



it's taken care of

A large logo featuring the word "DEMERIS" in bold black uppercase letters and "CATERING" in red uppercase letters below it. Above the "E" in "DEMERIS" is a stylized green leaf and a black olive branch.

DEMERIS

CATERING

2911 S. Shepherd Houston, Texas 77098

P 713.529.7326 | F 713.529.2682

www.demeris.com

Email: catering@demeris.com



Hors d'Oeuvres

Prices on request

Pasta Bar

Pasta

Penne
Fettuccine
Cheese Tortellini
Tri-Colored Spiral

Meats

Grilled Chicken
Shrimp
Scallops

(Other pastas available upon request)

Sauces

Alfredo (garnished with a julienne of carrots and bell peppers)
Marinara (garnished with asparagus spears)
Pesto (basil or sun-dried tomato)
Demeris' famous Garlic Butter Sauce

Quesadilla Station

Sautéed Spinach, Mushrooms and Poblano Peppers
with Monterrey Jack and Cheddar Cheese

Quesadillas available with chicken, shrimp and fajita meat
Quesadillas are garnished with pico de gallo, guacamole and sour cream

Carving Station

(fresh homemade breads and your choice of accompaniments)

- **Beef Tenderloin**

Pork Tenderloin

Steamship Round

- **Roast Beef**

Turkey Breast

- **Herb Rubbed Prime Rib**

Homemade Meatballs

Italian with Marinara Sauce
Mediterranean
Swedish with Sour Cream Sauce

- *Certified Angus Beef® product, which offers savory flavor and juiciness in every bite.*

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Shish-Kabob

Mediterranean Chicken Kabob (in a Chardonnay wine marinade)

- **Beef Tenderloin Kabob** (in a Cabernet wine marinade)

Vegetarian (garnished with onions and bell peppers)

Grilled Chicken Brochette

Grilled Shrimp Brochette

(brochettes are bacon-wrapped and stuffed with Monterey Jack cheese and fresh jalapeños)

Chicken Wings & Chicken Tenders

Country Fried (Mild)

Buffalo (Spicy)

Mediterranean (must try!)

Cajun Fried (Spicy)

Hickory Smoked Wings

Other Items

Beef or Chicken Fajitas

Miniature Beef or Chicken Fajitas

(Fajitas are garnished with pico de gallo, guacamole, grated cheddar cheese and sour cream)

Chopped Beef with Silver Dollar Rolls

Bite-Size Smoked Sausage in Demeris' World Famous Bar-B-Q Sauce

Cold Boiled Shrimp with Tangy Cocktail Sauce

Marinated Shrimp with Capers and Red Onions

Mini Egg Rolls (shrimp or pork)

Mini Quiche

Pasta Salad

Fresh Grilled Vegetables

Smoked Salmon with Capers and Red Onion (served with sliced baguettes)

Mushroom Caps (stuffed with crab meat or spicy Italian sausage)

Beefsteak Tomatoes Topped with feta cheese or bleu cheese

Tarama (Greek caviar dip) and

Tsadziki (Greek yogurt-and-cucumber dip)

(served with pita chips or on toast points)

Crustini (toast point with marinated Roma tomato topped with feta or bleu cheese)

