

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: _____

Ragin Cajun

SERVICE LEVELS

_____ **Set Up Service** **\$75**

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

_____ **Complete Set Up and Breakdown** **\$100**

This includes tables cloths for the food and beverage station all the chaffing dishes and serving utensils needed for your event.

_____ ****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 not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your entree MUST be something on your order (i

PLATES AND UTENSILS

_____ **Set Ups** **\$1.1**

****Plates and utensils are NOT included with your order!**** (Per person) Includes plates, bowls, napkins, cutlery kits and serving ware.

APPETIZERS

_____ Shrimp & Crab Campechana (Half Gallon)	\$125
GLUTEN FREE Fresh tomatoes, onions, jalapeno, cilantro and chunks of gulf shrimp and fresh crab meat served with tortilla chips.	
_____ Appetizer Tray (16")	\$85
(Serves 25-30) Includes Boudin Balls, Jalapeno Cheddar Corn Nuggets, Meat Pies, Jalapeno Hush Puppies, and cilantro ranch for dipping	
_____ Fried Boudin Balls (Dozen)	\$20
Hot boudin links rolled into individual balls, battered and deep fried.	
_____ Hot Boudin (6 inch)	\$6.99
A Lafayette, Louisiana tradition! Served boiled with onion and pickles.	
_____ Mini Beef Sliders (Dozen)	\$45
(2 DOZEN MINIMUM) Served with provolone cheese on a silver dollar roll.	
_____ Chicken Tender Tray (12 inch)	\$95
(Serves 10-15) Seasoned chicken tenders succulently fried with your choice of dipping sauce.	
_____ Chicken Tender Tray (16 inch)	\$155
(Serves 25-30) Seasoned chicken tenders succulently fried with your choice of dipping sauce.	
_____ Grilled Shrimp Skewer (Each)	\$8
GLUTEN FREE 3 shrimp on a skewer.	
_____ Grilled Veggie Skewer (Each)	\$6
GLUTEN FREE	

<u> </u> Grilled Chicken Skewer (Each)	\$8
GLUTEN FREE	
<u> </u> Fresh Veggie Tray (12 inch)	\$40
(Serves 10-15) **GLUTEN FREE** Served with cauliflower florets, baby carrots, mushrooms, broccoli, cucumbers, cherry tomatoes and your choice of dipping sauce	
<u> </u> Seasonal Fruit Tray (12")	\$65
Gluten Free (Serves 10-15) Cool, fresh seasonal fruit served with a tasty fruit dip.	
<u> </u> Seasonal Fruit Tray (16")	\$100
Gluten Free (Serves 25-30) Cool, fresh seasonal fruit served with a tasty fruit dip.	
<u> </u> Assorted Fried Seafood Tray (16")	\$225
(Serves 25-30) Delicately battered and lightly fried shrimp, catfish, oysters and crawfish tails. Served with our signature red sauce.	
<u> </u> Mini Muffulotta Tray (Dozen)	\$50
2 Dozen Minimum 2 inch round Italian sandwiches with Genoa salami, imported deli ham, Italian cheeses and Mandolas olive spread mix.	
<u> </u> Jumbo Chicken Wings (6)	\$11.25
Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.	
<u> </u> Jumbo Chicken Wings (12)	\$19.25
Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.	
<u> </u> Jumbo Chicken Wings (60)	\$125
Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.	

_____ **Jumbo Chicken Wings (80)** **\$175**

Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing and celery sticks.

SALADS

_____ **Side Salad** **\$5.15**

****GLUTEN FREE**** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots with your choice of dressing.

_____ **House Salad (Entree)** **\$9.15**

****GLUTEN FREE**** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of dressing.

_____ **House Salad Tray (12")** **\$35**

(Serves 10-15) ****GLUTEN FREE**** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of 2 dressings.

_____ **House Salad Tray (16")** **\$65**

(Serves 25-30) ****GLUTEN FREE**** Spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of 2 dressings.

_____ **Mandolas Caesar Salad (Entree)** **\$9.15**

Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese.

