

C&C CATERING



EXPRESS CATERING MENUS

Serving the District of Columbia, Maryland, and Virginia since 1997

575 B Commerce Drive Upper Marlboro MD 20774
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FRESH SEASONAL FRUIT DISPLAY

Sliced fresh seasonal fruits with honey yogurt dip.

FRUIT YOGURT PARFAIT 4.25

Layers of fresh berries and yogurt, topped with house-made granola.

MINI BAGEL BAR 3.75

An assortment of mini bagels, with cream

BAKERY ASSORTMENT 5.00

An assortment of muffins, scones, bagels, croissants, and sweet pastries. Includes jellies and cream cheese.

HOT STEEL CUT OATMEAL BAR 4.50

With 2% milk, brown sugar, chopped walnuts, raisins, and diced apples.

STUFFED BREAKFAST BISCUITS 5.50

Flaky southern style biscuits, stuffed with scrambled eggs, cheddar cheese, and your choice of:

- Applewood Smoked Bacon
- Tennessee Sausage
- Smoked Ham
- Scallions

BREAKFAST QUESADILLAS 4.25

Eggs, sausage, peppers, spring onions, and pepper jack cheese, between flour tortillas, served with fresh tomato salsa.

FRENCH TOAST 5.50

Served with warm maple syrup and fresh berry compote.

SMOKED SALMON DISPLAY 11.50

Mini bagels, cream cheese, chopped eggs, capers, onions and tomatoes.

EGG FRITTATA 37.50 each

Serves up to 10 guests

Italian-style egg dish. Your choice of:

- Spinach, Mushroom, and Onions
- Swiss Cheese
- Ham, Spring Onion, Cheddar Cheese



Prices are per guest unless otherwise indicated.

THE HEALTHY BREAKFAST 8.50

Fresh seasonal fruit display, individual fruited yogurts, with assorted nut breads & muffins.

A MORNING IN PARIS 8.50

Fruit yogurt berry parfaits, assorted croissants, and freshly baked scones served with sweet butter and seasonal preserves.

THE CONTINENTAL 9.00

Assorted 100% Tropicana juices, fresh seasonal fruit display, a selection of breakfast pastries and bagels, served with sweet butter and seasonal preserves.

THE EARLY RISER 10.00

Assorted breakfast pastries and bagels, fresh seasonal fruit display, and freshly brewed Santa Lucia coffee(regular and decaffeinated). Served with sweet butter, cream cheese, and seasonal preserves.

AN ALL AMERICAN BREAKFAST 13.50

Fresh seasonal fruit display, fluffy scrambled eggs, apple wood smoked bacon or breakfast sausage links, breakfast potatoes with caramelized onions, and breakfast breads, served with seasonal preserves and sweet butter.



SIDES

APPLEWOOD SMOKED BACON	3.50
SAUSAGE LINKS OR PATTIES	3.50
TURKEY BACON	3.50
TURKEY SAUSAGE	3.50
BREAKFAST POTATOES	3.25
INDIVIDUAL ORGANIC YOGURT	2.50
ASSORTED GRANOLA BARS	2.00
FRUIT SALAD	4.00

COMPLEMENTS

No breakfast is complete without the right beverage to accompany it ! Choose from Orange Juice by the gallon, Individual 100% Juices, or Coffee and Tea Service.



SANDWICH COMBINATIONS

10 guest minimum

Create the perfect lunch combination with a selection of sandwiches or wraps from our deluxe deli and gourmet selections. Each combination includes kettle chips, pickle spears, and freshly baked cookies and bars. Complement your meal with one or two sides from our Deluxe or Gourmet side selections

DELI DELUXE SANDWICHES & WRAPS only 7.50

DELI DELUXE LUNCHEON 11.50

Selection of Deli Deluxe sandwiches or wraps

13.00 One deluxe side 14.50 Two deluxe sides

Deli favorites, served on fresh bread, rolls or assorted tortilla wraps, with lettuce & tomato

- Turkey Breast and Provolone
- Smoked Turkey Breast and Cheddar
- Maple Ham and Swiss
- Roast Beef and Horseradish Cheddar
- Chunky Tarragon Chicken Salad
- Dill Albacore Tuna
- Vegetarian

DELUXE SIDES 3.75

FRESH GREEN SALAD

Tomatoes, carrots and cucumbers with assorted dressings.