Elaborate Display of Domestic and Imported Cheeses

Baked Brie in filo with assorted crackers

Queso with tortilla chips

Ceviche with tortilla chips

Guacamole with tortilla chips

Roasted Salsa with tortilla chips

Crudités with dips

Fresh Fruit in season

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1. **Fajita Fiesta**
Succulent mesquite-grilled beef and chicken fajitas (one-half pound per person), Mexican rice, frijoles a la charra, pico de gallo, guacamole, sour cream, grated cheddar cheese, flour tortillas, tortilla chips and roasted salsa
2. **Southwestern Grilled Pork Chops with Garlic Mashed Potatoes**
Two mesquite grilled pork chops served with garlic mashed potatoes, seasoned green beans, fresh garden salad (your choice of dressing), dinner rolls and butter
3. **Spaghetti with Demeris' Special Rich Meat Sauce**
With fresh garden salad (Ranch and Italian dressing), garlic bread sticks, and Parmesan cheese
4. **Seven-Layer Lasagna**
Thick, rich and cheesy lasagna with a vegetable medley, fresh garden salad (Ranch and Italian dressing), garlic bread sticks, and Parmesan cheese (Vegetable Lasagna also available)
- 5. **Herb-Rubbed Prime Rib of Beef au Jus with Garlic Mashed Potatoes**
With seasoned green beans, fresh garden salad (choice of dressing), dinner rolls, and butter
6. **Chicken-Fried Steak or Chicken-Fried Chicken with Whipped Potatoes**
Seasoned green beans, fresh garden salad (choice of dressing), dinner rolls and butter
- 7. **Mesquite-Grilled One-Half Pound Beef Hamburger***
With baked beans, assorted chips and condiments
- 8. **Mesquite Grilled One-Half Pound Beef Hamburger & All-Beef Hot Dog Topped w/ Chili ***
With baked beans, assorted chips, and condiments
9. **Cajun Fried Catfish Feast**
With au gratin potatoes, cole slaw, tartar sauce, cocktail sauce, dinner rolls and butter (Always cooked on site)
10. **Chicken Florentine**
Grilled Mediterranean chicken topped with sautéed spinach, roasted pine nuts, feta cheese, and a light cream sauce, served with rosemary new potatoes, seasoned green beans, tossed green salad, dinner rolls and butter
11. **Turkey and Dressing for the Holidays**
Roasted turkey and cornbread dressing with giblet gravy, cranberry sauce, candied yams or whipped potatoes, green beans or sweet peas with pearl onions, dinner rolls and butter
12. **Roast Beef with Brown Gravy and Whipped Potatoes**
with fresh garden salad, seasoned green beans, dinner rolls and butter
13. **Breakfast Buffet**
Scrambled eggs, country potatoes, crispy strips of bacon, sausage patty, biscuits, jelly, picante sauce, milk, and orange juice
14. **Continental Breakfast Buffet**
Fresh fruit, assorted Danish pastries, croissants, bagels, muffins, orange juice and milk
Other available breakfast options (prices on request):
Breakfast tacos, grits, pancakes, French toast, omelets (made to order), assorted Danish pastries, bagels with fixings, fresh fruit, donuts, cereal, oatmeal, and any type of fruit juice.
15. **Bacon-Wrapped Chopped Steak with Whipped Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
16. **Charcoal-Grilled Bacon-Wrapped Shrimp Brochette with Rice Pilaf** (6 shrimp)*
With sweet peas, tossed salad, dinner rolls and butter
17. **Charcoal-Grilled Chicken Teriyaki with Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
18. **Charcoal-Grilled Mediterranean Chicken Breast with Greek-Style Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
19. **Charcoal-Grilled Mediterranean Chicken Kabob in a Chardonnay Wine Marinade with Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter

• *Certified Angus Beef® product, which offers savory flavor and juiciness in every bite.*

