



it's taken care of



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	Meats
Penne	Grilled Chicken
Fettuccine	Shrimp
Cheese Tortellini	Scallops
Tri-Colored Spiral	

(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	Roast Beef
Pork Tenderloin	Turkey Breast
Steamship Round	• Herb Rubbed Prime Rib

Homemade Meatballs

Italian with Marinara sauce
Mediterranean

• *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)

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

Grilled Shrimp Kabob

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)

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

Assorted Cold Canapés

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 **Blue 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 blue 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 dressings), 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 dressings), dinner rolls and butter
- 7. **Mesquite-Grilled One-Half Pound Certified Angus Beef Hamburger** (cooked on site when possible)
With baked beans, assorted chips and condiments
- 8. **Mesquite Grilled One-Half Pound Certified Angus Beef Hamburger & All-Beef Hot Dog Topped w/ Chili**
With baked beans, assorted chips, and condiments (cooked on site when possible)
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 corn bread 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 and orange juice
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 w/Whipped Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
16. **Charcoal-Grilled Bacon-Wrapped Shrimp Brochette w/Rice Pilaf** (6 shrimp)*
With sweet peas, tossed salad, dinner rolls and butter
17. **Charcoal-Grilled Chicken Teriyaki w/Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
18. **Charcoal-Grilled Mediterranean Chicken Breast w/ Greek-Style Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter

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

Catering Menus

19. **Charcoal-Grilled Mediterranean Chicken Kabob in a Chardonnay Wine Marinade w/ Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
20. **Charcoal-Grilled Shrimp Kabob w/Rice Pilaf (6 shrimp)***
With sweet peas, tossed salad, dinner rolls and butter
21. **Herb-Rubbed Cornish Game Hen w/Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
22. **Homemade Meat Loaf w/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 Certified Angus Beef Tenderloin Kabob in a Cabernet Wine Marinade w/Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
26. **Mesquite-Grilled Marinated Pork Kabob w/Rice Pilaf**
With seasoned green beans, tossed salad, dinner rolls and butter
- 27. **Mesquite-Grilled Marinated Ribeye Steak (Certified Angus Beef®)***
With garlic mashed potatoes, tossed salad, dinner rolls and butter
28. **Mesquite-Grilled Southwestern Chicken Breast w/Roasted New Potatoes**
With seasoned green beans, tossed salad, dinner rolls and butter
29. **Mom's Pot Roast w/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 bread sticks
32. **Pasta Alfredo w/Grilled Chicken (choice of pasta)**
With vegetable medley, tossed salad and garlic bread sticks
33. **Pasta Alfredo w/Sautéed Shrimp (choice of pasta)**
With vegetable medley, tossed salad and garlic bread sticks
34. **Roasted Half-Chicken Dinner**
With roasted new potatoes, tossed salad, dinner rolls and butter
35. **Rosemary Roast Pork Loin w/Garlic Mashed Potatoe**
With seasoned green beans, tossed salad, dinner rolls and butter
36. **Southern-Fried Chicken w/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

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* Cooked on site when possible

Salads

- Tossed Green Salad**
- Field Green Salad** (add 65¢)
- Caesar Salad** (add \$1.80)
- Fresh Fruit Salad** (add \$2.70)
- Greek Salad** (add \$1.80)
- Pasta Salad** (add 90¢)
- Demeris' Potato Salad**
- Demeris' Cole Slaw**

Vegetables

- | | |
|--|---|
| Seasoned Green Beans | Steamed Asparagus (add \$1.80) |
| Greek-Style Green Beans (add 65¢) | Young Sweet Peas |
| Green Beans Almondine | Steamed Vegetable Medley |
| Bar-B-Q Baked Beans | Broccoli with Cheese Sauce (add 65¢) |
| Frijoles a la Chara (add 65¢) | Grilled Vegetables (add \$1.80) |
| Corn on the Cob | Glazed Baby Carrots |
| Whole Kernel Corn | Peas and Carrots |
| Cream Style Corn | * Demeris Touroulou (add \$1.80) |
| Demeris' own Jalapeño Corn (add 65¢) | Squash, Zucchini, Onions, |
| Homemade Macaroni with Cheese (add 65¢) | and Fresh Dill in tomato sauce |
| * Green Bean Casserole (add \$1.05) | |

