, knives, spoons, heavy duty napkins, clear rigid plastic cups (if needed), and paper coffee cups (if needed).

_____ **Complimentary Plates & Utensils** **\$0**

STATIONARY HORS D OEUVRES

_____	Fresh Baked Focaccia Bread (Dozen)	\$18
	(2 DOZEN MINIMUM) Served with roasted tomatoes, olives and basil.	
_____		\$30
	Fresh Fruit Kabobs with Honey Lime Yogurt Sauce (Dozen)	
	(2 DOZEN MINIMUM)	
_____	Sweet Red Grape Lollipops (Dozen)	\$18
	(2 DOZEN MINIMUM) Crusted in goat cheese and pistachios on tomato confit.	
_____	Watermelon Cubes (Dozen)	\$18
	(2 DOZEN MINIMUM) Served with crumbled feta cheese, basil and aged balsamic.	
_____	Dried Black Mission Figs (Dozen)	\$24
	(2 DOZEN MINIMUM) Served with bleu cheese mousse and apple smoked bacon.	
_____		\$24
	Classic Deviled Eggs with Apple Smoked Bacon (Dozen)	
	(2 DOZEN MINIMUM)	
_____	Foie Gras Torchon on Brioche Toast (Dozen)	\$36
	(2 DOZEN MINIMUM) Sweet cinnamon poached pear.	
_____	Classic Vegetable Crudites	\$4
	(12 MINIMUM) Served with fresh broccoli, carrots, celery, cucumber, cherry tomato, radish, pesto spread and roasted garlic dip.	
_____	Grilled Seasonal Vegetable Crudites	\$5
	(12 MINIMUM)	
_____	Baby Vegetable Crudites	

(12 MINIMUM) Includes baby zucchini, sunburst squash, red grape tomatoes, carrots, asparagus, broccolini, baby bell peppers, creamy hummus roasted garlic dip. **\$6**

_____ Fresh Fruit Skewers **\$5.25**

(12 MINIMUM) fresh fruit skewers include ripe pineapple, honeydew, cantaloupe, strawberries and grapes on skewers with honey lime yogurt dipping sauce.

BEEF HORS D OEUVRES

_____ Crispy Beef Taquitos (Dozen) **\$18**

(2 DOZEN MINIMUM) Served with ranchero, sour cream and cilantro.

_____ Sweet Chili Glazed Mini Beef Meatballs (Dozen) **\$18**

(2 DOZEN MINIMUM)

_____ Italian Mini Meatballs (Dozen) **\$18**

(2 DOZEN MINIMUM) Served with homemade marinara and crusty baguette.

_____ **\$24**

Fajita Marinated Beef & Pepper Jack Roulade (Dozen)

(2 DOZEN MINIMUM) Served with caramelized onion and bell pepper.

_____ Honey Soy Marinated Beef Satay (Dozen) **\$24**

(2 DOZEN MINIMUM) Served with green onions and sesame seeds.

_____ Beef Sirloin Sliders **\$30**

(2 DOZEN MINIMUM) Served with horseradish pickles and sharp cheddar.

_____ Barbecue Beef Brisket in Filo Cups (Dozen)

(2 DOZEN MINIMUM) Served with black beans, roasted corn and cilantro. **\$24**

_____ **Honey Marinated Beef (Dozen)** **\$30**

(2 DOZEN MINIMUM) Served with crispy wontons, ginger and wasabi pop rocks.

_____ **Shaved Beef Tenderloin Mini Sliders (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served with horseradish cream, pickles and tomato confit.

_____ **Shaved Beef Tenderloin Sliders (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served on a sesame bun with horseradish cream and sweet tomato.

CHICKEN AND LAMB HORS D OEUVRES

_____ **Smoked Chicken Quesadilla (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with charred tomato salsa and sour cream.

_____ **Lemongrass Chicken Satay (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with banana curry, green apples and raisins.

_____ **\$18**

_____ **Ginger Marinated Chicken Satay with Peanut Sauce (Dozen)**

CHICKEN HORS D OEUVRES

_____ **Chicken & Lemongrass Dumplings (Dozen)** **\$18**

CHICKEN HORS D OEUVRES

_____ **Buttermilk Fried Chicken Strips (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with chipotle ranch dipping sauce.

