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: _____

_____

_____

_____

CVC Events

SERVICE LEVELS

_____**Set Up Service** **$100**

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

_____**Buffet Set-up Fee** **$150**

(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

_____***REQUIRED After 4:00 PM* Service Charge** **$3.95**

(Per Person) Price may change depending on items select.

_____**Same Day Order Adjustments** **$0**

Orders cannot be decreased more than 12% on the day of the order.

_____****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

JUST FOR YOU

_____**Ordering $150 Or More? Get A Free Lunch!** **$0**

ORDER $150.00 OR MORE AND RECEIVE A 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

PLATES & 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

_____**Beef & Chicken Empanadas (Each)** **$5.5**

(MINIMUM 50) Served with cilantro ranch dip.

_____**Spinach Artichoke Dip** **$5**

(PER PERSON /10 MINIMUM) Served with parmesan crusted toasted baguette.

_____**International Cheese Display** **$9**

(PER PERSON /10 MINIMUM) A selection of domestic and imported cheeses fruit garnish, assorted cracker and sliced french baguette.

_____**Antipasto** **$8**

(PER PERSON /10 MINIMUM) Assorted Italian cured meats and cheeses including fresh smoked mozzarella, olives and grilled vegetables. Served with basil focaccia bread and french baguettes.

$3.75

_____
Tomato Pomodoro & Buffalo Mozzarella Crostini (Each)
(MINIMUM 50)

_____**Buffalo Mozzarella and Tomato Skewers (Each)** **$4**

(MINIMUM 50) Dipped in Pesto Sauce.

_____**Southwestern Egg Rolls (Each)**

(MINIMUM 50) 1/2 PIECE PER ORDER - Egg rolls filled with chicken, roasted corn, red peppers, black beans and served with cumin sauce. **$4**

_____**Spanakopita (Each)** **$3.75**

(MINIMUM 50) Spinach and feta cheese wrapped in phyllo.

_____**Shrimp Diablo (Each)** **$4.75**

(MINIMUM 50) Served with sweet chili sauce.

_____**Gulf Shrimp on Ice (each)** **$4.5**

(50 MINIMUM) Jumbo shrimp served with bloody mary cocktail sauce.

CHICKEN ENTREES

_____**Tuscan Chicken** **$19.25**

(10 MINIMUM) Chicken breast, topped with artichoke heart, sundried tomato, capers, and garlic lemon sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Garlic Chicken** **$19.25**

(10 MINIMUM) Grilled chicken with fresh Roma Tomatoes, fresh basil and garlic in a butter sauce. Served with Penne Pasta and Charred Green beans. Served with freshly baked dinner rolls and butter

_____**Brazilian Grilled Chicken** **$19.25**

(10 MINIMUM) Grilled chicken with Tarragon and pistachio pesto. Served with Purple Peruvian mashed potatoes with marscarpone and grilled veggies, freshly baked dinner rolls and butter

$19.25

_____

Chicken Fried Chicken with Shiner Bock & Cheddar Gravy

(MINIMUM 10) Served with garlic mashed potatoes and charred green beans, rolls and butter.

_____**Tropical Chicken** **$19.25**

(10 MINIMUM) Sauteed chicken breast with mango and lime seasoning served with coconut rice and chefs choice of seasonal veggie. Garnished with fresh cilantro

_____**Chicken Scallopini Ala Limone** **$19.25**

(10 MINIMUM) Pan seared chicken breast topped with a white wine lemon butter sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Smoked Chicken Breast** **$19.25**

(10 MINIMUM) Smoked chicken breast topped with cucumber, tomatoes and roasted corn pico. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Parmesan** **$19.25**

(10 MINIMUM) Chicken scaloppini lightly breaded, layered with marinara sauce and topped with mozzarella Cheese. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Monterrey Chicken** **$19.25**

(10 MINIMUM) Grilled chicken topped with sauteed mushroom & onions, corn, black beans, mozzarella cheese and avocado cream sauce. Served with freshly baked dinner rolls, butter and your choice of

_____**Chicken Ala Vodka** **$19.25**

(10 MINIMUM) Grilled chicken breast topped with tomato basil cream sauce with a touch of vodka. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Carbonara** **$19.25**