_____ **Mandolas Caesar Salad Tray (12")** **\$35**

(Serves 10-15) Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese.

_____ **Mandolas Caesar Salad Tray (16")**

(Serves 25-30) Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh

parmesan cheese. **\$65**

_____ Grilled Shrimp Salad (Entree) **\$17.25**

****GLUTEN FREE**** 6 Texas gulf coast shrimp, spring mix lettuce, tomatoes, red onions, cucumbers and carrots served with you choice of dressing.

_____ French Quarter Chicken Cobb Salad Tray (12") **\$85**

(Serves 10-15) Pan-seared chicken, smoked bacon, hard-boiled egg, cheddar cheese, Artisan lettuce, grape tomatoes, red onions and cucumbers served with a chipotle ranch dressing.

_____ French Quarter Chicken Cobb Salad Tray (16") **\$135**

(Serves 20-30) Pan-seared chicken, smoked bacon, hard-boiled egg, cheddar cheese, Artisan lettuce, grape tomatoes, red onions and cucumbers served with a chipotle ranch dressing.

_____ Mandolas Caesar Salad (Side) **\$5.15**

Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese.

_____ Fried Oyster Caesar Salad (Entree) **\$20.25**

Chopped romaine lettuce and homemade croutons tossed in a creamy Caesar dressing with fresh parmesan cheese and fried oysters.

_____ Buffalo Crawfish Salad (Entree) **\$18.25**

Fried crawfish tails tossed in homemade Buffalo sauce, romaine lettuce and sweet roasted corn, served with bleu cheese or ranch dressing.

_____ Fried Crawfish Salad (Entree) **\$17.25**

Fried crawfish tails, artisan lettuce and parmesan cheese, served with Creole mustard dressing

PACKAGES

<u> </u> RC Favorite Package (Small)	\$335
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(Serves 10-15) House salad with choice of 2 dressings, fried catfish tray, fried shrimp tray, chicken and sausage jambalaya, red beans and rice with sausage, jalapeno hush puppies, homemade tartar

<u> </u> RC Favorite Package (Large)	\$650
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(Serves 20-25) House salad with choice of 2 dressings, fried catfish tray, fried shrimp tray, chicken and sausage jambalaya, red beans and rice with sausage, jalapeno hush puppies, homemade tartar

<u> </u> Grill Package (Small)	\$260
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(Serves 10-15) This package includes 12" house salad tray with choice of 2 dressings, 10 - 4 ounce grilled mahi mahi filets, 8 ounce homemade remoulade sauce, 10 - 4 ounce grilled chicken breasts,

<u> </u> Grill Package (Large)	\$450
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(Serves 20-25) This package includes 16" tray house salad with choice of 2 dressings, 20 - 4 oz. grilled mahi mahi filets, 16 ounces homemade remoulade sauce, 15 - 4 oz. grilled chicken breasts, fu

<u> </u> Bayou Package (Small)	\$185
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(Serves 10-15) Mandolas Caesar salad and your choice of two bayou dishes, served with your choice of cornbread, and warm peach cobbler.

<u> </u> Bayou Package (Large)	\$370
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(Serves 20-25) Mandolas Caesar salad and your choice of two bayou dishes, served with your choice of cornbread, and warm peach cobbler.

<u> </u> Shrimp Medley Package (Small)	
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(Serves 10-15) House salad with choice of 2 dressings, boiled, fried and grilled shrimp, red beans and rice, homemade tartar sauce, homemade remoulade, red sauce, boiled new potatoes, corn on the c **\$330**

_____ Shrimp Medley Package (Large) \$575

(Serves 20-25) House salad with choice of 2 dressings, boiled, fried and grilled shrimp, red beans and rice, homemade tartar sauce, homemade remoulade, red sauce, boiled new potatoes, corn on the c

_____ Assorted 4" Seafood Po-Boy Package (Small) \$175

(Serves 10-15) Assorted 4 inch seafood po-boy tray with red beans and rice with sausage, Zapp's potato chips, RC cookies, and RC brownies.

