

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: _____

Yellow Rose Catering - Reception

SERVICE LEVELS

_____ **Set Up Service** **\$90**

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**** **\$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

_____ **Service Fee** **\$150**

****Required for all staffed events****

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.

COLD APPETIZERS

_____ **Cucumber Shooters (25)** **\$55**

Fresh sliced cucumber topped with cream cheese, smoked salmon, and dill.

_____ **Feta Watermelon Cubes (25)** **\$38**

Fresh cubed watermelon topped with cured prosciutto and a basil oil drizzle.

_____ **Individual Charcuterie Cups** **\$10**

(5 minimum) An assortment of artisan meats, cheeses, nuts, chocolate, and fruit.

_____ **Prosciutto Skewers (25)** **\$38**

Cubed cantaloupe topped with cured prosciutto, fresh mozzarella pearls, and drizzled with fresh pesto.

_____ **Avocado Crostini (25)** **\$45**

Freshly baked crostini topped with freshly made avocado mash and dusted with cotija cheese.

_____ **\$75**

_____ **Fried Prosciutto & Smoked Goat Cheese Crostini (25)**

Fried prosciutto laid across creamy goat cheese served on a freshly baked crostini and topped with balsamic reduction.

_____ **Prosciutto Wrapped Brie Bites (25)** **\$45**

Artisan cheese wrapped in thinly sliced prosciutto.

HOT APPETIZERS

_____ **Guacamole Shrimp Bites (25)** **\$72**

Fried crackers topped with freshly made guacamole and sauteed shrimp.

_____ **Meatballs (40)** **\$55**

Hand-mixed and rolled fresh beef meatballs.

_____ **Mini Beef Wellington (30)** **\$80**

Cubed beef tenderloin seared and placed inside a mixture of mushrooms and prosciutto, rolled tight in puff pastry, and baked until golden brown.

_____ **Bacon Wrapped Jalapenos (25)**

Fresh jalapeno sliced and filled with cream cheese, shredded cheese, and house-made seasoning, wrapped with thick-cut applewood bacon and grilled. **\$65**

_____ Coconut Shrimp (25) \$72

Fresh large gulf shrimp dusted with fresh coconut and fried until golden brown.

_____ Beef Kabobs (25) \$78

Fresh cubed ribeye, onions, and bell peppers, grilled with a bamboo skewer.

_____ Chicken Kabobs (25) \$78

Fresh cubed white meat chicken, onions, and bell peppers, grilled with a bamboo skewer.

_____ Vegetarian Kabobs (25) \$78

Fresh vegetables including broccoli, onions, bell peppers, and mushrooms skewered and grilled.

_____ Stuffed Mushrooms (25) \$53

Fresh baby bella mushrooms filled with cream cheese and spinach, topped with fresh mozzarella, and baked until golden brown.

_____ Pigs in a Blanket (24) \$45

Mini cocktail weenies rolled tightly inside a fresh baked croissant, seasoned with in-house Italian seasoning.

_____ Bacon Wrapped Scallops (25) \$65

Fresh Gulf scallops lightly seared and wrapped with applewood smoked thick-cut bacon.

_____ Hand Bread Chicken Bites (25) \$42

Thick cubed all-white meat chicken dusted with seasoned flour and breadcrumb mixture, fried until golden brown.

PLATTERS AND BOARDS

_____ Grazing Table	\$25
(Per person / 50 minimum)	
_____ Charcuterie Board	\$15
(Priced Per Person) A selection of premium cured meats, accompanied by a variety of artisan cheeses, complemented with an assortment of seasonal fruits.	
_____ Fresh Vegetable Platter	\$50
(Serves 10-12) Fresh-cut vegetables and artisan crackers served with ranch, honey mustard, and hummus.	
_____ Gourmet Cheese Platter	\$75
(Serves 10-12) A delectable assortment of expertly crafted artisan cheeses, complemented by crisp crackers and a sweet jam pairing.	
_____ Fresh Fruit Platter	\$60
(Serves 10-12) Served with a yogurt dip.	

DESSERTS

_____ Cupcakes (Dozen)	\$45
_____ Specialty Cupcakes (Dozen)	\$60
_____ Chocolate Mousse Shooter (Dozen)	\$44
48 Hour Notice Required (3 oz.)	
_____ Chocolate Mousse Cup (Dozen)	\$60.5
48 Hour Notice Required (5 oz.)	
_____ Tiramisu Shooter (Dozen)	\$44
(3 oz.)	