(10 MINIMUM) Grilled chicken served with traditional carbonara sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Pollo Florentine** **$19.25**

(10 MINIMUM) Breast of chicken stuffed with spinach, red onions, mushrooms, garlic and feta cheese, topped with chardonnay cream sauce. Served with freshly baked dinner rolls, butter and your choi

_____**Tomato-Basil Chicken** **$19.25**

(10 MINIMUM) Gluten Free! Grilled chicken breast topped with fresh tomatoes, basil, and garlic. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Mushroom Chicken** **$19.25**

(10 MINIMUM) Grilled boneless breast of chicken with a portobello mushroom cream sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Plantain Crusted Chicken** **$19.25**

(10 MINIMUM) Plantain crusted chicken breast with jalapeno & onion cream sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Poblano Chicken** **$19.25**

Client Favorite! (10 MINIMUM) Lightly breaded chicken breast stuffed with sauteed poblano peppers, onions, garlic and queso fresco accompanied with a lime cilantro cream sauce. Served with freshly

_____**Chicken Vasquez** **$19.25**

(10 MINIMUM) Grilled chicken with green peppers, onions, garlic, & tomatoes in a white wine sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Palermo** **$19.25**

(10 MINIMUM) Grilled chicken breast served with sun-dried tomatoes, broccoli, parmesan and spicy red pepper-lemon oil. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Rosemary Grilled Chicken** **$19.25**

(10 MINIMUM) Rosemary grilled chicken served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Sabine** **$19.25**

(10 MINIMUM) Lightly breaded and pan seared chicken topped with lemon butter sauce, fresh tomatoes, basil, and garlic. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Marsala** **$19.25**

(10 MINIMUM) Breast of chicken topped with a creamy marsala wine sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Roma Chicken** **$19.25**

(10 MINIMUM) Stuffed chicken breast with Italian sausage, red & green bell peppers, onions, & asiago cheese, topped with sun dried tomato cream sauce. Served with freshly baked dinner rolls, butte

_____**Chicken Picatta** **$19.25**

(10 MINIMUM) Boneless breast of chicken, served with a lemon butter and caper sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chipotle Chicken** **$19.25**

(10 MINIMUM) Grilled chicken breast served with a spicy chipotle cream sauce and topped with black bean & corn salsa. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Cordon Bleu** **$19.25**

(10 MINIMUM) Breaded chicken breast stuffed with ham & swiss cheese topped with mushroom cream sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Pecan Chicken** **$19.25**

(10 MINIMUM) Pecan crusted chicken breast served with mornay sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Tequila Lime Chicken** **$19.25**

(10 MINIMUM) Grilled chicken breast with garlic, onions, tomatoes, & artichoke hearts in a tequila lime butter. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Milanese** **$19.25**

(10 MINIMUM) Pounded tender chicken breast breaded with Italian bread crumbs and served with traditional Italian red sauce and parmesan cheese. Served with freshly baked dinner rolls, butter and

_____**Coconut Curry Chicken Breast** **$19.25**

(10 MINIMUM) Grilled chicken breast with onions, bell peppers, & coconut with spicy yellow curry sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Achiote Chicken** **$19.25**

(10 MINIMUM) Stuffed chicken breast with anaheim chili, manchego cheese, & hamon cerano with achiote cream sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chipotle Chicken Stew** **$19.25**

(10 MINIMUM) Traditional Mexican bone-in chicken stew with chipotle peppers, celery, carrots, onions, corn, green peas, and cilantro, thickened with tortilla strips. Served with freshly baked dinne

_____**Chicken Curry with Garan Marsala** **$19.25**

(10 MINIMUM) Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Chicken Fried Chicken Breast** **$19.25**

Served with country style mashed potatoes with white peppered gravy, green beans, assorted dinner rolls & butter.

_____**Grilled Sweet and Sour Chicken** **$19.25**

(10 MINIMUM) Served with Mango Rice and Ginger Glazed Vegetables .

_____**Pasta Palermo with Grilled Chicken** **$19.25**

(10 MINIMUM) Pasta with Grilled chicken, Sun-dried Tomatoes, Broccoli, and Parmesan Cheese tossed with spicy Red Pepper-Lemon Oil. Served with a side salad and garlic bread.

