

Delicious Heights

Catering Menu

Restaurant • Lounge • Takeout • Caterers

428 Springfield Avenue • Berkeley Heights, NJ • 908.464.3287 • deliciousheights.com

Platters

PLATTERS

Small (serves 8-12) Large (serves 18-22)

Grilled Vegetable Platter - eggplant, portobellos, asparagus, yellow squash, roasted tomatoes, red onions, roasted red peppers, zucchini & other seasonal vegetables; served with a balsamic glaze	\$ 45	\$ 85	
Veggie Kabob Platter - portobellos, red peppers, yellow squash, onions & zucchini; served with Chipotle mayo	\$ 45	\$ 85	
Antipasto Platter - hot and sweet cappicola, Genoa salami, hard salami, ham, pepperoni, prosciutto di Parma,.. sopressata, crumbled Reggiano Parmesan, fresh mozzarella & Gorgonzola cheese, pepperoncini, olives & roasted red peppers	\$ 50	\$ 95	
Spinach Dip - served in a rye loaf bowl with rye toast points & baked pita chips.....	\$ 35	\$ 65	
Bruschetta - roasted red peppers blended with Reggiano Parmesan cheese and a mix of herbs & spices; served on a toasted crouton	\$ 30	\$ 55	
Caprese Platter - fresh mozzarella cheese, sliced tomatoes & sweet basil; topped with balsamic vinaigrette.....	\$ 40	\$ 75	
Cheese Board - Brie, Cheddar, Danish blue, Provolone, Pepper Jack, Jarlsberg & Muenster; served with assorted crackers	\$ 50	\$ 95	
Fruit & Cheese Board - grapes, banana chips, dried apricots, figs, Cheddar, Pepper Jack & Brie cheese; served with assorted crackers	\$ 50	\$ 95	
Crudité Platter - raw seasonal vegetables; accompanied with ranch vegetable dip.....	\$ 36	\$ 68	
Fruit Platter - seasonal fruit.....	\$ 50	\$ 95	
Cold Cut Platter - ham, hard salami, roast beef, turkey, American, Cheddar, Provolone & Swiss cheese	\$ 50	\$ 95	
Skewered Cold Cuts - ham, roast beef, prosciutto, mozzarella, Pepper Jack & yellow American cheese; served withbuffalo ranch dipping sauce on the side	\$ 50	\$ 95	
Grandma's Tuna Platter - served with rye toast points, pita chips & crackers	\$ 45	\$ 80	
Sandwich and Wrap Platter:	Small	Medium	Large
assorted sandwiches & wraps.....	\$ 30	\$ 60	\$ 90
assorted Joe sandwiches.....	\$ 40	\$ 75	\$ 110
assorted miniature sandwiches & wraps.....	\$ 40	\$ 75	\$ 110
party sub sandwiches.....	\$20 - \$25 per foot (Please inquire)		
pin wheel wraps.....	\$ 40	\$ 75	\$ 100
vegetarian sandwiches & wraps.....	\$ 30	\$ 60	\$ 90
Seafood Cocktail - crabmeat & jumbo shrimp; served with cocktail & honey mustard sauces.....	\$ 75	\$ 140	
Smoked Salmon Platter - smoked salmon, diced red onions, chopped egg, capers & lemon; served with dill sauce	\$ 50	\$ 95	
Shrimp Cocktail - fresh chilled jumbo shrimp; served with cocktail sauces.....	\$ 70	\$ 130	

APPETIZERS & HOR D'OEUVRES

Serves 8-12

Panko Crusted Onion Rings - served with homemade ketchup, honey mustard & buffalo ranch sauces	\$ 25
Bourbon Glazed Short Ribs - braised short ribs, tossed in house bourbon glaze; served over house potato chips.....	\$ 48
Dim Sum - vegetable curry samosa, shrimp spring roll & pork dumpling; served with spicy chili peanut &.....	\$ 35
soy dipping sauces	
Fried Calamari - tossed with cherry peppers; served with marinara, garlic aioli & lemon wedges.....	\$ 30
Home-Battered Chicken Tenders - your choice, tossed with buffalo sauce, served with celery &	\$ 30
Danish blue cheese dressing, tossed with honey barbeque sauce, or plain served with honey mustard dipping sauce	
Mini Angus Burgers - 12 mini Angus burgers, grilled to your liking, topped with Jack cheese on a potato roll;	\$ 30
served with onion straws	
Pierogies - stuffed with potatoes; served with onion butter sauce & sour cream.....	\$ 27
Rib Appetizer - served on a bed of sweet potato French fries	\$ 55
Sampler - home-battered tenders (buffalo, honey bbq or plain), loaded potato skins & mozzarella sticks	\$ 36
Beef Wellington - blend of filet mignon & mushroom; stuffed in a puff pastry.....	\$ 55
Blackened Chicken Kabob - served skewered with apple chutney.....	\$ 30
Chicken Saté - marinated chicken skewers; served with a side of spicy chili peanut sauce.....	\$ 30
Croque Monsieur - layer of Black Forest ham, sautéed apples, Swiss & Brie cheese; stuffed between pan-seared	\$ 30
white bread	
Filet Mignon Kabobs - teriyaki glazed on a skewer with mixed vegetables; topped with pineapples.....	\$ 50
Lamb Chops - marinated & grilled to your liking; served with a side of pommerey mustard sauce.....	\$ 50
Lobster Tails with Double Smoked Bacon - lobster tails wrapped in double smoked bacon and.....	\$ 55
roasted to perfection; served with mango coulis	
Mini Crab Cakes - jumbo lump crab meat, breaded and seasoned, then pan-fried until crisp and golden.....	\$ 50
brown; served with pommerey mustard sauce	
Mini Potato Skins (loaded) - deep fried potato skins topped with Monterey Jack cheese, crumbled.....	\$ 30
bacon & scallions; served with sour cream	
Mushroom Tartlet - puff pastry, filled with a blend of mushrooms & cheeses.....	\$ 35
Panko Shrimp - encrusted jumbo shrimp; served with a side of spicy chili peanut sauce	\$ 32
Skewered Créole Shrimp - sautéed jumbo shrimp in a Créole sauce	\$ 32
Skewered Shrimp Scampi - jumbo shrimp sautéed in a white wine, lemon, garlic & butter sauce	\$ 32
Skewered Swedish Meatballs - skewered and served with a pan gravy.....	\$ 35
Stuffed Brie - blend of Brie cheese, sun-dried cranberries & spinach; stuffed in a puff pastry.....	\$ 35
Stuffed Portobello - stuffed with jumbo lump crab meat in a garlic aioli.....	\$ 50

