



Brings together a team
with years of culinary experience and
state of the art facilities to ensure a full-service unique
event every time.

Book Your Next Event
Visit www.DELICIOUSHEIGHTS.com
Call 908.420.7460

Visit our Restaurant & Bar Locations

Berkeley Heights, NJ
428 Springfield Ave
908.464.3287

Bedminster, NJ
285 Main Street
908.234.1596

Basking Ridge, NJ
185 Madisonville Rd.
908.766.9499

Visit our Venue Locations

BRCC Catering
Basking Ridge, NJ
185 Madisonville Rd.
908.953.8092

Bridgewater Manor
Bridgewater, NJ
Route 202/206
908.658.3000

Continental Breakfast

Fresh Orange, Grapefruit, and Apple Juice
Baked Bagels, Assorted Muffins,
Assorted Cereals
Fresh Brewed Delicious Heights Blended
Coffee
Assorted Teas for Steeping
\$8 Per Person

Manor Brunch

Fresh Orange, Grapefruit, and Apple Juice
Baked Bagels, Assorted Muffins,
Assorted Cereals
Sliced Seasonal Fruits

Free Range Scrambled Eggs with Fine Herbs

Thick Smokehouse Bacon

Brioche French Toast with
Vermont Maple Syrup

Your Choice of One (1) Salad
Your Choice of One (1) Pasta
Your Choice of One (1) Entree

Delicate Mini Desserts with Freshly
Baked Brownies & Cookies

Fresh Brewed Delicious Heights Blended
Coffee

Assorted Teas for Steeping
\$19 Per Person

Enhanced Continental Breakfast

Fresh Orange, Grapefruit, and Apple Juice
Baked Bagels, Assorted Muffins, Assorted
Cereals
Sliced Seasonal Fruits
Free Range Scrambled Eggs with Fine Herbs
Thick Smokehouse Bacon
Brioche French Toast with
Vermont Maple Syrup
Fresh Brewed Delicious Heights Blended
Coffee Assorted Teas for Steeping
\$12 Per Person

Hot Breakfast Platters

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

Free Range Scrambled Eggs with Fine Herbs
\$34/ \$64
Country Sausage
\$43/ \$73
Thick Smokehouse Bacon
\$43/ \$73
Brioche French Toast with Vermont Maple
Syrup
\$33/ \$63
Traditional Russet Home Fries
\$20/ \$38
Texas Corned Beef Hash
\$35/ \$65
Hickory Smoked Salmon
\$50 / \$90
Served with Shaved Red Onion, Chopped Egg,
Capers, Toast Points, Cilantro Lime Sauce, and
Fine Herb Cream Cheese

Bagel-Muffin-Breakfast Sandwich Platter

Assortment of Baked Bagels,
Fresh Muffins,
Bacon, Egg, and Cheese Sandwiches on Rolls
Sm \$30/ Medium \$55/ Large \$80

~We Kindly Ask for a Minimum of 15 Guests for all Buffet Options~

Main Street Buffet

Served with Chef's Selection of Daily Vegetable and Starch

Your Choice of One (1) Salad

Your Choice of One (1) Pasta

Your Choice of Two (2) Entrees

Delicate Mini Desserts with Freshly

Baked Brownies & Cookies

\$26

Enhancement Buffets

\$22 Per Person

Little Italy

Fresh Mozzarella &
Rolled Antipasto
Eggplant Parmesan
Vodka Chicken
Cavatelli & Broccoli
Caesar Salad
Classic Biscotti Plate

Baja Delights

Chicken & Steak Fajitas
Seasoned Rice
Guacamole
Salsa & Sour Cream
Pressed Tortillas
Seasoned Tortilla Chips
Cinnamon Sugar Dusted
Churros

American Summer

Cheeseburger Sliders
Pigs in a Blanket
Soft Baked German
Pretzels with Cheese
Dipping Sauce
Buffalo Wings
Onion Rings
Brownies & Cookies