Potatoes and Rice

- | | |
|---|---|
| Buttered Mashed Potatoes | Baked Potato w/trimmings (add \$2.05) |
| Chipotle Mashed Potatoes (add 65¢) | Twice Baked Potato (add \$2.05) |
| Garlic Mashed Potatoes (add 65¢) | Homemade Corn bread Dressing (add 65¢) |
| Rosemary New Potatoes | Rice Pilaf |
| Au Gratin Potatoes | Dirty Rice (add 90¢) |
| Greek-Style Roasted Potatoes (add 65¢) | Mexican Rice (add 60¢) |
| Candied Sweet Potatoes | Buttered Rice |

Breakfast Extras

- Pancakes** (add \$2.05)
- Cream Gravy** (add \$1.05)

*(Prices in parentheses are in addition to the menu price when substituting vegetables.) * 50 person minimum*

Catering Prices



Prices subject to change without notice

See Page 9 to order Demeris Bar-B-Q

	30-49	50-99	100-249	250-499	500-up
1. Fajita Fiesta with Queso	16.35	14.30	13.45	12.75	11.95
2. Southwestern Grilled Pork Chops with Garlic Mashed Potatoes	17.80	15.75	14.90	13.90	13.10
3. Spaghetti with Demeris' Special Rich Meat Sauce		11.70	10.70	9.95	9.45
4. Seven-Layer Lasagna* (order in increments of 3)		8.65	7.55	6.75	6.25
5. Herb-Rubbed Prime Rib of Beef au Jus		11.70	10.70	9.95	9.45
6. Chicken-Fried Steak		POR	POR	POR	POR
6.1 Chicken-Fried Chicken		11.00	10.25	9.45	8.50
6.2 Chicken-Fried Steak and Chicken-Fried Chicken		10.25	9.55	8.80	8.00
7. Mesquite-Grilled One-Half Pound Certified Angus Beef® Hamburger		10.65	9.90	9.15	8.25
8. Mesquite-Grilled One-Half Pound Certified Angus Beef® Hamburger and All-Beef Hot Dog topped with Chili		10.95	10.25	9.65	9.10
9. Cajun-Fried Catfish Feast		12.40	11.75	11.10	10.60
10. Chicken Florentine		12.95	12.25	11.30	10.70
11. Turkey and Dressing for the Holidays with Pineapple-Glazed Ham		13.60	12.90	11.95	11.30
12. Roast Beef with Brown Gravy and Mashed Potatoes		12.25	11.40	10.60	9.65
13. Breakfast Buffet (20 person minimum)		13.25	12.40	11.60	10.65
14. Continental Breakfast Buffet (20 person minimum)		11.00	10.25	9.45	8.50
15. Bacon-Wrapped Chopped Steak w/Mashed Potatoes		9.80	9.10	8.40	7.65
16. Charcoal-Grilled Bacon-Wrapped Shrimp Brochette w/Rice Pilaf (6 shrimp)		9.35	8.20	7.45	6.95
17. Charcoal-Grilled Chicken Teriyaki w/Rice Pilaf		10.25	9.55	8.80	8.00
18. Charcoal-Grilled Mediterranean Chicken Breast w/Greek-Style Potatoes		10.25	9.55	8.80	8.00
19. Charcoal-Grilled Mediterranean Chicken Kabob in a Chardonnay Wine Marinade w/Rice Pilaf		12.95	12.25	11.30	10.70
19.1 Charcoal-Grilled Mediterranean Beef & Chicken Kabob in a Chardonnay Wine Marinade w/Rice Pilaf		15.10	14.30	13.30	12.60
20. Charcoal-Grilled Shrimp Kabob w/Rice Pilaf (6 shrimp)		18.55	16.70	15.40	14.90
21. Herb-Rubbed Cornish Game Hen w/Rice Pilaf		11.70	10.70	9.95	9.45
22. Homemade Meat Loaf w/ Mashed Potatoes		10.25	9.55	8.80	8.00
23. King Ranch Casserole		11.70	10.70	9.95	9.45
24. Mediterranean Baked Half-Chicken Dinner		10.25	9.55	8.80	8.00
25. Mesquite-Grilled Beef Tenderloin Kabob in a Cabernet Wine Marinade w/Rice Pilaf		17.25	16.40	15.25	14.50
26. Mesquite-Grilled Marinated Pork Kabob w/Rice Pilaf		13.60	12.90	11.95	11.30
27. Mesquite-Grilled Marinated Ribeye Steak (Certified Angus Beef®)		22.95	20.90	18.80	17.50
28. Mesquite-Grilled Southwestern Chicken Breast		10.25	9.55	8.80	8.00
29. Mom's Pot Roast w/Mashed Potatoes		10.25	9.55	8.80	8.00
30. Oven-Roasted Chicken Breast w/Mushroom Gravy		10.25	9.55	8.80	8.00
31. Pasta Alfredo (choice of pasta)		8.95	8.40	7.70	6.90
32. Pasta Alfredo w/Grilled Chicken (choice of pasta)		10.95	10.25	9.50	8.70
33. Pasta Alfredo w/Sautéed Shrimp (choice of pasta)		13.95	13.40	12.70	11.90
34. Roasted Half-Chicken Dinner		10.25	9.55	8.80	8.00
35. Rosemary Roast Pork Loin w/Garlic Mashed Potatoes		11.70	10.70	9.95	9.45
36. Southern-Fried Chicken w/Mashed Potatoes		10.25	9.55	8.80	8.00
37. Enchiladas (Cheese)		9.95	8.50	7.50	6.45
38. Enchiladas (Vegetable)		10.85	9.80	9.10	8.65
39. Enchiladas (Beef)		10.85	9.80	9.10	8.65
40. Enchiladas (Chicken)		11.70	10.70	9.95	9.45
41. Chicken Marsala with Fettuccini		13.60	12.90	11.95	11.30
42. Chicken Parmesan with Spaghetti		13.60	12.90	11.95	11.30