_____ Tiramisu Cup (Dozen) (5 oz.)	\$60.5
_____ Key Lime Shooters (Dozen) **48 Hour Notice Required** (3 oz.)	\$44
_____ Key Lime Cups (Dozen) **48 Hour Notice Required** (5 oz.)	\$60.5
_____ Banana Pudding Shooters (Dozen) (3 oz.)	\$44
_____ Banana Pudding Cups (Dozen) (5 oz.)	\$60.5
_____ Panna Cotta Shooters (Dozen) **48 Hour Notice Required** (3 oz.)	\$38.5
_____ Panna Cotta Cups (Dozen) **48 Hour Notice Required** (5 oz.)	\$46.2
_____ Classic Cheesecake (Serves 8-12)	\$49.5
_____ Specialty Cheese Cake (Serves 8-12)	\$57.2
_____ Cookies (Dozen)	\$29
_____ Creme Brulee (Dozen) **48 Hour Notice Required**	\$49.5
_____ Profiteroles (Dozen)	\$55
_____ Pies (4" Individual / Dozen)	\$55

_____ Pie (9" Whole) (Serves 8-12)	\$32
_____ Tarts (Individual / Dozen)	\$55
_____ Tart (Whole) (Serves 8-10)	\$38
_____ Long Cake Roll (17") (Serves 8-10)	\$35
_____ Standard Cake (6") (Serves 8) Contact a C3 representative for pricing.	\$0
_____ Standard Cake (8") (Serves 12) Contact a C3 representative for pricing.	\$0
_____ Standard Cake (10") (Serves 20) Contact a C3 representative for pricing.	\$0
_____ Standard Cake (16") (Serves 50) Contact a C3 representative for pricing.	\$0
_____ Custom Cakes **1 Week Notice Required**Contact a C3 representative for pricing.	\$0

BEVERAGES

_____ Unsweetened Tea (Gallon) Includes 10 cups and straws.	\$15
_____ Sweet Tea (Gallon) Includes 10 cups and straws.	\$15

_____ Orange Juice (Gallon)	\$19
Includes 10 cups and straws.	
_____ Apple Juice (Gallon)	\$15
Includes 10 cups and straws.	
_____ Grape Juice (Gallon)	\$17
Includes 10 cups and straws.	
_____ Coffee (96 oz.)	\$17
Includes 10 cups, lids, stirrers, assorted creamers and sweeteners.	
_____ Coffee (128 oz.)	\$23
Includes 15 cups, lids, stirrers, assorted creamers and sweeteners.	
_____ Coke	\$1.99
_____ Diet Coke	\$1.99
_____ Sprite	\$1.99
_____ Dr. Pepper	\$1.99
_____ Root Bear	\$1.99
_____ Bottled Water	\$1.99
_____ Ice Water - Served in acrylic dispenser	\$0.75
Includes cups and ice	
_____ Hot Chocolate Station - Per Person	\$4.75
(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks.	
Cups, lids and napkins included	

BAR SERVICES

<u> </u> Soft Bar	\$12
(Per person / Alcohol provided by client) Beer, wine, and champagne pour services, soft drinks (up to 4 options), bartender tools, beverage napkins, stirrers, disposable cups, ice and water. *All o	
<u> </u> Cocktail Bar	\$15
(Per person / Alcohol provided by client) Cocktail, beer, and wine pour services, soft drinks (up to 4 options), bartender tools, beverage napkins, stirrers, disposable cups, ice and water. *All of	
<u> </u> Full Service Bar	\$18
(Per person / Alcohol provided by client) Full cocktail bar (up to 3 cocktails), beer, and wine pour services, fresh mixers, soft drinks (up to 4 options), bartender tools, beverage napkins, stirre	
<u> </u> Bartender	\$150
Priced for 3 hours of service, including set up and breakdown	
<u> </u> Custom Hand Crafted Bar	\$50
(Per hour)	
<u> </u> Glassware (Each)	\$1
<u> </u> Margarita Machine	\$0
Contact a C3 representative for pricing	
<u> </u> Custom Bar Top Menu	\$0
Contact a C3 representative for pricing	
<u> </u> Personalized Beverage Napkins	\$0
Contact a C3 representative for pricing	

_____ **Disposable Bar Set Up Fee - Per Person** **\$1.5**
(Per Person) Includes cocktail napkins, ice, 9oz clear acrylic cups, and silver ice buckets.

_____ **Bar Rental** **\$225**
Priced for 3 hours. Two piece bar with vibrant multicolored LED lights.

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