

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

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

_____ ****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

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

Required for buffet items to be individually boxed and labeled.

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 AND UTENSILS

_____ **\$0**

Complimentary Plates, Napkins, Utensils and Serving Utensils

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

SOUPS

_____ **Soup** **\$4.95**
(Per Person) Made from scratch! Choose your soup, or call C3 with any special request.

PAN SALADS

_____ **Classic Caesar** **\$40**
(Serves 8-10) Romaine lettuce, homemade croutons, parmesan shavings and Caesar dressing.

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

_____ **Summer Garden Salad** **\$40**
(Serves 8-10)

_____ **Arugula, Feta and Watermelon Salad** **\$40**
(Serves 8-10)

_____ **Greek Salad** **\$40**
(Serves 8-10)

_____ **Fall Garden Salad** **\$40**
(Serves 8-10) Mixed leaf lettuce, seasonal fall roasted veggies, nuts and goat cheese.

_____ **Asian Salad** **\$40**
(Serves 8-10) Mixed leaf lettuce, Asian vegetables with a miso honey vinaigrette

SALAD BAR

_____ **Build Your Own Salad Station**
(Per person) Your choice of 2 fresh leaf greens, 2 grains, 4 vegetables, 2 proteins and 2 homemade dressings. Station also includes pumpkin seeds, poppy seeds, sesame seed, chili

flakes, homemade c **\$14.5**

PACKAGES AND BARS

Two Meat Vermicelli & Rice Bar **\$16.95**

(10 MINIMUM FOR BUFFET SERVICE) Set up as a build your own bar, Grilled lemon grass beef, lemongrass chicken, vermicelli noodles, steamed rice, lettuce, bean sprouts, cucumber & carrot.

Mediterranean Kabob Buffet - Per Person **\$18.95**

Includes Greek salad, basmati rice, grilled veggies, hummus, pita bread and your choice of kabobs.

Burger Bar **\$13.95**

(10 Minimum) 1/2 pound ground Angus burger with with mayo, mustard, tomato, onions, pickles and Brioche buns on the side. Served with assorted bags of chips and a freshly baked cookie platter.

Southern Package **\$179.5**

(Serves 10) Southern fried chicken and blackened catfish, served with mashed potatoes, green beans, rolls and butter.

Classic Italian Buffet **\$189.5**

(Serves 10) Chicken Parmesan and Italian Beef Meatballs, served with linguine marinara, oven roasted zucchini and freshly baked foccacia bread.

DINE Classic Bistro Package **\$24.95**

(10 Minimum) Chicken Roulade (Chicken breast stuffed and rolled with a light asparagus mousse, topped with a light cream sauce), Flat Iron steak with demi glaze, roasted garlic red potatoes, roaste

On Site Pasta Bar

Fresh spinach linguine and spaghetti pastas, cooked on site, with choice of marinara, alfredo, pesto cream, chicken,

meatballs, assorted vegetable add ins. Served with garlic bread. Balsamic and fr **\$27.95**

MAC N CHEESE

_____ **Parisian Mac n Cheese** **\$14.95**

(Per person / 10 minimum) Cooked with champagne and white truffle oil cream, and topped with a three cheese blend

_____ **New Orleans Mac n Cheese** **\$14.95**

(Per person / 10 minimum) Cooked with Andouille sausage, bell peppers, tomato and Slap Yo Mama spice.

_____ **Cowboy Mac n Cheese** **\$14.95**

(Per person / 10 minimum) Cooked with bbq pulled brisket, bacon pieces, sweet bbq sauce and red beans

_____ **Mexican Mac n Cheese** **\$14.95**

(Per person / 10 minimum) Cooked with grilled chicken, jalapenos, tomato, cilantro, and topped with grated cheese and tortilla strips

_____ **Italian Mac n Cheese** **\$14.95**

(Per person / 10 minimum) Cooked with parma ham, creamy Gorgonzola bleu and Italian herbs

CHICKEN ENTREES

_____ **Southern Fried Chicken** **\$16.95**

(Per person / 10 minimum) Tender chicken breast, coated in a southern-spiced panko crumb and lightly fried. Served with your choice of starch and vegetable.

