

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: _____

The Bougainvilleas - American

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.

APPETIZERS

_____ **Fruit & Cheese Display**

(10 minimum) Assorted seasonal fruits and cheeses, served with pita bread. **\$4**

_____ **Coconut Shrimp with Mango Habanero Sauce** **\$3**
(20 minimum)

_____ **Buffalo Chicken Bites** **\$2.75**
(20 minimum) Your choice of hot or sweet chili, served with a ranch dipping sauce.

_____ **Reuben Eggrolls** **\$3**
(20 minimum)

_____ **Grilled Veggie Sliders** **\$3**
(20 minimum)

SALAD ENTREES

_____ **House Salad (Entree)** **\$8**
Spring mix, tomatoes, cucumbers, red onion, bell pepper. Served with your choice of dressing on the side.

_____ **Caesar Salad (Entree)** **\$8**
Served with homemade dressing.

_____ **Greek Salad (Entree)** **\$8**
Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives. Served with a homemade balsamic vinaigrette dressing.

_____ **Southwest Salad (Entree)** **\$8**
Mixed greens, diced tomatoes, roasted corn, black beans, cilantro, avocado, topped with queso fresco and served with a creamy southwest dressing.

_____ **Black Bean Quinoa Salad (Entree)**

Healthy and delicious loaded with vegetables. \$8

_____ **Insalata Caprese (Entree)** \$8

Perfectly ripe diced tomatoes mixed with fresh mozzarella and slices of red onion with a little shredded basil.

SALADS PANS

_____ **Fall Salad (Half Pan)** \$30

(Serves 8-10) Apple fennel salad with orange vinaigrette.

_____ **House Salad (Half Pan)** \$27

(Serves 8-10) Spring mix, tomatoes, cucumbers, red onion, bell pepper. Served with your choice of dressing on the side.

_____ **Caesar Salad (Half Pan)** \$27

(Serves 8-10)

_____ **Greek Salad (Half Pan)** \$27

(Serves 8-10) Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives. Served with a homemade balsamic vinaigrette dressing.

_____ **Southwest Salad (Half Pan)** \$27

(Serves 8-10) Mixed greens, diced tomatoes, roasted corn, black beans, cilantro, avocado, topped with queso fresco and served with a creamy southwest dressing.

_____ **Black Bean Quinoa Salad (Half Pan)** \$30

(Serves 8-10) Healthy and delicious loaded with vegetables.

_____ **Insalata Caprese (Half Pan)** \$35

(Serves 8-10) Perfectly ripe diced tomatoes mixed with fresh mozzarella and slices of red onion with a little shredded basil.

BOX ENTREES

_____ **Tuesday Daily Special Box Lunch** **\$14.95**

(5 Minimum) Roasted chicken with sun-dried tomato sauce, served with a Caesar salad, green beans, garlic roasted potatoes and a dinner roll.

_____ **Wednesday Daily Special Box Lunch** **\$14.95**

(5 Minimum) Hamburger steak with country gravy, served with a house salad, mashed potatoes, mixed vegetables and a dinner roll.

_____ **Thursday Daily Special Box Lunch** **\$18.95**

(5 Minimum) Panko crusted salmon, served with a Greek salad, asparagus, roasted new potatoes and a dinner roll.

_____ **Friday Daily Special Box Lunch** **\$16.95**

(5 Minimum) Stuffed giant meatballs with vodka tomato sauce, served with a mixed green salad with ranch dressing, angel hair pasta, broccoli and garlic bread.

_____ **Saturday Daily Special Box Lunch** **\$16.95**

(5 Minimum) Hawaiian teriyaki chicken breasts, served with a mango arugula salad with vinaigrette dressing, rice pilaf, green beans and a Hawaiian sweet roll.

_____ **Vegetarian Box Lunch (Any Day)** **\$14.95**

(5 Minimum) Leek and blue cheese quiche.

CHICKEN ENTREES

_____ **Rosemary Chicken** **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with seasoned green beans and rice pilaf.

_____ **Marinated Creole Grilled Chicken** **\$10.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with creole veggies and red beans and rice

Lemon Garlic & Herb Chicken **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with baby carrots and caramelized sweet potatoes.

 Citrus Glazed Chicken **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with rice pilaf and sauteed vegetables.

 Chicken Fried Chicken **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with mashed potatoes and green beans.

