

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: _____

Hops & Thyme

SERVICE LEVELS

_____ **Set Up Service** **\$120**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Please note that written cancellation must be received

_____ **Pick Up Fee** **\$25**

Our staff person will return the same day to pick everything up and clean the area. Please note that written cancellation must be received 72 business hours in advance in order to avoid a cancellation

_____ ****SPECIAL DIETARY ITEM**** **\$15**

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

_____ **\$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00

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

DIPS AND PLATTERS

_____ **Brat-cuterie Board** **\$13**

(Per Person) Brats, sliced meats, cheeses, fruits, veggies and accompaniments.

_____ **Cheese Platter** **\$10**

(Per Person) Assorted domestic and imported cheese, fruit garnish, crackers.

_____ **Bruschetta** **\$6**

(Per Person) Served with crostini chips.

_____ **Spinach Dip** **\$8**

(Per Person) Served with tortilla chips.

_____ **Dip Trio** **\$12**

(Per Person) Guacamole, salsa and queso. Served with tortilla chips.

VEGETARIAN BITES

_____ **Arancini Balls** **\$6**

(2 Per Order) Served with marinara.

_____ **Fried Mac and Cheese Balls** **\$5**

(2 Per Order) Served with ranch dipping sauce.

_____ **Portabello Mushroom Sliders** **\$4**

(Per Slider) Topped with arugula and feta.

_____ **Jalapeno Poppers** **\$6**

(2 Per Order) Served with ranch.

_____ **Cheese Stuffed Mushroom Caps** **\$6**

(2 Per Order)

_____ **Fried Cornbread** **\$8**

(Per Person) Served with house made honey butter.

_____ **Pretzel Sticks**

(2 Per Person) Served with spicy mustard and house made queso. \$8

SEAFOOD BITES

_____ **Mini Crabcakes** \$8

(2 Per Order) Served with remoulade.

_____ **Mini Shrimp Tacos** \$7

(Per Taco) Topped with slaw and jalapeno crema.

_____ **Coconut Shrimp** \$8

(2 Per Order) Served with sweet chili sauce.

CHICKEN AND BEEF BITES

_____ **Mini Chicken Quesadillas** \$5

(Per Person / 3 PCS)

_____ **Mini Wagyu Sliders** \$6

(Per Slider)

_____ **Mini Chicken Schnitzel Sliders** \$4

(Per Slider)

_____ **Bonesless Wings** \$5.25

(3 Wings Per Order) Served with ranch and bleu cheese dressing.

_____ **Mini Meatballs** \$5

(3 Per Order) Served with marinara.

_____ **Bacon Wrapped Chicken Bites** \$6

(2 Per Order) Stuffed with jalapeno and cream cheese.

_____ **Pecan Crusted Chicken Bites** \$5

(2 Per Order) Served with honey mustard.

BUFFET PACKAGES

_____ **House Salad (Half Pan)** **\$45**
(10 MINIMUM)

_____ **House Salad (Full Pan)** **\$90**
(10 MINIMUM)

_____ **Chimichurri Steak** **\$21**
(Per Person // 10 MINIMUM) Served with mashed potatoes and fresh green beans.

_____ **Chicken Schitzel** **\$18**
(Per Person // 10 MINIMUM) Served with mashed potatoes and fresh green beans.

_____ **Blackened Salmon** **\$21**
(Per Person // 10 MINIMUM) Served with tri colored quinoa, black beans and pico de gallo.

_____ **Veggie Delight** **\$16**
(Per Person // 10 MINIMUM) Veggie patty on top of tri colored quinoa, black beans and pico de gallo.

_____ **Taco Bar** **\$13**
(Per Person // 10 MINIMUM) Build your own taco bar with chicken and beef tacos, lettuce, cabbage slaw, pineapple pico, queso, guacamole, jalapeno crema and salsas. Shrimp available as a protein for

_____ **Burger Bar** **\$15**
(Per Person // 10 MINIMUM) Wagyu smash burger style, served with lettuce, tomatoes, onions, special sauce and brioche buns. Grilled chicken and vegetarian available upon request.

DESSERTS

_____ Bread Pudding (Half Pan)	\$50
(Serves 10-12)	
_____ Brownies	\$3
(Per Brownie)	

BEVERAGES

_____ Coffee	\$24
(Gallon) Includes cups, lids, creamers, sweetners and stir sticks.	
_____ Hot Tea	\$24
(Gallon) Includes hot water, cups, tea bags, lemons, sweetners.	
_____ Iced Tea	\$22
(Gallon) Includes lemons, sweetners, cups and ice.	
_____ Lemonade	\$30
(Gallon) Includes ice and cups.	
_____ Bottled Water	\$2
_____ Assorted Sodas	\$2
Canned Soda	
_____ Sparkling Water	\$3
Bottled	

BAR PACKAGES

_____ Bartender	\$200
Priced for 4 hours (Including set up and break down).	

_____ **Two Hour Beer and Wine Bar** **\$22**

Priced per person, for two hours. Two domestic beer selections, two imported beer selections, two red wine selections and one white wine selection. Assorted sodas and bottled water. Includes cups,

_____ **Two Hour Full Service Bar** **\$32**

Priced per person, for two hours. Two domestic selections, two imported selections, one red wine, one white wine, vodka, gin, rum, tequila, scotch, assorted sodas, mixers and bottled water. Include

EXTRAS

_____ **Server** **\$175**

Priced for 4 hours (including set up and break down).

_____ **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

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

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