CAESAR SALAD

Romaine, shaved parmesan cheese, and baked croutons, with Caesar dressing.

HOME-STYLE POTATO SALAD

Yukon gold potatoes, celery, pickle relish onion, and mayonnaise.

ITALIAN PENNE PASTA SALAD

Penne pasta with tomatoes, cucumbers, red onions, feta cheese, and black olives tossed in herb vinaigrette.

DILL POTATO SALAD

Red bliss potatoes, celery, sour cream, and fresh dill.

ORZO PESTO SALAD

Orzo pasta tossed with pesto, plum tomatoes, and fresh basil, topped with parmesan cheese.

SPICY SESAME NOODLES

Asian noodles with carrots, scallions, cabbage, and spicy sesame dressing.

FRESH FRUIT SALAD

Ripe seasonal fruit.



GOURMET SANDWICHES & WRAPS only 8.50

GOURMET DELI LUNCHEON 12.50

Selection of Gourmet Deli sandwiches or wraps,

14.00 One gourmet side 15.50 Two gourmet sides

Gourmet deli selections, served on assorted breads, rolls, assorted tortilla wraps or croissants, with lettuce & tomatoes.

ITALIAN COLD CUT

Salami, pepperoni, cappicola, provolone, and oregano vinaigrette or Greek aioli.

GRILLED PESTO CHICKEN

Pesto chicken, mozzarella, roasted pepper, and basil mayo.

CURRIED CHICKEN SALAD

Golden raisins, mango chutney, and celery.

TURKEY CLUB

Turkey, applewood smoked bacon, and aged cheddar cheese.

GRILLED CHICKEN

Arugula and boursin cranberry spread.

GRILLED CHICKEN CAESAR

Grilled chicken, romaine lettuce, parmesan, and Caesar dressing.

PARISIAN

Maple ham and brie.

THREE PIGS

Ham, bacon, cappicola, smoked gouda, and Dijon mustard.

VEGETARIAN

Spinach, hummus, cucumbers, carrots, and avocado.

ROAST BEEF

Horseradish cheddar, and caramelized onions.

CAPRESE

Fresh mozzarella, tomato, spinach, basil, and pesto mayo.

GLUTEN FREE AND VEGAN
OPTIONS AVAILABLE

GOURMET SIDES 4.25

MEDITERRANEAN SALAD

Mixed greens & romaine, chopped tomato, black olives, cucumber, red onion, bell pepper and feta cheese, with Italian vinaigrette

CITRUS GREEN SALAD

Fresh greens with orange slices, julienne jicama, and feta, with citrus vinaigrette.

PERFECT PEAR SALAD

Fresh greens with grilled pears, dried cranberries, toasted nuts, and gorgonzola cheese, with balsamic vinaigrette.

ROASTED RED POTATO SALAD

Red skin potatoes with black olives, green onions and peppers tossed in an herb vinaigrette.

QUINOA TABBOULEH

Quinoa tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice and extra virgin olive oil.

ROASTED VEGETABLES & HERB QUINOA

Seasonal vegetables and quinoa, tossed with fresh herbs, feta cheese, and lemon and olive oil dressing.

SUMMER FIELDS SALAD

Strawberry, pear, avocado, and pecan salad, with raspberry vinaigrette.

TOMATO WATERMELON FETA SALAD

With fresh mint, marinated in balsamic reduction.

CUCUMBER, TOMATO, & RED ONION SALAD

Marinated in a red wine vinaigrette.