_____ Pecan Crusted Chicken Strips (Dozen)	\$24
(2 DOZEN MINIMUM) Served with whole grain mustard dipping sauce.	
_____ Chicken & Lemongrass Dumplings (Dozen)	\$24
(2 DOZEN MINIMUM) Served with orange soy dipping sauce.	
_____ Parmesan Chicken Strips with Tomato Basil Sauce (Dozen)	\$24
(2 DOZEN MINIMUM)	
_____ Tagine Spiced Lamb Meatball Lollipops (Dozen)	\$24
(2 DOZEN MINIMUM) Served with creamy hummus and toasted almonds.	
_____ Beef & Bleu Cheese En Croute (Dozen)	\$30
(2 DOZEN MINIMUM)	
_____ Individual Lamb Chops	\$36
(2 DOZEN MINIMUM) Served with rosemary and dijon mustard jus.	
_____ Curry Roulade (Dozen)	\$18
(2 DOZEN MINIMUM) Curry chicken with walnuts, mango and red grapes.	
_____ Chicken Roulade (Dozen)	\$18
(2 DOZEN MINIMUM) Served with chicken, dried cranberries and apricots.	
_____ BBQ Chicken Roulade (Dozen)	\$18
(2 DOZEN MINIMUM) BBQ chicken served with roasted corn, black beans and cilantro.	
_____ Chicken Spring Rolls (Dozen)	

(2 DOZEN MINIMUM) Served with rice noodles, mint, basil and spicy peanut dressing. **\$24**

\$30

Chicken Caesar & Parmesan Taco with Tomato Confit (Dozen)
(2 DOZEN MINIMUM)

SEAFOOD HORS D OEUVRES

Crispy Mini Jambalaya Cakes (Dozen) **\$18**
(2 DOZEN MINIMUM) Served with chipotle ranch dipping sauce.

Lemon Zest Crab Cakes (Dozen) **\$30**
(2 DOZEN MINIMUM) Served with spicy red pepper rouille.

Shrimp & Leeks baked in Puff Pastry (Dozen) **\$30**
(2 DOZEN MINIMUM) Served with tarragon cream.

Crispy Fried Salmon Croquettes (Dozen) **\$30**
(2 DOZEN MINIMUM) Served with salmon dill remoulade.

\$30

Cajun Spiced Crawfish Cakes with Spicy Rouille (Dozen)
(2 DOZEN MINIMUM)

Coconut Crusted Fried Shrimp (Dozen) **\$30**
(2 DOZEN MINIMUM) Served with sweet orange dipping sauce.

\$30

Roasted Basil Marinated Shrimp with Tomato Olive Chutney
(2 DOZEN MINIMUM)

_____ Individual Lobster Mac & Cheese (Dozen)	\$36
(2 DOZEN MINIMUM)	
_____ Crispy Wonton Wrapped Shrimp (Dozen)	\$36
(2 DOZEN MINIMUM) Served with Orange soy glaze and sesame seeds.	
_____ California Rolls (Dozen)	\$18
(2 DOZEN MINIMUM) Served with wasabi cream, pickled ginger and ponzu sauce.	
_____ Spicy Crab Sushi Rolls (Dozen)	\$18
(2 DOZEN MINIMUM) Served with mango, sambal and ponzu sauce.	
_____ Shrimp Spring Rolls (Dozen)	\$24
(2 DOZEN MINIMUM) Served with rice noodles, mint, basil and spicy peanut dressing.	
_____ Smoked Salmon & Cream Cheese Pinwheels (Dozen)	\$24
(2 DOZEN MINIMUM) Served with chives, red onion and capers on wheat crouton.	
_____ Sweet Crab & Mango on Crisp Cucumber (Dozen)	\$24
(2 DOZEN MINIMUM)	
_____ Shrimp Ceviche (Dozen)	\$30
(2 DOZEN MINIMUM) Served with cilantro, lime juice, jalapenos and chipotle tortilla chips.	
_____ Chilled Shrimp Cocktail (Dozen)	\$30
(2 DOZEN MINIMUM) Served with cocktail sauce and horseradish mousse.	
_____ Basil Marinated Shrimp with Tomato Garlic Confit (Dozen)	

(2 DOZEN MINIMUM) \$30

_____ **Salmon Cones (Dozen)** \$30

(2 DOZEN MINIMUM) Smoked salmon and cream cheese
mousse stuffed chive cones.

