

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: _____

La Fisheria

SERVICE LEVELS

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

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. Then our staff person will return the same day to pi

_____ ****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**

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

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.

STARTERS

_____ **Tostada de Atun**

(Gluten Free) Yellow fin tuna tostadas with chipotle mayo, avocado and deep fried leek. **\$18.95**

Trio de Empanadas **\$21.95**

Three artisan empanadas of shrimp with Oaxaca cheese, crab in tomato sauce, and ribeye picadillo.

Queso Fundido **\$15.95**

Oaxaca cheese with your choice of protein, served with fresh flour tortillas.

Chips de Pulpo **\$18.95**

(Gluten Free) Grilled octopus sauteed in guajillo confit, avocado and fresh lime juice, served over crispy homemade potato chips.

Poblano Dip **\$16.95**

(Gluten Free) Poblano pepper mixed with creamy white cheese and corn served with tortilla chips.

Guacamole **\$16.95**

Homemade guacamole with pineapple "pico de gallo" and pork cracklings.

Aros De Calamar **\$18.95**

Deep fried calamari rings, served with homemade jalapeno tarter sauce.

Ostiones A La Parrilla (Half Dozen) **\$22.95**

Grilled oysters with chimichurri and Oaxaca cheese.

Ostiones A La Parrilla (Dozen) **\$44.95**

Grilled oysters with chimichurri and Oaxaca cheese.

COCTELES

_____ **Cocteles (Small)** **\$18.95**

(Serves 1) Tropical cocktail with home made Acapulco sauce, xni pec sauce, avocado and a choice of protein.

_____ **Cocteles (Large)** **\$25.95**

(Serves 1 to 2) Tropical cocktail with home made Acapulco sauce, xni pec sauce, avocado and a choice of protein.

COLD BAR AND CEVICHE

_____ **Aguachile De Camaron** **\$24.95**

Raw gulf shrimp and bay scallops marinated with lime, serrano pepper, cilantro juice, red radish, cucumber and red onions.

_____ **Carpaccio De Pulpo** **\$24.95**

Thinly sliced stewed octopus in zesty vinaigrette, habanero oil, fresh arugula and cilantro.

_____ **Ceviche Natural** **\$26.95**

Mahi mahi fillet cured in fresh lime juice, onion and cucumber, garnished with avocado, curly radish and chili powder (RAW).

_____ **Trio de Ceviches** **\$27.95**

Smaller portions of our "natural", "verde" and "enclamatado" ceviches (RAW).

_____ **Ceviche De Champinon** **\$21.95**

Fresh mushroom and avocado cured in fresh lime and sevilla orange juice, garnished with curly radish and chili powder (RAW).

_____ **Ceviche Enclamatado** **\$26.95**

Mahi mahi fillet and shrimp, cured in fresh lime juice, tomato, clam juice, garnished with avocado, curly radish and chili powder (RAW).

_____ **Ceviche Pozolero** **\$27.95**

Mahi mahi, shrimp and octopus cured in fresh lime juice, tomato guajillo sauce, hominy, avocado, curly radish and chili powder (RAW).

_____ **Ceviche Verde** **\$26.95**

Mahi mahi fillet marinated in sevilla orange juice and tomatillo sauce, garnished with avocado, curly radish and chili powder (RAW).

_____ **Ostiones Oro Negro (Half Dozen)** **\$20.95**

Succulent Galveston Bay oysters with cucumber, soy sauce and lime vinaigrette (RAW).

_____ **Ostiones Oro Negro (Dozen)** **\$41.95**

Succulent Galveston Bay oysters with cucumber, soy sauce and lime vinaigrette (RAW).

SOUPS

_____ **Crema de Frijol (Bowl)** **\$15.95**

(Gluten Free) Creamy black bean soup with caramelized onions, cotija cheese and tortilla chips.

_____ **Crema de Langosta Al Mezcal (Bowl)** **\$17.95**

(Gluten Free) Smooth and creamy lobster and shrimp bisque with chipotle adobo flamed with mezcal.

_____ **Vuelve a la Vida (Bowl)** **\$32.95**

(Gluten Free) Seafood soup with clams, mussels, mahi mahi and jumbo shrimp in a delicious broth.

SALADS

_____ **Ensalada Steak Atun (Entree)**

(Gluten Free) Pan seared tuna steak over house mixed greens, arugula, green apple, tomato, onion, caramel glazed pumpkin

seeds, and sesame seeds with a house vinaigrette. **\$32.95**

_____ Ensalada de Salmon (Entree) \$32.95

(Gluten Free) Tamarind glazed Salmon served over house mixed greens, supreme orange, carrots, dried cranberries, caramel glazed pecans and garnished with viola flower.