_____**Chicken Breast a la Carte** **$9**

Single chicken breast.

BEEF ENTREES

_____**Pot Roast** **$20.75**

Client Favorite! (10 MINIMUM) **24 HOUR NOTICE REQUIRED** Gluten Free! Slow roasted beef with a classic beef sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Biloche Asada** **$20**

(10MINIMUM) Pot roast stuffed with tomatoes, onions, garlic, and spices, served with roasted vegetable demi glaze and your choice of two sides.

_____**Salisbury Steak** **$17.25**

(10MINIMUM) Tender beef simmered in a rich mushroom and caramelized onion gravy and your choice of two sides.

_____**Braised Short Ribs**

Client Favorite! **36 HOUR NOTICE REQUIRED** (10 MINIMUM) Slow braised short ribs with a burgundy glaze. Served with freshly baked dinner rolls, butter and your choice of

2 sides. **$34**

_____**Caribbean Short Rib** **$34**

36 HOUR NOTICE REQUIRED (10 MINIMUM) Served over plantain and yucca gnocchI. Served with freshly baked dinner rolls, butter and your choice of one sides.

_____**Beef Stroganoff** **$19.75**

(10 MINIMUM) Tender beef cubes in a tangy brown sauce over egg noodles. Served with freshly baked dinner rolls, butter.

_____**Traditional Meatloaf** **$17.75**

(10 MINIMUM) Traditional meatloaf with mushroom gravy. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Italian Meatloaf** **$17.75**

(10 MINIMUM) Italian meatloaf stuffed with mozzarella cheese & topped with marinara sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Roasted New York Strip Loin Ala Roma** **$0**

(Contact C3 representative for pricing) (10 MINIMUM) Encrusted in garlic, parsley, coarse black pepper, and red pepper flakes, then roasted to perfection. Served with freshly baked dinner rolls,

_____**Roasted New York Strip Loin** **$0**

(10 MINIMUM) (Contact C3 representative for pricing) Served with peppercorn brandy sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Tenderloin of Beef Ala Roma** **$0**

(10 MINIMUM) (Contact C3 representative for pricing) Grilled tenderloin of beef rolled in olive oil, encrusted with garlic, parsley, coarse black pepper, red pepper flakes with lemon parsley sauce.

_____**Grilled New York Strip Steak** **$0**

(10 MINIMUM) (Contact C3 representative for pricing) Served with caramelized onions, freshly baked dinner rolls, butter, 2 sides, and your choice of topping.

_____**Caribbean Braised Brisket** **$27**

(10 MINIMUM) Slowly Braised, Caribbean seasoned beef brisket served with mango with coconut milk rice and chefs choice of seasonal veggies.

_____**Bourbon-Peach Glazed Braised Beef Brisket** **$27**

(10 MINIMUM) Slowly Braised, Cinnamon-Paprika Rubbed Beef Brisket with a Bourbon & Peach Preserve Glaze. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Braised Short Ribs - A La Carte** **$32.5**

36 HOUR NOTICE REQUIRED (10 MINIMUM) Slow braised short ribs with a burgundy glaze.

PORK ENTREES

_____**Bing Cherry Pork Loin** **$20.5**

(10 MINIMUM) Slow roasted pork loin served with a cherry port wine sauce. Served with your choice of two sides.

_____**Maple Glazed Pork Tenderloin** **$20.5**

(10 MINIMUM) Juicy pork tenderloin with bacon, pecans, and maple glaze. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Bourbon Glazed Pork Tenderloin** **$20.5**

(10 MINIMUM) Pork tenderloin slow cooked with rich bourbon glaze. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Apple Stuffed Pork Tenderloin**

(10 MINIMUM) Pork tenderloin stuffed with corn bread stuffing, apples, & onions. Served with raspberry chipotle sauce, freshly baked dinner rolls, butter and your choice of 2 sides. **$20.5**

_____**Stuffed Pork Loin I** **$20.5**

(10 MINIMUM) Roasted pork loin stuffed with sauteed spinach & sun dried tomatoes. Served with mushroom cream sauce, freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Stuffed Pork Loin II** **$20.5**

(10 MINIMUM) Roasted pork loin stuffed with red peppers, asiago cheese and avocado. Served with raspberry chipotle sauce, freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Sweet Chili Pork Stir Fry** **$20.5**

(10 MINIMUM) Asian style pork stir fry w/oriental vegetables tossed in a sweet chili sauce.