* Cooked on site when possible

- 19.1 **Charcoal-Grilled Mediterranean Beef & Chicken Kabob**
in a Chardonnay Wine Marinade with Rice Pilaf
- 21. **Herb-Rubbed Cornish Game Hen with Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
- 22. **Homemade Meat Loaf with Mashed Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
- 23. **King Ranch Casserole**
With frijoles a la charra, tossed salad, dinner rolls and butter
- 24. **Mediterranean Baked Half-Chicken Dinner**
With Greek-style potatoes, tossed salad, dinner rolls and butter
- 25. **Mesquite-Grilled Beef Tenderloin Kabob in a Cabernet Wine Marinade with Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
- 26. **Mesquite-Grilled Marinated Pork Kabob with Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
- 27. **Mesquite-Grilled Marinated Ribeye Steak**
With garlic mashed potatoes, tossed salad, dinner rolls and butter
- 28. **Mesquite-Grilled Southwestern Chicken Breast with Roasted New Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
- 29. **Mom's Pot Roast with Mashed Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
- 30. **Oven-Roasted Chicken Breast with Rice and Mushroom Gravy**
With seasoned green beans, tossed salad, dinner rolls and butter
- 31. **Pasta Alfredo** (choice of pasta)
With vegetable medley, tossed salad and garlic breadsticks
- 32. **Pasta Alfredo with Grilled Chicken** (choice of pasta)
With vegetable medley, tossed salad and garlic breadsticks
- 33. **Pasta Alfredo with Sautéed Shrimp** (choice of pasta)
With vegetable medley, tossed salad and garlic breadsticks
- 34. **Roasted Half-Chicken Dinner**
With roasted new potatoes, tossed salad, dinner rolls and butter
- 35. **Rosemary Roast Pork Loin with Garlic Mashed Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
- 36. **Southern-Fried Chicken with Mashed Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
- 37. **Enchiladas (Cheese)**
3 Cheese Enchiladas topped with an authentic chili sauce served with refried beans, Mexican rice, chips and salsa
- 38. **Enchiladas (Vegetable)**
3 vegetable enchiladas made with spinach, poblano peppers, mushrooms, and bell peppers topped with a sour cream sauce, served with refried beans, Mexican rice, chips and salsa
- 39. **Enchiladas (Beef)**
3 beef enchiladas topped with an authentic chili sauce and served with refried beans, Mexican rice, chips and salsa
- 40. **Enchiladas (Chicken)**
3 chicken enchiladas topped with an authentic chili sauce or a sour cream sauce served with refried beans, Mexican rice, chips and salsa
- 41. **Chicken Marsala with Fettuccine**
- 42. **Chicken Parmesan with Spaghetti**
- 43. **Baked Potato** with choice of 2 meats and toss salad

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Salads

Tossed Green Salad
Field Green Salad
Caesar Salad
Fresh Fruit Salad
Greek Salad
Pasta Salad
Demeris' Potato Salad
Demeris' Cole Slaw

Vegetables

Seasoned Green Beans
Greek-Style Green Beans
Green Beans Almondine
Bar-B-Q Baked Beans
Frijoles a la Charra
Corn on the Cob
Whole Kernel Corn
Cream Style Corn
Demeris' own Jalapeño Corn
Homemade Macaroni with Cheese
*** Green Bean Casserole**

Steamed Asparagus
Young Sweet Peas
Steamed Vegetable Medley
Broccoli with Cheese Sauce
Grilled Vegetables
Glazed Baby Carrots
Peas and Carrots
*** Demeris Touroulou**
Squash, Zucchini, Onions,
and Fresh Dill in tomato sauce

Potatoes and Rice

Buttered Mashed Potatoes
Chipotle Mashed Potatoes
Garlic Mashed Potatoes
Rosemary New Potatoes
Au Gratin Potatoes
Greek-Style Roasted Potatoes
Candied Sweet Potatoes

Baked Potato with trimmings
Twice Baked Potato
Homemade Cornbread Dressing
Rice Pilaf
Dirty Rice
Mexican Rice
Buttered Rice