Southeast Sate

Mini Egg Rolls with
Thai Chili Dips
Thai Chicken Wraps
Wok Fried Rice
Coconut Shrimp with
Sweet Soy Dips
Poke Tuna Salad
Fortune Cookies

~ We Kindly Ask for a Minimum of 15 Guests for all Buffet Options~

Heights Buffet

Hors D'oeuvres

Choice of Five (5) From Our Extensive List
Please Add \$10 Per Person

Served with Chef's Selection of Daily Vegetable and Starch

Your Choice of One (1) Salad

Your Choice of One (1) Pasta

Your Choice of Three (3) Entrees

Delicate Mini Desserts with Freshly

Baked Brownies & Cookies

\$31

Chef's Tables

Carvings a la carte by 5 lbs.

~Whole Roast Turkey~

\$60

~Chateaubriand~

\$110

~Ribeye~

\$110

~Babyback Ribs ~

\$16 a Rack

Add an expert Chef for the Full

Experience

\$65 Per Hour

SANDWICH PLATTERS & DISPLAYS

Assorted Deli Style Sandwiches And Wraps

Sm \$45 (12 pieces) / Med \$80 (24 pieces) / Lg \$110 (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

Marinated Grilled Chicken Sandwich

Mozzarella, roasted peppers, lettuce,
tomato, and onion

Blackened Chicken Wrap

Bacon, red onion, avocado, muenster

cheese, lettuce, tomato, and chipotle mayo

Chicken Caesar Wrap

Fresh romaine, homemade Caesar dressing,
on a flour tortilla

Buffalo Cauliflower Wrap

Quinoa, wheat berry, shredded lettuce,
tomato, and melted blue cheese

Avocado BLT

Applewood smoked bacon, lettuce, tomato,
avocado, and mayo

Chicken Cutlet Sandwich

Crispy Chicken, provolone, baby spinach,
tomato, cucumbers, red onion, Peppadew

Italian Ham Salami Cheese

Imported ham & salami, provolone, lettuce,
tomato, onion

Ancient Grain & Vegetable Wrap

Quinoa, wheat berry, edamame, grilled
vegetables, balsamic reduction

6 Foot Italian Sub

\$95

48 Hour Notice Required for the 6 Foot Sub Option

BOXED LUNCHES

Your Choice of a 1/2 Sandwich or Wrap Served with
House Chips, Coleslaw, Brownies or

Cookies

\$11 Each

Tuna Salad Sandwich

Albacore tuna, celery, and mayo

Chicken Salad Sandwich

Pulled roasted chicken breast, celery, and
mayo

Philly Sliced Prime Rib

Lettuce, tomato, cheddar cheese, and
horseradish aioli

Turkey & Brie Panini

Sliced turkey and brie with bacon and
cranberry spread

Southwest Chicken Panini

Blackened chicken, cheddar cheese,
bacon, baby spinach, and chipotle mayo

Layered Ham Joe

Sliced imported ham, Swiss cheese,
homemade coleslaw, and Russian dressing

Layered Turkey Joe

Sliced turkey, Swiss cheese, homemade
coleslaw, and Russian dressing

French Dip

Thin sliced ribeye, melted muenster, pan
Au Jus

Mediterranean Wrap

Flash fried cauliflower, wheat berry,
lettuce tomato, red onion, balsamic
vinaigrette