_____**Spice Rubbed Pork Loin** **$20.5**

(10 MINIMUM) Served with Jalapeno Pesto and Pomegranate Sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

SEAFOOD ENTREES

_____**Herb Crusted Salmon** **$26**

(10 MINIMUM) Fresh salmon filet crusted with a blend of herbs, baked to perfection and finished with a splash of white wine. Served with freshly baked dinner rolls, butter with your choice of 2 si

_____**Ajillo Tilapia** **$21.5**

(10 MINIMUM) Pan seared tilapia with tomatoes, hearts of palm, green onion and lemon butter sauce and your choice of two sides.

_____**Salmon New Mexican** **$25.5**

(10 MINIMUM) Grilled salmon with New Mexican style bbq sauce, topped with tomato, cucumber, roasted corn, avocado and cilantro pico and your choice of two sides.

_____**Secret 7 Salmon** **$25.5**

(10 MINIMUM) Rosemary and garlic seasoned grilled salmon, finished with a drizzle of Molasses. Served with your choice of two sides.

_____**Parmesan Tilapia** **$21.5**

(10 MINIMUM) Tender white fish baked with a delicious coating of Parmesan cheese. Served with your choice of two sides.

_____**Pecan Crusted Cod** **$0**

(10 MINIMUM) (Contact C3 representative for pricing) Flaky white cod crusted in pecan, sauteed and baked, served with honey creole mustard sauce. Served with your choice of two sides.

_____**Baked Redfish** **$0**

(10 MINIMUM) (Contact a C3 representative for pricing) Topped with fresh crabmeat, basil and creole mustard cream sauce. Served with your choice of two sides.

_____**Baked Tilapia Picatta** **$21.5**

(10 MINIMUM) Sweet and mild Tilapia lightly floured and pan seared with lemon, capers, butter and wine sauce. Served with your choice of two sides.

_____**Sante Fe Style Salmon - Healthy Choice** **$26**

(10 MINIMUM) Grilled salmon with tomato-cucumber-roasted corn-avocado-cilantro pico. Served with freshly baked dinner rolls, butter with your choice of 2 sides.

_____**Blackened Tilapia**

(10 MINIMUM) Grilled and blackened tilapia served with bacon creole sauce. Served with freshly baked dinner rolls, butter with your choice of 2 sides. **$21.5**

_____**Caribbean Tilapia** **$21.5**

(10 MINIMUM) Fresh tilapia seasoned with jamaican jerk spices, served with heart of palm sauce and pineapple pico de gallo. Served with freshly baked dinner rolls, butter with your choice of 2 sid

_____**Shrimp Skewers** **$21.5**

(10 MINIMUM) Marinated and grilled gulf shrimp skewers with cilantro lime butter. Served with freshly baked dinner rolls, butter with your choice of 2 sides.

_____**Catfish Portuguese** **$21.5**

(10 MINIMUM) Baked catfish topped with sauteed onions, capers, tomatoes, lemon, and parsley. Served with freshly baked dinner rolls, butter with your choice of 2 sides.

_____**Southern Fried Catfish** **$21.5**

(10 MINIMUM) Corn meal coated fried catfish. Served with freshly baked dinner rolls, butter with your choice of 2 sides.

VEGETARIAN ENTREES

_____**Coconut Curry with Veggies** **$15.5**

(10 MINIMUM) Grilled veggies with onions, bell peppers, & coconut with spicy yellow curry sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Mediterranean Pasta** **$16.5**

(10 MINIMUM) Sauteed onions, sundried tomatoes, garlic, peppers, capers and artichoke hearts in a fresh lemon sauce.

_____**Vegetable Alfredo**

(10 MINIMUM) Pasta and fresh vegetables tossed with alfredo sauce, topped with mozzarella and parmesan cheese and baked. **$16.5**

_____**Grilled Tofu** **$14.5**

Grilled Tofu on a bed of yucca with red and golden roasted potatoes, served with garlic spinach and caramelized leeks topped with chimichurri.