_____ Assorted 4" Seafood Po-Boy Package (Large) \$290

(Serves 20-25) Assorted 4 inch seafood po-boy tray with red beans and rice with sausage, Zapp's potato chips, RC cookies, and RC brownies.

_____ Assorted 4" Deli Po-Boy Package (Small) \$160

(Serves 10-15) Assorted 4 inch Deli po-boy tray with red beans and rice with sausage, Zapp's potato chips, RC cookies, and RC brownies.

_____ Assorted 4" Deli Po-Boy Package (Large) \$270

(Serves 20-25) Assorted 4 inch Deli po-boy tray with red beans and rice with sausage, Zapp's potato chips, RC cookies, and RC brownies.

SEAFOOD PLATTERS

_____ Boiled Spicy Shrimp (12 inch tray) \$85

(Serves 10-15) ****GLUTEN FREE**** Spicy boiled shrimp cooked in our famous boil and served with remoulade sauce.

_____ **Shrimp Brochette (100)** **\$375**

****GLUTEN FREE**** Gulf shrimp wrapped in bacon and stuffed with provolone cheese and fresh jalapeno. Served with our famous Ragin Cajun remoulade, red sauce, or tartar sauce.

_____ **Louisiana Fried Crawfish Tails (12 Inch)** **\$135**

(Serves 10-15) Seasoned Louisiana crawfish tails, lightly fried and served with our Ragin Cajun Red Sauce.

_____ **Louisiana Fried Crawfish Tails (16 Inch)** **\$255**

(Serves 20-25) Seasoned Louisiana crawfish tails, lightly fried and served with our Ragin Cajun Red Sauce

_____ **Fried Mississippi Domestic Catfish Filets (2 - 7 oz)** **\$22.25**

Served with fries and hush puppies

_____ **Gulf Coast Fried Shrimp (Half Pan)** **\$90**

(Serves 10-15) Served with Ragin Cajun red sauce and homemade tartar sauce.

_____ **Gulf Coast Fried Shrimp (Full Pan)** **\$155**

(Serves 20-25) Served with Ragin Cajun red sauce and homemade tartar sauce.

_____ **Shrimp Medley Tray (16 Inch)** **\$145**

(Serves 20-25) Grilled, fried, and boiled shrimp, served with Ragin Cajun red sauce.

_____ **Gulf Coast Fried Shrimp (One Dozen)** **\$17.25**

Served with fries and hush puppies

FROM THE BAYOU

_____ **Chicken & Sausage Gumbo (Cup) Client Favorite!** **\$7.15**

Pan-braised chicken and sausage with fresh veggies in a rich dark roux, served over rice.

_____ **Chicken & Sausage Gumbo (Bowl) Client Favorite!** **\$11.25**
Pan-braised chicken and sausage with fresh veggies in a rich dark roux, served over rice.

_____ **Chicken & Sausage Gumbo (Half Gallon) Client Favorite!** **\$40**
(Serves 8) Pan-braised chicken and sausage with fresh veggies in a rich dark roux. served over rice.

_____ **Chicken & Sausage Gumbo (Gallon) Client Favorite!** **\$65**
(Serves 15) Pan-braised chicken and sausage with fresh veggies in a rich dark roux. served over rice.

_____ **Shrimp & Crab Gumbo (Cup)** **\$9.15**
Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

_____ **Shrimp & Crab Gumbo (Bowl)** **\$13.15**
Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

_____ **Shrimp & Crab Gumbo (Half Gallon)** **\$55**
(Serves 8) Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

_____ **Shrimp & Crab Gumbo (Gallon)** **\$100**
(Serves 15) Fresh gulf coast shrimp and lump crabmeat with fresh veggies in a rich dark roux, served over rice.

_____ **Red Beans & Rice with Sausage (Cup) Client Favorite!** **\$6.15**
****GLUTEN FREE**** Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side.

_____ **Red Beans & Rice with Sausage (Bowl) Client Favorite!**

****GLUTEN FREE**** Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side. **\$10.15**

\$30

Red Beans & Rice with Sausage (Half Gallon) Client Favorite!