Salads

SALADS

Small (serves 8-12) Large (serves 18-22)

Antipasto Salad - ham, Genoa salami, fresh mozzarella & Provolone cheese over romaine lettuce, with tomatoes, roasted red peppers, pepperoncini, mixed olives & sliced red onions; tossed in our balsamic vinaigrette	\$ 40	\$ 75
Chef Salad - roasted red peppers, turkey, Muenster cheese, romaine lettuce, tomatoes, red peppers, onions, carrots, cherry peppers & toasted croutons; served with your choice of dressing	\$ 40	\$ 75
Country Salad - home-battered chicken tenders, Danish blue cheese crumbles, walnuts, chopped bacon, tomatoes, avocado wedges & toasted croutons; served with your choice of dressing	\$ 40	\$ 75
Caesar Salad - crisp romaine lettuce, Reggiano Parmesan cheese & toasted croutons; served in a cold Caesar dressing	\$ 30	\$ 55
Add grilled chicken.	\$ 40	\$ 75
House Salad - crisp mescline greens, shredded carrots, tomatoes, peppers, cucumbers, sliced..... red onions & toasted croutons; served with your choice of dressing	\$ 30	\$ 55
Greek Salad - romaine lettuce, cucumbers, radishes, mixed olives, sliced red onions, tomatoes & crumbled feta cheese; served with lemon vinaigrette dressing	\$ 35	\$ 65
Sesame Crusted Ahi Tuna Salad - Ahi tuna pan seared to your liking, julienne carrots, cucumbers, red peppers, tortilla strips, mangos, scallions & tomatoes on romaine lettuce; served with poppy seed dressing	\$ 75	\$ 145
Mixed Mescline Greens - tossed baby spinach, frisée, mustard greens, red oak, lolarosa, shredded Parmesan .. cheese, sun-dried cranberries & walnuts; served with raspberry vinaigrette dressing	\$ 30	\$ 55
Ranch Salad - home-battered chicken tenders tossed with bacon, tomatoes, sun-dried cranberries & toasted croutons; served with our ranch dressing	\$ 40	\$ 75

Dressings

Vinaigrettes: balsamic, lemon, raspberry or shallot *Creamy:* Danish blue cheese, honey mustard, ranch, poppy seed, or Russian

Blackened Chicken Cavatelli Salad - cavatelli with sun-dried tomatoes, grilled portobello, crumbled blue cheese, olive oil & roasted garlic	\$ 40	\$ 75
Creamy Potato Salad - made with scallions, sour cream & bacon	\$ 25	\$ 45
Creamy Coleslaw Salad - made fresh with cabbage & carrots	\$ 25	\$ 45
Greek Tortellini Pasta Salad - tortellini, feta cheese, tomatoes, mixed olives, red onions, cucumbers, olive oil & lemon	\$ 30	\$ 55
Roasted Green Bean & Onion Salad - tossed with sesame seeds in a raspberry vinaigrette	\$ 30	\$ 55
Grilled Vegetable Penne Salad - penne with portobellos, roasted red peppers, julienne asparagus & broccoli in a balsamic vinaigrette	\$ 30	\$ 55
Macaroni Salad - mixed elbow pasta, tossed with celery & onion in a sour cream dressing	\$ 25	\$ 45
Seafood Salad - calamari, lobster & shrimp with celery, carrots & olives in a lemon vinaigrette	\$ 75	\$ 145

PASTAS & SAUCES

Choose a pasta, then choose a sauce
Small (serves 8-12) Large (serves 18-22)