_____**Eggplant Parmesan** **$15.5**

(10 MINIMUM)Breaded eggplant covered in marinara, mozzarella & parmesan cheese and served over fettuccini pasta with a side salad and garlic bread.

_____**South American Potatoes & Vegetables** **$15.5**

Tri colored roasted potatoes with grilled asparagus, yellow squash & zucchini. Served with a pine nut chimi churri, freshly baked dinner rolls and butter.

_____**Fettuccini Florentine** **$14.5**

Fettuccini tossed w/spinach & alfredo sauce. Served with side salad and garlic bread.

_____**Napoleon Caprese** **$15.5**

Layers of warm tomato, fresh mozzarella and fresh basil, served with barley. Served with freshly baked dinner rolls and butter.

_____**Portabella Mushroom Stroganoff** **$14.5**

Savory mushroom stroganoff with egg noodles. Served with side salad and garlic bread.

_____**Vegetarian Enchiladas I** **$15.5**

Roasted corn & green chili enchiladas with a black bean & ancho chili sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Vegetarian Enchiladas II** **$15.5**

Zucchini & mushroom enchiladas with jalapeno, onions, and monterey jack cheese sauce. Served with freshly baked dinner rolls, butter and your choice of 2 sides.

_____**Veggie Stir Fry** **$15.5**

Asian style stir fry with oriental vegetables in light teriyaki sauce. Served over rice with freshly baked dinner rolls and butter.

_____**Pasta Palermo** **$16.5**

Penne pasta with sun-dried tomatoes, broccoli, and parmesan cheese tossed with spicy red pepper-lemon oil. Served with a side salad and garlic bread.

PIZZAS

_____**BBQ Pizza** **$24**

(16'') Pizza sauce, chopped brisket, red onion, mozzarella cheese and bbq sauce.

_____**Hawaiian Pizza** **$24**

(16'') Pizza sauce, Canadian bacon, pineapple chunks, red onion, mozzarella cheese.

_____**Meat Lovers Pizza** **$24**

(16'') Pizza sauce, pepperoni, Italian sausage, Canadian bacon and mozzarella cheese.

_____**Margherita Pizza** **$24**

(16'') Pizza sauce, chopped garlic, tomatoes, fresh basil and mozzarella cheese.

_____**Chicken Pesto Pizza** **$24**

(16'') Pesto sauce, thinly sliced grilled chicken, red onion, black olives, mozzarella and feta cheese.

_____**Spinach and Feta Pizza** **$24**

(16'') Alfredo sauce, sauteed spinach and red onion.

_____**Veggie Pizza** **$24**

(16'') Pizza sauce, red onions, red pepper, green pepper, mushroom, tomatoes and mozzarella cheese.

_____**Build Your Own Pizza** **$24**

(16'') A cheese pizza with your choice of four toppings.

SPECIALTY BUFFETS

_____**Italian Pasta Buffet** **$16.5**

(10 MINIMUM) Your choice of pastas, sauces and salads. Served with Parmesan cheese, Focaccia and garlic breads.

_____**South of the Border Buffet** **$27.75**

(10 MINIMUM) Grilled beef and chicken fajitas, warm flour tortillas, Spanish rice and Borracho beans. Includes sour cream, shredded cheese, pico de gallo, fresh salsa, guacamole and tortilla chips

_____**Enchilada Buffet** **$23.5**

(10 MINIMUM) Your choice of enchilada style, served with Spanish rice, Borracho beans, sour cream, homemade salsa, pico de gallo and tortilla chips.

_____**American Southwest Buffet** **$45.25**

(25 MINIMUM) Baja coleslaw made with Napa, green and red cabbage, cilantro and green onion tossed in a red wine vinaigrette. New Mexico style grilled filet of salmon topped with a homemade New Me

_____**Taste of Tuscany**

(25 MINIMUM) Orzo salad with marinated vegetables and feta cheese. Roasted mushroom, tomato, onion and balsamic salad. Mixed green salad with assorted dressings. Pasta with shrimp,

scallops, mussel **$48.25**

_____**Baked Potato Bar** **$14.5**

(10 MINIMUM) Giant baked potatoes, broccoli, shredded cheddar cheese, bacon bits, chives, sour cream, and butter, served with a garden salad and assorted freshly baked cookies.