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Delivery Prices

Deliveries subject to delivery charge
Prices subject to change without notice

	10-29	30-49	50-99	100-199	200-up.
1. Fajita Fiesta with Queso	12.75	12.10	10.90	10.40	9.90
2. Southwestern Grilled Pork Chops with Garlic Mashed Potatoes*	14.45	13.80	12.60	12.10	11.60
3. Spaghetti with Demeris' Special Rich Meat Sauce*	11.45	10.90	9.60	9.15	8.65
4. Seven-Layer Lasagna* (order in increments of 3)	8.50	7.95	7.15	6.90	6.50
5. Herb-Rubbed Prime Rib of Beef au Jus*	11.45	10.90	9.60	9.15	8.65
6. Chicken-Fried Steak	POR	POR	POR	POR	POR
6.1 Chicken-Fried Chicken	10.95	10.30	8.85	8.40	7.90
6.2 Chicken-Fried Steak and Chicken-Fried Chicken	10.20	9.65	8.30	7.95	7.50
7. Mesquite-Grilled One-Half Pound Certified Angus Beef® Hamburger	10.60	10.00	8.60	8.20	7.70
8. Mesquite-Grilled One-Half Pound Certified Angus Beef® Hamburger and All-Beef Hot Dog topped with Chili	8.10	7.75	6.95	6.65	6.25
9. Cajun-Fried Catfish Feast	9.60	9.20	8.40	8.10	7.75
10. Chicken Florentine	11.55	10.95	10.35	9.80	9.35
11. Turkey and Dressing for the Holidays with Pineapple-Glazed Ham	14.60	12.10	10.90	10.40	9.90
12. Roast Beef with Brown Gravy and Mashed Potatoes*	11.95	11.25	9.80	9.40	8.85
13. Breakfast Buffet (20 person minimum)	12.95	12.25	10.80	10.40	9.95
14. Continental Breakfast Buffet (20 person minimum)	10.95	10.30	8.85	8.40	7.90
15. Bacon-Wrapped Chopped Steak w/ Mashed Potatoes*	9.75	9.20	7.90	7.50	7.10
16. Charcoal-Grilled Bacon-Wrapped Shrimp Brochette w/Rice Pilaf (6 shrimp)*	9.35	8.80	7.45	7.10	6.75
17. Charcoal-Grilled Chicken Teriyaki w/ Rice Pilaf	10.20	9.65	8.30	7.95	7.50
18. Charcoal-Grilled Mediterranean Chicken Breast w/Greek-Style Potatoes	10.20	9.65	8.30	7.95	7.50
19. Charcoal-Grilled Mediterranean Chicken Kabob in a Chardonnay Wine Marinade w/Rice Pilaf*	11.55	10.95	10.35	9.80	9.35
19.1 Charcoal-Grilled Mediterranean Beef & Chicken Kabob in a Chardonnay Wine Marinade w/Rice Pilaf*	13.25	12.60	12.00	11.35	10.80
20. Charcoal-Grilled Shrimp Kabob w/ Rice Pilaf (6 shrimp)*	16.20	15.60	15.05	14.25	13.65