Breakfast Extras

Pancakes
Cream Gravy

** 50 person minimum*

	Product Name	50-99	100-249	250-499	500-up
1	Fajita Fiesta (<i>Beef and Chicken</i>)	\$17.80	\$16.90	\$16.05	\$15.25
	With Queso	\$19.55	\$18.65	\$17.80	\$17.00
2	Southwestern Grilled Pork Chops*	\$13.90	\$13.20	\$12.55	\$11.90
3	Spaghetti with Demeris' Special Rich Meat Sauce	\$10.75	\$10.20	\$9.70	\$9.20
4	Seven-Layer Lasagna (<i>Classic Sausage and Beef</i>)	\$15.70	\$14.90	\$14.15	\$13.45
• 5	Herb-Rubbed Prime Rib of Beef au Jus	\$31.45	\$29.90	\$28.40	\$27.00
6	Chicken-Fried Steak With Cream Gravy	\$13.90	\$13.20	\$12.55	\$11.90
6.1	Chicken-Fried Chicken With Cream Gravy	\$12.25	\$11.65	\$11.05	\$10.50
6.2	Chicken-Fried Steak and Chicken-Fried Chicken With Cream Gravy	\$13.05	\$12.40	\$11.80	\$11.20
• 7	Mesquite-Grilled 1/2 Pound Hamburger Meal	\$12.95	\$12.30	\$11.70	\$11.10
• 8	Mesquite-Grilled 1/2 Pound Hamburger and Hot Dog	\$15.00	\$14.25	\$13.55	\$12.85
9	Cajun-Fried Catfish Feast	\$15.70	\$14.90	\$14.15	\$13.45
10	Chicken Florentine	\$16.10	\$15.30	\$14.55	\$13.80
11	Turkey and Dressing for the Holidays	\$15.25	\$14.50	\$13.75	\$13.05
11.1	Turkey and Dressing for the Holidays With Pineapple Glazed Ham	\$16.65	\$15.80	\$15.00	\$14.25
12	Roast Beef with Brown Gravy*	\$13.35	\$12.70	\$12.05	\$11.45
13	Breakfast Buffet	\$11.75	\$11.15	\$10.60	\$10.05
14	Continental Breakfast Buffet	\$11.45	\$10.90	\$10.35	\$9.85
15	Bacon-Wrapped Chopped Steak	\$12.40	\$11.80	\$11.20	\$10.65
16	Charcoal-Grilled Bacon Wrapped Shrimp Brochette (6)	\$25.80	\$24.50	\$23.25	\$22.10
17	Charcoal-Grilled Chicken Teriyaki	\$12.20	\$11.60	\$11.00	\$10.45
18	Charcoal-Grilled Medit. Chicken Breast	\$12.20	\$11.60	\$11.00	\$10.45
19	Charcoal-Grilled Mediterranean Chicken Kabob	\$15.05	\$14.30	\$13.60	\$12.90
• 19.1	Beef and Chicken Kabobs	\$17.90	\$17.00	\$16.15	\$15.35
21	Herb-Rubbed Cornish Game Hen*	\$13.85	\$13.15	\$12.50	\$11.90
22	Homemade Meatloaf	\$12.40	\$11.80	\$11.20	\$10.65
23	King Ranch Casserole*	\$13.60	\$12.90	\$12.25	\$11.65
24	Mediterranean Baked Half-Chicken Dinner	\$12.20	\$11.60	\$11.00	\$10.45
• 25	Mesquite-Grilled Beef Tenderloin Kabob	\$20.40	\$19.40	\$18.45	\$17.55
26	Mesquite-Grilled Marinated Pork Kabob	\$15.80	\$15.00	\$14.25	\$13.55
• 27	Mesquite-Grilled Marinated Ribeye Steak (12 oz.)	\$32.50	\$30.90	\$29.35	\$27.90
28	Mesquite-Grilled Southwestern Chicken Breast	\$12.20	\$11.60	\$11.00	\$10.45
29	Mom's Pot Roast*	\$13.30	\$12.65	\$12.00	\$11.40
30	Oven-Roasted Chicken Breast with Mushroom Gravy	\$12.20	\$11.60	\$11.00	\$10.45
31	Pasta Alfredo	\$10.60	\$10.05	\$9.55	\$9.05
32	Pasta Alfredo with Grilled Chicken	\$12.95	\$12.30	\$11.70	\$11.10
33	Pasta Alfredo with Sauteed Shrimp	\$16.15	\$15.35	\$14.60	\$13.85
34	Roasted 1/2 Chicken Dinner	\$12.20	\$11.60	\$11.00	\$10.45
35	Rosemary Roast Pork Loin*	\$13.55	\$12.85	\$12.20	\$11.60
36	Southern-Fried Chicken	\$12.20	\$11.60	\$11.00	\$10.45
37	Enchiladas (<i>Cheese</i>)	\$11.80	\$11.20	\$10.65	\$10.10
38	Enchiladas (<i>Vegetable</i>)	\$12.85	\$12.20	\$11.60	\$11.00
39	Enchiladas (<i>Beef</i>)	\$12.85	\$12.20	\$11.60	\$11.00
40	Enchiladas (<i>Chicken</i>)	\$13.55	\$12.85	\$12.20	\$11.60
41	Chicken Marsala with Fettuccine	\$15.80	\$15.00	\$14.25	\$13.55
42	Chicken Parmesan With Spaghetti	\$15.80	\$15.00	\$14.25	\$13.55
43	Baked Potato and Salad (<i>Beef and Chicken</i>)	\$12.55	\$11.90	\$11.30	\$10.75
44	Cajun Blackened Catfish Meal	\$16.75	\$15.90	\$15.10	\$14.35

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*48 hours notice. All prices subject to change without notice.

