

# Deleece Grill Pub

# Catering Menu

(773) 348-3313

[www.DeleeceGrillPub.com](http://www.DeleeceGrillPub.com)

people served:                      ¼ pan    ½ pan    full  
   (3-5)    (5-10) (15-20)



## Finger Foods

Cheese and meat platter  
With the finest American artisan cheeses and cured meats                      20           32           52

## Sliders

Like our regular burgers only smaller in 4 pack form.  
With caramelized onions, white cheddar and dijon mustard on a brioche bun.                      16           25           42

## Wings

Buffalo or sweet and spicy asian  
Big, juicy and spicy with our special smoked Ba Ba Blue cheese dressing                      14           24           40

## 7 Layer Dip

The taco dip overkill (we actually have 8 layers),  
Seasoned sour cream, refried beans, guacamole, cheddar cheese, lettuce, tomato,  
green onions and black olives. With fresh tortilla chips                      12           19           30

## Spinach Artichoke Dip

Hot and gooey in a blend of cheeses served with fresh sourdough                      14           24           40

## Chips and Dip

Our house made potato chips with garlic goat cheese dip                      8           12           20

## Veggie Platter

Fresh raw veggies with a ranch dip                      8           12           20

## White Bean Hummos

With crostini, peppers and tomatoes                      10           16           22

## Salads

Chopped Salad  
Blue cheese, egg, bacon, ham, chicken, tomato, cucumber,  
green onion and butter lettuce with ranch or red wine tomato vinaigrette                      20           32           52

Baby Spinach, Bacon goat cheese and toasted almonds  
with roasted shallot vinaigrette                      18           28           44

## House

Mixed greens, tomato and red onion with ranch or red wine tomato vinaigrette                      14           24           40

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<b>Entrée</b>				
Fried Chicken One of our specialties			40	65
Mesquite smoked pork ribs Dry rubbed and served with our chipotle brown sugar BBQ sauce			100	160
BBQ Chicken Cured in our BBQ spice blend and basted in BBQ sauce			40	65
Brisket beer braised with horseradish crème fraiche			50	100
Beef Short Ribs Hickory smoked and basted with sherry vinegar reduction with maytag blue cheese			60	110
Pulled Pork You can't beat our pork cooked slow and mixed with our BBQ sauce, served with our miso lychee coleslaw(you put it ON the sandwich)			40	65
Beer Brats Poached in beer and onions and charred on the grill, this is what a bratwurst should be			30	50
<b>Sides</b>				
Mac and Cheese				
Asiago bacon with garlic bread crumbs		15	30	50
Gouda Mushroom with garlic bread crumbs and porcini oil		15	30	50
Gruyere Root Vegetable with fried shallots		13	25	45
Lobster, spinach and Cave aged Marisa with truffled bread crumbs		25	50	85
White cheddar		10	20	35
Dijon bacon potato salad		8	10	15
Miso lychee coleslaw		9	12	18
Potatoes au gratin			14	21
Fresh fruit		9	12	18
Mashed potatoes		5	8	12
Seasonal vegetables		8	10	15

Custom menus available for larger parties.  
Please call the restaurant and ask for Josh.