

BRUNCH BUFFET

27.50 per person

We Kindly Ask for a Minimum of 20 People

Included with Your Brunch

Fresh Orange, Grapefruit, Cranberry, Tomato and Apple Juices
Sliced Seasonal Fruits and Berries with Freshly Baked Croissants,
Bagels, Muffins and Danish with Sweet Creamery Butter
Cream Cheese, Jams and Jellies

Choice of (1) Salad

House • Caesar • Mesclun • Greek

From our Chafing Dishes:

Fluffy Scrambled Eggs, Home Fried Potatoes with
Caramelized Onions, Hickory Smokehouse Bacon and
Country Sausage, Cinnamon Dipped French Toast with
Warm Vermont Syrup, Penne Pasta with Vodka Sauce

**Your Choice of Any (2) Entrées From
Our Entree Selection with Our Daily Vegetable:**

Add To Your Buffet

Mimosa's, Bloody Mary's or Bellini's

\$9.50 per person

Omelet Station

Made to Order with Bacon, Sausage, Diced Virginia Ham,
Local Mushrooms, Bell Peppers, Spinach, Diced Tomatoes,
Cheddar and Swiss, Bermuda Onions and Egg Whites

\$10 per person

DAY MEETING PACKAGE

\$23 per person

We Kindly Ask for a Minimum of 10 People

All Events Include Soft Drinks, Coffee, Tea and
Oven Baked Rolls with Sweet Creamery Butter

Fresh Orange, Grapefruit, Cranberry, Tomato and Apple Juices
Sliced Seasonal Fruits and Berries with Freshly Baked Croissants,
Bagels, Muffins and Danishes with Sweet Creamery Butter,
Cream Cheese, Jams and Jellies

Buffet Lunch of.....

Our Housemade Daily Soup
Assorted Wraps & Salad Platters

Add Afternoon Break.....

Starting at \$5 per person

COCKTAIL PARTY

\$39 per person

We Kindly Ask for a Minimum of 20 People

Choice of (3) Hors d'Oeuvres:

- Mini Crab Cakes • Panko Crusted Shrimp
- Pigs-In-A-Blanket • Cheeseburger Sliders
- Pork Dumplings • Mini Eggrolls • Mini Grilled Cheese
- Filet Mignon Kabobs • Skewered Swedish Meatballs
- Stuffed Mushrooms • Skewered Chicken Parmesan
- Eggplant Parmesan Skewers • Buffalo Chicken Kabobs
- Skewered Caprese • Chicken Sate • Korean BBQ Tips
- Chicken & Bacon

Choice of (3) Platters

- Imported Anitpasta • Thai Lettuce Wraps
- Oven Baked Nachos • Grilled Flatbread
- Spinach & Articoke Dip • Fried Calamari
- Panko Crusted Shrimp • Chicken Tenders
- Buffalo Chicken Wings

Choice of (3) Appetizers

- Caprese Platter • Garden State Vegetables
- Rolled Antipasto • Guacamole & Chips
- Panko Crusted Shrimp • Pierogies • Cheese Display

SEATED & SERVED SELECTIONS

All Meals are Accompanied By:
Our Chef's Selection of Daily Vegetable and Starch
Soft Drinks, Coffee, Tea and Oven Baked Rolls with
Sweet Creamery Butter

Far Hills 3-Course

Our Soup of the Day or Your Choice of Salad
Choice of (3) Entrées
Designer Dessert Sampler

\$21 Lunch / \$35 Dinner

Bernard's 4-Course

Tableside Choice of (2) Appetizers
Our Soup of the Day or Your Choice of Salad
Choice of (3) Entrées
Designer Dessert Sampler

\$23 Lunch / \$38 Dinner

Add Grilled NY Strip Sirloin or Filet Mignon

\$6 Lunch / \$10 Dinner

We Kindly Ask for a Minimum of 20 People

BUFFET SELECTIONS

We Kindly Ask for a Minimum of 20 People

All Buffets are Accompanied By:
Our Chef's Selection of Daily Vegetable and Starch
Soft Drinks, Coffee, Tea and Oven Baked Rolls with
Sweet Creamery Butter

The Lamington Buffet

Your Choice of....

