

WHEN YOUR CATERING NEEDS REQUIRE
EXTRAORDINARY
FOOD and SERVICE,
WE'RE IN YOUR CORNER.



CATERING GUIDE

As Houston's one-stop source for delicious catered cuisine for 30 years, The French Corner does it all. Breakfast, Lunch, Dinner, Corporate, & Private Events from Buffets to Plated Meals. Not only can we cater any affair for 10 or more—we also can handle large scale events feeding groups of 500 to 5,000. As an experienced and family-

FAMILY OWNED AND

A GUIDE TO CATERING

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run Houston catering business, we know that everyone wants something different out of a culinary experience, so we craft different solutions to accommodate those needs. Delicious entrées, tasty sandwich platters, breakfast specials—you name it, we can make it.

OPERATED SINCE 1985



4 : Breakfast Platters



Breakfast-in-a-Box
Individually portioned
Breakfast Sandwich
accompanied with a
Yogurt & Fresh Fruit
Cup.

YOUR CHOICE OF:
Croissant, Bagel Or Taco

- Bacon & Egg
- Sausage & Egg
- Potato, Egg & Cheese

The Continental

Mixed Breakfast Platter with a Delectable Array of Freshly Baked Danishes, Croissants, Bagels, Muffins, Kolaches, Quiche, Breakfast Tacos & other Freshly Made Breakfast Goodies - Served with a Fresh Seasonal Fruit Platter.

South of the Border

Fluffy Scrambled Eggs topped with Onions & Cheese with your Choice of Two Meats: Grilled Ham, Crisp Bacon, or Country Breakfast Sausage. Served with Country Biscuits with Honey. Tortillas & Salsa Included.

Deluxe Hearty Continental Breakfast

(Equal numbers of hot items & pastry items per person)

The First Platter includes a Full Selection of Homemade Breakfast Pastries, Danishes, Croissants, Muffins, and Bagels. The Second Platter is made up of an equal number of Hot Food items: Kolaches, Quiche, and Assorted Breakfast Tacos. Served with a hand-cut fresh seasonal fruit platter.

Belgian Waffles

Delectable Waffles Served with Fruit Topping, Vermont Maple Syrup & our Homemade Whipped Cream along with Bacon and Sausage.

Early Morning Riser

Fluffy Scrambled Eggs Served with Country Biscuits and Honey and your Choice of Two Meats: Grilled Ham, Crisp Bacon, or Country Sausage.

Pricing subject to change without prior notice, please inquire.



Make
Morning Time
your new
best friend.

BREAKFAST PLATTERS



6: Breakfast Platters

TFC FACT #23

The French Corner's Breakfast Team starts every day at 3:00 AM.

The Combo Breakfast Platter

Mixed Breakfast Platter with a Delectable Array of Freshly Baked Danishes, Croissants, Bagels, Muffins, Kolaches, Quiche, Breakfast Tacos & other Freshly Baked Breakfast goodies.

Pastries Platter

A Delectable Array of Freshly Baked Danishes, Croissants, Bagels and Muffins.

"Hot Stuff" Breakfast Platter

Breakfast Tacos, Hearty Quiche, Kolaches and Croissant Sandwiches.

Breakfast Croissant of your choice!

- Potato, Egg, & Cheese
- Sausage, Egg & Cheese
- Bacon, Egg & Cheese
- Egg & Cheese

Our Famous Breakfast Taco of your choice!

- Potato, Egg, & Cheese
- Sausage, Egg & Cheese
- Bacon, Egg & Cheese
- Egg & Cheese

Fresh Seasonal Fruit Platter

Bottled Juices Assorted flavors

Bottled Water

Bottled Milk

Low-Fat, Regular or Chocolate

Coffee Served fresh and piping hot

Starbucks Coffee Freshly brewed

Orange Juice Freshly squeezed

Pricing subject to change without prior notice, please inquire.



*For early birds
looking to
Rise & Shine
their best.*

BREAKFAST
Platters

BREAKFAST PLATTERS



8 : Platters



TFC FACT #8

In order to create our Colorful Fruit Platters and Crisp Salads, Chef Manny makes a trip to the Local Farmers Market every day to pick out the freshest Produce.