_____ **Lobster Salad (Dozen)** \$36

(2 DOZEN MINIMUM) Served with curry tuile, vanilla bean oil
and passion fruit.

_____ **Caviar Cones (Dozen)** \$36

(2 DOZEN MINIMUM) Chive cones filled with Sturgeon Caviar
and sour cream.

_____ **Thai Marinated Shrimp Brochette (Dozen)** \$36

(2 DOZEN MINIMUM) Served with ginger, sesame and
lemongrass.

PORK HORS D OEUVRES

_____ \$18

**Apple Smoked Bacon, Onion & Cheddar Cheese Quiche
(Dozen)**

(2 DOZEN MINIMUM)

_____ \$24

**Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli
(Dozen)**

(2 DOZEN MINIMUM)

_____ **Italian Sausage & Mozzarella in Puff Pastry (Dozen)** \$24

(2 DOZEN MINIMUM) Served with sweet tomato garlic sauce.

_____ \$24

**Crispy Pork Dumplings with Tamarind Dipping Sauce
(Dozen)**

(2 DOZEN MINIMUM)

_____ **Panini Bites (Dozen)** **\$24**

(2 DOZEN MINIMUM) Manchego cheese, prosciutto, tomato confit and basil.

_____ **Thinly Sliced Parma Ham Roulade (Dozen)** **\$24**

(2 DOZEN MINIMUM) Served with sweet melon and Texas goat cheese.

_____ **Parma Ham Wrapped Asparagus Tops (Dozen)** **\$24**

(2 DOZEN MINIMUM) Served with creamy orange dipping sauce.

DUCK AND QUAIL HORS D OEUVRES

_____ **Thinly Sliced Smoked Duck Breast on Corn Cakes (Dozen)** **\$30**

(2 DOZEN MINIMUM) Served with honey mustard cranberry chutney.

_____ **Deviled Quail Eggs (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served with pecan smoked bacon and pain au lait.

VEGETARIAN HORS D OEUVRES

_____ **Warm Bleu Cheese & Sweet Tomato Confit Tartlettes (Dozen)** **\$18**

(2 DOZEN MINIMUM)

_____ **Spinach & Feta Cheese Quiche (Dozen)** **\$18**

(2 DOZEN MINIMUM)

_____ **Wild Mushroom & Bleu Cheese Risotto (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with thyme cream.

_____ Baked Five Cheese Mac and Cheese Cakes (Dozen) (2 DOZEN MINIMUM)	\$24
_____ Marinated Portobello Mushroom Brochette (Dozen) (2 DOZEN MINIMUM) Served with basil, tomatoes and balsamic dressing.	\$18
_____ Sweet Tomato, Mozzarella & Red Onion Brochettes (Dozen) (2 DOZEN MINIMUM) Served with white balsamic drizzle.	\$18
_____ Vegetable Spring Rolls (Dozen) (2 DOZEN MINIMUM) Served with rice noodles, mint, basil and spicy peanut dressing.	\$18
_____ Bleu Cheese Mousse in Endive with Candied Walnuts (Dozen) (2 DOZEN MINIMUM)	\$18
_____ Balsamic Marinated Grilled Vegetable Tart (Dozen) (2 DOZEN MINIMUM) Served with kalamata olives, tomato jam and feta cheese.	\$18
_____ Eggplant Crostini (Dozen) (2 DOZEN MINIMUM) Served with tomatoes, capers, basil and parmesan.	\$24
_____ Pistachio Crusted Goat Cheese with Tomato Confit on Filo (Dozen) (2 DOZEN MINIMUM)	\$24
_____ Tomato & mozzarella Tart (Dozen) (2 DOZEN MINIMUM) Served with fresh basil and balsamic caviar.	\$24

_____	Goat Cheese & Roasted Bell Pepper Tartlettes (Dozen) (2 DOZEN MINIMUM)	\$24
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DISPLAYS AND PLATTERS