****GLUTEN FREE**** Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side.

\$55

Red Beans & Rice with Sausage (Gallon) Client Favorite!

****GLUTEN FREE**** Red beans cooked Acadian style, served with shredded cheese and chopped white onions on the side.

Crawfish Etouffee (Cup)

\$10.15

Crawfish smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth served with rice.

Crawfish Etoufee (Bowl)

\$16.25

Crawfish smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth served with rice.

Crawfish Etouffee (Half Gallon)

\$55

(Serves 10) Crawfish smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth served with rice.

Crawfish Etouffee (Gallon)

\$90

(Serves 20) Crawfish smothered with blonde roux, onions, bell peppers, celery and tomato sauce in a rich seafood broth served with rice.

Chicken & Sausage Jambalaya (Cup)

Smoke sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce and served

with rice. **\$7.15**

_____ Chicken & Sausage Jambalaya (Bowl) **\$10.25**

Smoke sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce and served with rice.

_____ Chicken & Sausage Jambalaya (Half Gallon) **\$40**

(Serves 10) Smoke sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce and served with rice.

_____ Chicken & Sausage Jambalaya (Gallon) **\$65**

(Serves 17-20) Smoke sausage and pan braised chicken with vegetables and creole spices, simmered in flavorful tomato sauce and served with rice.

_____ Shrimp Creole (2 Gallons) **\$140**

(Serves 25)

_____ Shrimp and Grits with Andouille Sausage (2 Gallons) **\$275**

(Serves 25)

PASTA AND CHICKEN

_____ Penne Pasta with Grilled Chicken (Half Pan) **\$95**

(Serves 8-10) Penne pasta, grilled chicken and your choice of homemade sauce.

_____ Penne Pasta with Grilled Chicken (Full Pan) **\$185**

(Serves 20-25) Penne pasta, grilled chicken and your choice of homemade sauce.

_____ Seafood Lafourche (Half Pan) **\$135**

(Serves 8-10) Penne pasta with sauteed gulf coast shrimp and crawfish tails, slow roasted tomatoes, spring peas in housemade alfredo sauce, garnished with lump crabmeat.

_____ **Mandolas Spaghetti & Meatballs (Half Pan)** **\$65**
(Serves 8-10)

_____ **Mandolas Spaghetti & Meatballs (Full Pan)** **\$130**
(Serves 15-20)

_____ **Seafood Lafourche (Full Pan)** **\$260**
(Serves 15-20) Penne pasta with sauteed gulf coast shrimp, crawfish tails, sun-dried tomatoes and spring peas in our homemade Alfredo sauce, garnished with lump crab meat

_____ **Veggie Penne Pasta (Half Pan)** **\$50**
(Serves 8-10) Penne pasta with broccoli, spring peas, sun-dried tomatoes and Rosa sauce.

_____ **Veggie Penne Pasta (Full Pan)** **\$95**
(Serves 15-20) Penne pasta with broccoli, spring peas, sun-dried tomatoes and Rosa sauce

A LA CARTE

_____ **Shrimp Brochette (Each)** **\$3.75**
Jumbo gulf coast shrimp wrapped in bacon, stuffed with provolone cheese and fresh jalapenos.

_____ **Louisiana Fried Crawfish Tails** **\$14.25**
A quarter pound of seasoned tails lightly fried, served with Ragin Cajun red sauce.

_____ **Boiled Spicy Shrimp - Peeled (Pound)** **\$36**
GLUTEN FREE Served with our Famous Ragin Cajun Remoulade.

_____ **Grilled Salmon Filets (Each)** **\$14.15**
GLUTEN FREE 7 ounce filets.

_____ **Grilled Mahi Filets (Each)** **\$14.15**

*72 HOUR NOTICE ** **GLUTEN FREE** 6 ounce filets.

_____ **Boiled Spicy Shrimp - Peeled (5 pounds)** **\$100**

GLUTEN FREE Served with our Famous Ragin Cajun Remoulade.

_____ **Gulf Coast Fried Shrimp (Pound)** **\$28.99**

(1 pound is 33 shrimp) Served with Ragin Cajun red sauce.