Fresh Seasonal Fruit Tray

A Bouquet of Fresh Seasonal Hand-cut fruits, such as Mango, Strawberries, Watermelon, Cantaloupe, Grapes, Pineapple, etc.

Add Assorted Imported Cheeses

Crudité

Fresh Crisp Garden Vegetables served with Homemade Ranch Dipping Sauce.

Antipasto Platter

French Corner Favorite! A beautiful tray with arrangements of Assorted Deli Meats, Imported Cheeses, Marinated Vegetables & Olives.

Baked Brie

Served with Fruit Slices & Gourmet Crackers.

Chef Manuel's Deviled Eggs

Creamy Deviled Eggs arranged on a platter, garnished with Parsley and Paprika.

Hefty Finger Sandwich Tray

White Chicken Salad, Tuna Salad, Danish Ham, Smoked Turkey & Roast Beef, served on assorted Fresh Croissants, Specialty Breads & Buns.

Add chips and cookies.

Canapés

Gourmet Crackers/Mini Toasts topped with a Savory Garnish, Please inquire with the Chef and Sales Managers for options.

Pin-Wheel Finger Sandwich Platter

A Delightful Array of Multi-colored Spiral Wrap Sandwiches with Assorted Sandwich Cold-cuts, arranged in a Party Platter Display!

Smoked Salmon Display

Served with Assorted Bagel Chips. All the Trimmings including Egg, Capers, Cream Cheese, Purple Onions, etc.

Platters

PLATTERS



10 : Bite-size Hors d'oeuvres

South American Empanadas

Hand-folded and prepared fresh, not frozen, and baked to golden perfection.

Your choice of:

- BBQ Beef
- Chicken
- Vegetarian

Texas Style Quesadillas

Beef, Chicken or Vegetarian.

Beef Rolls w/ Soy Dipping Sauce

Paper-thin London Broil beef, marinated and seasoned, wrapped around delectable veggies, skewered and broiled.

Coconut Chicken Satays

Hand-breaded chicken breast with our unique herbed mixture and golden-fried to perfection.

Blackened Chicken Satays

Diced tender chicken breast, marinated in our Authentic Louisiana Blackened Seasoning, grilled and skewered.

Thai Style Beef Satays

Chunks of grilled beef marinated with a blend of Asian spices and served with our savory Thai Sauce.

Miniature Beef Wellington

Seasoned Beef Wrapped and Baked in a Puff Pastry until Golden.

Chef Eli's Famous Mini Quiche

Assorted Varieties

Chef Sandy's Famous Crab Cakes

Made with real Crab Meat and baked until golden brown, served with a Southwestern Remoulade.

Miniature Kabobs

Chunks of Beef, Chicken, or Pork, Skewered with fresh vegetables and served with a Polynesian Sweet & Sour Sauce.

Shrimp Brochette

Colossal Gulf Shrimp, wrapped in thick Bacon and Golden-Fried.

Shrimp Campechana

Slices of Large Boiled Shrimp mixed with Authentic Mexican Salsa.

Seafood Stuffed Mushrooms

Stuffed and Oven-baked Large Mushrooms, Packed with Real Crab Meat and Seafood mixture.

Chicken Cordon Bleu & Swiss

Tender Delicious Chicken with Smoked Ham and Creamy Swiss Cheese in Puff Pastry Dough.

Shrimp Cocktail

Large Gulf Shrimp, Boiled and Served with our own Tangy Cocktail Sauce.

Samosas

Beef or Vegetarian.

Spring Rolls w/ Soy Dipping Sauce

Vegetarian, Light, Crisp, and Delicious!

With Chicken \$2.95 per person



**Caprese Brochette**

Fresh Mozzarella, Farm Basil and Cherry Tomatoes Skewered and Served with our Italian Dressing.

Mini Meatballs

Lean Ground Beef, Mixed with Italian Seasoning, Broiled and Baked to perfection served with your choice of BBQ or Brown Swedish sauce.

Authentic Greek Spanakopita

(Spinach Triangles) Flaky Puff Pastry filled with Fresh Spinach and a touch of Feta Cheese.

Dolmades (Stuffed Grape Leaves)

Herbed Rice with a Touch of Olive Oil and Lemon. Lovingly Hand-Wrapped in Freshly Picked Grape Leaves.

