



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)

Carved Filet Platter - center cut filet served with basil croutons, onion jam & horseradish mayo	\$120	\$240	
Shrimp Cocktail - fresh chilled jumbo shrimp; served with cocktail sauces.....	\$ 80	\$140	
Prosciutto Melon Platter - fresh sliced prosciutto de Parma & seasonal melon.....	\$ 50	\$ 95	
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	\$ 55	\$100	
Cold Cut Platter - ham, hard salami, roast beef, turkey, American, Cheddar, Provolone & Swiss cheese	\$ 55	\$100	
Caprese Platter - fresh mozzarella cheese, sliced tomatoes & sweet basil; topped with balsamic vinaigrette.....	\$ 45	\$ 80	
Sandwich and Wrap Platter:	Small	Medium	Large
assorted sandwiches & wraps.....	\$ 35	\$ 65	\$ 95
assorted Joe sandwiches.....	\$ 45	\$ 80	\$115
assorted miniature sandwiches & wraps.....	\$ 45	\$ 80	\$115
party sub sandwiches.....	\$20 - \$25 per foot (Please inquire)		
pin wheel wraps.....	\$ 45	\$ 80	\$105
vegetarian sandwiches & wraps.....	\$ 35	\$ 65	\$ 95
Fruit Platter - seasonal fruit.....	\$ 55	\$100	
Fruit & Cheese Board - grapes, banana chips, dried apricots, figs, Cheddar, Pepper Jack & Brie cheese; served with assorted crackers	\$ 55	\$100	
Cheese Board - Brie, Cheddar, Danish blue, Provolone, Pepper Jack, Jarlsberg & Muenster; served with assorted crackers	\$ 55	\$100	
Grilled Vegetable Platter - eggplant, portobellos, asparagus, yellow squash, roasted tomatoes, red onions, roasted red peppers, zucchini & other seasonal vegetables; served with a balsamic glaze	\$ 50	\$ 90	
Spinach Dip - served in a rye loaf bowl with rye toast points & baked pita chips.....	\$ 40	\$ 70	
Bruschetta - roasted red peppers blended with Reggiano Parmesan cheese and a mix of herbs & spices; served on a toasted crouton	\$ 35	\$ 65	
Crudité Platter - raw seasonal vegetables; accompanied with ranch vegetable dip.....	\$ 40	\$ 75	
Greek Platter - Hummus, baba ganoush, olives, feta cheese, carrots, cucumbers, celery, and grilled pita	\$ 50	\$ 95	
Snow Crab Platter - served with honey mustard, cocktail sauce & fresh lemons	\$ 80	\$155	
Sesame Seed Crusted Tuna - Ahi tuna encrusted with sesame seeds; served with soy dipping sauce, wasabi mayo & pickled ginger	\$ 80	\$155	
Seafood Cocktail - crabmeat & jumbo shrimp; served with cocktail & honey mustard sauces.....	\$ 85	\$160	
Smoked Salmon Platter - smoked salmon, diced red onions, chopped egg, capers & lemon; served with dill sauce	\$ 60	\$115	

APPETIZERS & HOR D'OEUVRES

Serves 8-12

Filet Mignon Kabobs - teriyaki glazed on a skewer with mixed vegetables; topped with pineapples.....	\$ 55
Mini Crab Cakes - jumbo lump crab meat, breaded and seasoned, then pan-fried until crisp and golden brown; served with pommerey mustard sauce	\$ 60
Skewered Scallops and Bacon - Bay scallops wrapped with apple smoked bacon, with a mango barbeque sauce	\$ 50
Rib Appetizer - served on a bed of sweet potato French fries.....	\$ 60
Stuffed Portobello - stuffed with jumbo lump crab meat in a garlic aioli.....	\$ 55
Panko Shrimp - encrusted jumbo shrimp; served with a side of spicy chili peanut sauce	\$ 36
Skewered Créole Shrimp - sautéed jumbo shrimp in a Créole sauce.....	\$ 37
Skewered Shrimp Scampi - jumbo shrimp sautéed in a white wine, lemon, garlic & butter sauce.....	\$ 37
Blackened Chicken Kabob - served skewered with apple chutney	\$ 35
Chicken Saté - marinated chicken skewers; served with a side of spicy chili peanut sauce	\$ 35
BBQ Boli - pulled Danish barbeque ribs stuffed into pizza dough.....	\$ 40
Mushroom Tartlet - puff pastry, filled with a blend of mushrooms & cheeses	\$ 40
Skewered Swedish Meatballs - skewered and served with a pan gravy	\$ 40
Stuffed Brie - blend of Brie cheese, sun-dried cranberries & spinach; stuffed in a puff pastry.....	\$ 40
Croque Monsieur - layer of Black Forest ham, sautéed apples, Swiss & Brie cheeses; stuffed between pan-seared white bread	\$ 35
Dim Sum - beef spring rolls, shrimp points & spicy vegetables; served with chili peanut & soy dipping sauces.....	\$ 40
Short Rib Sliders - topped with Cheddar cheese; served on mini potato roll.....	\$ 40
Mini Guinness Bacon Cheeseburgers - 12 mini Angus burgers, grilled to your liking, topped with apple wood bacon, barbeque sauce & Porter Cheddar, on a potato roll; served with onion straws	\$ 35
Mini Calzones - pizza pocket stuffed with fresh mozzarella, basil & tomatoes.....	\$ 35
Buffalo Wings - tossed in our buffalo sauce; served with celery, carrots & homemade Danish blue cheese dressing.....	\$ 35
Fried Calamari - tossed with cherry peppers; served with marinara, garlic aioli & lemon wedges.....	\$ 35
Clams Casino - stuffed with shrimp, bacon, clams, red pepper & celery.....	\$ 40
Home-Battered Chicken Tenders - your choice, tossed with buffalo sauce, served with celery & Danish blue cheese dressing, tossed with honey barbeque sauce, or plain served with honey mustard dipping sauce	\$ 30
Pierogies - stuffed with potatoes; served with onion butter sauce & sour cream	\$ 30
Sampler - home-battered tenders (buffalo, honey barbeque or plain), loaded potato skins & mozzarella sticks	\$ 40
Potato Skins (loaded) - deep fried potato skins topped with Monterey Jack cheese, crumbled bacon & scallions; served with sour cream	\$ 35
Panko Crusted Onion Rings - served with homemade ketchup, honey mustard & buffalo ranch sauces	\$ 30