_____	Tropical Brie (12 MINIMUM)	\$3
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_____	Apple & Walnut Brie (12 MINIMUM) Brie cheese smothered in roasted apples, toasted walnuts, cinnamon, clove, and nutmeg. Served with crackers and lavosh.	\$3
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_____	Fruit & Cheese Display (12 MINIMUM) Imported and domestic cheeses including danish blue, sharp cheddar, pepper jack, sage derby, manchego, red windsor and brie. Served with sweet grapes, berries, dried fruits, nuts, cra	\$5
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_____	Antipasto Platter (12 MINIMUM) A display of italian meats and cheeses to include mortadella, prosciutto, salami, calabrese, capicola, mozzarella, parmesan, provolone and asiago. Served with red grapes, sweet melon	\$8
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_____	Feta & Artichoke Dip (12 MINIMUM) A creamy blend of feta cheese, artichokes and spinach. Served with fresh vegetables and herb pita chips.	\$3
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_____	Whole Poached Salmon Platter (12 MINIMUM) A whole poached atlantic salmon with whipped cream cheese, capers, onions, chives, chopped egg and brioche croutons.	\$225
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_____	Seasonal Fruit Display	
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(12 MINIMUM) Includes fresh sliced honeydew, cantaloupe, golden pineapple, strawberries, kiwi, mango and red grapes. **\$4**

_____ Hummus **\$3**

(12 MINIMUM) Creamy hummus with lemon and olive oil. Served with grilled vegetables and crispy pita chips.

_____ Smoked Salmon Display **\$9**

(12 MINIMUM) Smoked atlantic salmon sliced thinly and served with chives, capers, red onions, chopped egg and brioche croutons.

_____ Asian Display **\$9**

(12 MINIMUM) A display of Asian delicacies to include avocado, tuna, smoked salmon, spicy crab sushi rolls, chicken and shrimp spring rolls, chilled chicken and beef brochettes and creamy peanut an

_____ Mediterranean Display **\$6.75**

(10 MINIMUM) Includes grape leaves, assorted olives, creamy hummus, roasted eggplant, crispy herb pita chips, grilled seasonal vegetables and rustic breads.

_____ Chilled Slider Bar **\$8**

(12 MINIMUM) Shaved beef with horseradish cream and tomato confit, pesto chicken with parmesan, arugula and cured tomato, BBQ pulled pork with pickles and sweet red onions, marinated portobello wit

_____ Tex Mex Nacho Bar **\$6**

(12 MINIMUM) Crispy tortilla chips with charred tomato salsa, pico de gallo, sour cream, warm queso and spicy beef chili.

_____ Salumi Display **\$10**

(12 MINIMUM) A display of gourmet italian meats and sausages served olives, nuts, pickled onions, mustards, fresh fruits, crackers and lavosh.

_____ **Chips & Salsa** **\$6.25**

(12 MINIMUM) Crispy tortilla chips, pico de gallo, black bean dips, cilantro and sour cream.

_____ **Mini Cookies & Milk** **\$6.25**

(12 MINIMUM) Homemade peanut butter, oatmeal raisin, pecan chocolate, mocha almond, thousand spice and banana walnut cookies with two percent milk.

_____ **Roulade Bites** **\$6.25**

(12 MINIMUM)

_____ **Chilled Mediterranean** **\$6.75**

(10 MINIMUM) Creamy hummus with herb pita chips and grilled vegetable skewers.

_____ **Hot Mediterranean** **\$6.75**

(10 MINIMUM) Warm feta and artichoke dip with crispy pita chips and grilled vegetable skewers.

_____ **Ice Breaker** **\$37**

(12 MINIMUM) Custom giant fortune cookies made to your specs. Individually boxed.

ACTION STATIONS

_____ **Pasta Station (Choice of 2)** **\$7**

(25 MINIMUM, 3 STATION MINIMUM) Penne pasta served with marinara, sliced olives, fresh picked basil, grated parmesan cheese and italian sausage.

_____ **Potato Martini Station** **\$7**

(25 MINIMUM, 3 STATION MINIMUM) Served with brown sugar sweet potatoes, roasted garlic red, mashed purple potatoes, apple smoked bacon, chives, parmesan cheese, button mushrooms, roasted red onions