CLASSIC BOXED LUNCH

Choice of one (1) Deli Deluxe or Gourmet Deli sandwich or wrap.

Box includes chips, and a freshly baked cookie.

Deli Deluxe Classic **10.50** | Gourmet Classic **11.50**

DELI DELUXE BOXED LUNCH

Choice of one (1) Deli Deluxe sandwich or wrap.

Includes kettle chips and two cookies

One Deluxe Side 12.50 | Two Deluxe Sides 14.50

GOURMET BOXED LUNCH

Choice of one (1) Gourmet Deli sandwich or wrap.

Includes kettle chips and two cookies **12.50**

One Gourmet Side 14.50 | Two Gourmet Sides 16.50

~ CHEF'S CHOICE ~

Take the guesswork out of choosing your lunch menu!

Select the combination of your choice, and let our chef choose your sandwich or wrap selections and sides.



Prices are per guest unless otherwise indicated.

ENTRÉE SALADS

Includes fresh rolls and butter, and dessert.

CLASSIC CHICKEN CAESAR SALAD 13.00

Crisp romaine, croutons, Caesar dressing and shaved parmesan cheese.

Add Salmon **14.50**

Add Shrimp **15.50**

CLASSIC CHICKEN COBB SALAD 13.50

Crisp romaine, sliced avocado, tomato wedges, chopped hard boiled egg, European cucumbers, and bleu cheese crumbles, and bacon crumbles, with a mustard vinaigrette.

TERIYAKI GLAZED CHICKEN SALAD 13.00

Mixed greens, with mandarin oranges, toasted almonds, and crunchy noodles.

PEPPERED FLANK STEAK SALAD 14.50

Fresh garden greens, with gorgonzola, bacon, and a champagne vinaigrette.

ROASTED VEGETABLE SALAD 12.00

Balsamic glazed roasted vegetables, cherry tomatoes, and fresh mozzarella.

SESAME GINGER SHRIMP 15.00

Tropical jumbo grilled shrimp, mango, spinach, and citrus vinaigrette.

MOROCCAN SALMON SALAD 14.50

Feta cheese, tomato, avocado, cucumber, and cous cous.



SOUPS 4.00

Includes fresh rolls and butter.

TOMATO BASIL

CORN AND CRAB CHOWDER

RUSTIC VEGETABLE SOUP

CLASSIC CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

CLASSIC BLACK BEAN

PASTA E FAGIOLI

PORTUGUESE KALE

POTATO LEEK

BEEF CHILI

WHITE TURKEY CHILI

Prices are per guest unless otherwise indicated.

SIGNATURE ENTRÉES

Includes fresh rolls and butter, and dessert.

BEEF TENDERLOIN MEDALLIONS 18.00

Marinated beef medallions with fresh fig compote served with grilled vegetables and wild rice salad or fresh green salad.

MEDITERRANEAN SALMON 16.50

Sliced pan-roasted Mediterranean salmon served with a side of mixed greens, roasted red pepper hummus, cucumber, tomato feta cheese salad, tabbouleh and marinated olives. Served with soft and crispy pita wedges.



MIXED GRILLS

Includes two sides and dessert. Served, with fresh rolls and butter.

CLASSIC GRILL 18.00

Marinated flank steak, grilled chicken breast and salmon, with béarnaise sauce

ASIAN MIXED GRILL 18.00

Teriyaki salmon, honey seared chicken, and pepper spiced flank steak, with a molasses-soy glaze.

EASTERN SHORE GRILL 20.00

House rubbed beef tenderloin, old bay-spiced shrimp, barbecued chicken breasts, with a smoky barbecue sauce.

BRAZILIAN GRILL 19.00

Angus flank steak, seared chicken breast, and tequila lime shrimp, with avocado salsa and chimichurri sauce.

CAJUN GRILL 18.00

Spicy flatiron steak, chipotle salmon, and blackened chicken breast, with bayou steak sauce and a zesty remoulade.