HOMEMADE HORS D'OEUVRES

All Come Oven Ready and are Sold By the Dozen

Mini Crab Cakes, Pommery Mustard \$32

Panko Crusted Shrimp, Sweet Soy \$32

Pigs in a Blanket, Spicy Mustard \$22

Cheeseburger Sliders \$39

Bourbon Glazed Filet Mignon Kabobs \$32

Skewered Swedish Meatballs \$26

Skewered Chicken Parmesan \$28

Eggplant Parmesan Skewers \$26

Buffalo Chicken Kabobs, Blue Cheese Dip \$26

Chicken Sate, Peanut Dipping Sauce \$26

Mini Shepard's Pie \$30

Stuffed Brie, Dried Cranberries & Spinach \$30

Spinach Dip Tartlet \$30

Mini Grilled Cheese, Marinara Sauce \$26

Skewered Chicken & Bacon, Ranch Sauce \$24

Ahi Bites, Diced Ahi Tuna, Siracha & Wasabi Aioli, Scallion, Tomato \$38

Mushroom Stroodle, Cremini, Hen of Woods, Garlic Butter \$28

SALAD SELECTIONS

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

Giant Greek Salad \$38 / \$63

Dill Vinaigrette

Classic Caesar Salad \$38 / \$63

Cornbread Croutons

Detox Salad \$41 / \$68

Dried Blueberries, Nuts, Seeds and Ginger

Dressing

Ranch Salad \$42 / \$68

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 \$42 / \$68

Grilled Chicken, Crispy Romaine, Walnuts,

Bacon, Apples, Egg, Dried Cranberries,

Tomatoes, Red Onion, Honey Mustard Dressing

Poke Bowl Salad \$48 / \$78

Ahi Tuna Tartar, Sticky Rice, Baby Greens,

Avocado, Tomatoes, Edamame beans, Carrots,

Cucumbers, Wasabi & Crispy Nori tossed in

Sesame Dressing

APPETIZER PLATTERS

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

Garden State Vegetables \$33/ \$55

Grilled and Raw Crudite, 2 Dips & Grilled pita

Imported Antipasto \$55 / \$95

Imported Dried Meats, Olives, Peppers & Cheeses

Cheese Display \$68 / \$125

Dried Fruit Garnish and Assorted Crackers

Thai Chicken Lettuce Wraps \$55 / \$95

Carrot-Bean Thread Salad, Scallions & Peanuts

Grilled Tuscan Flat Bread \$40 / \$75

Artichoke, Basil, Spinach, Tomato, Red Onion

Shrimp Cocktail \$95 / \$175 **40pcs/80pcs**

Traditional Condiments

Caprese Platter \$55 / \$95

Fresh Mozzarella, Ripe Tomatoes, Sweet Basil,

Cracked Pepper and Balsamic

Spinach & Artichoke Dip \$50 / \$85

Flash Fried Tortillas

Fresh Guacamole \$50 / \$85

Flash Fried Tortillas and Salsa Roja

Golden Fried Calamari \$45 / \$80

Served with Cherry Peppers & Two (2) Sauces

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

Sweet Soy Sauce

Battered Chicken Tenders \$45 / \$80 **24pcs/48pcs**

Honey Mustard & Danish Bleu Cheese Dips

Buffalo Chicken Wings \$50 / \$85 **20pcs/40pcs**

Danish Bleu Cheese Dip and Crispy Vegetables

Onion Rings \$35 / \$60

Served with Honey Mustard

Potato Skins \$38 / \$62 **24pcs/48pcs**

Bacon, Monterey Jack Cheese & Sour Cream

Pierogies \$40 / \$65 **24pcs/48pcs**

Caramelized Onions & Sour Cream

Sliders \$39 / \$73 **12pcs/24pcs**

Topped with Cheddar

Mozzarella Sticks \$42 / \$78 **24pcs/48pcs**

Homemade Marinara Sauce

Spicy Ahi Tuna \$50 / \$85 **1lb./2lb.**

Chili Rubbed & Seared to your Liking

Soy Dipping Sauce, Wasabi, & Siracha

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

Homemade Soups

Sold by Four (4) Quarts

Chicken Noodle \$28

Tomato Bisque \$28

Cream of Mushroom \$30

Cream of Broccoli \$30

Beef Barley \$30

Pasta Fagioli \$28

Minestrone \$28

Texas Chili \$30

New England Clam Chowder \$31

Manhattan Clam Chowder \$31

Shrimp and Corn Chowder \$31

ENTREE SELECTIONS

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

Sweet Italian Sausage And Peppers \$38 / \$68
In "Sunday Gravy"