_____ Stir Fry Station	\$8
(25 MINIMUM, 3 STATION MINIMUM) Marinated chicken & beef strips, bell peppers, carrots, red onions, bean sprouts, snow peas, bok choy, baby corn, spicy orange sauce and honey soy sauce.	
_____ Asian Wok Station	\$8
(25 MINIMUM, 3 STATION MINIMUM) Honey soy marinated chicken served over sticky rice, thai vegetable salad and sesame seeds. Served in a white container with chop sticks.	
_____ Avocado Martini Station	\$8
(25 MINIMUM, 3 STATION MINIMUM) Fresh ripe avocado served in a martini glass with shrimp ceviche, black bean corn salad, tortilla strips, charred tomato salsa and toasted pumpkin seeds.	
_____ Salad Station	\$7
(25 MINIMUM, 3 STATION MINIMUM) Mixed baby greens, chopped romaine hearts tossed to order. Served with red grape tomatoes, apple smoked bacon, cucumbers, shredded carrots, chick peas, parmesan cro	
_____ Chicken & Waffle Station	\$8
(25 MINIMUM, 3 STATION MINIMUM) Mini herb waffles topped with buttermilk fried chicken, almond butter and maple syrup.	
_____ Brisket & Chips Station	\$9
(25 MINIMUM, 3 STATION MINIMUM) BBQ beef brisket sliders with horseradish pickles, shaved red onions, creamy cole slaw, homemade potato chips, bleu cheese, apple smoked bacon and green onions.	
_____ Hot Slider Station	
(25 MINIMUM, 3 STATION MINIMUM) Mini beef sirloin sliders and chicken breast sliders served with fresh baked sesame seed buns, honey mustard, horseradish cream, lettuce, sliced	

tomatoes, roasted on \$8

 Mac Bar \$7

(25 MINIMUM, 3 STATION MINIMUM) White cheddar macaroni and cheese served with roasted onions, apple smoked bacon, tomatoes, french beans, mushrooms, roasted bell peppers and parmesan cheese.

 Taco Bar \$8

(25 MINIMUM, 3 STATION MINIMUM) Cilantro & lime pulled pork and chicken ranchero tacos served with warm local corn tortillas, guacamole, pico de gallo, cheddar cheese, charred tomato salsa, sour cr

 Panini Station \$8

(25 MINIMUM, 3 STATION MINIMUM) Made to order and cut in mini bite size pieces. Includes prosciutto, manchego, basil, tomato confit, mortadella, mozzarella, bell peppers, pesto, pepperoni, parmesa

 Fajita Station \$9

(25 MINIMUM, 3 STATION MINIMUM) Fajita marinated chicken and beef served with sauteed bell peppers, caramelized onions, warm flour and local corn tortillas, sour cream, charred tomato salsa, chedda

 Quesadilla Station \$7

(25 MINIMUM, 3 STATION MINIMUM) Marinated chicken & beef quesadillas served with sour cream, charred tomato salsa, cheddar cheese, guacamole and pico de gallo.

 Southwest Caesar Salad Station \$7

(25 MINIMUM, 3 STATION MINIMUM) Crisp romaine hearts tossed to order. Served in crispy chipotle tortilla baskets with pico de gallo, shredded parmesan, jack cheese, tortilla strips, black bean cor

_____ Salmon Station	\$12
(25 MINIMUM, 3 STATION MINIMUM) Apricot glazed salmon served with vanilla bean sweet potato puree, eggplant ragout and saffron basil sauce.	
_____ Slow Braised BBQ Beef Short Rib	\$12
(25 MINIMUM, 3 STATION MINIMUM) Served with vanilla bean sweet potato puree, rosemary tomato confit and citrus grilled asparagus.	
_____ Holiday Turkey Martini Station	\$9
(25 MINIMUM, 3 STATION MINIMUM) Sliced turkey breast served with andouille cornbread stuffing, vanilla sweet potato puree, homemade cranberry sauce and turkey gravy.	
_____ Risotto Action Station	\$8
(25 MINIMUM, 3 STATION MINIMUM) Homemade risotto with toppings mixed to order. Includes parmesan cheese, bleu cheese, balsamic roasted mushroom, sun dried tomatoes, apple smoked bacon, roasted onion	
_____ Jambalaya Risotto Station	\$9
(25 MINIMUM, 3 STATION MINIMUM) Homemade risotto served with andouille sausage, chicken, shrimp, bell peppers, celery, onions, cajun spices, crumbled cornbread and mini buttermilk biscuits.	
_____ Surf & Turf Station	\$19
(25 MINIMUM, 3 STATION MINIMUM) Sliced roasted beef tenderloin and sauteed gulf shrimp with lemon and butter served with fresh baked rolls.	