(1) Salad • (1) Pasta • (2) Entrées

An Elegant Mini Pastry Display
Delicious Heights Blended Coffee and Tea

\$21 Lunch / \$32 Dinner

The Berkeley Buffet

Your Choice of....

(2) Appetizers

(2) Platter Displays

(1) Salad • (1) Pasta • (2) Entrées

An Elegant Mini Pastry Display
Delicious Heights Blended Coffee and Tea

\$24 Lunch / \$38 Dinner

BABY & BRIDAL SHOWER PACKAGE

\$26 per person

We Kindly Ask for a Minimum of 20 People

All Events Include:

Our Chef's Selection of Daily Vegetable and Starch
Soft Drinks, Coffee, Tea and Oven Baked Rolls with
Sweet Creamery Butter

Choice of (1) Salad:

• House • Caesar • Mesclun • Greek

Choice of (1) Pasta:

• Cavatelli & Broccoli • Penne-à-la-Vodka
• Fettucini Alfredo • Classic Baked Ziti

**Your Choice of Any (2) Entrées From
Our Entree Selection:**

Served with our Chef's Daily Starch & Vegetable

**A Selection of Delicate Mini Pastries
or
A Custom Made Occassion Cake**

**Enhance Your Event by Adding.....
Choice of Any (2) Appetizers or (2) Platters
\$5 Per Person**

PRIVATE BAR & SNACK PARTY

\$12 per person

We Kindly Ask for a Minimum of 15 People

Comes With:

- Fried Calamari • Oven Baked Nachos • Grilled Flatbread
- Buffalo Wings • Rolled Antipasto

Add Any Bar Package to This Party

PACKAGE ENHANCEMENTS

Choice of (5) Hors d'Oeuvres:

- Mini Crab Cakes • Panko Crusted Shrimp
- Pigs-In-A-Blanket • Cheeseburger Sliders
- Pork Dumplings • Mini Eggrolls • Mini Grilled Cheese
- Filet Mignon Kabobs • Skewered Swedish Meatballs
- Stuffed Mushrooms • Skewered Chicken Parmesan
- Eggplant Parmesan Skewers • Buffalo Chicken Kabobs
- Skewered Caprese • Chicken Sate • Korean BBQ Tips
- Chicken & Bacon

\$9 per person

Choice of (3) Appetizers:

- Imported Anitpasta • Thai Lettuce Wraps
- Oven Baked Nachos • Grilled Flatbread
- Spinach & Articoke Dip • Fried Calamari
- Panko Crusted Shrimp • Chicken Tenders
- Buffalo Chicken Wings

\$8 per person

Choice of (3) Platters:

- Garden State Vegetables • Cheese Display • Caprese Platter
- Rolled Antipasto • Fresh Guacamole & Chips

\$7 per person

Shrimp Cocktail Station:

Spicy Cocktail Sauce, Lemon and Horseradish

\$9 per person

Sliced Beef Tenderloin Display:

Grated Horseradish Cream and French Bread

\$12 per person

OUR MENU SELECTIONS

Entrées

Sweet Italian Sausage And Peppers

In "Sunday Gravy"