 Andouille Chicken **\$10.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with fried okra and dirty rice

 Chicken Poblano **\$10.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with Mexican rice, refried beans or charro beans, pico de gallo and guacamole.

 Chicken Parmesan **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Lightly breaded chicken breast baked with fresh marinara and cheeses. Served with rice pilaf and green beans.

 Pecan Crusted Chicken **\$10.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Pecan crusted chicken topped with a roasted red pepper cream sauce, served with garlic mashed potatoes and asparagus.

BEEF AND PORK ENTREES

 Salisbury Steak **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with seasoned green beans and mashed potatoes.

_____ **Old Fashion Meatloaf** **\$10**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with garlic vegetables and roasted rosemary potatoes.

_____ **Hawaiian Beef Medallions** **\$13.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with sauteed green beans and risotto.

_____ **Maple Glazed Pork Tenderloin** **\$10.5**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with green bean almandine and rice pilaf.

SEAFOOD ENTREES

_____ **Shrimp Etouffee** **\$11.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with black eyed peas and dirty rice.

_____ **Crawfish Etouffee** **\$11.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with collard greens and red beans and rice.

_____ **Blackened Tilapia with White Shrimp Sauce** **\$11.95**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with creole veggies and dirty rice.

_____ **Sante Fe Salmon** **\$15**

****48 HOUR NOTICE REQUIRED**** (5 minimum) Served with Mexican rice and zucchini.

SIDES

_____ **Mixed Veggies** **\$2**

(10 minimum)

_____ **Green Bean Almandine**

(10 minimum)	\$2
_____ Brussels Sprouts (10 minimum)	\$2
_____ Sauteed Green Beans (10 minimum)	\$2
_____ Grilled Asparagus (10 minimum)	\$2
_____ Collard Greens (10 minimum)	\$2
_____ Glazed Carrots (10 minimum)	\$2
_____ Mashed Cauliflower (10 minimum)	\$2
_____ Green Peas (10 minimum)	\$2
_____ Sauteed Mushrooms (10 minimum)	\$2
_____ Baby Carrots (10 minimum)	\$2
_____ Grits (10 minimum)	\$2
_____ Steamed Broccoli (10 minimum)	\$2

_____ Roasted Seasonal Veggies (10 minimum)	\$2
_____ Black Beans (10 minimum)	\$2
_____ Charro Beans (10 minimum)	\$2
_____ Refried Beans (10 minimum)	\$2
_____ Guacamole (10 minimum)	\$2
_____ Pico De Gallo (10 minimum)	\$2
_____ Plantains (10 minimum)	\$2
_____ Sweet Roasted Corn (10 minimum)	\$2
_____ Grilled Veggies (10 minimum)	\$2
_____ Cole Slaw (10 minimum)	\$2
_____ Yellow Rice (10 minimum)	\$2
_____ White Rice (10 minimum)	\$2

_____ Roasted Rosemary Potatoes (10 minimum)	\$2
_____ Risotto (10 minimum)	\$2
_____ Red Beans & Rice (10 minimum)	\$2
_____ Potato Salad (10 minimum)	\$2
_____ Mexican Rice (10 minimum)	\$2
_____ Mac & Cheese (10 minimum)	\$2
_____ Garlic Mashed Potatoes (10 minimum)	\$2
_____ Dirty Rice (10 minimum)	\$2
_____ Caramelized Sweet Potatoes (10 minimum)	\$2
_____ Angel Hair Pasta (10 minimum)	\$2
DESSERTS	
_____ Cookies	\$1.5
_____ Brownie	\$1.75

_____	Tres Leches	\$3
_____	Key Lime Mousse	\$4
_____	Chocolate Mousse	\$4

BEVERAGES

_____	Lemonade (Gallon)	\$12
	Includes cups and straws.	
_____	Iced Tea (Gallon)	\$12
	Includes cups, straws, and sweetener.	
_____	Coke (12 oz. can)	\$1.5
_____	Diet Coke (12 oz. can)	\$1.5
_____	Sprite (12 oz. can)	\$1.5
_____	Bottled Water	\$1.5

EXTRAS

_____	Service Fee	\$0
	(Required for all Staffed Events) A 5% service fee is added to all staffed events. The service fees covers all necessary equipment for your event.	
_____	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	

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