GLUTEN FREE AND VEGAN
OPTIONS AVAILABLE

HOT ENTRÉES

Includes one* or two sides and dessert. Served with fresh rolls and butter.

ADD A SIDE SALAD FOR 1.50

POULTRY

ROSEMARY CHICKEN BREAST 15.50

with apricot Dijon sauce

GREEK CHICKEN 15.00 *

Served over orzo pasta

CHICKEN PICCATA 15.00

with lemon caper sauce

CHICKEN MARSALA 15.50

with mushroom sauce

STUFFED CHICKEN ROULADE 15.50

with goat cheese, and
sun-dried tomato basil sauce

GRILLED BBQ CHICKEN THIGHS 15.50*

Boneless chicken thighs served over a
bed of yellow rice

MEAT

PEPPER CRUSTED FLANK STEAK 15.50

with peppercorn reduction

BRAISED SHORT RIB 15.00

In a mustard demi-glace

TENDERLOIN MEDALLIONS 18.00

with a red wine reduction

HOME-STYLE MEATLOAF 14.50

with mushroom sauce

GRILLED LAMB CHOPS 18.00

with mint chimichurri

HERB ROASTED PORK TENDERLOIN 15.00

with apple chutney

PASTA

SPAGHETTI BOLOGNESE 7.00

Traditional Bolognese sauce of tomato,
beef, onion and garlic

TRADITIONAL LASAGNA 90.00

Serves up to 12 guests

Home-style lasagna with Bolognese sauce,
ricotta and mozzarella cheese

VEGETABLE LASAGNA 85.00

Serves up to 12 guests

Home-style lasagna with seasonal
vegetables, marinara sauce, basil, ricotta
and mozzarella cheese

CHICKEN PARMESAN 14.50*

Topped with tomato sauce, mozzarella,
and basil. Served over fettuccine noodles.

BEEF STROGANOFF 14.50*

Juicy beef tips, sautéed onions, and
mushrooms in a rich Burgundy & sour cream
brown sauce. Served with egg noodles

GOURMET MACARONI AND CHEESE 7.00

With creamy four cheese sauce

VEGETARIAN

WILD MUSHROOM RISOTTO 12.50

Seasoned Arborio rice served with fresh
sautéed crimini mushrooms

GRILLED VEGETABLE NAPOLEON 13.50

Topped with mozzarella cheese

EGGPLANT PARMESAN 13.00

Topped with tomato sauce and
mozzarella

SIDES

FRESH SNIPPED GREEN BEANS

GRILLED SEASONAL VEGETABLES

VEGETABLE MEDLEY

MEDITERRANEAN ROASTED VEGETABLES

GRILLED ASPARAGUS

SAUTEED SPINACH

POTATOES AU GRATIN

MACARONI AND CHEESE

ORZO PILAF

RICE PILAF

WILD BASMATI RICE WITH LEEKS

ISRAELI COUS COUS

RED SKIN MASHED POTATOES

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

MEDITERRANEAN ROASTED VEGETABLES

SEAFOOD

LUMP CRAB CAKES Market Price

with lemon Aioli

GRILLED ROCKFISH 15.50

with citrus Beurre blanc

PAN SEARED MAINE SALMON 15.50

with lemon Beurre blanc

BLACKENED MAINE SALMON 15.50

with tomato, basil, and avocado salsa

PAN SEARED CORVINA 16.50

with garlic butter

Prices are per guest unless otherwise indicated.

COOKIE TRAY 2.50

Selection of fresh baked cookies, garnished with seasonal berries.

BAR DESSERT TRAY 2.75

Selection of fresh baked brownies and dessert bars, garnished with seasonal berries.

CHOCOLATE DIPPED STRAWBERRIES 1.75

Sweet long stemmed strawberries, dipped in dark, milk, and white chocolate.

MINIATURE FRENCH PASTRIES 2.00

Assortment of French tarts and cakes.

