

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: _____

DINE Catering and Events - Holiday

SERVICE LEVELS

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

_____ **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

_____ **Individual Box Charge** **\$1**

Required for buffet items to be individually boxed and labeled.

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

ALLERGY AND DIETARY RESTRICTIONS

_____ ****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

HORS D OEUVRES

_____ **Roast Beef Sirloin Croustade** **\$2.95**

(2 dozen minimum) Slow-roasted sirloin on a balsamic croute with a horseradish cream and arugula.

_____ **Italian Caprese Croute** **\$2.95**

Chopped basil, tomato and fresh mozzarella, served on a balsamic croute

_____ **Edible Tortilla Spoon** **\$2.95**

Baked tortilla spoon topped with a chicken, apple and horseradish mousse.

_____ **Scotch Eggs** **\$2.95**

Quail's egg wrapped in sage and onion sausage meat and breadcrumbs and lightly fried.

_____ **Beet Gravlax Toast** **\$2.95**

(2 dozen minimum) Smoked salmon and beet gravlax served on a melba toast with creme fraiche.

_____ **Pork Scratchings** **\$2.95**

(2 dozen minimum) Crispy pork belly fat roasted and seved as chips with an apple dipping sauce.

_____ **Parma Ham Croute** **\$2.95**

Parma ham wafer served on a light toast and topped with a fig jelly.

PLATTERS

_____ **Artisan Cheese Variety** **\$175**

(Serves 15-20) Mixed European cheeses served with crackers, bread, olives, fruit and chutney.

_____ **Charcuterie Board** **\$175**

(Serves 15-20) Mixed cured meats served with antipasto accompaniments,

ENTREES

_____ **Rosemary and Thyme Rubbed Turkey Breast** **\$75**

(Serves 8-10)

_____ **Rosemary and Thyme Rubbed Whole Turkey** **\$110**

(Serves 8-10)

_____ **Orange and Maple Syrup Infused Glazed Ham** **\$110**

(Serves 8-10)

_____ **\$130**

_____ **Smoked Brisket with Mushrooms and Caramelized Onions**

(Serves 8-10)

_____ **Traditional Holiday Buffet - Per Person** **\$23.95**

Rosemary and Thyme Rubbed Turkey, Orange and Maple Syrup Glazed Honey Ham, garlic mashed potatoes, cornbread stuffing, sweet potato casserole, pan fried green beans, bourbon cranberry sauce, turkey

SALADS

_____ **Classic Caesar Salad** **\$40**

(Serves 8-10) Romaine lettuce, homemade croutons, parmesan shavings and Caesar dressing.

_____ **Spinach and Apple Salad** **\$40**
(Serves 8-10) Mixed spinach, apples, pine nuts and a honey dijon dressing.

_____ **Mixed Leaf Salad** **\$40**
(Serves 8-10) Mixed leaf lettuce, roasted tomatoes, pickled red onions and cucumbers, served with a balsamic dressing.

SIDES

_____ **Creamy Garlic Mashed Potatoes** **\$40**
(Serves 8-10)

_____ **Sweet Potato Casserole W/ Marshmallow Topping** **\$40**
(Serves 8-10)

_____ **Honey Roasted Carrots** **\$40**
(Serves 8-10)

_____ **Green Beans** **\$40**
(Serves 8-10) Pan fried with walnuts.

_____ **Southern Style Collard Greens** **\$40**
(Serves 8-10)

_____ **Brussels Sprouts** **\$40**
(Serves 8-10) Tossed with bacon pieces.

_____ **Cornbread Stuffing** **\$40**
(Serves 8-10) Apples, raisins and carrots.

_____ **Champagne and Truffle Oil Mac 'N' Cheese** **\$40**
(Serves 8-10)

_____ **Rolls** **\$12**
(Per dozen) Mixed herb baked bread rolls with butter,

_____ **Bourbon Cranberry Sauce (Quart)** **\$17**

_____ **Turkey Gravy (Quart)** **\$15**

DESSERTS

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

_____ **Caramel Turtle Brownie** **\$34**
(Serves 8-10)

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

_____ **Apple Pie (whole)** **\$28**
(Serves 8-10)

_____ **Cherry Pie (Whole)** **\$28**
(Serves 8-10)

_____ **Pumpkin Pie (Whole)** **\$28**
(Serves 8-10)

_____ **Chocolate Pie (Whole)** **\$28**
(Serves 8-10)

_____ **Bourbon Pecan Pie (Whole)** **\$28**
(Serves 8-10)

_____ **Sweet Potato Pie (Whole)** **\$28**
(Serves 8-10)

_____ **Tres Leches** **\$2.95**
(15 Minimum) Individual traditional tres leches.

BEVERAGES

_____ Iced Tea (Gallon)	\$11
Includes cups, ice, lemons and sweeteners.	
_____ Hot Chocolate Station - Per Person	\$3.95
(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included	
_____ Lemonade (Gallon)	\$12
Includes cups and ice.	
_____ Coke	\$1.75
_____ Diet Coke	\$1.75
_____ Sprite	\$1.75
_____ Bottled Water	\$1.75
_____ Orange Juice (Gallon)	\$17
Includes cups and ice.	
_____ Coffee (Gallon)	\$25
Includes cups, creamers and sweeteners.	
_____ Hot Tea (Gallon)	\$20
Includes cups, assorted teas, lemons and sweeteners.	
_____ Orange Juice (10 oz. bottle)	\$1.5
_____ Apple Juice (10 oz. bottle)	\$1.5
_____ Mango Juice (10 oz. bottle)	\$1.5

_____ **Iced Tea (20 oz. bottle)** **\$1.75**

_____ **Ice Water Served in Acrylic Container** **\$0.75**

(30 PEOPLE MINIMUM) Priced Per person. Good for Staffed events. If no staff a pick up fee is required.

EXTRAS

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

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_____ **Additional Staffing Hours - Per Hour** **\$35**

Required when an event exceeds 4 hours of service, including set up and breakdown