Spicy Buffalo Wings

Served with Celery and Carrots & Homemade Blue Cheese Dressing.

Chinese Style Fried Wontons

Stuffed with Pork & Served with a Sweet and Spicy Dipping Marinade.

Pot Stickers

Small Dumplings of Wonton Skins Filled with Ground Meat, Chopped Water Chestnuts, Scallions and a House Blend of Seasonings.

Chicken Tempura Bytes

Chicken Breast Nuggets Lightly Battered with Tempura and Fried Golden, Served with Asian-style Dipping Sauces.

Stuffed Jalapeños (mild)

With Cheddar or Cream Cheese.

12: Salads & Chilled Pasta Salads

TFC FACT #51

Basil, Rosemary & French Herbs are Home grown at The French Corner's Garden while fresh grape leaves for our dolmades are collected from Papa Haddad's 30 year old grapevine.

The French Corner's House Salad

Heaping portions of ice-cold Romaine, Red Leaf and Iceberg Lettuce topped with Olives, Fresh Tomatoes, Cucumbers and Tuscan Peppers.

Authentic Caesar Salad

Tossed Romaine Lettuce with Parmesan Cheese & Homemade Garlic Croutons.

Traditional Chinese Salad

Crisp Lettuce tossed with Red and Green Cabbage, Shredded Carrots, Peanuts and Mandarin Oranges, served with our Homemade Ginger-Soy Dressing.

Sesame Mandarin Salad

Water Chestnuts, Bamboo Shoots, Mandarin Oranges, served with our Honey-Sesame Dressing.

Italian Antipasto Salad

A French Corner Favorite! Ice Cold Lettuce topped Genoa Salami, Pepperoni, Roma Tomatoes, Purple Onions, Marinated Artichoke Hearts, Green Olives, Mozzarella & Parmesan Cheeses, served with our Homemade Italian Dressing.

Classic Cobb Salad

Crisp Lettuce Topped with Finely Chopped Turkey Breast, Crispy Bacon, Roma Tomato, Avocado, Scallions, Boiled Eggs and Blue Cheese Crumbles.

Sal's 'Chef Salad'

Tossed Greens Topped with Cold Julienned Cheese, Meats and Sliced Vegetables.

White Chicken Salad or Tuna Salad Avocado Boat

Served with your choice of Homemade Dressing.

Chicken Tender Salad

The French Corner's House Salad topped with lightly breaded & fried Chicken Tenders.

Beef Fajita Salad

Chicken Fajita Salad

Tender strips of Beef or Chicken Fajita Meat topped with Pico de Gallo, Guacamole and Cheddar Cheese, served with our Homemade Honey Mustard Dressing.

The Great Greek Salad

Mixed Lettuce Topped with Feta Cheese, black olives, Roma tomatoes, and red onions.

**Spinach Salad**

Baby Spinach tossed with Mandarin Oranges and Crumbled Bacon.

Taco Salad

Chef Sal's Famous Black Bean Chili served with Crispy Tortilla Chips, Pico de Gallo, Guacamole and Shredded Cheddar Cheese.

Chilled Pasta Salads

Traditional Pasta Salad

A French Corner favorite! Tri-Colored Rotini Pasta and Summer Veggies.

Thai Peanut Pasta Salad

Penne Pasta tossed with a Thai Peanut Sauce, Shredded Carrots and Fresh Mint.

Mexican Pasta Salad

Grilled Chicken Breast tossed with Tri-Color Pasta and Roasted Vegetables.

Pricing subject to change without prior notice, please inquire.

14 : Pasta Favorites

TFC FACT #37

At The French Corner we take pride in the quality of our food. Every menu option starts with wholesome, fresh ingredients.

Add a house salad or freshly baked for an additional price.

Pasta Milano

Sun-Dried and Roma Tomatoes, Fresh Basil, and Garlic, sautéed in Olive Oil and served over al dente Angel Hair Pasta.

Tortellini Verde

Tortellini Pasta filled with a blend of Cheeses in a delicious marriage of our Homemade Alfredo Pesto Sauce.

Pasta Primavera

Sautéed Broccoli, Spinach, Zucchini, Yellow Squash, Snow Peas and Garlic with a touch of Lemon over Penne Pasta.

