

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: _____

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SERVICE LEVELS

_____ ****SPECIAL DIETARY ITEM**** **\$18**

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 not 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

_____ **Stuffed Mushroom Caps (Small)** **\$10**

6-7 stuffed mushroom caps.

_____ **Stuffed Mushroom Caps (Large)** **\$15**

12-14 stuffed mushroom caps.

_____ **Spinach Artichoke Dip (8 oz.)** **\$12**

Served with chips.

_____ **Grilled Asparagus w/ Lump Crab Meat** **\$20**

(Serves 2-4) Grilled asparagus and lump crab meat topped with white wine butter sauce and Parmesan.

_____ **Seafood Sampler (Small)** **\$20**

(Serves 3- 4) A sampler of our calamari, shrimp, and crab cakes.

_____ **Seafood Sampler (Large)** **\$30**

(Serves 5-8) A sampler of our calamari, shrimp, and crab cakes.

_____ **Calamari** **\$15**

(Serves 2-4)

_____ **Escargot (6)** **\$16**

_____ **Bruschetta (5)** **\$12**

(Serves 2-4)

_____ **Caprese Salad** **\$12**

Sliced tomatoes, red onions, fresh mozzarella cheese, basil and balsamic vinegar dressing.

SOUPS AND SALADS

_____ **House Salad (Side)** **\$5**

Lettuce, tomato, cucumber, shredded carrots, shredded cabbage, and croutons. Served with your choice of dressing.

_____ **The Trio** **\$17**

Mixed greens with turkey, grilled chicken, bacon, provolone, and mozzarella. Served with your choice of dressing.

_____ **Caesar Salad (Side)** **\$5**

_____ **Caesar Salad (Entree)** **\$13**

_____ **Grilled Chicken Almond Salad (Entree)** **\$18**

Almond encrusted chicken breast, tomatoes, cucumbers, and mozzarella. Served with your choice of dressing.

_____ **Mediterranean Salad (Entree)** **\$16**

Fresh greens, feta, tomatoes, cucumbers, red onions and black olives. Served with your choice of dressing.

_____ **Strawberry Pecan Salad (Entree)** **\$16**

Baby spinach, strawberries, candied pecans, feta, red onions, and balsamic dressing.

_____ **Tuscan Bean Soup (Cup)** **\$8**

_____ **Tortellini Florentine Soup (Cup)** **\$8**

ENTREES

_____ **Chicken Parmigianna** **\$24**

Served with your choice of side and a house salad with house vinaigrette.

_____ **Chicken Picatta** **\$26**

Chicken sauteed with white wine butter sauce, served with your choice of side and a house salad with house vinaigrette.

_____ **Grilled Chicken Alfredo** **\$24**

Chicken breast topped with mozzarella and mushrooms.
Served with spinach fettuccine alfredo and a house salad with house vinaigrette.

_____ **Pollo Poretti**

Roasted chicken and herbed cheese wrapped crepe style with your choice of sauce. Served with a house salad with house

vinaigrette. **\$22**

 Pollo Alla Griglia **\$21**

Grilled chicken breast with green beans, your choice of side and a house salad with house vinaigrette.

 Ribeye Hand Carved **\$42**

Served with green beans, your choice of side and a house salad with house vinaigrette.

 Beef Filet Hand Carved **\$39**

Served with your choice of side and a house salad with house vinaigrette.

 Grilled Beef Medallions **\$36**

Served with two jumbo shrimp, your choice of side and a house salad with house vinaigrette.

 Veal Picatta **\$30**

Veal sauteed with white wine butter sauce, served with your choice of side and a house salad with house vinaigrette.

 Grilled Pork Chops **\$32**

Served with green beans, your choice of side and a house salad with house vinaigrette.

 Eggplant Parmigiana **\$21**

Served with capellini and a house salad with house vinaigrette,

PASTA

 Spaghetti or Rigatoni **\$14**

Your choice of pasta and sauce. Served with a house salad with house vinaigrette.

 Spaghetti or Rigatoni with Protein

Your choice of pasta, sauce and protein. Served with a house salad with house vinaigrette. **\$18**

Lulus Lasagna **\$22**

Layers of delicious lasagna, spicy Italian sausage, meat sauce and three cheese topped with marinara sauce and mozzarella cheese. Served with a house salad with house vinaigrette.

Fettuccine Alfredo **\$20**

Your choice of fettuccine tossed in alfredo sauce with sauteed mushrooms. Served with a house salad with house vinaigrette.

Marco Polo **\$22**

Capellini with sauteed shrimp and grilled chicken in a spicy Thai sauce. Served with a house salad with house vinaigrette.

Straw & Hay **\$22**

Spinach and eggs fettuccine, peas, mushrooms, and Parmesan in alfredo. Served with a house salad with house vinaigrette.

Pasta Poretti **\$22**

Penne with grilled chicken, sun dried tomatoes and spinach in a goat cheese sauce, Served with a house salad with house vinaigrette.

Mannicotti with Italian Sausage **\$22**

Pasta filled with ricotta cheese topped with marinara and mozzarella cheese. Served with a house salad with house vinaigrette.

Linguine with Clams **\$24**

Linguine with clams sauteed in a white wine sauce. Served with a house salad with house vinaigrette.

Lobster Ravioli **\$30**

Served in your choice of sauce with a house salad with house vinaigrette.

_____ **Linguine Primavera** **\$17**

Linguine with broccoli, tomatoes, basil, garlic in a white wine sauce. Served with a house salad with house vinaigrette.

_____ **Cheese Ravioli** **\$18**

Cheese ravioli with your choice of sauce. Served with a house salad with house vinaigrette.

FRESH SEAFOOD

_____ **Grilled Salmon** **\$28**

Grilled salmon and grilled asparagus with linguine pasta in virgin olive oil and garlic. Served with a house salad with house vinaigrette.

_____ **Grilled or Almond Crusted White Fish** **\$28**

Your choice of grilled or almond crusted white fish served with your choice of side and a house salad with house vinaigrette.

_____ **Grilled Jumbo Shrimp Scampi** **\$28**

Served with linguini in olive oil and garlic and a house salad with house vinaigrette.

_____ **Crab Cakes** **\$28**

Served with your choice of pasta and a house salad with house vinaigrette.

SIDES

_____ **Garlic Cheese Bread** **\$5**

(5 Pieces)

_____ **Garlic Bread** **\$4**

5 pieces per order

_____ **Plain Bread** **\$4**

_____	Garlic Mashed Potatoes	\$8
_____	Grilled Asparagus	\$8
_____	Green Beans	\$8
_____	Mixed Vegetables	\$8
_____	Broccoli	\$8
_____	Sauteed Spinach	\$8

DESSERTS

_____	Tiramisu	\$7.5
_____	Chocolate Chip Cheesecake	\$7.5
_____	Chocolate Mousse	\$7.5
_____	Tres Leches	\$7.5
_____	Creme Brulee	\$7.5
_____	Key Lime Pie	\$7.5

BEVERAGES

_____	Ice Tea (Gallon)	\$14
Freshly brewed ice tea served with 10 cups, sweeteners and creamer.		
_____	Coke (12 oz. can)	\$2

_____	Diet Coke (12 oz. can)	\$2
_____	Sprite (12 oz. can)	\$2
_____	Bottled Water	\$2