

## **BRUNCH BUFFET**

**29.50 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**



## **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

**\$24 Lunch / \$38 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

**\$26 Lunch / \$41 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

**\$24 Lunch / \$35 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

**\$27 Lunch / \$41 Dinner**

## **BABY & BRIDAL SHOWER PACKAGE**

**\$28.50 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**

**\$15 per person**

We Kindly Ask for a Minimum of 15 People

### **Comes With:**

• Fried Calamari • Oven Baked Nachos • Grilled Flatbread

**\*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**

## ENTREE SELECTIONS

**Sweet Italian Sausage And Peppers**

In "Sunday Gravy"

**Oven Roasted Ribeye**

Pan Au Jus

**Beer Braised Short Rib**

Pan Au Jus

**Chicken Alfredo**

Creamy Alfredo Sauce

**Lemon Braised Chicken Breast**

Sicilian Lemon Sauce

**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

**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**

Served with Brown Gravy

**Wok Seared Atlantic Salmon**

Indonesian Sweet Soy

**Pan Seared Cod**

Spinach & Citrus Sauce

**Eggplant Rollatini**

Creamy Ricotta Cheese and Slowly Simmered Marinara

**Meatballs**

in "Sunday Gravy"

**Add Grilled NY Strip Sirloin or Filet Mignon**

**\$8pp Lunch / \$12pp Dinner**

## PASTA SELECTIONS

**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

**Subject to an \$85 Bartender Fee**

**Cash Bar** - Your Guests will pay for their own drinks

**Consumption Bar** -We will have a running bar tab open for the  
duration of your event . You will be charged for total drinks  
consumed.

**Beer and Wine Package - Price Per Person**

**Includes Domestic Bottled Beer and House Wine**

Bud Light, Budweiser, Miller Light, Heineken, Sam Adams  
Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio

**1 hr. Beer and Wine Package Per Person \$14pp**

**2 hr. Beer and Wine Package Per Person \$18pp**

**Premium Open Bar Package - Price Per Person**

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

**1 hr Premium Open Bar \$18**

**2hr Premium Open Bar \$22**

**3 hr. Premium Open Bar \$28**

**4 Hr. Premium Open Bar \$32**

**Premium Package includes Domestic Beer & House Wines**

**Top Shelf Open Bar Package - Price Per Person**

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

**1hr. Topshelf Open Bar \$22**

**2hr. Top Shelf Open Bar \$26**

**3hr. Top Shelf Open Bar \$32**

**4hr. Top Shelf Open Bar \$36**

**Top Shelf Package includes Premium Spirits, Domestic Beer & House Wine**

**Add Our Famous Bloody Mary Station \$12 Per Person**

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

## OCCASION CAKES

### Round Cakes

8" serves 16-20 \$42

10" serves 20-30 \$56

12" serves 35-45 \$75

### Sheet Cakes

½ sheet 12" x 16 serves 40-60 \$95

Full sheet 24" x 16 serves 80-120 \$175

### 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 9.10.2019*

**yum.**  
seven days a week

www.deliciousheights.com

# Delicious Heights

## Private Dining Menu

Book Your Next Event  
With us

**Berkeley Heights, NJ**  
428 Springfield Avenue  
**908.464.3287**

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seven days a week

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