CARVING STATIONS

_____ Slow Roasted Inside Round of Beef	\$250
Served with horseradish cream, roasted mushroom mayonnaise, whole grain mustard and fresh baked herb rolls.	

_____	Mango and Mustard Glazed Pork Loin	\$125
	Served with black pepper cranberry chutney and fresh baked herb rolls.	
_____	Churrasco Station	\$18
	Features a selection of carved meats including FRANGO (apple smoked bacon wrapped chicken breast, LOMBO (parmesan crusted pork loin) and PICANHA (top sirloin crusted in garlic and roasted). Served	
_____	Slow Roasted Steamship of Beef	\$475
	Served with garlic sauce, horseradish cream and fresh baked herb rolls.	
_____	Honey Glazed Ham	\$175
	Served with pineapple chutney, honey mustard and fresh baked herb rolls.	
_____	Oven Roasted Maple Turkey Breast	\$125
	Served with black pepper mayonnaise, whole grain mustard sauce and fresh baked herb rolls.	
_____	Braised Leg of Lamb	\$175
	Served with cucumber mint sauce, assorted mustards and fresh baked herb rolls.	
_____	Slow Roasted Beef Tenderloin	\$225
	Served with black pepper mayonnaise, whole grain mustard, horseradish cream, sweet onions confit and fresh baked herb rolls.	
_____	Whole Roasted Salmon	\$175
	Served with cucumber dill dipping sauce, capers, red onion and chives.	
_____	Crispy Whole Fried Snapper	

****UPON AVAILABILITY**** Served with mango slaw and citrus ponzu. **\$250**

DESSERTS

_____ **Petite Pastry Display (Dozen)** **\$24**

Includes chocolate strawberries, key lime and lemon tarts, cheesecakes, chocolate banana tarts, crème brulee and chocolate pecan tarts.

_____ **Beyond Truffle Display (Dozen)** **\$30**

Includes a selection of hand rolled truffles including toffee, caramel, hazelnut and raspberry.

_____ **Chocolate Strawberry Display (Dozen)** **\$24**

Includes fresh, ripe strawberries dipped in dark chocolate and drizzled with white chocolate.

_____ **Mini Cookie Display (Dozen)** **\$18**

Includes homemade chocolate pecan, raisin oatmeal, white chocolate peanut butter, mocha almond, banana walnut and thousand spice cookies.

_____ **BtB Brownie Display (Dozen)** **\$24**

Includes homemade chocolate chocolate and "Totally Nuts" brownies.

_____ **Gourmet Mini Cupcakes (Dozen)** **\$24**

Vanilla and chocolate mini homemade cupcakes with sweet cream cheese frosting.

_____ **Pistachio Charlotte (Small)** **\$11.99**

(SERVES 2-4) Pistachio mousse with caramel, chocolate and pistachio brittle.

_____ **Pistachio Charlotte (Medium)**

(SERVES 4-6) Pistachio mousse with caramel, chocolate and pistachio brittle. **\$20.99**

_____ **Pistachio Charlotte (Large)** **\$33.99**

(SERVES 8-12) Pistachio mousse with caramel, chocolate and pistachio brittle.

_____ **Almond Mousse Cake (Small)** **\$12.99**

(SERVES 2-4) Moist chocolate genoise cake with chocolate mousse and toasted almonds.

_____ **Almond Mousse Cake (Medium)** **\$21.99**

(SERVES 4-6) Moist chocolate genoise cake with chocolate mousse and toasted almonds.

_____ **Almond Mousse Cake (Large)** **\$33.99**

(SERVES 8-12) Moist chocolate genoise cake with chocolate mousse and toasted almonds.

_____ **Strawberry Shortcake (Small)** **\$11.99**

(SERVES 2-4) Vanilla sponge cake filled with strawberry mousse, strawberry compote and fresh strawberries.

_____ **Strawberry Shortcake (Medium)** **\$20.99**

(SERVES 4-6) Vanilla sponge cake filled with strawberry mousse, strawberry compote and fresh strawberries.

_____ **Strawberry Shortcake (Large)** **\$33.99**

(SERVES 8-12) Vanilla sponge cake filled with strawberry mousse, strawberry compote and fresh strawberries.

_____ **Texas Pecan Chocolate Chunk Tart (Small)** **\$10.99**

(SERVES 2-4) Classic pecan pie with brown sugar, maple syrup and chunks of bittersweet chocolate.

