

## APPETIZER PLATTERS

Small (Serves 6-8) Large (Serves 12-14)

**Garden State Vegetables** \$30/ \$50

Grilled and Raw Crudite, 2 Dips & grilled pita

**Imported Antipasto** \$50 / \$90

Imported Dried Meats, Olives, Peppers & Cheeses

**Cheese Display** \$65 / \$120

Dried Fruit Garnish and Assorted Crackers

**Thai Chicken Lettuce Wraps** \$50 / \$90

Carrot-Bean Thread Salad, Scallions & Peanuts

**Grilled Tuscan Flat Bread** \$40 / \$75

Artichoke, Basil, Spinach, Tomato, Red Onion

**Shrimp Cocktail** \$90 / \$170 **40pcs/80pcs**

Traditional Condiments

**Caprese Platter** \$50 / \$90

Fresh Mozzarella, Ripe Tomatoes, Sweet Basil

Cracked Pepper and Balsamic

**Spinach & Artichoke Dip** \$45 / \$80

Tortilla Chips

**Fresh Guacamole** \$45 / \$80

Flash Fried Tortillas and Salsa Roja

**Golden Fried Calamari** \$40 / \$75

Served with Cherry Peppers & Two (2) Sauces

**Panko Crusted Shrimp** \$70 / \$130 **24pcs/48pcs**

Sweet Soy Sauce

**Battered Chicken Tenders** \$40/\$75 **24pcs/48pcs**

Honey Mustard & Danish Bleu Cheese Dips

**Buffalo Chicken Wings** \$40 / \$75 **20pcs/40pcs**

Danish Bleu Cheese Dip and Crispy Vegetables

**Onion Rings** \$30 / \$55

Served with Honey Mustard

**Potato Skins** \$35 / \$60 **24pcs/48pcs**

Bacon, Monterey Jack Cheese & Sour Cream

**Pierogies** \$35 / \$60 **24pcs/48pcs**

Caramelized Onions & Sour Cream

**Sliders** \$36 / \$70 **24pcs/48pcs**

Topped with Cheddar

**Mozzarella Sticks** \$40 / \$75 **24pcs/48pcs**

Homemade Marinara Sauce

**Spicy Ahi Tuna** \$40 / \$75 **1lb./2lb.**

Chili Rubbed & Seared to your Liking

Soy Dipping Sauce, Wasabi, & Sriracha

## HOMEMADE HORS D'OEUVRES

All Come Oven Ready and are Sold By the Dozen

Mini Crab Cakes, Pommery Mustard \$30

Panko Crusted Shrimp, Sweet Soy \$30

Pigs in a Blanket, Spicy Mustard \$20

Cheeseburger Sliders \$36

Bourbon Glazed Filet Mignon Kabobs \$30

Skewered Swedish Meatballs \$24

Skewered Chicken Parmesan \$26

Eggplant Parmesan Skewers \$26

Buffalo Chicken Kabobs, Bleu Cheese Dip \$26

Chicken Sate, Peanut Dipping Sauce \$24 Mini

Shepard's Pie \$30

Stuffed Brie, Dried Cranberries & Spinach \$30

Spinach Dip Tartlet \$30

Mini Grilled Cheese, Marinara Sauce \$24

Skewered Chicken & Bacon, Ranch Sauce \$24

## SANDWICH PLATTERS & DISPLAYS

Assorted Deli Style Sandwiches And Wraps

Sm \$40 (12 pieces) / Med \$75 (24 pieces) / Lg \$105 (36 pieces)

Ham And Turkey Sloppy Joe Display

Sm \$40 (12 pieces) / Med \$75 (24 pieces) / Lg \$105 (36 pieces)

Grilled Vegetable Wrap Platter

Sm \$40 (12 pieces) / Med \$75 (24 pieces) / Lg \$105 (36 pieces)

Mini Sandwich & Wrap Platter

Sm. 18pcs / Med. 36pcs / Lg. 54pcs

6 Foot Italian Sub

\$95

\*48 Hour Notice Required for the 6 Foot Sub Option\*

## SALAD SELECTIONS

Small (Serves 6-8) / Large (Serves 12-14)

