

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 - Reception

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

_____ **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

PLATES AND UTENSILS

_____ **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

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

APPETIZERS

_____ **Shrimp & Crab Campechana (Half gallon)** **\$125**

(SERVES 10) Fresh tomatoes, onions, jalapeno, cilantro and chunks of Gulf shrimp and fresh crab meat served with tortilla chips.

_____ **Shrimp & Crab Campechana (gallon)** **\$145**

(SERVES 20) Fresh tomatoes, onions, jalapeno, cilantro and chunks of Gulf shrimp and fresh crab meat served with tortilla chips.

_____ Boiled Spicy Shrimp One Pound Tray, Peeled	\$36
By the pound. Served with our Famous Ragin Cajun Remoulade.	
_____ Boiled Spicy Shrimp Five Pound Tray, Peeled	\$115
By the pound. Served with our Famous Ragin Cajun Remoulade.	
_____ Fried Boudin Balls (Dozen)	\$20
Hot Boudin Links rolled into individual balls, battered and deep fried.	
_____ Louisiana Fried Crawfish Tails	\$14.25
A quarter pound of seasoned tails lightly fried.	
_____ Hot Boudin (6 Inch)	\$6.99
A Lafayette, La tradition, this link is served boiled with onion & pickles.	
_____ Sausage Links (each)	\$2.79
4 inch sausage links.	
_____ Chicken Skewer (each)	\$8
_____ Ribeye Skewer (each)	\$13
_____ Shrimp Skewer (each)	\$8
4 large shrimp on a skewer.	
_____ Veggie Skewer (each)	\$6
Grilled cherry tomatoes, red and yellow bell peppers, onion, and mushrooms in a light cajun seasoning.	
_____ Tomato Caprese Skewers	\$3.75
(Seasonal - 24 Hour Notice) Caprese tomatoes, Buffalo mozzarella and fresh basil	

<u> </u> Mini Meatballs with Red Gravy (full pan)	\$175
(Serves 30) Mini Meatballs per tray	
<u> </u> Shrimp Brochette (each)	\$3.75
(25 MINIMUM) Gulf shrimp wrapped in smoked bacon, stuffed with provolone cheese and fresh Jalapeno. Served with our famous Ragin Cajun remoulade.	
<u> </u> Mini Beef Sliders (per dozen)	\$45
(2 DOZEN MINIMUM) Served by the dozen, with cheddar on a silver dollar roll. Provolone cheese available upon request.	
<u> </u> Louisiana Meat Pies (each)	\$2.25
(MINIMUM 20) Pastry dough stuffed with seasoned ground beef & served with cilantro ranch dressing.	
<u> </u> Dirty Rice (Gallon)	\$70
(SERVES APPROXIMATELY 25)	
<u> </u> Homemade Coleslaw (gallon)	\$55
<u> </u> Sweet Cornette (half pan)	\$23
(SERVES 18 to 20)	
<u> </u> Jumbo Chicken Wings (6)	\$11.25
Tossed in spicy wing sauce & served with your choice of dressing.	
<u> </u> Jumbo Chicken Wings (40)	\$90
Tossed in spicy wing sauce & served with your choice of dressing.	
<u> </u> Jumbo Chicken Wings (60)	\$125
Tossed in our homemade buffalo sauce, served with your choice of ranch or bleu cheese dressing with celery sticks.	

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

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

_____ **French Bread (24ct)** **\$30**

24 pieces of French bread.

_____ **Cornbread (full pan)** **\$45**

(SERVES 24 to 32) Choose from: 24 big pieces, or 48 smaller pieces.

APPETIZER TRAYS

_____ **Appetizer Tray (16")** **\$85**

(SERVES 15) Served with Boudin Balls, Jalapeno Cheddar Corn Nuggets, Meat Pies, Jalapeno Hush Puppies, and cilantro ranch for dipping

_____ **Assorted Fried Seafood Tray (16")** **\$225**

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

(SERVES 10 to 15) Artisan lettuce, tomatoes, red onions, cucumbers and carrots served with your choice of 2 dressings.

_____ **Fancy Meat & Cheese Tray (16")** **\$115**

(Serves 25-30 people) Genoa salami, imported deli ham and roast beef with assorted cheese: pepper jack, cheddar and provolone. Served with olives, marinated Cajun green beans and French bread

_____ **Hot Boudin Link or Sausage Tray (12")** **\$50**

(SERVES 10 to 15) Our Louisiana link, boiled and sliced. Served with onion & pickles.

_____ **Hot Boudin Link or Sausage Tray (16")**

(SERVES 20 TO 25) Our Louisiana link, boiled and sliced.
Served with onion & pickles. **\$90**

Boudin Combo Tray (16") **\$80**

(SERVES 25 to 30) Boudin both ways! Boiled & fried. Served with onion & pickle.

Fried Crawfish Tray (12") **\$135**

(SERVES 10 to 15) Seasoned Louisiana crawfish tails, lightly fried & served with our Ragin Cajun Red Sauce.

Fried Crawfish Tray (16") **\$235**

(SERVES 25 to 30) Seasoned Louisiana crawfish tails, lightly fried & served with our Ragin Cajun Red Sauce.

Fried Catfish Nuggets Tray (12") **\$80**

(SERVES 10 to 15) Catfish filets sliced into nuggets. Delicately battered & succulently fried. Served with our famous Ragin Cajun Red Sauce & Homemade Tartar Sauce.