21. Herb-Rubbed Cornish Game Hen w/Rice Pilaf*	11.45	10.90	9.60	9.15	8.65
22. Homemade Meat Loaf w/ Mashed Potatoes*	10.20	9.65	8.30	7.95	7.50
23. King Ranch Casserole*	11.45	10.90	9.60	9.15	8.65
24. Mediterranean Baked Half-Chicken Dinner	10.20	9.65	8.30	7.95	7.50
25. Mesquite-Grilled Beef Tenderloin Kabob in a Cabernet Wine Marinade w/Rice Pilaf*	14.95	14.20	13.65	12.85	12.20
26. Mesquite-Grilled Marinated Pork Kabob w/Rice Pilaf	15.05	12.75	11.45	10.90	10.35
27. Mesquite-Grilled Marinated Ribeye Steak (Certified Angus Beef®)*	17.25	16.55	15.55	14.60	14.20
28. Mesquite-Grilled Southwestern Chicken Breast	10.20	9.65	8.30	7.95	7.50
29. Mom's Pot Roast w/Mashed Potatoes*	10.20	9.65	8.30	7.95	7.50
30. Oven-Roasted Chicken Breast w/Mushroom Gravy	10.20	9.65	8.30	7.95	7.50
31. Pasta Alfredo (choice of pasta)*	8.95	8.50	7.45	7.20	6.85
32. Pasta Alfredo w/Grilled Chicken (choice of pasta)*	10.95	10.40	9.05	8.70	8.25
33. Pasta Alfredo w/Sauteed Shrimp (choice of pasta)*	13.95	13.25	11.50	11.05	10.50
34. Roasted Half-Chicken Dinner	10.20	9.65	8.30	7.95	7.50
35. Rosemary Roast Pork Loin w/Garlic Mashed Potatoes*	11.45	10.90	9.60	9.15	8.65
36. Southern-Fried Chicken w/Mashed Potatoes	10.20	9.65	8.30	7.95	7.50
37. Enchiladas (Cheese)	8.10	7.60	6.80	6.50	6.10
38. Enchiladas (Vegetable)	8.65	8.20	7.60	7.20	6.90
39. Enchiladas (Beef)	8.65	8.20	7.60	7.20	6.90
40. Enchiladas (Chicken)	11.45	10.90	9.60	9.15	8.65
41. Chicken Marsala with Fettuccini	14.60	12.10	10.90	10.40	9.90
42. Chicken Parmesan with Spaghetti	14.60	12.10	10.90	10.40	9.90
43. Cajun Blackened Catfish with Dirty Rice	14.60	12.10	10.90	10.40	9.90
44. Boxed Lunch (includes Chips and Cookie)	7.70	7.15	6.60	6.05	6.05

* 48 hours notice

POR = price on request

NA = not available for delivery

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Bar-B-Q Menu



Catering

Serves	Adult	Child	Serve Time
50-99	\$10.90	\$9.65	1 hour
100-249	\$9.40	\$8.00	1 hour*
250-499	\$7.90	\$6.70	1-2 hours*
500-999	\$7.20	\$6.10	2+ hours*
1000-up	\$6.95	\$5.75	2+ hours*

Price of a child's plate is based on the adult guarantee!