PASTA

Angel Hair - long, extremely fine, delicate strands

Farfalle - bow ties

Fusilli - spiraled spaghetti

Ravioli - pasta pillows filled with ricotta cheese

Tortellini - stuffed with cheese, folded over & shaped into a ring

Cavatelli - short, narrow, ripple-edged shell

Fettuccine - long, flat, narrow strips

Penne - straight tubes cut diagonally

Rigatoni - large, short, grooved tubes

SAUCES

Alfredo - grated Reggiano & Parmesan cheese in heavy cream \$ 36 \$ 68

Broccoli and Garlic - broccoli, roasted garlic & olive oil \$ 32 \$ 62

Bolognese - beef, carrots, celery, onions & garlic sauce in a tomato cream sauce \$ 36 \$ 68

Carbonera - cream sauce, tossed with peas, bacon & Reggiano Parmesan cheese \$ 36 \$ 68

Marinara - traditional tomato sauce with garlic & fresh herbs \$ 32 \$ 62

Pesto - pine nuts, basil, cheese, garlic & olive oil \$ 32 \$ 62

Vodka - a tomato cream sauce with prosciutto de Parma & garlic; finished with Grey Goose Vodka \$ 36 \$ 68

SIDES

All sides serve 8-12 people

Grilled Asparagus \$ 24

Broccoli \$ 20

Green Beans \$ 20

Homemade Chips \$ 18

Macaroni & Cheese \$ 24

Risotto \$ 24

Braised Red Cabbage \$ 24

Corn \$ 20

Mixed Vegetables \$ 20

Fries \$ 18

Mashed Potatoes \$ 24

Sweet Potato French Fries \$ 18

ENTRÉES

Small (serves 8-12) Large (serves 18-22)

Blackened Chicken - served over a bed of mixed vegetables	\$ 55	\$100
Balsamic Chicken - pan-seared chicken breast, topped with portobellos, diced tomatoes & scallions in an aged balsamic reduction	\$ 55	\$100
Meatballs - traditional Italian homemade meatballs	\$ 55	\$100
Sausage & Peppers - sweet Italian sausage, sautéed with peppers & caramelized onions in marinara sauce	\$ 55	\$100
Grilled Pork Chop - topped with fire roasted apples & caramelized onions	\$ 55	\$100
Bourbon Glazed Short Ribs - braised short ribs, tossed in our homemade bourbon glaze	\$ 95	\$185
Chicken Napoleon - sautéed chicken breast layered with prosciutto & fresh mozzarella cheese	\$ 60	\$115
Chicken Parmigiana - chicken cutlet breaded with Italian seasonings, topped with homemade tomato sauce & fresh mozzarella cheese	\$ 60	\$115
Chicken Roulade - stuffed with apricot, dried cranberries, mushrooms, spinach & sun-dried tomatoes in an apple cider sauce; served with braised red cabbage	\$ 60	\$115
Roasted Garlic Chicken - marinated with garlic & herbs	\$ 65	\$120
Grilled Chicken Primavera - grilled zucchini, yellow squash, roasted red onions, topped with fresh mozzarella..	\$ 60	\$115

STEAKS & GRILL

Barbeque Chicken - marinated half roasted chicken; glazed with our barbeque sauce	\$ 65	\$120
Barbeque Danish Baby Back Ribs - slow cooked, finished on the grill with our barbeque sauce	\$125	\$240
Filet Mignon - entire loin, roasted & served over caramelized onions; served with merlot butter	\$160	
Filet Mignon Scaloppine - pan-seared, topped with Danish blue cheese & caramelized onions in a port wine reduction	\$125	\$240
Pecan Crusted Rack of Lamb - seasoned & grilled	\$130	\$245

SEAFOOD

Jumbo Lump Crab Cakes - lump crab meat, breaded & seasoned, then pan-fried until crisp and golden-brown; served over a pommerey mustard sauce	\$140	\$260
Grilled Shrimp - skewered with onions & peppers; served with roasted shallot butter sauce	\$ 70	\$130
Shrimp & Asparagus Risotto - sautéed shrimp with julienne asparagus; tossed in a demi-cream risotto	\$ 90	\$170
Red Snapper - pan seared, topped with a potato pancake & served with scallion butter on a bed of mixed vegetables	\$120	\$220

DESSERTS

Angel Food Cake Platter - topped with mixed berries; served with a champagne custard sauce on the side	\$ 50	\$ 95
Assorted Cookie Platter - a mix of fine assorted butter & sugar cookies	\$ 45	\$ 80
Mini Dessert Assortment - assorted petit fores	\$ 65	\$120

Please inquire about catering set-up & delivery charges.

Delicious Heights



100% Guaranteed Satisfaction

Delicious Heights offers a unique combination of cutting-edge culinary techniques, superior ingredients and a professional management team. With extensive Manhattan experience and a no hassle attitude, we would like to bring you the best restaurant experience in the comfort of your home.

With value, time, and nutrition in mind, allow Delicious Heights to handle all your dining needs.

Prices and menu items may be subject to change. Updated November 2007.

All Major Credit Cards Accepted

Open 7 days a week: Monday through Saturday 10 a.m to 10 p.m. & Sunday 12 p.m. to 8 p.m.

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seven days a week