Appetizers & Hor D'oeuvres

Salads

SALADS

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

- Antipasto Salad** - ham, Genoa salami, fresh mozzarella & Provolone cheese over romaine lettuce, with \$ 45 \$ 80
tomatoes, roasted red peppers, pepperoncini, mixed olives & sliced red onions; tossed in our balsamic vinaigrette
- Chef Salad** - roasted red peppers, turkey, Muenster cheese, romaine lettuce, tomatoes, red peppers, onions, \$ 45 \$ 80
carrots, cherry peppers & toasted croutons; served with your choice of dressing
- Country Salad** - home-battered chicken tenders, Danish blue cheese crumbles, walnuts, chopped bacon, \$ 45 \$ 80
tomatoes, avocado wedges & toasted croutons; served with your choice of dressing
- Caesar Salad** - crisp romaine lettuce, Reggiano Parmesan cheese & toasted croutons; served in a cold..... \$ 35 \$ 60
Caesar dressing
- Add grilled chicken. \$ 45 \$ 80
- House Salad** - crisp mescaline greens, shredded carrots, tomatoes, peppers, cucumbers, sliced..... \$ 35 \$ 60
red onions & toasted croutons; served with your choice of dressing
- Greek Salad** - romaine lettuce, cucumbers, radishes, mixed olives, sliced red onions, tomatoes & crumbled \$ 40 \$ 70
feta cheese; served with lemon vinaigrette dressing
- Sesame Crusted Ahi Tuna Salad** - Ahi tuna pan seared to your liking, julienne carrots, cucumbers, \$ 85 \$155
red peppers, tortilla strips, mangos, scallions & tomatoes on romaine lettuce; served with poppy seed dressing
- Mixed Mescaline Greens** - tossed baby spinach, frisée, mustard greens, red oak, lolarosa, shredded Parmesan .. \$ 35 \$ 60
cheese, sun-dried cranberries & walnuts; served with raspberry vinaigrette dressing
- Ranch Salad** - home-battered chicken tenders tossed with bacon, tomatoes, sun-dried cranberries & \$ 45 \$ 80
toasted croutons; served with our ranch dressing

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 \$ 45 \$ 80
cheese, olive oil & roasted garlic
- Creamy Potato Salad** - made with scallions, sour cream & bacon \$ 30 \$ 50
- Creamy Coleslaw Salad** - made fresh with cabbage & carrots \$ 30 \$ 50
- Greek Tortellini Pasta Salad**- tortellini, feta cheese, tomatoes, mixed olives, red onions, cucumbers, \$ 35 \$ 60
olive oil & lemon
- Roasted Green Bean & Onion Salad** - tossed with sesame seeds in a raspberry vinaigrette \$ 35 \$ 60
- Grilled Vegetable Penne Salad** - penne with portobellos, roasted red peppers, artichokes, red onions & \$ 35 \$ 60
fresh mozzarella in a balsamic vinaigrette
- Macaroni Salad** - mixed elbow pasta, tossed with celery & onion in a sour cream dressing \$ 30 \$ 50
- Italian Seafood Salad** - calamari, scallops, lobster & shrimp, with celery, carrots & olives, in a \$ 85 \$155
lemon vinaigrette

