

HOMEMADE HORS D'OEUVRES

All Come Oven Ready and are Sold By the Dozen

Mini Crab Cakes, Pommery Mustard \$30

Panko Crusted Shrimp, Sweet Soy \$30

Pigs in a Blanket, Spicy Mustard \$20

Cheeseburger Sliders \$36

Bourbon Glazed Filet Mignon Kabobs \$30

Skewered Swedish Meatballs \$24

Skewered Chicken Parmesan \$26

Eggplant Parmesan Skewers \$26

Buffalo Chicken Kabobs, Blue Cheese Dip \$26

Chicken Sate, Peanut Dipping Sauce \$24

Mini Shepard's Pie \$30

Stuffed Brie, Dried Cranberries & Spinach \$30

Spinach Dip Tartlet \$30

Mini Grilled Cheese, Marinara Sauce \$24

Skewered Chicken & Bacon, Ranch Sauce \$24

Ahi Bites, Diced Ahi Tuna, Siracha & Wasabi Aioli, Scallion, Tomato \$35

Mushroom Stroodle, Cremini, Hen of Woods, Garlic Butter \$26

SALAD SELECTIONS

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

\$35 / \$60

Dill Vinaigrette

Classic Caesar Salad \$35 / \$60

Cornbread Croutons

Detox Salad \$38 / \$65

Dried Blueberries, Nuts, Seeds and Ginger Dressing

Ranch Salad \$35 / \$60

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 \$35 / \$60

Grilled Chicken, Crispy Romaine, Walnuts, Bacon, Apples, Egg, Dried Cranberries, Tomatoes, Red Onion, Honey Mustard Dressing

Poke Bowl Salad \$40 / \$70

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 \$30/ \$50

Grilled and Raw Crudite, 2 Dips & Grilled pita

Imported Antipasto \$50 / \$90

Imported Dried Meats, Olives, Peppers & Cheeses

Cheese Display \$65 / \$120

Dried Fruit Garnish and Assorted Crackers

Thai Chicken Lettuce Wraps \$50 / \$90

Carrot-Bean Thread Salad, Scallions & Peanuts

Grilled Tuscan Flat Bread \$40 / \$75

Artichoke, Basil, Spinach, Tomato, Red Onion

Shrimp Cocktail \$90 / \$170 **40pcs/80pcs**

Traditional Condiments

Caprese Platter \$50 / \$90

Fresh Mozzarella, Ripe Tomatoes, Sweet Basil, Cracked Pepper and Balsamic

Spinach & Artichoke Dip \$45 / \$80

Flash Fried Tortillas

Fresh Guacamole \$45 / \$80

Flash Fried Tortillas and Salsa Roja

Golden Fried Calamari \$40 / \$75

Served with Cherry Peppers & Two (2) Sauces

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

Sweet Soy Sauce

Battered Chicken Tenders \$40 / \$75 **24pcs/48pcs**

Honey Mustard & Danish Bleu Cheese Dips

Buffalo Chicken Wings \$40 / \$75 **20pcs/40pcs**

Danish Bleu Cheese Dip and Crispy Vegetables

Onion Rings \$30 / \$55

Served with Honey Mustard

Potato Skins \$35 / \$60 **24pcs/48pcs**

Bacon, Monterey Jack Cheese & Sour Cream

Pierogies \$35 / \$60 **24pcs/48pcs**

Caramelized Onions & Sour Cream

Sliders \$36 / \$70 **24pcs/48pcs**

Topped with Cheddar

Mozzarella Sticks \$40 / \$75 **24pcs/48pcs**

Homemade Marinara Sauce

Spicy Ahi Tuna \$40 / \$75 **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 \$35 / \$65
In "Sunday Gravy"

Chicken Milanese \$40/\$75 **20pcs/40pcs**
Panko Crusted With Balsamic Tossed Salad

Chicken Alfredo \$40 / \$75 **20pcs/40pcs**
Over Semolina Linguini

Lemon Braised Chicken \$40 / \$75
20pcs/40pcs Sicilian Lemon Sauce Over Mixed Vegetables

Chicken Parmigiana \$40 / \$75 **20pcs/40pcs**
Slowly Simmered Marinara & Hand-Pulled Mozzarella

Eggplant Parmigiana \$40 / \$75 **36pcs/70pcs**
Slowly Simmered Marinara & Hand-Pulled Mozzarella

Chicken Napoleon \$40 / \$75 **20pcs/40pcs**
Chicken Breast Layered with Prosciutto & Fresh Mozz

Chicken Vodka Sauce \$40 / \$75 **20pcs/40pcs**
Chicken Cutlet, with Vodka Sauce and Parmesan

Beer Braised Short Rib \$40 / \$75 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 \$70 / \$130
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)

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 \$60/\$115 (24pcs./48pcs.)
Served in a Garlic White Wine Sauce over linguini

Creole Shrimp \$60/\$115 (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

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

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 3.19.19