_____ **Fried Mississippi Domestic Catfish Filets (Each) Client Favorite!** **\$4.49**

4 oz. filets

_____ **Louisiana Boiled Crawfish (Per Pound)** **\$0**

CONTACT YOUR C3 REP FOR PRICING

_____ **Grilled Gulf Coast Shrimp (21/25 Per Pound)** **\$16**

Seasoned in 7 spices served with our signature remoulade.

_____ **Grilled Gulf Coast Shrimp (16/20 Per Pound)** **\$26**

Seasoned in 7 spices served with our signature remoulade.

_____ **Chicken Breast** **\$6.99**

(6 ounce filets) **Choose grilled for a gluten free dish!!**

SIDES

_____ **Creamy Coleslaw (Each)** **\$3.99**

_____ **Creamy Coleslaw (Half Gallon)** **\$34**

_____ **Creamy Coleslaw (Gallon)** **\$68**

_____ Dirty Rice (Half Gallon)	\$40
_____ Sauteed Vegetables (Half Pan) (Serves 15-20)	\$35
_____ Sauteed Vegetables (Full Pan) (Serves 35-40)	\$65
_____ Boiled New Potatoes (Half Pan) (Serves 15-20)	\$18
_____ Boiled New Potatoes (Full Pan) (Serves 35-40)	\$35
_____ Sweet Cornett (Half Pan) (Serves 15-20)	\$23
_____ Sweet Cornett (Full Pan) (Serves 35-40)	\$45
_____ Hush Puppies (Half Pan) (Serves 15-20)	\$40
_____ Hush Puppies (Full Pan) (Serves 35-40)	\$80
_____ French Bread Served with butter.	\$1.29
_____ Cornbread (Half Pan)	\$23
_____ Cornbread (Full Pan)	\$45
_____ French Fries (Half Pan) (Serves 15-20)	\$35

_____ **Vegetarian Red Beans & Rice (Gallon)** **\$55**

_____ **Rosemary Potatoes (Full Pan)** **\$45**

(Serves 35-40)

_____ **French Fries (Full Pan)** **\$65**

(Serves 35-40)

DESSERTS

_____ **Pralines (Dozen)** **\$40**

****48 HOUR NOTICE REQUIRED**** (2 dozen minimum)

_____ **Peach Cobbler (Half Pan)** **\$40**

(Serves 15)

_____ **Bread Pudding (Each)** **\$8.15**

Our homemade bread pudding with rum sauce.

_____ **Bread Pudding (Half Pan)** **\$38**

(Serves 24) Our homemade bread pudding with rum sauce.

_____ **Bread Pudding (Full Pan)** **\$72**

(Serves 48) Our homemade bread pudding with rum sauce.

_____ **Southern Pecan Pie (Each)** **\$6.99**

_____ **Southern Pecan Pie (Whole)** **\$28**

(Serves 12)

_____ **King Cake (1 Pound)** **\$0**

****48 HOUR NOTICE REQUIRED**** (Serves 10) Your choice of cake filling. *****CONTACT YOUR C3 CONCIERGE FOR PRICING*****

_____ King Cake (2 Pounds)	\$0
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(SERVES 20) **48 HOUR NOTICED REQUIRED** Filled with your choice of Cream Cheese, Cherry, Apple, Pineapple, or Blueberry. ***CONTACT YOUR C3 CONCIERGE FOR PRICING***

_____ RC Cookies (Dozen)	\$25
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_____ RC Brownies (Dozen)	\$27
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_____ Peach Cobbler (Full Pan)	\$75
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(Serves 30)

BEVERAGES

_____ Iced Tea (Gallon)	\$10
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Includes cups, sweetener and lemons. Ice available upon request.

_____ Lemonade (Gallon)	\$10
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Includes cups, sweetener and lemons. Ice available upon request.

_____ Pepsi	\$2
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12 oz can

_____ Diet Pepsi	\$2
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12 oz can

_____ Bottled Water	\$2
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_____ Bag of Ice and 10 Cups	\$4.29
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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

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