All deliveries are subject to a delivery fee.
Individually packaged meals add \$1.00 per meal.

Product Name	10-29	30-49	50-99	100-up
1 Fajita Fiesta (Beef and Chicken) With Queso	\$17.40 \$19.15	\$16.20 \$17.95	\$15.05 \$16.80	\$14.30 \$16.05
2 Southwestern Grilled Pork Chops*	\$12.90	\$12.00	\$11.15	\$10.60
3 Spaghetti with Demeris' Special Rich Meat Sauce	\$9.25	\$8.60	\$8.00	\$7.60
4 Seven-Layer Lasagna (Classic Sausage and Beef)	\$14.95	\$13.90	\$12.95	\$12.30
• 5 Herb-Rubbed Prime Rib of Beef au Jus	\$33.15	\$30.85	\$28.70	\$27.25
6 Chicken-Fried Steak With Cream Gravy	\$12.90	\$12.00	\$11.15	\$10.60
6.1 Chicken-Fried Chicken With Cream Gravy	\$10.95	\$10.20	\$9.50	\$9.05
6.2 Chicken-Fried Steak and Chicken-Fried Chicken With Cream Gravy	\$11.90	\$11.05	\$10.30	\$9.80
• 7 Mesquite-Grilled 1/2 Pound Hamburger Meal	\$11.75	\$10.95	\$10.20	\$9.70
• 8 Mesquite-Grilled 1/2 Pound Hamburger and Hot Dog	\$14.15	\$13.15	\$12.25	\$11.65
9 Cajun-Fried Catfish Feast	\$14.95	\$13.90	\$12.95	\$12.30
10 Chicken Florentine	\$15.45	\$14.35	\$13.35	\$12.70
11 Turkey and Dressing for the Holidays	\$14.45	\$13.45	\$12.50	\$11.90
11.1 Turkey and Dressing for the Holidays With Pineapple Glazed Ham	\$16.05	\$14.95	\$13.90	\$13.20
12 Roast Beef with Brown Gravy*	\$12.25	\$11.40	\$10.60	\$10.05
13 Breakfast Buffet	\$10.35	\$9.65	\$9.00	\$8.55
14 Continental Breakfast Buffet	\$10.05	\$9.35	\$8.70	\$8.25
15 Bacon-Wrapped Chopped Steak	\$11.15	\$10.35	\$9.65	\$9.15
16 Charcoal-Grilled Bacon Wrapped Shrimp Brochette (6)	\$26.65	\$24.80	\$23.05	\$21.90
17 Charcoal-Grilled Chicken Teriyaki	\$10.90	\$10.15	\$9.45	\$9.00
18 Charcoal-Grilled Medit. Chicken Breast	\$10.90	\$10.15	\$9.45	\$9.00
19 Charcoal-Grilled Mediterranean Chicken Kabob	\$14.20	\$13.20	\$12.30	\$11.70
• 19.1 Beef and Chicken Kabobs	\$17.50	\$16.30	\$15.15	\$14.40
21 Herb-Rubbed Cornish Game Hen*	\$12.85	\$11.95	\$11.10	\$10.55
22 Homemade Meatloaf	\$11.15	\$10.35	\$9.65	\$9.15
23 King Ranch Casserole*	\$12.50	\$11.65	\$10.85	\$10.30
24 Mediterranean Baked Half-Chicken Dinner	\$10.90	\$10.15	\$9.45	\$9.00
• 25 Mesquite-Grilled Beef Tenderloin Kabob	\$20.35	\$18.95	\$17.65	\$16.75
26 Mesquite-Grilled Marinated Pork Kabob	\$15.10	\$14.05	\$13.05	\$12.40
• 27 Mesquite-Grilled Marinated Ribeye Steak (12 oz.)	\$34.40	\$32.00	\$29.75	\$28.25
28 Mesquite-Grilled Southwestern Chicken Breast	\$10.90	\$10.15	\$9.45	\$9.00
29 Mom's Pot Roast*	\$12.20	\$11.35	\$10.55	\$10.00
30 Oven-Roasted Chicken Breast with Mushroom Gravy	\$10.90	\$10.15	\$9.45	\$9.00
31 Pasta Alfredo	\$9.10	\$8.45	\$7.85	\$7.45
32 Pasta Alfredo with Grilled Chicken	\$11.75	\$10.95	\$10.20	\$9.70
33 Pasta Alfredo with Sauteed Shrimp	\$15.50	\$14.40	\$13.40	\$12.75
34 Roasted 1/2 Chicken Dinner	\$10.90	\$10.15	\$9.45	\$9.00
35 Rosemary Roast Pork Loin*	\$12.45	\$11.60	\$10.80	\$10.25
36 Southern-Fried Chicken	\$10.90	\$10.15	\$9.45	\$9.00
37 Enchiladas (Cheese)	\$10.50	\$9.75	\$9.05	\$8.60
38 Enchiladas (Vegetable)	\$11.65	\$10.85	\$10.10	\$9.60
39 Enchiladas (Beef)	\$11.65	\$10.85	\$10.10	\$9.60
40 Enchiladas (Chicken)	\$12.45	\$11.60	\$10.80	\$10.25
41 Chicken Marsala with Fettuccine	\$15.10	\$14.05	\$13.05	\$12.40
42 Chicken Parmesan With Spaghetti	\$15.10	\$14.05	\$13.05	\$12.40
43 Baked Potato and Salad (Beef and Chicken)	\$11.35	\$10.55	\$9.80	\$9.30
44 Cajun Blackened Catfish Meal	\$16.20	\$15.05	\$14.00	\$13.30
45 Boxed Lunch (Includes Chips and Cookie)	\$11.40	\$10.60	\$9.85	\$9.35

