

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: _____

Lemond Kitchen

SERVICE LEVELS

_____ **Set Up Service** **\$125**

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**** **\$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

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 \$0.00

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

SALAD BOX LUNCHES

_____ **Grilled Chicken Caesar Salad Box Lunch**

(10 Minimum) Grilled chicken Caesar Salad served with chips and a cookie. **\$15.95**

\$16.95

Pecan Crusted Chicken with Mixed Greens Boxed Lunch

(10 Minimum) Pecan crusted chicken on a bed of mixed greens with Creole Vinaigrette dressing. Served with chips and a cookie.

Grilled Shrimp Salad Box Lunch

\$18.95

(10 Minimum) Grilled shrimp salad with citrus vinaigrette. Served with chips and a cookie.

Farmers Market Salad

\$13.95

Vegetarian Lettuce, black beans, corn, cucumbers, tomatoes, and chickpeas. Served with chips and a cookie.

ENTREES

Blackened Chicken Breast w/ Beurre Blanc

\$18.95

(30 Minimum) Blackened chicken breast with beurre blanc, creole green beans with julienne peppers & caramelized onions, and rice pilaf. Served with a salad and fresh bread.

\$18.95

Grilled Margarita Chicken Breast w/ Tequila Butter Sauce

(30 Minimum) Grilled margarita chicken breast with a tequila butter sauce, grilled medley of vegetables, and Spanish rice with Ancho Chile peppers. Served with a salad and fresh bread.

Herb Crusted Chicken Breast w/ Marsala Wine Sauce

\$19.95

(30 Minimum) Herb crusted chicken breast with marsala wine sauce, bouquet of garden vegetables, and penne pasta with alfredo sauce. Served with a salad and fresh bread.

Pecan Crusted Pork Loin Medallions

(30 Minimum) Pecan crusted pork loin medallions with creole Mustard sauce, medley of zucchini & squash, and wild rice pilaf. Served with a salad and fresh bread. **\$19.95**

Pan Seared Salmon with White Sauce **\$26.95**
(30 Minimum) Pan seared salmon with white sauce, grilled asparagus, and garlic mashed potatoes. Served with a salad and fresh bread.

Vegetarian Creole Jambalaya Pasta **\$20.95**
(5 Minimum) Penne pasta, chickpeas, peppers and spicy cream sauce (GF by Request).

Vegetarian Lasagna **\$24.95**
(Minimum 10) Zucchini, squash, pasta sauce and lasagna shells.

VEGETARIAN & VEGAN ENTREES

Vegetarian Creole Jambalaya Pasta **\$20.95**
(5 Minimum) Penne pasta, chickpeas, peppers and spicy cream sauce (GF by Request).

Vegetarian Lasagna **\$24.95**
(Minimum 10) Zucchini, squash, pasta sauce and lasagna shells.

Vegan Pasta Primavera **\$20.95**
Penne Pasta with zucchini, squash and olive oil.

Vegan Roasted Pepper Stuffed with Couscous **\$23.95**
(5 Minimum) (GF)

Vegan Lemon Pepper Pesto Pasta **\$24.95**
(5 Minimum) Lemon pepper fusilli pasta with fresh vegetables.

_____		\$20.95
Vegetarian Spinach and Artichoke Stuffed Portobello Mushroom		
(5 Minimum) (GF)		

BUFFETS

_____	Lemond Buffet	\$28.95
(10 Minimum) Grilled Margarita Chicken Breast with Tequila Butter Sauce (6 oz) and Burgundy Braised Beef Tips, with your choice of a vegetable and a starch. Served with a salad and fresh bread.		

DESSERTS

_____	Assorted Gourmet Cookies	\$1.95
An assortment of double chocolate chip and oatmeal and cranberry cookies.		
_____	Gourmet Cookies & Brownie Bites	\$2.95
_____	Louisiana Bread Pudding w/ Bourbon Sauce	\$5.95

BEVERAGES

_____	Bottled Water	\$2
_____	Assorted Soda	\$2
Served chilled.		
_____	Pure Life Iced Tea	\$4
Served chilled.		
_____	Cups, Ice, & Disposable Cooler	\$25
_____	Coffee Station	

(2 hour service, Per Person) Regular and decaf coffee with hot tea. Served with sweeteners and disposable cups. **\$4**

BAR PACKAGES

_____ **Wine & Beer** **\$16**

(2 Hour Service, Per Person) House red and whites, Bud Light, Corona, sparkling water, and assorted sodas. Served with cups and napkins.

_____ **Full Open Bar** **\$20**

(2 Hour Service, Per Person) Grey Goose, Tito's, Maker's Mark, Jack Daniels, Crown Royal, Seagram's 7, Glenlivet, Dewar's White Label Scotch, Tanqueray Gin, Don Julio, Jose Cuervo, House reds and

_____ **Non-Alcoholic Bar** **\$4**

(2 hour service, Per Person) Sparkling water, still water, coke, diet coke, and sprite.

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

_____ **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

_____ **Bartender** **\$160**

(4 Hour Service) Includes set up and breakdown. One Bartender required for every 50 guests.

<u> </u> Bar Runner	\$140
(4 Hour Service) Includes set up and breakdown. One Bar Runner required for every 50 guests.	