BAKED FRUIT CRISPS 2.75

Made with fresh seasonal fruits, your choice of:

Apple

Peach

Cranberry Pear

GOURMET CUPCAKES 3.00

Assorted flavors.

ASSORTED CAKE SLICES 3.00

Selection of freshly baked cakes.

Lemon Cake

Strawberries and Cream

Triple Chocolate

Carrot Cake

SPECIALTY CAKES 5.00

For specialty flavors and décor, ask your salesperson for availability.

SPECIALTY PIES 28.00 each

Each pie serves up to 8 guests

Ask your salesperson for availability.

BANANAS FOSTER BREAD PUDDING 4.50

With sliced bananas sautéed in butter, brown sugar and sweet rum sauce.





INTERNATIONAL CHEESE DISPLAY

Selection of imported and domestic cheeses, garnished with fruit, and served with assorted crackers and flatbreads.

Small 65.00 Serves up to 15 guests

Large 125.00 Serves up to 30 guests

SEASONAL FRUIT DISPLAY

Seasonal selection of fruits served with yogurt dipping sauce.

Small 40.00 Serves up to 10 guests

Medium 75.00 Serves up to 20 guests

Large 110.00 Serves up to 30 guests

VEGETABLE CRUDITÉS DISPLAY

Fresh seasonal vegetables, served with green goddess or hummus dip.

Small 39.50 Serves up to 15 guests

Large 52.00 Serves up to 25 guests

GRILLED VEGETABLE DISPLAY

Marinated and grilled seasonal vegetables, served with a balsamic dipping sauce.

Small 59.00 Serves up to 15 guests

Large 98.00 Serves up to 30 guests

ANTIPASTO DISPLAY

Salami, ham, smoked turkey, provolone cheese, roasted red peppers, white bean salad, olives, marinated mushrooms with ciabatta crostini

Small 75.00 Serves up to 15 guests

Large 140.00 Serves up to 30 guests

MEZZE PLATTER 5.00

10 guest minimum

A Mediterranean medley of creamy house made hummus, baba ganoush, tzatziki dip, with marinated feta cheese, mixed olives, stuffed grape leaves, and toasted pita bread.

BRUSCHETTA DISPLAY 9.50

10 guest minimum

Fresh assortment of olives, tapenade, and chopped tomato's with garlic confit, served with toasted crostini.

BRIE EN CROUTE 65.00

Serves up to 20 guests

Topped with dried fruit & nuts and served with a baguette.

SPINACH AND ARTICHOKE DIP 65.00 each

Serves up to 20 guests

A creamy blend of parmesan and Romano cheeses, artichoke hearts and fresh spinach served with focaccia

MARYLAND CRAB DIP 85.00 each

Serves up to 20 guests

A creamy blend of parmesan and Romano cheeses, lump crab meat, served with focaccia

CHIPS AND DIP DISPLAY 4.25

10 person minimum

- Chili con queso
- Guacamole, salsa, and black bean dip

SUSHI DISPLAY 4.50

Spicy tuna with brown rice, California roll salmon and avocado roll, vegetarian carrot and cucumber rolls, served with pickled ginger, soy sauce, and wasabi.

MINI SANDWICHES 42.00 per dozen

- Maple ham and brie
- Classic BLT
- Curry chicken salad
- Roast beef with horseradish
- Turkey and bacon with cranberry chutney
- Caprese with pesto mayo



ROASTED BEEF TENDERLOIN 16.95

Oven roasted tenderloin, assortment of appropriate sauces, port caramelized onions, silver dollar rolls.

ROASTED PORK LOIN 8.95

Sweet roasted loin of pork with apricot, cranberry and pecan sweet sauce.

SMOKED SALMON DISPLAY 11.50 ,

Served with stone-ground mustard, capers, chopped onion, lemon crème fraiche, and fresh pumpernickel squares.