_____ Ensalada Pollo y Fresco (Entree) \$28.95

Grilled Chicken breast sliced and served over house mixed greens, arugula, onion, avocado, candy radish, cilantro, and fried leek in a chipotle tamarind dressing.

_____ Ensalada de Camaron (Entree) \$30.95

Sauteed shrimp in guajillo sauce served over house mixed greens, onions, black beans and mango relish garnished with caramel glazed pumpkin seeds and pineapple chips.

CHICKEN ENTREES

_____ Pollo Rojo \$18.95

Lunch Item! Only available Monday-Friday until 3:00pm. Pan seared chicken breast over white rice with tomato and smoked chipotle broth.

_____ Pollo A La Crema Con Hongos \$19.95

Lunch Item! Only available Monday-Friday until 3:00pm. Sautéed chicken breast, mushroom in a creamy garlic sauce over white rice

_____ Pechuga de Pollo \$28.95

Lightly breaded pan seared chicken breast over white rice, vegetables, cilantro pesto and topped with an arugula cilantro salad.

BEEF ENTREES

_____ Steak a la Crema Con Hongos

Lunch Item! Only available Monday-Friday until 3:00pm. Grilled Rib eye steak, mushrooms in a creamy garlic sauce over white rice **\$20.95**

Sonora Ribeye **\$48.95**
(Gluten Free) Grilled 12 oz black angus rib eye served with yucca and potato puree, "guajillo" pepper mushrooms

Ribeye Poblano **\$20.95**
Lunch Item! Only available Monday-Friday until 3:00pm. Grilled ribeye steak slices served over white rice, poblano pepper sauce topped with arugula and cilantro salad.

Filete Con Papas **\$34.95**
Flat iron steak served with French fries & mixed greens salad with house vinaigrette

SEAFOOD ENTREES

Trio de Tacos **\$27.95**
(1) Baja style taco: beer battered fish, coleslaw, chipotle mayo, tamarindo sauce & cilantro. (1) Shrimp a la diablo taco: spicy adobo shrimp, coleslaw, deep fried leek, radish & cilantro. (1) Crea

Camarones Empanizados **\$31.95**
Hand breaded jumbo shrimp served with French fries and chipotle dressing

Tamal De Elote con Camarones **\$34.95**
Sweet corn tamale with sauteed shrimp and bacon in a creamy garlic sauce.

Mojarra Frita **\$28.95**
Fried whole tilapia served with mixed green salad and yucca

Pompano Al Limon

Whole pan-seared and roasted pompano with a buttery lime sauce, served with vegetables **\$38.95**

Catch of the Day - Zarandeado **\$48.95**

(Gluten Free) Chargrilled Nayarit style Branzino, butterflied, boneless served with a side of grilled vegetables

Salmon Glaseado en Chile Ancho **\$34.95**

Ancho pepper glazed salmon, served over a potato puree, vegetables, fried leeks & cilantro

Steak de Atun **\$34.95**

Grilled yellow-fin tuna steak, served with rajas poblanas, refried black beans, potatoes over a green sauce

Huachinango a la Veracruzana **\$34.95**

Grilled red snapper with a tomato, olive and pepper sauce served with a side of Mexican rice

Pulpo Ensenada **\$38.95**

(Gluten Free) Super tender grilled octopus, sauteed in garlic confit, olive oil and parsley, served over rainbow potatoes, garnished with arugula and cilantro salad

Pulpo a la Parrilla **\$38.95**

(Gluten Free) Super tender grilled octopus, sauteed in guajillo confit and lime accompanied by vegetables and yuca.

Langosta Estilo Rosarito (Whole) **\$74.95**

Deep fried whole lobster garnished with refried black beans, white rice, salsa and hand-made corn tortillas

VEGETARIAN ENTREES

Tamal Selva Negra **\$28.95**

(Vegetarian) Sweet corn tamale in creamy "Huitlacoche" and corn sauce topped with arugula and cilantro salad

TACOS AND QUESADILLAS

_____ **Tacos De Pescado** **\$18.95**

Lunch Item! Only available Monday-Friday until 3:00pm. (Two Tacos) Beer battered fish, coleslaw, chipotle mayo, tamarind sauce and cilantro. Served with side of rice and beans.

_____ **Tacos De Camaron** **\$18.95**

Lunch Item! Only available Monday-Friday until 3:00pm. (Two Tacos) Beer battered fried shrimp tacos with tamarind-chipotle dressing. Served with side of rice and beans.

_____ **Quesadillas** **\$19.95**

Lunch Item! Only available Monday-Friday until 3:00pm. Oaxaca cheese in flour tortillas with your choice of sauteed shrimp, Rib eye or Chicken. Served with side of rice and beans.