**Giant Greek Salad** \$35 / \$60

Dill Vinaigrette

**Classic Caesar Salad** \$35 / \$60

Cornbread Croutons

**Detox Salad** \$38 / \$65

Dried Blueberries, Nuts, Seeds and Ginger Dressing

**Ranch Salad** \$35 / \$60

Home-Battered Chicken Tenders Tossed with Bacon

Tomatoes, Sun-Dried Cranberries & Toasted Croutons

Served with Ranch Dressing

**Height's House Salad** \$35 / \$60

Field Greens, Tomatoes, Cucumbers, Olives,

Cheddar, Red Onions, Peppadew, Carrots, & Croutons

Red Wine Vinaigrette

**Balsamic Salad** \$35 / \$60

Sun Dried Tomatoes, Onions, Avocado, Mozzarella,

Artichoke Hearts Peppadew Peppers, Button

Mushrooms Balsamic Dressing

**Country Salad** \$35 / \$60

Home-Battered Chicken Tenders, Bleu Cheese

Crumbles, Walnuts, Chopped Bacon, Chopped Egg,

Tomatoes, Avocados & Toasted Croutons

Your Choice of Dressing

**Farmhouse Salad** \$35 / \$60

Grilled Chicken, Crispy Romaine, Walnuts, Bacon,

Apples Egg, Dried Cranberries Tomatoes, Red Onion,

Honey Mustard Dressing

**Poke Bowl Salad** \$40 / \$70

Ahi tuna tartar, sticky rice, baby greens, avocado,

Tomatoes, Edamame beans, carrots, cucumbers, wasabi

& Crispy Nori tossed in Sesame Dressing

## SALADS BY THE QUART

Served cold by the quart

**Broccoli Crunch Salad** \$10

Cauliflower, broccoli, sunflower seeds, sun-dried  
cranberries, wheat-berry, celery, cilantro vinaigrette

**Quinoa & Spinach Salad** \$10

Quinoa, edamame, peppers, onions, tomato and spinach  
Balsamic and Provolone cheese

**Cavatelli & Blackened Chicken Salad** \$12

Blackened Chicken, Ricotta Cavatelli, Red Pepper  
Broccoli, Bleu Cheese, & Sautéed Mushrooms

**Antipasto Pasta Salad** \$12

Mini Shell pasta with Pepperoni, Salami, and Ham  
Mozzarella Cheese, Artichokes, Red Wine Vinaigrette

**Egg Salad** \$10

Hard boiled eggs, scallions, celery, mayo, and vinegar

## ENTREE SELECTIONS

Small (1/2 Pan) Large (Full Pan)

**Sweet Italian Sausage And Peppers** \$35 / \$65  
In "Sunday Gravy"

**Chicken Milanese** \$40 / \$75 **20pcs/40pcs**

Panko Crusted With Balsamic Tossed Salad

**Chicken Alfredo** \$40 / \$75 **20pcs/40pcs**

Over Semolina Linguini

**Lemon Braised Chicken** \$40 / \$75 **20pcs/40pcs**

Sicilian Lemon Sauce Over Mixed Vegetables

**Chicken Parmigiana** \$40 / \$75 **20pcs/40pcs**

Slowly Simmered Marinara & Hand-Pulled Mozzarella

**Eggplant Parmigiana** \$40 / \$75 **36pcs/70pcs**

Slowly Simmered Marinara & Hand-Pulled Mozzarella

**Chicken Napoleon** \$40 / \$75 **20pcs/40pcs**

Chicken Breast Layered with Prosciutto & Fresh Mozz

**Chicken Vodka Sauce** \$40 / \$75 **20pcs/40pcs**

Chicken Cutlet, with Vodka Sauce and Parmesan

**Beer Braised Short Rib** \$40 / \$75

Boneless Beef Short Ribs Slow Cooked

**Danish Baby Back Ribs** \$120 / \$230 **7racks/14racks**

Homemade Barbeque Sauce

**Black Angus Shepard's Pie** \$45 / \$80

Carrots, Peas & Onions with Toasted Potatoes

**Burgundy Braised Tenderloin Tips** \$70 / \$130

Root Vegetables and Natural Pan Reduction

**Roasted New York Sirloin**

\$18 per lb. Served with Mushroom Bordelaise

**Cheddar Baked Meatloaf** \$45 / \$80

Country Mashed Potatoes and Demi Glace

**Meatballs in Sunday Gravy** \$49 / \$89

Small (36 Balls) / Large (75 Balls)

## SEAFOOD SELECTIONS

**Shrimp Jambalaya** \$60/\$115 **(15pcs./30pcs.)**

Chorizo, Chicken, & Risotto in Jambalaya Sauce

**Wok Seared Salmon** \$60/\$115 **(12pcs/24pcs)**

Scallion Fried Rice with Indonesian Sweet Soy

**Pan Seared Grouper** \$70/\$130 **(12pcs./24pcs)**

Spinach & Citrus Sauce

**Shrimp Scampi** \$60/\$115 **(24pcs./48pcs.)**

Served in a Garlic White Wine Sauce over linguini

**Creole Shrimp** \$60/\$115 **(24pcs./48pcs.)**

Over Creamy Risotto and Roasted Asparagus

**Jumbo Lump Crab Cakes** \$70/\$130 **(15pcs/30pcs)**

Pommery Mustard Sauce

## D.H. TO GO PACKAGES

Feeds 10 ppl

### **The Snacketeria \$185**

Your Choice of any 4-Dozen Handmade Hors d'oeuvres  
Choice of any Two(2) Shareable Platter Displays  
\$10 up-charge for Shrimp Cocktail Selection

### **The Backyard Barbeque \$180**

5 Racks of our Danish Baby Back Ribs  
10 Pieces of BBQ Chicken, Cole Slaw, Mashed Potatoes  
French Fries, Seasonal Vegetables, and a Caesar Salad