_____ **Thai Green Chicken Curry** **\$16.95**

(Per person / 10 minimum) Chicken pieces cooked in Thai spices and finished with a coconut milk sauce. Served with your choice of starch and vegetable.

_____ Chicken Marsala **\$16.95**

(Per person / 10 minimum) Chicken cutlets served in a mushroom and Marsala wine sauce. Served with your choice of starch and vegetable.

_____ Jerk Chicken Breast **\$16.95**

(Per person / 10 minimum) Chicken breast, rubbed with traditional Jamaican jerk spices and char-grilled. Served with your choice of starch and vegetable.

_____ Chicken and Shrimp **\$16.95**

(Per person / 10 minimum) Chicken breast topped with fresh shrimp and served with a light lemon and cream sauce. Served with your choice of starch and vegetable.

_____ Blackened Chicken **\$16.95**

(Per person / 10 minimum) Chicken breast rubbed with Creole seasoning mix and lightly broiled. Served with your choice of starch and vegetable.

_____ Chicken Tikka Masala **\$16.95**

(Per person / 10 minimum) Chicken chunks marinated in Indian spice mix and finished with tomatoes and natural yogurt. Served with your choice of starch and vegetable.

_____ Chicken Pot Pie **\$16.95**

(Per person / 10 minimum) Tender chicken pieces cooked with bacon, mushrooms and gravy and topped with a pastry lid. Served with your choice of starch and vegetable.

_____ Chicken Asparagus Roulade **\$16.95**

(10 MINIMUM) Chicken breast stuffed and rolled with a light asparagus mousse, topped with a light cream sauce. Served with roasted potatoes and seasonal veggies.

BEEF ENTREES

_____ Beef Au Poivre	\$17.95
(Per person / 10 minimum) Beef strips cooked in a mixed peppercorn and cream sauce. Served with your choice of starch and vegetable.	
_____ Beef, Bell Peppers and Onions	\$17.95
(Per person / 10 minimum) Flat-grilled skirt steak strips grilled with bell pepper and onion slices. Served with your choice of starch and vegetable.	
_____ Spicy Beef Chili	\$17.95
(Per person / 10 minimum) Lean beef mince, served with light chilies, tomatoes, bacon and kidney beans. Served with your choice of starch and vegetable.	
_____ Italian Beef Meatballs	\$17.95
(Per person / 10 minimum) Traditional beef meatballs, topped with a rich tomato and mixed herb sauce. Served with your choice of starch and vegetable.	
_____ General Tsos Beef	\$17.95
(Per person / 10 minimum) Beef strips served with broccoli florets, baby corn and General Tsos sauce. Served with your choice of starch and vegetable.	
_____ Beef Stroganoff	\$17.95
(Per person / 10 minimum) Tender chunks of beef served in a cayenne pepper and sour cream sauce. Served with your choice of starch and vegetable.	
_____ Braised Beef with Black Beans and Cassava	\$17.95
(Per person / 10 minimum) Slow-cooked beef served casserole-style, with black beans and South American cassava chunks. Served with your choice of starch and vegetable.	
_____ Sweet Chili Beef	

(Per person / 10 minimum) Crispy beef with a sweet chili sauce.
Served with your choice of starch and vegetable. **\$17.95**

_____ **Beef and Mushroom** **\$17.95**

(Per person / 10 minimum) Beef strips cooked in a red wine sauce with mushrooms. Served with your choice of starch and vegetable.

_____ **Beef & Vegetable Pot Pie** **\$17.95**

(Per person / 10 minimum) Tender beef chunks, cooked in a rich gravy with mixed vegetable and topped with a pastry lid. Served with your choice of starch and vegetable.

PORK ENTREES

_____ **BBQ Pulled Pork** **\$15.95**

(Per person / 10 minimum) Shredded pork joint marinated in a traditional bbq sauce. Served with your choice of starch and vegetable.

_____ **Cider Plank Pork** **\$15.95**

(Per person / 10 minimum) Marinated tender pork loin served with your choice of starch and vegetable.