**Sliced beef brisket - sausage - Bar-B-Q sauce
potato salad - beans - cole slaw - pickles - onions
jalapeño peppers - sliced French bread**

Includes plates, napkins, cutlery, salt and pepper

* May vary under certain conditions.

Delivery or Pickup

10-29	\$9.65
30-49	\$9.25
50-99	\$8.05
100-199	\$7.85
200-up	\$7.45

Normal Delivery Charge \$30

**Sliced beef brisket - sausage - Bar-B-Q sauce
potato salad - beans - pickles - onions
jalapeño peppers - sliced French bread**

Includes plates, napkins, cutlery, salt and pepper

Options for Catering & Delivery or Pickup

	Substitute 2nd Meat	Add 3rd Meat	Add 4th Meat
Ham	+\$.75	+\$1.25	+\$1.25
Chicken	+\$.75	+\$1.25	+\$1.25
jalapeño Sausage	+\$.75	+\$1.25	+\$1.25
Chicken Breast	+\$.75	+\$1.25	+\$1.25
Turkey	+\$.75	+\$1.25	+\$1.25
Ribs	+\$1.95	+\$1.95	+\$1.95
Pull Pork	+\$.75	+\$1.25	+\$1.25
Baby Back Ribs	+\$2.95	+\$2.95	+\$2.95

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Beverage Prices

Beverage	Catering	Delivery
Iced Tea	\$1.05/person	\$1.05/person
Lemonade	\$1.05/person	\$1.05/person
Punch	\$1.05/person	\$1.05/person
Soft Drink (Can)	\$1.05/can	\$1.05/can
Soft Drink	\$1.05/person	NA
Bottled Beer	\$2.90/bottle	\$2.90/bottle
Draft Beer	\$275.65/keg	
Coffee	\$1.45/person	
Bottled Water	\$1.50/bottle	\$1.50/bottle
Orange, Apple or Cranberry Juice	\$1.75/bottle	\$2.00/bottle

Dessert Prices

Dessert	Catering		Delivery
	50-249	250-up	
Fresh Pies	\$1.90	\$1.75	\$12.95/pie
Hot Cobbler	\$2.20	\$1.85	\$22.00/pan (serves 12)
Hot Cobbler w/Ice Cream	\$4.10	\$3.40	N/A
Blue Bell Ice Cream	\$1.90/scp	\$1.65/scp	\$1.90/person
Brownies	\$1.05	\$1.05	\$1.05 each
Cookies	\$1.05	\$1.05	\$7.70/dozen
Ice Cream Bars	\$1.15/bar	\$1.00/bar	N/A
Cheesecake	\$2.50	\$2.25	\$23.95/cake (serves 16)

(New York Style, Strawberry, Cherry or Blueberry)

Drink Packages

(for picnics and extended functions) 100-person minimum Prices based on 4-hour function

	100-249	250-up
Soft drinks, tea and lemonade	\$4.40/person	\$4.05/person
Beer, wine, soft drinks, tea and lemonade	\$12.25/person	\$11.75/person

Table and Chair Rentals

(available with catering services only)

*setup and breakdown not included

Tables, chairs, setup and breakdown

with plastic table covers.	\$ 3.95/person
with cloth table covers	\$ 4.95/person
Tables* (8-ft.)	\$11.50 each
with plastic table covers.	\$13.20 each
With cloth table covers	\$ 20.00 each
Chairs*	\$ 1.95 each

Tents

Prices on request