

## Desserts

(1 pie serves 8)

Apple Pie .....	\$18
Apple Caramel Walnut .....	\$18
Cherry Pie .....	\$18
Pumpkin Pie .....	\$20
Peppermint brownie (12 servings) .....	\$20

- \* Pick up or delivery with fee available for all orders.
- \* Credit card required for deposits.
- \* Cancellations must be made 48 hours prior to scheduled pick up or delivery time.
- \* We are happy to customize menus to suit your needs.
- \* Please don't hesitate to inquire about any additional menu items.
  
- \* For all orders or inquiries please contact us at 703 739 4335 or email [info@delmereigrille.com](mailto:info@delmereigrille.com)

MEREI YET?



H O L I D A Y  
T R A D I T I O N S

## Starters

**Steamed Shrimp** ..... \$23 per dozen  
with bay spices and horseradish cocktail sauce served warm

**Deviled Eggs** ..... \$12 per dozen  
with smoked paprika and bacon crisps

**Grilled Vegetable Crudite** ..... small \$40  
.....large \$70  
seasonal vegetables with lemon tarragon dressing  
small feeds 10, large feeds 20

**Cheese Board** ..... \$ call for pricing  
hand selected to your taste, served with artisan crackers, fruits and nuts

**Fried Brie Wheel Trio** .....\$17 each  
crusted in almonds and finished a pear truffle marmalade

**Mini Crabcakes** ..... \$24 per dozen  
with Cajun remoulade

**Chicken Satay** ..... \$16 per dozen  
chicken skewers with a spiced peanut sauce and grilled pineapple

**Hand Rolled Meatballs** ..... \$14 per dozen  
in a spiced tomato sauce

**Bacon, Crab and Artichoke Dip** ..... \$14 per pint  
served with parmesan baguette

**Bruschetta with Choice of Topping** ..... \$16 per dozen  
❖ dried apricot, blue cheese and truffle honey  
❖ tomatoes, garlic and basil pesto  
❖ grilled vegetables and goat cheese

**Teriyaki Marinated Chicken Kabobs** ..... \$16 per dozen  
with bell peppers and onions

**Sierra Nevada Beer Cheese** ..... \$14 per pint  
with toasted pretzel rolls \$14 per pint

## Main Courses

(served whole, feeds 8-9 people)

**Black Peppercorn Crusted Whole Beef Tenderloin** ..... \$199  
served with blue cheese reduction and horseradish cream sauce and assorted artisan breads

**Honey Roasted Ham** ..... \$150  
served with Creole mustard and honey dijon and sweet potato biscuits

**Grilled Side of Dill Crusted Salmon** ..... \$120  
with capers, red onions and crème fraiche and assorted toast points

**Cajun Fried Turkey Breast** ..... \$75  
with spiced remoulade and cranberry chutney and assorted artisan breads

## Sides

(by the pound, 1 pound serves 2-3 people)

**Rosemary Potato Gratin** ..... \$12     **Herb Grilled Button Mushrooms** ..... \$13

**Creamy Garlic Cheese Grits** .... \$10     **Brussel Sprouts in a Horseradish Cream Sauce** ..... \$13

**Andouille Sausage Stuffing** .... \$12     **Roasted Garlic Smashed Potatoes** ..... \$11

**Mashed Sweet Potatoes with Praline Topping** ..... \$12     **Creamed Spinach** ..... \$13

**Slow Cooked Collard Greens** ... \$12     **Sauteed Spinach** ..... \$12

**Southern Style Green Beans** ... \$12     **Grilled Asparagus** ..... \$12

**Apple Butter Baked Beans** ..... \$12     **Creole Potato Salad** ..... \$12



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