

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: _____

Fish City Grill

SERVICE LEVELS

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

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

PLATES AND UTENSILS

_____ **Complimentary Plates, Utensils, Napkins and Serve Ware** **\$0**
Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

JUST FOR YOU

_____ **Ordering \$150 or More? Get a free lunch!** **\$0**
Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

APPETIZERS

_____ **Oysters on the Half Shell**

**** Market Price**** The selection varies from Gulf Oysters & East Coast Oysters from small farms. Served with crackers, cocktail

sauce, horseradish and lemons. \$0

_____ **Smokin Hot Shrimp** \$12

Crispy popcorn shrimp, honey chipotle sauce, diced jalapenos and bleu cheese crumbles.

_____ **Peel-N-Eat Shrimp (6 Shrimp)** \$10

Boiled and chilled Gulf Shrimp, with house-made cocktail sauce.

_____ **Peel-N-Eat Shrimp (12 Shrimp)** \$17

Boiled, chilled Gulf Shrimp, with house-made cocktail sauce.

_____ **Fried Dill Pickles** \$9

Hand breaded with ranch dressing.

_____ **Oyster Nachos** \$13

Fried oysters, chipotle tarter sauce and fresh pico de gallo.

_____ **Lump Crab Cake** \$16

Lemon aioli with baby arugula salad.

_____ **Crispy Calamari** \$16

Parmesan, lemon aioli and Thai sriracha sauce.

_____ **Chargrilled Oysters** \$18

Lemon pepper butter and Parmesan.

SOUPS

_____ **Gumbo (Cup)** \$7

Shrimp, chicken, andouille sausage and okra in a dark roux.

_____ **Gumbo (Bowl)** \$9

Shrimp, chicken, andouille sausage and okra in a dark roux.

_____ **Crab Bisque (Cup)** **\$7**
Creamy and rich, with a touch of sherry.

_____ **Crab Bisque (Bowl)** **\$9**
Creamy and rich, with a touch of sherry.

_____ **Clam Chowder (Cup)** **\$7**
Creamy, New England-style.

_____ **Clam Chowder (Bowl)** **\$9**
Creamy, New England-style.

_____ **Roasted Jalapeno Soup (Cup)** **\$7**
Our original recipe, creamy and spicy.

_____ **Roasted Jalapeno Soup (Bowl)** **\$9**
Our original recipe, creamy and spicy.

_____ **Red Beans & Rice (Cup)** **\$7**
Louisiana Style made with Andouille sausage and bacon.

_____ **Red Beans & Rice (Bowl)** **\$11**
Louisiana Style made with Andouille sausage and bacon.

SALADS

_____ **House Salad** **\$7**
Tomatoes, candied pecans, bleu cheese crumbles, red onion and spring mix, served with a white balsamic vinaigrette.

_____ **Salmon, Quinoa, Kale & Salad** **\$18**
Fresh grilled salmon filet over kale, quinoa, spinach and broccoli, with almonds, dried cranberries and orange zest, tossed in a house-made white balsamic vinaigrette.

_____ **Cobb Salad**

Brown sugar bacon, tomato, bleu cheese, hard boiled egg, avocado, green onion, romaine with your choice of protein and white balsamic vinaigrette. **\$16**

FAVORITES

Fish & Chips **\$18**

Beer battered cod and fries, served with malt vinegar.

Shrimp & Grits **\$18**

Andouille sausage, brown sugar bacon, bell peppers, onions, lemon butter, and Parmesan cheese.

Grilled Chicken & Andouille **\$18**

Served over red beans and rice.

Seared Scallops & Bacon Wrapped Shrimp **\$24**

Seared George Bank scallops and Applewood bacon wrapped shrimp with Old Bay beurre blanc served with garlic wilted spinach and mashed potatoes.

Blackened Rainbow Trout **\$19**

Blackened rainbow trout served with garlic wilted spinach and white rice.

Garlic Caper Grilled Salmon **\$22**

Grilled salmon with garlic, capers, cherry tomatoes, lemon, and white wine. Served with white rice and seasonal vegetable.

Shrimp & Crab Stuffed Flounder **\$22**

Flounder stuffed with shrimp and crab topped with a caper dill beurre blanc. Served with mashed potatoes and a seasonal vegetable.

Snow Crab Boil (Serves 1) **\$0**

** Market Price When Available** 3 crab clusters, 1/2 lb. of boiled shrimp, corn and potato.

TACOS

<u> </u>	Serafins Veggie Tacos	\$16
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Grilled veggies, tangy cabbage, pico de gallo, shredded cheese and a ranchera sauce, rolled in a flour tortilla and grilled, served with Cuban black beans and white rice.

<u> </u>	Serafins Fish Tacos	\$16
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Fried tilapia, tangy cabbage, pico de gallo, shredded cheese and a ranchera sauce, rolled in a flour tortilla and grilled, served with chipotle tartar sauce and rice pilaf.

<u> </u>	Honey Chipotle Shrimp Tacos	\$16
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Three corn tortillas, cilantro, shredded carrots, celery ranch dressing and diced avocado, served with Cuban black beans and white rice.

SHRIMP, CATFISH AND OYSTERS

<u> </u>	Alabama Farm Raised Catfish (Half Order)	\$15
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Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

<u> </u>	Alabama Farm Raised Catfish (Full Order)	\$19
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Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

<u> </u>	Gulf Shrimp	\$19
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Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

<u> </u>	Seafood Platter	\$24
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Fried Catfish, Shrimp & Oysters with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

<u> </u>	Pick 2 Combo	\$19
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Fried Catfish, Shrimp or Oysters with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

SIDES

_____ Virginias Apple Cider Slaw	\$3
(Per person / 10 minimum)	
_____ Hush Puppies	\$3
(Per person / 10 minimum)	
_____ Cheesy Grits	\$3
(Per person / 10 minimum)	
_____ Mashed Potatoes	\$3
(Per person / 10 minimum)	
_____ White Rice	\$3
(Per person / 10 minimum)	
_____ Garlic Wilted Spinach	\$3
(Per person / 10 minimum)	
_____ Cuban Black Beans & White Rice	\$3
(Per person / 10 minimum)	
_____ Seasonal Veggie	\$4
(Per person / 10 minimum)	

DESSERTS

_____ Homemade Bread Pudding	\$8
Made right here with a whiskey caramel sauce.	
_____ Key Lime Pie	\$9
A cool tangy lime custard with sweet whipped cream on top in a traditional graham cracker crust.	

_____ Fresh Fruit Tray	\$30
(Serves 10-12)	

BEVERAGES

_____ Sweet Tea (Gallon)	\$10
(Serves 10) Includes cups, ice, lemons and sweeteners.	

_____ Unsweetened Tea (Gallon)	\$10
(Serves 10) Includes cups, ice, lemons and sweeteners.	

_____ Lemonade (Gallon)	\$10
(Serves 10) Includes cups, ice, lemons and sweeteners.	

_____ Coke	\$1
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_____ Diet Coke	\$1
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_____ Sprite	\$1
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EXTRAS

_____ Catering Service Agreement	\$0
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TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed and sent to your C3 rep.
GUARANTEED ATTENDANCE - Guaranteed Attendance is due 5 business days prior to my event and may no

_____ Catering Service Agreement - Special Events	\$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