Chicken Milanese

Panko Crusted & Served With Balsamic Tossed Arugula Salad

Chicken Alfredo

Over Semolina Linguini

Lemon Braised Chicken Breast

Sicilian Lemon Sauce Over Farfalle Pasta

Chicken or Eggplant Parmigiana

Slowly Simmered Marinara & Hand-Pulled Mozzarella

Roasted Chicken Au Gratin

Artichokes, Onions, Potatoes, Cheese & Sundried Tomatoes

Chicken Vodka Sauce

Breaded Chicken Cutlet, Topped with Vodka Sauce and Parmesan Cheese

Jack Daniels Chicken

Bacon, Cheese and Jack Daniels Sauce

Slow Cooked Danish Baby Back Ribs

Homemade Barbeque Sauce

Black Angus Shepard's Pie

Carrots, Peas & Onions with Toasted Potatoes

Burgundy Braised Tenderloin Tips

Root Vegetables and Natural Pan Reduction

Roasted New York Sirloin

Mushroom Bordelaise

Filet Loin

Demi Glace

Cheddar Baked Meatloaf

Real Mashed Potatoes and No-Lump Gravy

Wok Seared Atlantic Salmon

Scallion Fried Rice With Indonesian Sweet Soy

Pan Seared Cod

Spinach & Citrus Sauce

Eggplant Rollatini

Creamy Ricotta Cheese and Slowly Simmered Marinara

Meatballs in "Sunday Gravy"

PASTA ENTREES

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

BAR PACKAGES

*Cash Bar:

Private Bar & Paid for by Your Guests

*Consumption Bar:

Based on Consumption \$ Paid for by the Host

**Requires a Supplemental \$85 Bartender Fee*

*Per Person/Per Hour:

Per Person 1 Hour- Beer/Wine - \$14

Per Person 1 Hour-Premium - \$18

Per Person 1 Hour- Topshelf - \$22

Per Person 2 Hour- Beer/Wine - \$18

Per Person 2 Hour-Premium - \$22

Per Person 2 Hour- Topshelf - \$26

For 3 Hours Add \$6 to each package

For 4 Hours Add \$10 to each package

Our Novelty Bloody Mary Station:

Our House-Made Bloody Mary Mix, Assorted Regular and Infused Vodkas, an Assortment of Fresh Citrus, Spice Mixes, Cured and Stuffed Olives and Hot Sauces, Crispy Raw and Pickled Vegetables

\$12 per person

OCCASION CAKES

Gourmet Touch Bakery - www.gourmettouchbakery.com

**Many more specialty cakes available, please inquire within.*

Round Cakes

8" serves 16-20 \$35

10" serves 20-30 \$50

12" serves 35-45 \$70

Sheet Cakes

½ sheet 12" x 16 serves 40-60 \$85

Full sheet 24" x 16 serves 80-120 \$165

Cake:

Vanilla, Chocolate, Carrot, Shadow

Filling:

Buttercream, Chocolate Buttercream, Raspberry Mousse
Cream Cheese Buttercream, Chocolate Mousse, Creamy Lemon,
Lemon Mousse, Peanut Butter Mousse, European Raspberry,
Strawberry Preserves, Bavarian Cream,
Chocolate Ganache, Cannoli

Icing:

Buttercream, Chocolate Buttercream, Raspberry Buttercream,
Lemon Buttercream, Peanut Butter Buttercream

**Some Icings and Fillings May Be Subject to Upcharge*

A deposit of \$250.00 is required upon booking your party.

100% of the total deposit will be used toward your final bill.

20% service charge and 6.875% sales tax will be added to the final bill.

A \$2 per person cake cutting fee will be applied for bringing your own cake

Payment in full is required at the conclusion of the event.

We accept cash, checks, and all major credit cards. We require a minimum guest count two to three days prior to the event. If the attendance falls below the minimum guarantee, the guest will be charged for the guaranteed number of guests. Please note any cancellation made within 72 hours will receive a full refund of the deposit. 72 hour notice is needed for any cancellation.

Menu subject to change. Last updated 9.1

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seven days a week

www.deliciousheights.com

Delicious Heights

PRIVATE DINING

Book Your Next Event With Us

Berkeley Heights, NJ

428 Springfield Avenue

908.464.3287

Bedminster, NJ

285 Main Street

908.234.1596

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At The Basking Ridge Country Club**



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