

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 - Reception

SERVICE LEVELS

_____ **Set Up Service** **\$150**

Two attendants will deliver and set up your food using buffet linen, nice platters, chaffing dishes and provide nice containers for your beverages. Then one attendant will return after your reception

_____ ****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

STATIONARY HORS D OEUVRES

_____ **Domestic Cheeses with Cracker Display** **\$4.5**

(50 minimum) Served with cheddar, swiss and pepper jack cubed and served with a variety of gourmet crackers.

_____ **Super Premium Assorted Cheese Tray** **\$10**

(50 minimum) Served with aged cheddar, swiss, pepper jack, Monterey jack, soft brie, goat cheese, cranberry and walnut cheese ball, walnuts, grapes and strawberries and gourmet crackers.

_____ **Vegetable Tray** **\$4.75**

_____ **Spinach and Artichoke Dip** **\$4.5**

(10 minimum) Served with fresh tortilla chips

_____ **Fruit Tray** **\$6**

(50 minimum) Includes apples, bananas, grapes, pineapple, honeydew, cantaloupe, watermelon and blueberries.

_____	Hummus	\$3
_____	Avocado Hummus	\$4
_____	Roasted Red Pepper Hummus	\$3.5
_____	Baba Ganoush (Eggplant Dip)	\$4
_____	Roasted Cauliflower Hummus	\$3.5
	Served with crispy pita chips.	
_____	Stuffed Jalapenos	\$3.25
_____	Spinach Hummus	\$3.5
_____	Cherry Tomato Marmalade Crostini	\$3
	(Each) Toasted crostini topped with savory cream cheese, sliced cherry tomatoes and a sweet orange marmalade.	

BEEF, PORK AND CHICKEN HORS D

_____	Sambousik	\$3.5
	Meat and pine nut pastry	
_____	Chicken Brochette	\$3
	Tender grilled chicken chunks wrapped in bacon and stuffed with mild jalapenos and Monterrey jack cheese	
_____	Grilled Pesto Chicken	\$3.5
	(Each) Grilled chicken on a skewer drizzled with pesto.	
_____	Braised Beef Short Rib Bites	\$4.5
	(Each) Served over a polenta cake.	
_____	Beef Sliders	\$4.5

_____	Brisket Slider	\$4.5
_____	Hawaiian Beef Skewers	\$4
_____	Beef Tenderloin with Potato Cakes	\$4.5
	(Each) Sliced beef tenderloin served over potato cake.	
_____	Boudin Balls	\$3
_____	Meat Kibbeh	\$4
_____	Meat Pies	\$3.5
_____	Meatballs (3)	\$3.95
	Choice of smoky bacon bourbon or marinara sauce.	
_____	Empanadas	\$3
	Your choice of beef, chicken, potato or vegetarian.	
_____	Ruben Eggrolls	\$3.75
_____	Mini Quesadillas	\$3.75
	(10 minimum) Your choice of beef, chicken or veggie.	
_____	Buffalo Chicken Bites	\$3
	Your choice of hot or sweet chili served with a ranch dipping sauce.	
_____	Chicken Satay with Spicy Peanut Sauce	\$3.5
_____	Cocktail Sandwiches	\$3
	Includes tuna salad, chicken salad, BLT, egg salad and salmon cucumber salad.	
_____	Chicken Skewers	\$3.5

_____	Chicken Mini Flautas	\$3
_____	Chicken Sliders	\$4.5
_____	Pork & Pineapple Eggrolls	\$3
_____	Pulled Pork & Slaw Sliders	\$4.5

SEAFOOD HORS D OEUVRES

_____	Coconut Shrimp with Mango Habanero Sauce	\$3.95
_____	Ceviche	\$4
_____	Cajun Shrimp with Sausage Skewers	\$4.5

VEGETARIAN HORS D OEUVRES

_____	Watermelon, Mint & Feta Cheese Skewers	\$3
_____	Tomato Caprese Skewers	\$3
	Marinated mozzarella ball, cherry tomatoes and fresh basil drizzled with a balsamic reduction.	
_____	Stuffed Mushrooms	\$2
	(Each) Stuffed with artichoke hearts, garlic and breadcrumbs.	
_____	Spinach Pies	\$3
_____	Grilled Veggie Sliders	\$3
_____	Poblano Cheese Mini Flautas	\$3

PAN SALADS

_____ **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.

_____ **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.

_____ **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.

_____ **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.

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

(Serves 8-10)

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

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

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
_____ Coffee (Gallon)	\$18
Served with cups, sweeteners, stirrers and creamer.	
_____ Hot Tea (Gallon)	\$20
Served with cups, sweeteners, stirrers and creamer.	

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	
_____ China, Glassware, Silverware and Linen Napkins	\$5
_____ ADD a China Coffee Cup, Saucer and Spoon	\$0.85
_____ Special Note on Consumption Bar Service Events	

A minimum of \$250 beer and wine sales is required by the caterer for a consumption style bar. **\$0**

_____ Service Fee **\$0**

(Required for all Staffed Events) A service fee is added to all staffed events. The service fees covers all necessary equipment for your event.

_____ 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 **\$150**

For up to 4 hours of service.

_____ Disposable Bar Set Up Fee - Per Person **\$1.75**

Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.