Alfredo Pasta Primavera

Sautéed Broccoli, Spinach, Zucchini, Yellow Squash, Snow Peas and Garlic tossed with Penne Pasta and Creamy Alfredo Sauce.

Three Cheese Stuffed Manicotti Shells

Large shells of pasta filled with a savory blend of three Cheeses, including Herbed Ricotta Cheese topped with our Homemade Marinara Sauce.

Fettuccini Alfredo

A Rich & Creamy Alfredo Sauce served along side our own Sicilian Fettuccini.

Baked Ziti

Tender Ground Beef, Fresh Baby Spinach and Ricotta Cheese, baked in a Homemade Marinara Sauce and topped with Parmesan Cheese and Garlic Bread Crumbs.





Homemade Spaghetti and Meatballs

Hand Rolled Meatballs in Classic Marinara, Delicious!

Spaghetti with Meat Sauce

Just like Mama used to make!

Veggie Lasagna

(Sold in Pans of 10) Layer upon layer of Tender Pasta filled with Fresh Spinach and Carrots topped with our Creamy Alfredo Sauce, Melted Mozzarella and Parmesan Cheese.

Beef Lasagna

(Sold in Pans of 10) Layer upon layer of Tender Pasta filled with our delicious blend of Meats, Spices and Cheeses topped with our Homemade Marinara Sauce and Melted Mozzarella Cheese.

Thai Pasta

Fresh Pasta topped with Oriental Vegetables and Spicy Peanut Sauce.

Tequila-Lime Shrimp

Linguini topped with sautéed Shrimp in a delicious Tequila and Lime inspired Cream Sauce.

Pasta Capri

Fresh Garlic and Spinach in a Creamy Roasted Tomato Sauce, topped with Grilled Shrimp served over a bed of Linguini.

Pricing subject to change without prior notice, please inquire.

16 : Entrées: Chicken

Our Chicken Entrees are served with Rice du Jour,

. Add a house salad or freshly baked for an additional price.

Chicken Poblano

A Favorite! Orlando's Black Bean and Roasted Poblano Salsa, lavished atop marinated Grilled Chicken.

Grilled Chicken with Wild Mushroom Sauce

Grilled Breast of Chicken served over Rice Pilaf and topped with a smooth Wild Mushroom & Sherry Reduction.

Chicken Cordon Bleu

Topped with Dijonaise Alfredo Sauce, served with Rice Pilaf.

Lemon Chicken Tarragon

A tender, boneless, skinless Chicken Breast, Almandine accented, and graced with Light lemon tarragon sauce.

Aloha Chicken

A taste of the islands in this Tropical Favorite! Citrus Marinated Grilled Chicken Breast Smothered with Tasty Pineapple Chunks & Peppers in a Sweet & Sour Marinade.

Chicken Picatta

Tender Chicken Breast lightly dredged in flour and sautéed in a Light Lemon Garlic Butter Sauce, topped with Capers and Lemon Wheels.

Chicken Tenders

Country White Meat Chicken, breaded and fried to perfection, served with Creamy Potato Salad, and a Honey Dijon Sauce.

Chicken Cacciatore

Italian Seasoned Chicken Breast Sautéed with Onions, Green Peppers, Green Kalamata Pitted Olives, and Sun-dried Tomatoes—Simmered in our own Marinara & served over a bed of Pasta or Rice.

Honey-Mustard-Teriyaki Chicken Breast

Marinated, grilled and basted with our Homemade Marinade topped with Fresh Pineapple and Sesame Seeds.

Caribbean Jerk Chicken

Grilled Chicken Breast marinated in Jerk Seasoning, topped with Fresh Seasonal Fruit and Toasted Coconut - Delicious!

Lemon-Pepper Chicken

Marinated in Lemon Pepper and Fresh Herbs, then slow roasted to perfection.

Chicken American

Fresh Grilled Chicken Breast, sliced and tossed with Fresh Vegetables, sautéed in a Light Lemon Garlic Butter Sauce.

Mediterranean Chicken

Grilled Chicken Breast Strips topped with Greek Olives, Artichoke Hearts, Roma Tomatoes and Feta Cheese in a Balsamic Vinaigrette and Citrus Marinade.

