

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: _____

Guglianis

SERVICE LEVELS

_____ **Set Up Service** **\$50**

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

_____ **Individual Box Charge** **\$0.5**

Required for buffet items to be individually boxed and labeled.

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

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

PLATES AND UTENSILS

_____ **Disposable Set Ups** **\$0.75**

Includes 11" Chinette plate, large 2 ply napkin, large heavy duty plastic eating utensils and cups.

_____ **Complimentary Cutlery Kit** **\$0**

JUST FOR YOU

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

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

\$0

C3 SPECIALLY DESIGNED MENUS

_____ Italian Favorites Package

\$145

(SERVES 10) Parmesan Crusted Chicken served with penne marinara, green beans, house salad and foccacia bread.

SOUPS AND SALADS

_____ Tomato Caprese Salad (Entree)

\$12.5

Roma tomatoes, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette.

_____ Tomato Caprese Salad (Half Pan)

\$40

Roma tomatoes, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette.

_____ Tomato Caprese Salad (Half Pan)

\$40

Roma tomatoes, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette.

_____ House Salad (Side)

\$5

Traditional Italian salad tossed with fresh Roma tomato, purple onion and house vinaigrette.

_____ Chopped House Salad (Half Pan)

\$30

(SERVES 10 to 15 Sides or 5 Entrees) Traditional Italian salad tossed with fresh purple onion, kalamata olives and house vinaigrette.

_____ Caesar Salad (Half Pan)

\$30

(SERVES 10 to 15 Sides or 5 Entrees) Crisp romaine hearts tossed with toasted garlic croutons, house Caesar dressing, Pecorino Romano and fresh shaved Parmesan.

_____ **Insalata Mazzoni (Entree)** **\$13**

Mixed lettuces tossed with toasted Brazos pecans, Gorgonzola, mandarin oranges and bosc pears. Served with fresh grapefruit and poppy seed dressing.

_____ **Insalata Mazzoni Salad (Half Pan)** **\$40**

(SERVES 10 to 15 Sides or 5 Entrees) Mixed lettuce tossed with toasted Brazos pecans, Gorgonzola, mandarin oranges and pears, with fresh grapefruit and poppy seed dressing.

_____ **Baby Spinach Salad (Half Pan)** **\$40**

(SERVES 10 to 15 Sides or 5 Entrees) Fresh spinach leaves with caramelized red onions, toasted Brazos pecans, fresh strawberries, jicama, goat cheese and warm bacon dressing.

_____ **Mista Terra Salad (Half Pan)** **\$40**

(SERVES 10 to 15 Sides or 5 Entrees) Roma tomatoes, pepperoncinis, red onions, roasted red peppers, eggplant, feta, black olives, artichoke hearts and house vinaigrette over mixed lettuces.

_____ **Minestrone Soup (Pint)** **\$8**

Serves one large or two small cups of soup.

_____ **Italian Wedding Soup (Pint)** **\$8**

Serves one large or two small cups of soup.

PASTA PANS

_____ **Pasta Fresco (Half Pan)** **\$66.5**

(SERVES 6-10) Bowtie pasta, grilled chicken, caramelized onions and portobello mushrooms in a creamy Gorgonzola sauce. Served with focaccia bread.

_____ **Pasta Mimo (Half Pan)**

(Serves 6-10) Bowtie pasta tossed with fresh grilled chicken, caramelized sweet onions, roasted portobello mushrooms, crisp

bacon and a creamy Gorgonzola sauce. \$67

 Penne Mona Lisa (Half Pan) \$65

(SERVES 6-10) Your choice of protein with mushrooms, spinach, feta and your choice of sauce. Served with focaccia bread.

 Penne Tetrazzini (Half Pan) \$66.5

(SERVES 6-10) Fresh grilled chicken breast, mushrooms, onion and peas, alfredo style. Served with focaccia bread.

 Ravioli (Half Pan) \$59

(SERVES 6-10) Cheese filled ravioli with tomato cream sauce and fresh basil. Served with focaccia bread.

 Fettuccine Alfredo (Half Pan) \$50

(SERVES 6-10) Served with focaccia bread.

 Spaghetti with Meat Balls (Half Pan) \$65

(SERVES 6-10) Served with focaccia bread.

 Spaghetti with Meat Sauce (Half Pan) \$65

(SERVES 6-10) Served with focaccia bread.

 \$65

Spaghetti with Grilled Italian Sausage Links (Half Pan)

(SERVES 6-10) Served with focaccia bread.