Chicken Milanese \$45/\$80 **20pcs/40pcs**
Panko Crusted With Balsamic Tossed Salad

Chicken Alfredo \$45 / \$80 **20pcs/40pcs**
Over Semolina Linguini

Lemon Braised Chicken \$45 / \$80
20pcs/40pcs Sicilian Lemon Sauce Over Mixed Vegetables

Chicken Parmigiana \$45 / \$80 **20pcs/40pcs**
Slowly Simmered Marinara & Hand-Pulled Mozzarella

Eggplant Parmigiana \$45 / \$80 **36pcs/70pcs**
Slowly Simmered Marinara & Hand-Pulled Mozzarella

Chicken Napoleon \$45 / \$80 **20pcs/40pcs**
Chicken Breast Layered with Prosciutto & Fresh Mozz

Chicken Vodka Sauce \$45 / \$80 **20pcs/40pcs**
Chicken Cutlet, with Vodka Sauce and Parmesan

Beer Braised Short Rib \$50 / \$85
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 \$80 / \$140
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)

DESSERTS

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

House Baked Cookies \$30 / \$55

Cookie & Brownie Platter \$38 / \$72

Double Chocolate Fudge Brownies \$38 / \$72

Assorted Handmade Mini Pastries \$70 / \$125

Assorted Mini Cupcakes \$24/Dozen

Cakes & Pies

(Serves 8-12)

Key Lime Pie \$%\$

Carrot Cake \$%\$

New York Style Cheesecake \$32

SEAFOOD SELECTIONS

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

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 \$65/\$120 (24pcs./48pcs.)
Served in a Garlic White Wine Sauce over linguini

Creole Shrimp \$65/\$120 (24pcs./48pcs.)
Over Creamy Risotto and Roasted Asparagus

Jumbo Lump Crab Cakes \$70/\$130(15pcs/30pcs)
Pommerey Mustard Sauce

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

PARTY RENTAL EQUIPMENT

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

Server \$55 Per Hour
Bartender \$65 Per Hour
Chef \$65 Per Hour
Ice by the lb. \$4.50/10 lbs.

DISPOSABLE

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

Occasion Cakes

Round 7"..... \$31 **1/4 Sheet..... \$65**
Serves up to 5 **Serves 20-30**
Round 8"..... \$41 **1/2 Sheet..... \$85**
Serves 10-15 **Serves 40-60**
Round 10"..... \$50 **Full Sheet..... \$165**
Serves 15-20 **Serves 80-100**
Round 12"..... \$80
Serves 30-40

Cakes Flavors: Vanilla, Chocolate, Shadow

Fillings: Whipped Cream, Butter Cream, Bavarian Cream, Chocolate Butter Cream, Chocolate Fudge, Chocolate Mousse, Chocolate Pudding, Strawberry Preserve, Raspberry Preserve, Pineapple Preserve, Lemon. Cannoli Cream and Fresh Fruit both require additional charge

Icing: Whipped Cream, Vanilla Butter Cream, French Cream, Chocolate Butter Cream, Chocolate Mousse, Chocolate Fudge

EQUIPMENT

Silver Chafing Dish \$16
6' Propane Grill \$100
5' Portable Bar \$85
Pretzel Machine \$115

Service, Delivery and/ or Sales Tax May Apply

A 15% Service Charge And Applicable Sales Tax Will Be Added To Final Bills. Payment In Full Is Required At The Conclusion Of The Event.

An Additional Delivery Charge may be Added to Events Outside a 5 mile Radius of the Premise.

72-Hours Notice is Required For Any Cancellation.

Menu subject to change. Last updated 9.9.19