Chicken Carmello

A Melody of Fresh Broccoli, Zucchini, Tomatoes, Mushrooms, and Artichoke Hearts. Sautéed in a light Teriyaki.

Pecan Crusted Chicken Casserole

Served Family Style—Tender strips of Pecan Crusted Chicken in our Homemade Mushroom Cream Sauce.

Greek Style Oven-Roasted Chicken

Quartered Chicken, marinated & oven-roasted, with a Greek blend of spices & extra virgin olive oil, garnished with pitted Kalamata Olives, spinach, and feta cheese, served over Lemonata Roasted Potatoes.

Chicken Parmesan

Lightly Breaded Chicken Breast baked in our Homemade Marinara Sauce and smothered with Melted Mozzarella Cheese, served with Pasta.

Chicken Florentine

The French Corner's Famous Three Cheese and Fresh Spinach Chicken Florentine.

Chicken Marsala

Tender Breast of Chicken in a Creamy Marsala Wine sauce with Sautéed Mushrooms and Pearl Onions.

King Ranch Chicken

A French Corner Classic! Skinless, Boneless, Sliced Breast of Chicken, Tossed with Fresh Vegetables, Simmered in a Light Mushroom Veloute Sauce Topped with Tortillas and Cheese.

Rosemary Rotisserie Chicken

A great tasting classic—Marinated with Fresh Rosemary, Lemon and a touch of Garlic then slow roasted to perfection, served with Parmesan Roasted Potatoes.



18 : Entrées: Seafood, Beef, Combination and Pork

TFC FACT #16

Our trio of Sous Chefs Manny, Jesse, and Salvador along with Executive Chefs Sandy & Oscar are extremely creative and are constantly developing new menu items for our clients!

Entrees are served with Rice du Jour.

Add a house salad or **Freshly Baked Roll** for an additional price.

BEEF

Tenderloin Beef Tri-Colored Pepper Steak

Tender beef braised to perfection tossed with sautéed fresh vegetables.

Authentic Beef Stroganoff

Thin slices of Tender Beef, Onions and Mushrooms sautéed and served over a bed of Egg Noodles.

Homemade Meatloaf

Just like Grandma used to make! Served with Garlic Mashed Potatoes.

Prime Rib

Served with Garlic Mashed Potatoes, Green Bean Almandine and Garden Salad.

Flame Charred Grilled Steaks

All Steaks served with Red Chili/Butter marinade, Garden Salad and choice of Baked or Roasted Potatoes.

12oz. "Thick Cut" Sirloin Steak

12oz. Ribeye

8oz. Filet Mignon

Add Caramelized Onions & Mushrooms

BEEF, CHICKEN & SHRIMP COMBINATIONS

Sizzling Fajitas

Marinated in our own blend of Herbs and grilled to perfection, served with sautéed Onions and Bell Peppers, Spanish Rice and Beans, Flour or Corn Tortillas and all the Fix-ins.

BBQ Chicken and Beef Brisket

Covered with Chef's Sweet and Sassy Barbecue Sauce, served with our Baked Beans, with a relish tray. Add Potato Salad for \$1.95!

Chicken and Beef Kabobs

Tender beef and chicken skewered with fresh vegetables topped with our Polynesian style sauce. Each person receives one hefty skewer of each. Great Deal!

Steak or Chicken Chimi-Churri

Tender Beef Skirt or Grilled Chicken Breast marinated in a South American Chimi-Churri sauce.





PORK

Mesquite Grilled Pork Chop

A thick, Center-Cut Chop delicately smoked, then grilled to perfection on our Mesquite grill.

Peach and Mint Crusted Pork Loin

Tender and Succulent ~ a French Corner Favorite!

Cuban Pork Tenderloin

Marinated overnight in a blend of Citrus Juices, Garlic, White Wine and Cumin then oven-roasted to perfection, served with a Cuban Black Bean Rice.

SEAFOOD

Salmon Pontchartrain

Fresh Grilled Salmon Filet topped with Crawfish Tails, Sautéed Mushrooms and Artichoke Hearts in a Garlic Cream Sauce.

Shrimp Scampi

Sautéed in our Chef's own Lemon Garlic-Butter Sauce with Fresh Vegetables and served alongside pasta.