_____**BBQ Buffet** **$21.5**

(10 MINIMUM) Baked Beans, Potato Salad, Coleslaw, choice of bread with sweet butter, 2 proteins and sauce.

_____**Down Home Buffet** **$24.5**

(10 MINIMUM) Country style mashed potatoes with white peppered gravy, green beans, assorted dinner rolls, butter, and your choice of 2 entrees.

_____**Grilled Beef and Chicken Fajitas** **$27.75**

(MINIMUM 10) Served with warm flour Tortillas, Spanish Rice, and Borracho Beans Includes Sour Cream, Shredded Cheese, Pico de Gallo, Fresh Salsa, Guacamole, Tortilla Chips and Queso

SALADS & SIDES

_____**City View Salad (Side)** **$3.5**

(10 MINIMUM) Romaine lettuce topped with, tomatoes, red onions, mushrooms, bacon, crumbled blue cheese and tangerine segments. Served with celery seed vinaigrette

_____**Garden Salad (Side)** **$3.5**

(10 MINIMUM) Romaine lettuce, cherry tomatoes, carrots, red onions, cucumber & sliced mushrooms. Served with ranch & Italian dressings.

_____**Garden Salad (Entree)**

Romaine lettuce, cherry tomatoes, carrots, red onions, cucumber & sliced mushrooms. Served with choice of dressing

and a roll. **$8.25**

_____**Caesar Salad (Side)** **$3.5**

Crisp romaine lettuce, parmesan cheese and homemade croutons tossed with our roasted garlic Caesar dressing.

_____**Caesar Salad (Entree)** **$8.25**

Crisp romaine lettuce, your choice of chicken, parmesan cheese and homemade croutons tossed with our roasted garlic Caesar dressing. Served with butter & a roll.

_____**Greek Salad (Side)** **$3.5**

Crisp romaine, sliced pepperoncini, cucumber, tomatoes, green peppers, black olives & feta cheese. Served with homemade greek dressing, butter & a roll.

_____**Greek Salad (Entree)** **$8.75**

Crisp romaine topped with grilled chicken, sliced pepperoncini, cucumber, tomatoes, green peppers, black olives & feta cheese. Served with homemade Greek dressing, butter & a roll.

_____**Summer Salad (Side)** **$3.5**

(10 MINIMUM) Mixed field greens, pears, red onions, bacon, raspberries, & slivered almonds with a raspberry vinaigrette.

_____**Southwest Salad (Side)** **$3.5**

(10 MINIMUM) Romaine lettuce, roasted corn, black beans, pico de gallo, crispy corn tortilla chips and cheddar cheese topped. Served with chipotle ranch dressing.

_____**Asian Salad (Side)** **$3.5**

(10 MINIMUM) Crisp romaine lettuce, mandarin oranges, red peppers, water chestnuts, baby corn, & crunchy chow mein noodles. Served with our tangy ginger vinaigrette.

_____**Seasonal Fruit & Berries** **$5.25**

(10 MINIMUM)

DESSERTS

_____**Assorted Bite Size Pastries** **$4**

(72 HOURS NOTICE REQUIRED) Priced per piece. MINIMUM TWELVE. Tiramisu tarts in chocolate cups drizzled with white and dark chocolate, crime brulee tarts, mascarpone and vanilla cheese cake, chic b

_____**Assorted Cheesecakes** **$5**

24 HOUR NOTICE REQUIRED Assorted Slices of cheesecake with your choice of fruit compote served on the side.

_____**Strawberry Shortcake** **$6**

(10 MINIMUM)

_____**Tres Leches Trifle** **$6**

(10 MINIMUM)

_____**Mixed Berry Trifle** **$6**

(10 MINIMUM)

_____**Tiramisu** **$6**

(10 MINIMUM)

_____**Chocolate Mousse** **$6**

(10 MINIMUM)

_____**Giant Fresh Baked Brownies** **$4**

(10 MINIMUM)

_____**Fresh Baked Pies** **$16**

_____**Assorted Bars (each)** **$4**

(10 MINIMUM)

_____**Fruit Cobbler** **$6**

(10 MINIMUM)

_____**Fresh Baked Cookies** **$1.25**

(10 MINIMUM)

_____**Chocolate Dipped Cookies** **$2**

(10 MINIMUM)

_____**Key Lime Pie - Slice** **$4**

(10 MINIMUM)

_____**Holiday Decorative Cookies** **$16.2**

(Dozen) Shortbread cookies decorated in the spirit of any holiday.