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Bar-B-Q Menu

Catering

Serves	Adult	Children	Serve Time
50-99	\$12.95	\$10.95	1 Hour
100-249	\$11.95	\$9.95	1 Hour*
250-499	\$10.95	\$8.95	1-2 Hours
500-Up	\$10.40	\$8.40	2+ Hours

Our catered bar-b-q meal is carved on site and includes brisket, sausage, baked beans, potato salad, pickles, onions, jalapeno peppers, sliced French bread and our world renowned bar-b-q sauce
(Includes heavy duty plates, cutlery, and napkins)

* Serve times may vary under certain conditions. Childrens pricing is based on the adult guarantee.

Delivery or Pickup

10-29	\$11.95
30-49	\$10.95
50-99	\$10.20
100-up	\$9.70

Our delivered bar-b-q meal includes brisket, sausage, baked beans, potato salad, pickles, onions, jalapeno peppers, sliced French bread and our world renowned bar-b-q sauce
(Includes heavy duty plates, cutlery, and napkins)

Options for Catering & Delivery or Pickup

Meats	Sub 2nd Meat	Additional Meats
Pulled Pork	\$0.00	\$1.00
Jalapeno Sausage or Ham	\$0.00	\$1.95
Chicken (on the bone)	\$1.00	\$1.95
Chicken Breast (boneless)	\$1.00	\$1.95
Turkey Breast	\$1.00	\$1.95
Spare Ribs	\$2.95	\$2.95
Baby Back Ribs	\$3.95	\$3.95



Beverage Prices

Beverage	Catering	Delivery
Iced Tea, Sweet Tea, or Lemonade	\$1.55	13.50/gal
Soft Drinks	\$1.55	\$1.55 each
Bottled Water	\$1.45	\$1.45 each
Coffee	\$1.95	
Orange, Apple, or Cranberry Juice	\$2.45	\$2.45 each
Bottle Beer	\$3.95-\$4.95	\$3.95-\$4.95
Draft Beer	425/Keg	

Dessert Prices

Dessert Pricing	Catering	Delivery
Fresh Baked Pies	\$2.50/person	\$16.95 each
Hot Cobbler (Peach, Blackberry, or Apple)	\$2.95/person	\$27.25/pan (<i>feeds 12</i>)
Cheesecake (New York, Strawberry)	\$3.85/person	\$26.95
Cookies	\$1.30/person	\$9.95/dozen
Brownies	\$1.35/person	\$1.35 each
Blue Bell Ice Cream	\$2.00/scoop	
Ice Cream Bars	\$1.95/each	