Tilapia Veronica

Fresh filet topped with caramelized onions, garlic, tomatoes, artichoke hearts and spinach.

Fried Colossal Gulf Shrimp

Served with potato salad and coleslaw.

Pricing subject to change without prior notice, please inquire.



20: Side Dishes

Vegetables

Grilled or Roasted Vegetables
Green Beans Almandine
Sautéed Zucchini with Fresh Herbs
Homemade Corn Muffin Soufflé
Broccoli & Cauliflower
Glazed Baby Carrots

Baked Beans
Corn on the Cob
Sautéed Baby Spinach Almandine
Western Corn Medley
Corn O'Brien

Fresh Grilled Asparagus (Market Price)
Potatoes au Gratin
Spinach Orzo Pasta
Homemade Macaroni and Cheese

Artichoke-Parmesan Gratin
Twice Baked Potatoes
Tri-Color Orzo Primavera

Side Salads

Prices are per person and salads are served in 8oz. Containers.

Homemade Potato Salad
Homemade Coleslaw
Cucumber Tomato Salad
Garden Rotini Pasta
Vegetarian Dolmades
Fresh Fruit Salad

Colossal Shrimp Salad
Tuna Salad
Chicken Salad
Mushroom Salad
Tabbouleh

Pricing subject to change without prior notice, please inquire.

21: Dips

Spinach and Artichoke Dip

Chef's famous dip served with Homemade Garlic Crisps.

Chef Sal's Seven Layer Dip

With Crispy Tortilla Chips, Layers of Beans, Sour Cream, Cheeses, Pico de Gallo, Guacamole, and More! A hit!

Authentic Hummus

A Mediterranean favorite! Served with Homemade Pita Chips.

Baba Ghanouj

Authentic Fresh Eggplant Dip served with Pita Bread.

Chips & Salsa Ranchera

With Homemade Guacamole.

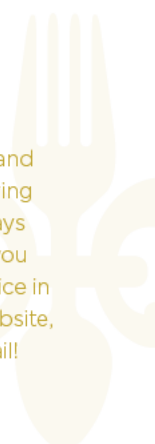
Chef Sal's Queso & Tortilla Chips

"Texas Caviar"

A Texas Tradition—Freshly chopped Green peppers, Green & Red Onions, Diced Tomatoes, Cilantro & Black Eyed Peas, simmered in a Sweet Red Wine Balsamic Vinaigrette, served with crispy Tortilla Chips.

TFC FACT #87

Our Experienced and Professional Catering Sales Team is always ready to provide you with the best service in person, on our website, by phone, or e-mail!



22: Mom's Gourmet Pizzas

TFC FACT #40

At Mom's Pizza we start the day by hand rolling our dough while the finest tomatoes and spices are cooked to complete Mom's original pizza sauce. We hand-pick only wholesome and fresh toppings to finish the best pizza in town.

PIZZAS

Build your own Pizza also available

That's My Baby

Pepperoni, Danish Ham, Ground Beef, Italian Sausage, Green and Black Olives, Fresh Bell Peppers Onions and Mozzarella Cheese.

Aloha

Danish Ham, Mom's Garden Delight Fresh Tomatoes, Onions, Fresh Pineapple, Spinach & Garlic with Mozzarella Cheese.

Ya'll Come Back to Texas'

BBQ Chicken, Onions, Mushrooms, Cheddar & Mozzarella Cheese.

Great Sicilian

Fresh Mushrooms, Sliced Yellow Squash, Zucchini Squash, Garlic, Onions, Artichoke Hearts, Kalamata Olives, Romano, Feta & Mozzarella Cheese.

Margarita

Fresh Tomato Slices, Provolone, Romano, Parmesan and Mozzarella Cheese with Garlic & Basil.

Godfather

Pepperoni, Danish Ham, Italian Sausage, Ground Beef, and Mozzarella Cheese.

Cheese Pizza

Pepperoni Pizza



24: Sandwiches & Wraps

TFC FACT #34

Our Sandwich station headed by Chef Jesse prepares hundreds of sandwiched daily. Chef Jesse has personally made over 2 million Sandwiches!

All can be served party platter style or individually boxed.
All box lunches are served with a bag of chips and a gourmet cookie.