_____**Banana Pudding** **$4**

(10 MINIMUM)

BEVERAGES

_____**Sprite (12 oz. can)** **$2**

_____**Fresh Squeezed Orange Juice (Gallon)** **$36**

Served with 20 cups.

_____**Dr. Pepper (12 oz. can)** **$2**

_____**Diet Dr. Pepper (12 oz. can)** **$2**

_____**Diet Coke (12 oz.can)** **$2**

_____**Coke (12 oz. can)** **$2**

_____**Iced Tea - Gallon**

Includes ice, cups, lemons and sweeteners **$15**

_____**Fresh Squeezed Lemonade (Gallon)** **$15**

Served with 10 cups and ice.

_____**Bottled Water** **$1.75**

_____**Ice Water served in a dispencer** **$0.75**

30 GUEST MINIMUM Priced per guest

_____**Freshly Brewed Starbucks Coffee (96 ounces)** **$30**

Served with 10 cups, creamers, assorted sweeteners & cups.

_____**Hot Tea (Gallon)** **$18**

Hot water served with an assortment of Bigelow tea bags, lemons and sweetener.

_____**2 hour Beer and Wine Bar** **$22.75**

REQUIRES 10 DAY NOTICE Bud Light, Miller Light, House Chardonnay, Merlot, Champagne, assorted sodas and bottled water. GLASSWARE INCLUDED. One bartender per every 75 to 100 guest are required.

_____**2 Hour Call Bar** **$35.5**

10 DAY NOTICE REQUIRED Bud Light, Miller Light, House Chardonnay, Merlot, Jim Beam Bourbon, Seagrams 7, Smirnoff Vodka, Beefeaters Gin, Sauza Silver Tequila, Bacardi Silver Run, Johnnie Walker

_____**2 Hour Premium Bar Service** **$42.5**

10 DAY NOTICE REQUIRED Grey Goose Vodka, Bombay Sapphire Gin, Cuervo Gold Tequila, Crown Royal, Jack Daniels, Flor De Cana Run, Johnny Walker Black Scotch, Bud Light, Miller Light, House Chardo

EXTRAS

_____**China Rental** **$4**

(Priced per person) Includes one dinner plate, one dessert, two forks and one knife.

_____**Catering Service Agreement - Special Events** **$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** **$0**

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_____**Cancellation Policy** **$0**

Any order cancelled with less than 24 hours notice will be charged full price.

_____**Service Fee** **$0**

Will changes with each order. Covers all equipment and service ware for your event. (BAR GLASSES NOT INCLUDED IF CLIENT PROVIDES BAR/BEVERAGES).

_____**1/2 SERVER** **$75**

To help deliver and set up an event then leaves and returns for the pick up.

_____**Additional Server Time** **$30**

one hour of server time

_____**Real China and Glassware** **$5**

Priced per person. Includes china dinner plate, dessert plate, silverware and linen napkin. Perfect for boardroom luncheons.

_____**Table Cloths - for 6 ft Banquet Table** **$12.5**

_____**Bar Glasses** **$2.5**

Priced per person- all necessary bar glassware stocked and ready for client provided bar.

_____**Rentals** **$1601**

TABLES, CHAIRS, LINEN

_____**Table Cloths for 120** **$18**

Choose ivory, black, or white.

_____**Delivery and Set Up Fee for rentals** **$150**

Will change with each order based on the set up plan-if set up is day prior to event, or break down day after the event.

_____**Blue Table Cloths for 120in round tables** **$21**

_____**Table cloth for 60 " round table** **$17**

_____**High Top Cocktail Tables** **$15**

_____**On Site Chef** **$180**

For on site events. 4 hour minimum.

_____**Floor length for high top cocktail tables** **$25**

_____**Special Notes on Events** **$0**

Please note that we do the best job we can estimating staff time at your events. However there are instances when staff time does run over our estimate or other incidentals charges may occur. When