Fried Catfish Nugget Tray (16") **\$155**

(SERVES 20 to 25) Catfish filets sliced into nuggets. Delicately battered & succulently fried. Served with our famous Ragin Cajun Red Sauce & Homemade Tartar Sauce.

Chicken Tender Tray (12") **\$95**

(SERVES 10 to 15) Seasoned chicken tenders succulently fried. Served with your choice of dip. Choose from: Ranch, Honey Mustard or BBQ.

Chicken Tender Tray (16") **\$155**

(SERVES 25 to 30) Seasoned chicken tenders succulently fried with your choice of dressing. Served with your choice of dip.

Mini Muffalotta Tray (Dozen)

(2 DOZEN MINIMUM) 2 inch round Italian sandwiches with Genoa salami, imported deli ham, Italian cheeses & Mandola's

olive spread mix. **\$50**

 Boiled Spicy Shrimp Tray (12") **\$85**

****GLUTEN FREE**** spicy boiled shrimp cooked in our famous
boil and served with remoulade sauce.

 Blue Crab Fritter Tray (12") **\$65**

Texas gulf coast lump blue crab, Cajun spices and breading.
Fried golden brown and served with homemade tartar sauce.

 Blue Crab Fritter Tray (16") **\$125**

Texas gulf coast lump blue crab, Cajun spices and breading.
Fried golden brown and served with homemade tartar sauce

 Seasonal Fruit Tray (16") **\$100**

 Seasonal Fruit Tray (12") **\$65**

(SERVES 10 to 15) Cool, fresh seasonal fruit served with a
tasty fruit dip.

 Fresh Veggie Tray (16") **\$70**

(SERVES 25 to 30) Served with celery sticks, julienne carrots,
olives, broccoli, cucumber and grape tomatoes with a
homemade vegetable dip.

 Fresh Veggie Tray (12") **\$40**

(SERVES 10 to 15) Served with celery sticks, julienne carrots,
olives, broccoli, cucumber and grape tomatoes with a
homemade vegetable dip.

CAJUN

 Ragin Cajun Crawfish Boil **\$0**

Market Price per person. Custom Priced Full Service Event.
Pricing will be provided when quote has been requested. Place
the number of people you are hosting and we will get with you
to answer any

_____ **Mardi Gras Shrimp Boil** **\$0**

(1/2 lb per person) Market. Custom Priced Full Service Event.
Pricing will be provided when quote has been requested. Place
the number of people you are hosting and we will get with you
to answer

TEXAS BBQ

_____ **BBQ Plate - 2 Meat** **\$20**

(Per person // 25 MINIMUM) Your choice of 2 meats served
with your choice of bread along with pickles, onions, BBQ
sauce and your choice of 2 sides.

_____ **BBQ Plate - 3 Meat** **\$23**

(Per person // 25 MINIMUM) Slow smoked brisket, chicken and
sausage, served with your choice of bread along with pickles,
onions, BBQ sauce and your choice of 2 sides.

_____ **BBQ Sauce (Quart)** **\$10**

_____ **BBQ Sauce (Half Gallon)** **\$20**

TEX MEX

_____ **Fajitas** **\$25**

(Per person) Tender marinated grilled beef and chicken fajitas
(6 oz. per person), Mexican rice and beans a la charra, served
with homemade pico de gallo, sour cream and cheddar cheese
with your ch

DESSERT

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

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

_____ **Peach Cobbler (half pan)**

(SERVES 10 to 15)	\$40
Mamas Bread Pudding	\$3.49
A lunch portion serving of our homemade bread pudding with rum sauce.	
Mamas Bread Pudding (half pan)	\$38
(SERVES UP TO 24 LUNCH SIZE PORTIONS) Our homemade bread pudding with rum sauce.	
Mamas Bread Pudding (full pan)	\$72
(SERVES UP TO 48 LUNCH SIZE PORTIONS) Our homemade bread pudding with rum sauce.	
Southern Pecan Pie (whole)	\$28
12 pre-sliced pieces.	
King Cake (pound)	\$0
(SERVES 10) **48 HOUR NOTICED REQUIRED** Filled with your choice of Cream Cheese, Cherry, Apple, Pineapple, or Blueberry. ***CONTACT YOUR C3 CONCIERGE FOR PRICING***	
King Cake (2 pounds)	\$0
(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 Brownies	\$27
(1 dozen)	
RC Cookies	\$25
(1 dozen) Choice of Hershey's Chocolate Chip or Reese's Peanut Butter	
Peach Cobbler (full pan)	\$75

BEVERAGES

_____ **Iced Tea (gallon)** **\$10**

Served with 10 Cups, ice, sweetener and lemons.

_____ **Lemonade (gallon)** **\$10**

Served with 10 cups, ice, and lemons.

_____ **Pepsi** **\$2**

12 oz. can

_____ **Diet Pepsi** **\$2**

12 oz. can

_____ **Bottled Water** **\$2**

_____ **Pony Keg** **\$145**

(includes tap, tub, cups, & ice)

_____ **Build Your Own Bar** **\$0**

BAR INCLUDES PREMIUM: White wine, Vodka, Rum, Tequila, Bottle water, Coke, Diet Coke, 7up, and all mixers (tonic, club soda, Marg mix, Cranberry, OJ, etc). Clear / disposable glassware included. 3