Grilled Beef or Grilled Chicken Fajita Wrap

Served party platter style with Pico de Gallo and Guacamole, Chips & Salsa.

Zesty Chicken Caesar Wrap

Grilled Chicken Breast & Romaine Lettuce tossed with Authentic Caesar Dressing.

Country Chicken Tender Wrap

Lightly breaded Chicken Tenders, Lettuce, Tomato, Red Onion, garnished with Homemade Honey Mustard.

Greek Wrap

A vegetarian delight! Feta Cheese, Greek Olives, Roma Tomatoes, Purple Onions, Romaine Lettuce & Fresh Oregano tossed in our Homemade Greek Dressing.

Grilled Chicken Sandwich

Tender breast of Chicken grilled and served on a Kaiser Roll, topped with Romaine Lettuce & Tomato.

BBQ Chicken or Beef Sandwich

Served on a Kaiser Roll, topped with pickles & onions.

The Muffaletta

Ham or Turkey topped with Swiss Cheese & our Homemade Olive Dressing on an authentic Hot Muffaletta Bread.

Pricing subject to change without prior notice, please inquire.



SANDWICHES & WRAPS



26 : Box Lunches

The Cold Cut Boxed Lunch

All Sandwiches are served with Fresh Green Leaf Lettuce & Condiments on the side. All served with a bag of chips, and a gourmet cookie.

A fruit cup, side salad, or pasta salad cup can be added for an additional price.

Choose from:

Smoked Turkey
Danish Ham
Roast Beef
Chicken Salad
Club Sandwich

Tuna Salad
Avocado & Brie
Fresh Vegetables
Build your own
(Within our menu options)

Pricing subject to change without prior notice, please inquire.





The bread for our sandwiches is locally made by a Bakery a few blocks away from The French Corner's Kitchen and precisely delivered every day at 5:00 AM.



TFC FACT #25

Delightfully, we remember our first delivery order. It consisted of Tuna sandwiches delivered to The St Luke's Hospital, 25th Floor Yellow elevators.

Hamburger & Grilled Chicken Bar

Kaiser Rolls, Relish Tray and all the condiments, served with Chips.

Baked Potato Bar

Chopped BBQ Beef & Chicken and all the condiments.

The Pasta Bar

Penne & garden rotini pasta, homemade Marinara and Alfredo sauce, meatballs and sliced grilled chicken served with garlic bread and parmesan cheese.

Pricing subject to change without prior notice, please inquire.



Bars

BARS



TFC FACT #32

Our Staff began with only 5 people in 1985, now almost 30 years later; our team consists of 78 people. Many of whom have been part of our family for over 20 years.

**Freshly Mango or Raspberry infused,
Brewed Iced Tea Service**

Served in a dispenser with sweeteners, lemons & extra ice. Available for Catering Service Only.

**The French Corner Robust or
Decaf Coffee Service**

Served in a dispenser with sweeteners, creamers and condiments.

**Starbucks Brand Ground,
Brewed Coffee Service**

Served in a dispenser with sweeteners, creamers and condiments.

Hot Tea Service

Hot water served in thermos with sweeteners, condiments and a variety of tea bags. Available for Catering Service Only.

- Tropical Fruit Punch**
- Strawberry Lemonade**
- Refreshing, Chilled Orange Juice**
- Freshly Brewed Iced Tea**
- Canned Soft Drinks or Bottled Water**
- Assorted Flavors, Bottled Juices**

Pricing subject to change without prior notice, please inquire.



*Take a flavorful
break to Refresh
& Recharge
yourself.*

Refreshments

REFRESHMENTS



TFC FACT #74

Everything from our Danishes, Muffins, Croissants, Cakes and Pastries are freshly made daily at our own Bakery.

Did you know that our Famous Authentic Baklava is handmade at a local convent? Nuns kindly developed the perfect recipe for The French Corner's Family and Friends.

Chef's Choice of Assorted Desserts

Assorted Large Gourmet Cookies, Brownies, Seven-layer bars, Lemon Bars, Cream Puffs, etc.

Assorted Freshly Baked Cookies

Chocolate Chip, Chocolate Caramel Crunch, Peanut Butter, Caramel Praline, White Chocolate Macadamia & Oatmeal Raisin.

