



Party Planning Menu



Appetizers

Mozzarella Sticks

Served with marinara sauce

Buffalo Wings

Celery with creamy bleu cheese dressing

Firecracker Cauliflower

Tossed in sweet Sriracha BBQ sauce

Salt Baked German Pretzels

Mustard dipping sauce

Middle Course

Our Chef's Soup of the Day

Made fresh from some of the finest ingredients on Earth

Chicken Noodle Soup

Tossed House Salad

Organic mesclun greens with tomatoes, cucumbers, cheddar cheese, red onions, toasted croutons, and carrots tossed in red wine vinaigrette

Delicious Heights Caesar Salad

Romaine hearts, Parmigiano Reggiano and croutons

Entrée Selections

Barbequed Danish Baby Back Ribs

Slow cooked and finished on the grill with our signature homemade barbecue sauce
French fries and house made coleslaw

Penne a la Vodka

Tomato cream sauce and Prosciutto di Parma, finished with triple distilled vodka

Chicken Milanese

Panko crusted and served with balsamic tossed mixed greens, chopped red onion, sliced red pepper
Topped with tomato and fresh mozzarella cheese

Wok Seared Salmon

Scallion fried rice with soybeans, carrots, and shiitake mushrooms,
Sweet black soy and pan roasted asparagus

Dessert Selections

New York Style Cheese Cake, Warm Chocolate Brownie, Ice Cream, & Sorbet

Includes soft drinks, freshly brewed coffee and assorted teas

Three Course \$37

Four Course \$45

(Each course is a choice of one per person)

Prices are subject to 20% service charge and NJ state sales tax