_____ **Tacos De Pulpo Estilo Triciclo (GF)** **\$18.95**

Lunch Item! Only available Monday-Friday until 3:00pm. (Two Tacos) Super tender octopus marinated in guajillo pepper. Served with rice and pickled onions.

_____ **Tacos De Langosta** **\$20.95**

Lunch Item! Only available Monday-Friday until 3:00pm. (Two Tacos) Tasty and creamy lobster taco with refried beans in a flour tortilla. Served with refried black beans and Mexican style rice.

_____ **Tacos De Ribeye (GF)** **\$19.95**

Lunch Item! Only available Monday-Friday until 3:00pm. (Two Tacos) Sliced ribeye, shredded cheese, guacamole and homemade salsa. Served with refried black beans and Mexican style rice.

_____ **Tacos De Pollo**

Lunch Item! Only available Monday-Friday until 3:00pm. (Two Tacos) Crispy chicken, cabbage, pineapple 'pico de gallo' with

tamarind-chipotle dressing and roasted habanero sauce. **\$17.95**
Served with refried

Tacos De Huitlacoche **\$19.95**

Lunch Item! Only available Monday-Friday until 3:00pm. (Two Tacos). Corn mushrooms sauteed with pico de gallo, garlic olive oil. Served with rice and beans.

SANDWICHES

Crispy Chicken Sandwich **\$17.95**

Lunch Item! Only available Monday-Friday until 3:00pm. Crispy chicken on a potato bun, with coleslaw, pickles and chipotle-tamarindo sauce. Served with your choice of french fries or sweet potato f

Fish Sandwich **\$18.95**

Lunch Item! Only available Monday-Friday until 3:00pm. Crispy fish on a potato bun, with coleslaw, pickles and chipotle sauce.

SIDES

Arroza a la Mexicana **\$5**

(Gluten Free - Per Person) Red rice with carrots, green beans and sweet corn.

Vegetables **\$6**

(Per Person) Seasonal sauteed vegetables.

Frijol Refrito **\$5**

(Gluten Free - Per Person) Refried beans.

Yuca **\$5**

(Gluten Free - Per Person) Yuca prepared in Sevilla orange juice and garlic confit.

_____ Rajas Poblanas	\$6
(Gluten Free - Per Person) Creamy poblano pepper slices with sweet corn.	
_____ Guacamole (Pint)	\$12
(Gluten Free) Home made guacamole.	
_____ Guacamole (Quart)	\$24
(Gluten Free) Home made guacamole.	
_____ Chiles Toreados	\$3
(Per Person) Sauteed jalapeno peppers with onions and lime juice.	
_____ Tortillas	\$3
_____ Hongos	\$6
(Gluten Free - Per Person) Sauteed mushrooms in garlic and butter.	
_____ Mole	\$6
(Per Person) Oaxaca style mole sauce.	
_____ Tortilla Chips	\$2
(Per person)	
_____ Salsa (8 ounces)	\$6

DESSERTS

_____ Churros	\$13.95
6 traditional fried pastries, rolled with cinnamon and sugar, served with chocolate and cajeta dipping sauces.	
_____ Flan de La Casa (Gluten Free)	

_____ Mexican style creme caramel, served with Kahlua caramel sauce. **\$15.95**

_____ **Pastel de Tres Leches** **\$13.95**

Traditional Mexican party cake, served with fresh berries.
Contains Almonds

_____ **Carlota De Limon** **\$13.95**

Traditional delicious Mexican dessert, layers of cookies filled with homemade sweet and tart creamy filling. Topped with roasted pistachios and lime zest (Contains nuts).

BEVERAGES

_____ **Iced Tea (Gallon)** **\$15**

Includes cups, ice and sweeteners.

_____ **Lemonade (Gallon)** **\$20**

Includes cups and ice.

_____ **Coke** **\$6**

_____ **Diet Coke** **\$6**

_____ **Sprite** **\$6**

_____ **Dr. Pepper** **\$6**

_____ **Lemonade** **\$6**

_____ **Iced Tea** **\$6**

_____ **Topochico** **\$7**

_____ **Mexican Coke** **\$7**

_____	Mexican Squirt	\$7
_____	Jamaica Aguas Frescas	\$6
_____	Tamarindo Aguas Frescas	\$6
_____	Horchata Aguas Frescas	\$6
_____	Freshly Squeezed Lemonade	\$7
_____	Colombian Roast	\$5
_____	Colombian Roast Decaf	\$5
_____	Piloncillo Caf? De Olla	\$7
_____	Cinnamon Caf? De Olla	\$7
_____	Orange Peel Caf? De Olla	\$7
_____	Chamomile Tea	\$5
_____	Green Tea	\$5
_____	Black Tea	\$5
_____	Espresso	\$6
_____	Double Espresso	\$7

EXTRAS

_____ **Catering Service Agreement**

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

\$0