Homemade Brownies

Topped with Pecans.

Baklava

A Mediterranean Delight! Layers of Philo Dough Filled with Walnuts & Honey.

French Corner Dessert Bars

Lemon or 7-Layer Bars.

Chocolate-Covered Cream Puffs

Homemade Bread Pudding

with Bourbon Sauce.

New York Style Cheesecake

Mini Cream Puffs

Chocolate-Covered Strawberries

Assorted Cupcakes

WHOLE CAKES (10 inch, 1/2 sheet or full sheet.)

Jean Pierre Chantilly

Midnight Chocolate

Stephanie's Strawberry Cream Cake

German Chocolate Cake

The Carrot Cake

Tres Leches

Italian Cream Cake

Chocolate Cake

Vanilla Cake

Red Velvet Cake

Special Event Cakes and Wedding Cakes are Available, Please inquire.



Pricing subject to change without prior notice, please inquire.

Desserts

DESSERTS



TFC FACT #2

The Original French Corner Restaurant was opened in 1985 and located at the Corner of Holcombe and Main. Here, the strongest relationships were built while friends and neighbors visited for breakfast and lunch daily.

At The French Corner Catering you will find everything you need to arrange catering services from Breakfast Meetings to lunches or Receptions for your next company event. We are event catering specialists and our flair for preparing exquisite cuisine at economical pricing will leave you satisfied and craving for more! Our company is second to none whether you are looking to provide hot entrées or ordering box lunches for your meeting or event.

Family-owned and operated, The French Corner has been the premiere Houston caterer since 1985. Our menu is both diverse and flexible, and we will adapt to serve your unique requests. We specialize in corporate catering, and offer many levels of presentation, from drop off to full service. The French Corner is well known throughout the Greater Houston area for the freshly prepared food and deluxe presentation that our catering services provide.

Please call us at **713-661-5324** or e-mail us at **Sales@thefrenchcorner.com** when you want a Chef-Prepared cuisine catered to your next meeting or event. For corporate meetings, seminars, conferences, school events, holiday parties, or cocktail parties call The French Corner and delight your guests with an impressive meal prepared fresh from our kitchen!

Learn more about our menu and services at our website: TheFrenchCorner.com.

Disclaimer

Pricing subject to change without prior notice, please inquire.



“Our clients are our friends because friends do business with friends”

—George Haddad

**How can I place an order?**

You can place orders online via our website, by phone with a TFC representative

713-661-5324, or by email to: Sales@TheFrenchCorner.com

What is the minimum number of people I can order for?

We have a minimum of 10 people per entrée however; never hesitate to contact us with special requests. We always do our best to accommodate your needs!

How much do you charge for delivery?

Our delivery starts at \$20.00 to the Medical Center and increases based on mileage and the amount of labor that goes into the order. Please keep in mind that we always work within our client's budget. One of our top priorities is to save you money!

What are your methods of payment?

We take all major credit cards, cash, company checks, house accounts, direct bill, and PO Numbers.

What areas do you deliver too?

We deliver to the Greater Houston area. Feel free to always contact us because at The French Corner the sky is the limit!

What are my delivery options?

Drop off: Where food stays inside the box it was delivered in.

Basic Set Up: We open the boxes, remove all the wrappers and leave everything ready for you to eat, or

VIP Set Up: which includes chaffing dishes, elevations, linens and any full service catering needs you may have!

How far in advance do I need to place my order?

The sooner the better! We prefer a 24 hour notice, however here at The French Corner we specialize in last minute orders. Do not hesitate to call, we are here for you!

Do you have a cancellation policy?

Yes, you must cancel your order within 24 hours of the day of delivery. You may only increase your order the day of.

Do you deliver on the weekends?

Yes we do! Please inquire.

What is your earliest and latest delivery time?

The earliest we deliver is 6:00 AM and the latest would be 7:00 PM. Please inquire for special delivery times. We always do our best to serve you!

**TFC FACT #21**

Our first form of advertising, long before the smart phone and internet era, was in The Yellow Pages in 1989.



1104 Old Spanish Trail

Houston, TX 77054

Ph: 713-661-5324

Fax: 832-778-9974

Sales@theFrenchCorner.com