 Traditional Lasagna (Half Pan) \$75

(SERVES 6-10) Layers of fresh pasta, our fabulous meat sauce, Italian cheeses and marinara sauce. Served with focaccia bread.

 Roasted Chicken Lasagna (Half Pan) \$75

(SERVES 6-10) Layers of tender herb roasted chicken, Italian cheeses and fresh pasta with your choice of sauce. Served with focaccia bread.

VEGETARIAN PANS

_____ **Pasta Mona Lisa (Half Pan)** **\$74**

(SERVES 6-10) Fresh mushrooms, spinach, feta and marinara sauce over your choice of pasta. Served with focaccia bread.

_____ **Grilled Vegetable Lasagna (Half Pan)** **\$75**

****48 HOUR NOTICE REQUIRED**** (SERVES 6-10) Layers of grilled seasoned vegetables. Italian cheeses and fresh pasta with your choice of sauce. Served with focaccia bread.

_____ **Manicotti (Half Pan)** **\$55**

(SERVES 6-10) Fresh pasta stuffed with a ricotta cheese blend, baked in a light tomato sauce with fresh Parmesan. Served with focaccia bread.

_____ **Eggplant Parmigiana (Half Pan)** **\$59**

(SERVES 6-10) Panko crusted fresh eggplant with marinara, mozzarella and basil. Served with focaccia bread.

_____ **Pasta Primavera (Half Pan)** **\$59**

(SERVES 6-10) Linguini tossed with fresh vegetables, olive oil and garlic. Served with focaccia bread.

CHICKEN PANS

_____ **Parmesan Crusted Chicken (Half Pan)** **\$79**

(Serves 6-10) Panko and Parmesan crusted chicken breasts, lightly sauteed with lemon butter sauce and fresh sage. Served with pasta pomodoro and focaccia bread.

_____ **Chicken Parmigiana (Half Pan)** **\$79**

****CLIENT FAVORITE!**** (SERVES 6-10) Ten (4 ounce) lightly breaded chicken breasts baked with marinara, mozzarella and fresh basil. Served with pasta pomodoro and focaccia bread.

_____ **Chicken Picatta (Half Pan)**

(SERVES 6-10) Ten (4 ounce) lightly sauteed chicken breasts with fresh garlic, artichokes, mushrooms and capers in lemon butter sauce. Served with pasta pomodoro and focaccia bread. **\$79**

_____ Chicken Rosmarino (Half Pan) \$79

(SERVES 6-10) Ten (4 ounce) fresh grilled chicken breasts with fresh rosemary, garlic, olive oil and lemon juice. Served with pasta pomodoro and focaccia bread.

_____ Chicken Marsala (Half Pan) \$79

(SERVES 6-10) Ten (4 ounce) fresh grilled chicken breasts with sauteed mushrooms in a Marsala wine sauce. Served with pasta pomodoro and focaccia bread.

_____ Mediterranean Chicken (Half Pan) \$85

(SERVES 6-10) Grilled chicken and vegetable skewers over orzo with feta and lemon balsamic vinaigrette. Served with pasta pomodoro and focaccia bread.

PASTA BOXED ENTREES

_____ Selenas Lasagna \$13

Layers of fresh pasta, meat sauce and Italian cheeses. Served with your choice of side salad and fresh baked focaccia bread.

_____ Chicken Fettuccine Alfredo \$13

Fresh-grilled chicken breast tossed in creamy Alfredo. Served with your choice of side salad and fresh baked focaccia bread.

_____ Spaghetti with Meatballs \$16.5

Served with your choice of side salad and fresh baked focaccia bread.

_____ Roasted Chicken Lasagna \$13

Layers of tender herb roasted chicken, Italian cheeses and fresh pasta with your choice of sauce. Served with your choice of side salad and fresh baked focaccia bread.

_____ **Penne Mona Lisa w/ Grilled Chicken Breast** **\$13**

Grilled chicken breast, mushrooms, spinach, feta and marinara. Served with your choice of side salad and fresh baked focaccia bread.

_____ **Pasta Mimo** **\$13**

Bowtie pasta tossed with fresh grilled chicken, caramelized sweet onions, roasted portobello mushrooms, crisp bacon and a creamy Gorgonzola sauce. Served with your choice of side salad and fresh ba

_____ **Fettuccine Tetrizzini** **\$13**

Fresh grilled chicken breast tossed in creamy Alfredo with Pecorino Romano, caramelized onions, mushrooms and baby peas. Served with your choice of side salad and fresh baked focaccia bread.