_____ **Texas Pecan Chocolate Chunk Tart (Large)**

(SERVES 8-12) Classic pecan pie with brown sugar, maple syrup and chunks of bittersweet chocolate. **\$25.99**

_____ **Granny Smith Apple Date Pie (Large)** **\$18.99**

(SERVES 8-12) Granny smith apple with Medjool dates, brown sugar, cinnamon and clove in a flaky pie crust.

_____ **Chocolate Banana Coconut Tart (Small)** **\$8.99**

(SERVES 2-4) Chocolate ganache with bananas and coconut in a crisp tart shell.

_____ **Chocolate Banana Coconut Tart (Large)** **\$15.99**

(SERVES 8-12) Chocolate ganache with bananas and coconut in a crisp tart shell.

_____ **Brownie Trifle (Large)** **\$24.95**

(SERVES 8-12) Chunks of chocolate brownie with vanilla cream and strawberries.

_____ **Key Lime Tart (Large)** **\$24.95**

(SERVES 8-12) Creamy key lime filling in a graham cracker crust.

_____ **Seasonal Fruit Tart (Large)** **\$19.95**

(SERVES 8-12) Vanilla bean cream in a pate sucre dough with fresh seasonal fruit.

_____ **Apple Spice Cake (Small)** **\$7.95**

(SERVES 2-4) Moist cake with cinnamon, clove, granny smith apples and maple ginger glaze.

_____ **Apple Spice Cake (Large)** **\$22.95**

(SERVES 8-12) Moist cake with cinnamon, clove, granny smith apples and maple ginger glaze.

_____ **Classic Linzertorte (Small)** **\$9.95**

(SERVES 2-4) Raspberry torte with hazelnut spice crust.

_____ **Classic Linzertorte (Large)** **\$19.95**
(SERVES 8-12) Raspberry torte with hazelnut spice crust.

_____ **Sacher Torte (Small)** **\$8.95**
(SERVES 2-4) Rich chocolate cake with apricot jam and toasted almonds.

_____ **Sacher Torte (Large)** **\$21.95**
(SERVES 8-12) Rich chocolate cake with apricot jam and toasted almonds.

_____ **Opera Torte (Small)** **\$8.95**
(SERVES 2-4) Layers of vanilla sponge cake, chocolate ganache and coffee infused buttercream.

_____ **Opera Torte (Large)** **\$21.95**
(SERVES 8-12) Layers of vanilla sponge cake, chocolate ganache and coffee infused buttercream.

BEVERAGES

_____ **Cranberry Juice (Half Gallon)** **\$12.99**
Ice Not Included

_____ **Cranberry Juice (Gallon)** **\$19.99**
Ice Not Included

_____ **Apple Juice (Half Gallon)** **\$12.99**
Ice Not Included

_____ **Apple Juice (Gallon)** **\$19.99**
Ice Not Included

_____ **Passion Fruit Boysenberry Iced Tea (Half Gallon)** **\$12.99**
Ice Not Included

_____ Passion Fruit Boysenberry Iced Tea (Gallon)	\$19.99
Ice Not Included	
_____ Daily Fruit Limeade (Half Gallon)	\$12.99
Ice Not Included	
_____ Daily Fruit Limeade (Gallon)	\$19.99
Ice Not Included	
_____ Regular Coffee	\$19.99
Includes 12 cups, stir sticks, sweetener and creamer.	
_____ Decaf Coffee	\$19.99
Includes 12 cups, stir sticks, sweetener and creamer.	
_____ Iced Tea (Gallon)	\$19.99
Ice Not Included	
_____ Ice (10 lb. Bag)	\$3.5
_____ Coke (12 oz. can)	\$2.5
_____ Diet Coke (12 oz. can)	\$2.5
_____ Sprite (12 oz. can)	\$2.5
_____ Bottled Water	\$2.5

EXTRAS

_____ Catering Service Agreement	\$0
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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

_____ Extra Server Hour	\$35
After 4 hour service	
_____ 15% Service Fee	\$0
Required for all staffed events. Does not include linens, China or silver.	
_____ China Rental (Per Person)	\$5
Includes glassware, plate, silverware.	
_____ Additional Chef Hours	\$35
(Per Hour) After 4 hours at \$140	
_____ Catering Service Agreement	\$0
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