### **The Comfort Package \$185**

Spinach Dip and Guacamole with Flash Fried Tortillas  
Choice of Chicken Entree, Choice of any Pasta & Salad  
Crusty Dinner Rolls & Freshly Baked Cookies And Brownies

### **The Tailgate Rally Package \$185**

A 6-Foot 1/2 Turkey & Cheddar, 1/2 Italian Sub  
Buffalo Wings with Bleu Cheese Dressing  
Nachos & Boardwalk Fries

### PER PERSON DROP OFF BUFFETS

Includes disposable chafing dish setups & serving utensils

**We Kindly Ask for a Minimum of 20 People**

**(For Shrimp selection please add \$3pp per selection)**

### **The Height's Cocktail Party**

Your Choice of Any Four (4) of Our Handmade Hors d'oeuvres  
and Three (3) of our Shareable Appetizer Platters  
\$15 pp

### **The Somerset Buffet**

Your Choice of Any Salad, Pasta and Entree Selections  
Accompanied by Freshly Baked Rolls & Sweet Butter  
\$18 pp

### **The Berkshire Buffet**

Your Choice of Any Two (2) of Our Appetizer Platters  
Your Choice of Salad and Two (2) Entree Selections  
Served with Chef's Selection of Starch and Seasonal Veg  
Mini Assorted Pastry Platter, Rolls, and creamy butter  
\$29 pp

### **The Corporate Office Package**

Mixed Sandwich & Wrap Platter, Choice of Caesar or House  
Salad, Chicken Noodle Soup or Seasonal Soup  
\$12 pp

## SIDE ORDERS

Serves 6-8 People

Fresh Pencil Asparagus	\$20
Seasonal Vegetables	\$18
Sauteed Broccoli with Garlic Chips	\$18
Golden Yukon Smashed Potatoes	\$24
Mac & Cheese	\$20
Dozen Fresh Baked Rolls	\$6

### PASTA SELECTION

**Small (Serves 6-8) \$35**

**Large (Serves 12-14) \$60**

### **Cavatelli & Broccoli**

Classic Toasted Garlic Wine Sauce

### **Penne with Triple Distilled Vodka Sauce**

Sweet Peas and Prosciutto Di Parma

### **Classic Baked Ziti**

Slow Baked with 3-Cheese

### **Fettucini Alfredo**

Thick Rich Cream Sauce

### **Mac & Cheese Au Gratin**

Topped with Cheddar

### DESSERTS

**Small (Serves 6-8)**

**Large (Serves 12-14)**

<b>House Baked Cookies</b>	\$30 / \$55
<b>Cookie &amp; Brownie Platter</b>	\$38 / \$72
<b>Double Chocolate Fudge Brownies</b>	\$38 / \$72
<b>Assorted Handmade Mini Pastries</b>	\$70 / \$125
<b>Small Bites Platter</b>	\$42 / \$80
<b>Assorted Mini Cupcakes</b>	\$24 / Dozen

## PARTY RENTAL EQUIPMENT AND SALES

### DISPOSABLE

Disposable Chafing Dish	\$15 Each
2- Hour Sterno	\$3 Each
8" Disposable Chinaware	\$.50 Each
Disposable Coffee Cups	\$.50 Each
Disposable Water/Wine Cups	\$.50 Each
Large Reusable Service Spoons	\$3 Each
Large Reusable Buffet Forks Large	\$3 Each
Reusable Buffet Tongs Disposable	\$3 Each
Utensil Set Ups Foil Hotel Insert	\$1 Per Set
Pans ( Half Size)	\$2 Each

### RENTALS

6" China Dishes (Cafe White)	\$.80 Each
10" China Dishes (Cafe White) China	\$1.25 Each
Cups And Saucers	\$2 Per Set
Stainless Flatware	\$1 Each
6-FT. Banquet Tables (Seats 6-8)	\$15 Each
60" Round Tables (Seats 8-10)	\$15 Each
72" x 120" Table Linen	\$15 Each
Linen Napkins	\$1 Each
55-Cup Coffee Maker (With Coffee)	\$25 Each

### SERVICE STAFFING

a Minimum of 4-Hours Is Required

<b>Server</b>	\$55 Per Hour
<b>Bartender</b>	\$65 Per Hour
<b>Chef</b>	\$65 Per Hour
<b>Ice by the lb.</b>	\$4.50/10 Pounds

Service, Delivery and/ or Sales Tax May Apply

A Deposit Of \$250 Is Required Upon Booking Your Event.  
100% Of The Deposit Will Be Applied Towards Your Final Bill.  
A 20% Service Charge And Applicable Sales Tax Will Be Added To Final Bills. Payment In Full Is Required At The Conclusion Of The Event.  
72-Hours Notice is Required For Any Cancellation.  
Cancellations Made Prior To 72-Hours Of The Event Will Receive A Full Refund Of The Deposit.

*Menu subject to change. Last updated 2.8.19*

# Delicious Heights

## Off Premise Catering Menu

Book Your Next Off Premise Event  
With Delicious Heights

**Bedminster, NJ**  
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# yum.

seven days a week