CHICKEN BOXED ENTREES

_____ **Chicken Parmigiana** **\$18**

Chicken dipped in panko and Italian bread crumbs, with fresh mozzarella and zesty marinara. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

_____ **Chicken Angelina** **\$18**

Parmesan and panko crusted chicken with a fresh sage butter sauce. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

_____ **Chicken Piccata** **\$18**

Lightly sauteed chicken breast with fresh garlic, artichokes, mushrooms and capers in lemon butter sauce. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

_____ **Chicken Marsala**

Grilled chicken breast with sauteed mushrooms in a Marsala wine sauce. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread. **\$18**

Mediterranean Chicken Kabob **\$16.5**
Grilled chicken and vegetable skewer on a bed of orzo, fresh choipped vegetables and feta. Served with your choice of side salad and fresh baked focaccia bread.

VEGETARIAN BOXED ENTREES

Eggplant Parmesan (Vegetarian) **\$15.5**
Eggplant dipped in panko and Italian bread crumbs, with fresh mozzarella and zesty marinara. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

Penne Mona Lisa (Vegetarian) **\$13**
Mushrooms, spinach, feta and marinara. Served with your choice of side salad and fresh baked focaccia bread.

Capellini Pomodoro Fresco (Vegetarian) **\$13**
Fresh Roma tomatoes, basil, olive oil, fresh garlic and light tomato sauce. Served with your choice of side salad and fresh baked focaccia bread.

Ravioli (Vegetarian) **\$13**
Cheese filled pasta with crema Rosa. Served with your choice of side salad and fresh baked focaccia bread.

Linguini Primavera (Vegetarian) **\$13**
Linguini tossed with fresh vegetables, olive oil and garlic. Served with your choice of side salad and fresh baked focaccia bread.

SIDES

Garlic Mashed Potatoes

(SERVES 8-10)	\$35
_____ Meat Sauce (Pint)	\$10
One pint of our fresh made meat sauce.	
_____ Marinara Sauce (Pint)	\$6
One pint of our fresh made marinara sauce.	
_____ Meatballs (Dozen)	\$18
_____ Rosemary Roasted Potatoes	\$35
(SERVES 8-10)	
_____ Fresh Grilled Vegetables	\$35
(SERVES 8-10)	
_____ Fresh Green Beans	\$35
(SERVES 8-10)	
_____ Fresh Sauteed Spinach	\$35
(SERVES 8-10)	
_____ Bruschetta	\$15
24 HOUR NOTICE REQUIRED (SERVES 8-10) Fresh roma tomatoes, fresh mozzarella and basil served with balsamic vinaigrette on the side and 24 toasted crostinis.	
_____ Fresh Baked Focaccia	\$8
(SERVES 8-10)	
_____ Marinara Sauce (Quart)	\$9
One quart of our fresh made marinara sauce.	
_____ Meat Sauce (Quart)	\$15
One quart of our fresh made meat sauce.	

_____ **Alfredo Sauce (Quart)** **\$9**

DESSERTS

_____ **Zabaglione (Each)** **\$4.5**

****24 HOUR NOTICE REQUIRED**** Our Signature dessert! A creamy Italian custard served over fresh strawberries. Heavenly!

_____ **Tiramisu (Pan)** **\$55**

****24 HOUR NOTICE REQUIRED**** (SERVES 9 FULL OR 18 HALF PORTIONS) Lady fingers dipped in espresso with sweet mascarpone, coffee cream and shaved chocolate.

_____ **Lemon Bars (Dozen)** **\$30**

_____ **Dark Fudge Brownies (Dozen)** **\$30**

_____ **Italian Cream Cake (Slice)** **\$4.5**

****24 HOUR NOTICE REQUIRED****

_____ **Sicilian Chocolate Cake (Slice)** **\$4.5**

****24 HOUR NOTICE REQUIRED****

_____ **Carrot Cake (Slice)** **\$4.5**

****24 HOUR NOTICE REQUIRED****

BEVERAGES

_____ **Iced Tea (Gallon)** **\$18**

Served with 10 cups, ice, sweeteners and lemons.

_____ **Lemonade (Gallon)** **\$18**

Served with 10 cups, ice, sweetener and lemons.

_____Coke (12 oz. can)	\$1.5
_____Diet Coke (12 oz. can)	\$1.5
_____Sprite (12 oz. can)	\$1.5
_____Bottled Water	\$1.5

EXTRAS

_____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

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_____Rentals	\$62.7
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This will change with each order.