Prices are per guest unless otherwise indicated

SIGNATURE HORS D'OEUVRES

Butler passed or station displayed. Prices are per dozen.

SAUCY ASIAN BEEF MEATBALLS 12.00

Delicate meatballs in a garlic, soy, and ginger sauce

PETITE LUMP CRAB CAKES 36.00

With lemon aioli or remoulade sauce.

CLASSIC DEVILED EGGS 18.00

One dozen deviled egg halves.

GRILLED JUMBO COCKTAIL SHRIMP 36.00

Served with fresh lemon slices and zesty cocktail sauce.

SESAME CHICKEN SKEWERS 24.00

With Thai peanut dipping sauce.

SMOKED SALMON CANAPES 23.00

Rye toast points with smoked salmon mousse and traditional garnishes.

BOCCOCINI SKEWERS 18.00

Fresh mozzarella balls, grape tomatoes, fresh basil with balsamic drizzle.

WINGS YOUR WAY 15.00

Bone-in wings served with celery and carrot sticks plus blue cheese or ranch dipping sauce. Your choice of:

Jerk

Barbeque

Buffalo

Classic Grilled

CRISPY SAMOSAS 24.00

With cilantro or tomato chutney. Your choice of:

Vegetarian

Chicken

MINI BLT CUPS 27.00

Mini bacon cups filled with lettuce and tomato.

ASIAN DUMPLINGS 18.00

Steamed or pan-fried, with a ginger dipping sauce. Your choice of:

Vegetarian

Kale

Chicken lemongrass

Pork



Prices are per guest unless otherwise indicated.

MINIATURE CUPCAKES 1.50 each

Assorted flavors.

CHEESECAKE DROPS 1.75 each

Assorted flavors.

MINIATURE PASTRIES 2.00 each

Assortment of classic and French tarts and cakes.

RECEPTION COOKIES AND BARS 1.75

Selection of mini fresh baked cookies and bars, garnished with seasonal berries.

CHOCOLATE DIPPED STRAWBERRIES 1.75 each

Sweet strawberries, dipped in dark chocolate with white chocolate drizzle or chopped pecans.

MINIATURE BROWNIE BITES 2.00 each

Fudgy bite-sized brownie treats.



SNACK MIX 4.00

Assorted bags of chips, pretzels, snack mix, granola bars, and power bars.

POPCORN BREAK 3.00

An assortment of plain, cheddar cheese, and caramel.

HEALTHY BREAK 2.75

Selection of granola, protein and trail mix bars.

SEASONAL WHOLE FRUIT 1.50

An assortment of fresh seasonal whole fruit, displayed in a bowl.

SWEET BREAK 5.50

Fresh baked cookies, dessert bars, and assorted candy bars.

HARVEST BREAK 8.00

Assorted mixed nuts, domestic cheese and crackers, seasonal vegetables with zesty ranch dip.

INDIVIDUAL SERVINGS

BOTTLED JUICES	1.95
(Apple, Grapefruit, Cranberry, Orange)	
SOFT DRINKS	1.50
BOTTLED WATER	1.50
SPARKLING WATER	1.75
HONEST TEAS	2.50

BY THE GALLON

FRESH SQUEEZED	
ORANGE JUICE	20.00
LEMONADE	15.00
FRESHLY BREWED ICED TEA	12.00
(Sweetened or Unsweetened)	

LARGE ICE BUCKET	4.00
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SANTA LUCIA FRESHLY BREWED COFFEE 1.95

Regular & Decaffeinated. Includes cups, lids, java jackets, creamers, stirrers, and assorted sweeteners.

HOT TEA SERVICE 1.95

Includes packets of premium assorted tea bags, lemons, and assorted sweeteners.

COFFEE BOX 18.00

serves 10-12 guests

Regular and Decaffeinated (Includes cups, lids, java jackets, creamers, stirrers, and assorted sweeteners.

ALL DAY BEVERAGE SERVICE AVAILABLE.

