

Brunch Buffet Package

\$38 per person

Included with Your Brunch

Fresh Orange and Cranberry Juice, Sliced Seasonal Fruits
Freshly Baked Croissants, Bagels, Muffins and Danish
Sweet Creamery Butter, Cream Cheese & Jams
Regular and Decaf Coffee and Assorted Teas for steeping

Served Hot in our Chafing Dishes

Fluffy Scrambled Eggs, Home Fried Potatoes with
Caramelized Onions, Bacon and Sausage & French Toast
Choice of 2 Entrees, 1 Salad, and Penne Vodka

Add on Omelet Station + \$12pp

Made to Order with Bacon, Sausage, Diced Virginia Ham,
Mushrooms, Bell Peppers, Spinach, Onion
Tomatoes, Cheddar, Swiss & Egg Whites

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

\$9.50 per person

Lunch & Dinner Buffet Packages

We Kindly Ask for a Minimum of 20 People

The Lamington Buffet

(1) Salad • (1) Pasta • (2) Entrées

An Elegant Mini Pastry Display
Delicious Heights Blended Coffee and Tea
\$35 Lunch / \$42 Dinner

The Berkeley Buffet

(2) Appetizers & (2) Platter Displays

(1) Salad • (1) Pasta • (2) Entrées

An Elegant Mini Pastry Display
Delicious Heights Blended Coffee and Tea
\$39 Lunch / \$50 Dinner

Sub NY Strip, Filet Mignon, Rib Eye, Babyback Ribs
Add \$10pp Lunch / Add \$14pp Dinner

3 & 4 Course Seated & Served Parties

Each guest gets a choice of one of each course

Your choice of Any 3 or 4 Courses

Appetizers

Mozzarella Sticks, Buffalo Wings
Firecracker Cauliflower, Salt Baked German Pretzels

Middle Course

Choice of 1 of the following
House Salad, Chicken Noodle or Soup Du Jour

Entrée Course

BBQ Ribs, Penne A la Vodka, Chicken Milanese, Wok Salmon

Dessert Course

NY Style Cheesecake, Warm Chocolate Brownie

\$37 Three Course / \$45 Four Course

Includes Soft Drinks, Coffee and Assorted Teas

Cocktail Party

\$48 per person

We Kindly Ask for a Minimum of 20 People

Choice of (3) Hors d'Oeuvres:

Maryland Crab Cakes
Coconut Shrimp
Pigs in a Blanket
Asparagus wrapped in Phyllo
Mini Beef Wellington
Bacon Wrapped Scallops Sesame
Chicken Morsels
Mini Cheeseburger Sliders
Seared Ahi Tuna
Vegetable Spring Rolls
Mini Loaded Potato Skins

Choice of 5 Platters

Imported Antipasto
Caprese Platter
Spinach and Artichoke Dip Fried
Calamari
Garden State Veg Platter Cheese
Display
Shrimp Cocktail
Buffalo wings or Chicken Tenders
Mozzarella Sticks

Entrée Selections

Sweet Italian Sausage and Peppers

Chicken Milanese

Lemon Braised Chicken

Chicken Parmigiana

Eggplant Parmigiana

Chicken Napoleon

Panko Crusted Vodka Chicken

Beer Braised Short Ribs

Danish BBQ Baby Back Ribs

Black Angus Shepherds Pie

Skillet Sicilian Chicken

Beef Burgundy w/Root Vegetables

Seafood Entrée Selections

Shrimp Jambalaya

Wok Seared Salmon

Shrimp Scampi

Creole Shrimp

Shrimp & Grits

Jumbo Lump Crab Cakes

Pasta Selections

Cavatelli & Broccoli

Penne with Vodka Sauce

Classic Baked Ziti

Mac & Cheese Au Gratin

Fettucine Alfredo

Bar Packages

Cash Bar

Paid for by Your Guests

Consumption Bar:

Based on Consumption & Paid for by the Host

Open Bar Packages By the 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 Top Shelf \$26

Per Person 3 Hour- Beer/Wine \$24

Per Person 3 Hour-Premium \$28

Per Person 3 Hour- Topshelf \$32

Per Person 4 Hour Beer/Wine \$28

Per Person 4 Hour Premium \$32

Per Person 4 Hour Top Shelf \$36

Premium and Top Shelf Packages include...

Domestic Beer & House Wine

Top shelf bar package includes...

Includes Ketel One Vodka, Bombay Sapphire Gin
Myers Rum, 1800 Tequila, Jim Beam
Johnny Walker Black, Vermouth, Triple Sec
Amaretto, Kahlua, Peach Schnapps

Premium open bar package includes...

Includes Prairie Vodka & Gin, Dewars Scotch, Sauza Tequila
Bacardi, Captain Morgan, Malibu, Jack Daniels, Seagrams 7
Southern Comfort Sweet and Dry Vermouth, Triple Sec
Amaretto, Kahlua, Peach Schnapps

Occasion Cakes

Calandras Bakery
Please call at least 72 hours in Advance

Round Cakes

8" serves 16-20	\$45
10" serves 20-30	\$60
12" serves 35-45	\$70

Sheet Cakes

½ sheet 12" x 16 serves 40-60	\$100
Full sheet 24" x 16 serves 80-120	\$165

Cake

Vanilla, Chocolate, Carrot, Shadow

Filling:

Whipped Cream ,Buttercream, Bavarian Cream,
Chocolate Buttercream, Chocolate Fudge, Chocolate
Mousse, Chocolate Pudding, Strawberry Preserve,
Raspberry Preserve Pineapple Preserve, Lemon

Fresh Fruit Filling and Cannoli Cream

Subject to an upcharge.

Icing:

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

Hosting an Off Premise Event ?

Contact our Off Premise Catering Division

908.420.7460



Deposits, Payment & Fees

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 NJ 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. 72 hour notice is needed
for any cancellation. Credit card
payments will be subject to a 3% processing fee.

yum.
seven days a week

www.deliciousheights.com



Delicious Heights

In House Private Dining Menu

DH CATERING 908.420.7460

285 Main Street **Bedminster** 908.234.1596

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