_____ **Pork with Apple and Mustard** **\$15.95**

(Per person / 10 minimum) Diced pork served with a cooking apple and wholegrain mustard gravy sauce. Served with your choice of starch and vegetable.

_____ **Three Cheese Pork** **\$15.95**

(Per person / 10 minimum) Pork escalope topped with a three cheese sauce. Served with your choice of starch and vegetable.

FISH ENTREES

_____ **Banana Leaf Fish Parcels**

(Per person / 10 minimum) Mahi fish parcels, steamed in a lemongrass and white wine banana leaf pocket. Served with your choice of starch and vegetable. **\$16.95**

Salsa Verde Tilapia **\$15.95**

(Per person / 10 minimum) Pan-seared tilapia, served with a fresh salsa verde sauce. Served with your choice of starch and vegetable.

Seafood Paella **\$16.95**

(Per person / 10 minimum) Traditional paella with off the bone chicken, fresh seafood mix with white wine, saffron, peppers and fresh herbs over Spanish rice. Served with crispy French bread.

Tuscan Salmon **\$17.95**

(Per person / 10 minimum) Served with roasted potatoes and charred green beans, fresh focaccia bread and butter

PASTA ENTREES

Cajun Chicken Alfredo w/ Mixed Vegetables **\$16.95**

(Per person / 10 minimum) Served with homemade focaccia bread.

Butternut Squash Ravioli **\$14.95**

(Per person / 10 minimum) Served in a buerre blanc sauce with homemade focaccia bread.

Creamy Traditional Carbonara **\$15.95**

(Per person / 10 minimum) Served with homemade focaccia bread.

Spicy Sausage & Mixed Peppers **\$15.95**

(Per person / 10 minimum) Served with homemade focaccia bread.

VEGETARIAN ENTREES

_____ **Mushroom Stroganoff** **\$14.95**

(Per person) Sliced mushrooms served in a cayenne pepper and sour cream sauce. Served with your choice of starch and vegetable.

_____ **Mediterranean Vegetable Penne Pasta** **\$14.95**

(Per person) Olive oil-rubbed penne pasta, tossed with mixed Mediterranean vegetables and tomatoes. Served with your choice of starch and vegetable.

_____ **Stuffed Bell Peppers** **\$14.95**

(Per person) Bell pepper halves filled with quinoa and mixed vegetables. Served with your choice of starch and vegetable.

_____ **Artichoke and Parmesan Pastry Slice** **\$14.95**

(Per person) Savory puff pastry topped with fresh artichoke hearts and Parmesan shavings. Served with your choice of starch and vegetable.

_____ **Mozzarella and Onion Marmalade Tartlets** **\$14.95**

(Per person) Savory puff pastry cases filled with mozzarella slices and red onion marmalade. Served with your choice of starch and vegetable.

_____ **Spinach and Chickpea Balti** **\$14.95**

(Per person) Fresh, wilted spinach and chickpeas sauteed in Indian spices and plum tomatoes. Served with your choice of starch and vegetable.

SIDES

_____ **Sides (a la carte)** **\$3**

(MINIMUM 15 EACH)

DESSERT

_____	Tiramisu	\$3.95
_____	Tropical Fruit Platter	\$3.95
_____	Poached Pear	\$3.95
	Poached vanilla-infused pear with a blueberry coulis.	
_____	New York Style Cheesecake	\$3.95
_____	Zesty Lemon Bar Cake	\$3.95
_____	Cookies	\$1.95
	Assorted	
_____	Chocolate and Caramel Brownie Slice	\$3.95

BEVERAGES

_____	Iced Tea (Gallon)	\$11
	Includes cups, ice, lemons and sweeteners.	
_____	Lemonade (Gallon)	\$12
	Includes cups and ice.	
_____	Coke	\$2
_____	Diet Coke	\$2
_____	Sprite	\$2
_____	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	\$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	
_____ Service Fee	\$0
Service Fee (Required For All Staffed Events) - 15% of total order including staff required for all staffed events - covers all standard equipment needs for your event.	
_____ 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	