

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: _____

On the Geaux

SERVICE LEVELS

_____ **Set Up Service** **\$95**

Our staff will set-up with a buffet linen, chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then the staff person will return the same day to pick

_____ ****SPECIAL DIETARY ITEM**** **\$13.95**

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.

TO GEAUX BOX LUNCHES

_____ **House Jambalaya Box Lunch**

(MINIMUM 5) Chicken and andouille sausage family recipe with rice, green onion, saltine crackers and hot sauce. **\$13.95**

_____ Classic Gumbo Box Lunch \$13.95

(MINIMUM 5) Sausage and rotisserie chicken gumbo with white rice, green onion, saltine crackers and hot sauce.

_____ Vegan Sausage Poboy Box Lunch \$13.95

(MINIMUM 5) Fresh tomato, pickled onion, house made cajun ranch, served with white rice and creole beans.

_____ Boudin Poboy Box Lunch \$13.95

(MINIMUM 5) Fresh tomato, pickled onion, house made cajun ranch, served with white rice and creole beans.

_____ Blackened Catfish Poboy Box Lunch \$13.95

(MINIMUM 5) Fresh tomato, pickled onion, house made cajun ranch, served with white rice and creole beans.

_____ Crawfish Etouffee Box Lunch \$13.95

(MINIMUM 5) A classic served with rice, green onion, saltine crackers and hot sauce.

_____ Chicken Plate Box Lunch \$13.95

(MINIMUM 5) Country Fried Chicken thigh with rich collard greens, southern mac and cheese, and honey skillet cornbread. Served with saltine crackers and hot sauce.

_____ Beef Plate Box Lunch \$14.95

(MINIMUM 5) Slow braised beef cheek with rich collard greens, southern mac and cheese, and honey skillet cornbread. Served with saltine crackers and hot sauce.

_____ Combo Plate Box Lunch

(MINIMUM 5) Country Fried Chicken thigh and Slow Braised Beef Cheek with rich collard greens, southern mac and cheese, and honey skillet cornbread. Served with saltine crackers and

hot sauce. **\$15.95**

_____ Smothered Mac Plate Box Lunch **\$13.95**

(MINIMUM 5) Southern mac and cheese, creamed mushroom, caramelized onion, collard greens, honey skillet cornbread. Served with saltine crackers and hot sauce.

SALADS

_____ Wedge Salad - Entree **\$9.95**

(Per Person) Romaine lettuce with red onion, gorgonzola cheese, bacon, tomatoes and bleu cheese dressing.

BUFFETS

_____ Cajun Buffet **\$15.95**

(MINIMUM 10) Includes your choice of 1/2 poboy, Cajun stew, salad, white rice and creole beans. Served with mustard, cajun ranch, hot sauce, green onion and saltine crackers.

_____ Poboy Platter **\$16.95**

(10 minimum) Your choice of po-boy, served with chips and cookies. Choices include vegan sausage, boudin, blackened catfish and chicken. Topped with remoulade, shredded lettuce and tomatoes.

SIDES

_____ Side Classic Caesar Salad **\$4.95**

(MINIMUM 5)

_____ Side Cajun House Salad **\$4.95**

(MINIMUM 5)

_____ Seasonal Fruit Cup **\$4.95**

(MINIMUM 5)

_____ Fruit and Cheese Tray	\$59.95
(Serves 11 to 15) Swiss, cheddar & colby jack cheeses, served with grapes & seasonal berries.	

_____ Vegetable Crudite Tray	\$49.95
(Serves 11 to 15) Fresh sliced veggies, served with homemade ranch	

DESSERTS

_____ Mini Bundts	\$50
(Dozen)	

_____ Mini Cookies	\$19
(Dozen)	

_____ Mini Brownies	\$19
(Dozen)	

_____ Assorted Minis	\$24
(Dozen) Includes a chefs assortment of mini cannolis, mini cookies and mini brownies.	

_____ Mini Bundt Cake	\$4.5
(Each)	

BEVERAGES

_____ Fresh Squeezed Orange Juice Gallon	\$25.95
Includes 10 cups and straws	

_____ Artisan Apple Juice Gallon	\$25.95
Includes 10 cups and straws	

_____ Iced Tea Gallon	\$14.95
Includes 10 cups and straws, ice, sweeteners, lemon wedges	

_____ **Bottled Water** **\$1.95**

_____ **Assorted Sodas** **\$1.95**

_____ **Coffee (Gallon)** **\$25**

Includes cups, lids, stir sticks, creamers and sweeteners

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