EQUIPMENT AND SET UP

Your express drop-off order will be presented on disposable black plastic platters. If specified, white ceramic platters are available at an additional rental charge.

BLACK PLASTICWARE 1.50

Includes plates, cups, napkins, and serving items.

EARTH FRIENDLY PAPERWARE 2.25

Includes bio-degradable plates, cups, napkins, forks and knives.

UPSCALE DISPOSABLE PLASTICWARE 2.50

Includes plates, cups, napkins, forks and knives, in your choice of black, white, or clear. Disposable wine glasses and champagne flutes available upon request.

DISPOSABLE CHAFING DISH/WATER PAN WITH STERNO

- 1-gallon size **7.50 each**
- 2-gallon size **10.00 each**

INDIVIDUAL SERVING UTENSILS 1.00 each

Salad tongs, serving spoons, serving forks and cake servers.

DISPOSABLE TABLECLOTH

Paper Tablecloth **4.00 each**

Linen – like Tablecloth **6.00 each**

RENTAL EQUIPMENT

C&C Catering can provide chafing dishes, linens, fine china, glasses, silverware, tables and chairs for an additional fee.

STAFFING

Our professional waiters are available at a four hour minimum for an additional charge. These highly trained individuals assist with setup and break-down, buffet service, and table service including replenishing water, clearing and serving. Waiters arrive in standard bistro uniform of black slacks, black vest, and white shirts. Formal uniform attire is available upon request.

ORDERING INFORMATION

Our office is open Monday through Friday from 8:30AM to 4:30PM. Orders are accepted until 2:00PM the day prior to your event. To place your order for delivery, please call 301.218.0560. Fax and email orders are accepted using our Email/Fax Order Form. We will accommodate last minute orders whenever possible, however selection and availability may be limited.

NOTE: Fax and Email orders require confirmation by C&C staff.

GUEST COUNT REQUIREMENT

Minimum guest count is 10 guests on cold menus and 15 on most hot menus, unless otherwise noted. Minimum guarantee is required when the order is placed, and must be confirmed at least 24 hours prior to delivery. This number may not be reduced after confirmation is received.

PAYMENT

Payment is due on the day of your event. We gladly accept a corporate check, MasterCard, Visa, and American Express. All events must be paid in full prior to delivery, unless your company has established account terms. For orders over \$1000, a 50% deposit may be required at the time of booking.

TAXES

Local sales tax is applied to all orders. Tax exempt organizations must provide a certificate of exemption.

CANCELLATION

Orders cancelled less than 24 hours prior to the event will be charged in full, including events cancelled due to inclement weather.

DELIVERY

We deliver between 7:00AM and 7:00PM, Monday through Friday, and Saturday by appointment, throughout the greater Washington DC Metropolitan area. We guarantee a timely and efficient delivery with the highest degree of concern for the safe handling of your food. We will confirm the delivery window when we confirm your order. Delivery charges are based on distance, guest count, and accessibility, and will be quoted when your order is placed. An additional charge will be incurred if our staff is required to return to retrieve any non-disposable equipment you have ordered, and if additional setup or additional venue location requirements apply. Equipment pickup, if applicable, is generally made between 1:00PM and 4:00PM at the original delivery location, unless otherwise arranged.

PRESENTATION

Orders will be presented on disposable serving platters. Ceramic platters are available at an additional charge. Hot items requiring disposable chafers and sterno will incur an additional fee. Chafing dishes, fine china, glasses, silverware and linens are available upon request at an additional cost. The client is responsible for any damage caused to the equipment.

MISCELLANEOUS

Foods are subject to seasonal availability. We reserve the right to offer substitutions when necessary. All pricing is subject to change without notice. Please inform us if a person in your party has a food allergy. Our products may contain wheat, eggs, dairy, soy, nuts or fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. When your event requires more than drop-off service, C&C Catering offers the ultimate full-service catering experience. For further assistance please contact your C & C Catering account representative for more information.

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