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 \$ 40 \$ 70
- Broccoli and Garlic** - broccoli, roasted garlic & olive oil \$ 36 \$ 65
- Bolognese** - beef, carrots, celery, onions & garlic sauce in a tomato cream sauce \$ 40 \$ 70
- Carbonera** - cream sauce, tossed with peas, bacon & Reggiano Parmesan cheese \$ 40 \$ 70
- Marinara** - traditional tomato sauce with garlic & fresh herbs \$ 35 \$ 65
- Pesto** - pine nuts, basil, cheese, garlic & olive oil \$ 35 \$ 65
- Vodka** - a tomato cream sauce with prosciutto de Parma & garlic; finished with Grey Goose Vodka \$ 40 \$ 70

SIDES

All sides serve 8-12 people

- Grilled Asparagus**..... \$ 30
- Broccoli** \$ 24
- Green Beans** \$ 24
- Homemade Chips** \$ 20
- Macaroni & Cheese** \$ 26
- Risotto** \$ 26
- Braised Red Cabbage** \$ 30
- Corn** \$ 24
- Mixed Vegetables** \$ 24
- Fries** \$ 20
- Mashed Potatoes** \$ 26
- Sweet Potato French Fries** \$ 20

Pastas, Sauces & Sides

ENTRÉES

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

Veal Bruschetta - pounded and breaded, topped with tomato, roasted garlic & balsamic vinaigrette	\$125	\$240
Meatballs - traditional Italian homemade meatballs	\$ 60	\$105
Sausage & Peppers - sweet Italian sausage, sautéed with peppers & caramelized onions in marinara sauce	\$ 60	\$105
Jameson Chicken - panko crusted chicken breast; served in our Jameson whiskey dipping sauce	\$ 55	\$105
Chicken Roulade - stuffed with apricots, dried cranberries, mushrooms, spinach & sun-dried tomatoes	\$ 60	\$115
in an apple cider sauce.		
Mediterranean Chicken - topped with sautéed spinach, feta cheese & fresh lemon vinaigrette	\$ 55	\$105
Hickory Glazed Chicken - seared & glazed chicken breast, topped with Cheddar cheese.....	\$ 60	\$115
Grilled Chicken Scaloppine - layered with apple wood bacon & fresh mozzarella; served with a	\$ 55	\$100
whiskey onion & shiitake mushroom sauce		
Buffalo Chicken - topped with Danish blue cheese crumbles	\$ 55	\$100
Chicken Napoleon - sautéed chicken breast layered with prosciutto & fresh mozzarella cheese.....	\$ 60	\$115
Roasted Garlic Chicken - marinated with garlic & herbs	\$ 65	\$120
Blackened Chicken - served with an apple chutney sauce	\$ 55	\$100
Balsamic Chicken - pan-seared chicken breast, topped with portobello, diced tomatoes & scallions.....	\$ 60	\$105
in an aged balsamic reduction		
Chicken Parmigiana - chicken cutlet breaded with Italian seasonings, topped with homemade	\$ 60	\$115
tomato sauce & fresh mozzarella cheese		
Eggplant Parmesan - eggplant layered with tomato sauce and fresh mozzarella	\$ 50	\$100

STEAKS & GRILL

Carved Filet Mignon - entire loin, roasted & served over caramelized onions; served with merlot butter	\$ 95	\$180
Filet Mignon Scaloppine - pan-seared, topped with Danish blue cheese & caramelized onions in a.....	\$125	\$240
port wine reduction		
Grilled Skewered Filet Mignon - marinated in olive oil, garlic & chopped scallions	\$120	\$240
Steak Diane - peppercorn crusted New York strip steak; served with a mushroom cream sauce.....	\$120	\$240
Blackened Rib Eye Steak - grilled to your liking & served with a horseradish mayo.....	\$125	\$245
Skewered Shrimp, Chorizo & Chicken - served in a spicy garlic sauce	\$ 60	\$115
Barbeque Danish Baby Back Ribs - slow cooked, finished on the grill with our barbeque sauce.....	\$125	\$240
Bourbon Glazed Short Ribs - Slow roasted & finished with homemade barbeque sauce	\$ 95	\$185
Barbeque Chicken - marinated half roasted chicken; glazed with our barbeque sauce	\$ 65	\$120
Roast Beef - thinly sliced and rolled with carmelized onions; served with a demi-glace.....	\$ 60	\$115
Grilled Pork Chop - topped with fire roasted apples & caramelized onions	\$ 60	\$105

SEAFOOD

Jumbo Lump Crab Cakes - lump crab meat, breaded & seasoned, then pan-fried until crisp and	\$150	\$280
golden-brown; served over a pommerey mustard sauce		
Red Snapper - pan seared, topped with a potato pancake & served with scallion butter on a.....	\$150	\$290
bed of mixed vegetables		
Glazed Salmon - brown sugar glazed salmon with a ginger soy dipping sauce	\$140	\$275
Grilled Tilapia - seasoned, grilled & served in a lemon butter sauce	\$ 75	\$140
Tequila Lime Shrimp - pan-seared shrimp, finished with tequila lime sauce	\$ 75	\$140
Creole Shrimp - jumbo shrimp sautéed in a Creole cream sauce	\$ 75	\$145
Grilled Shrimp - skewered with onions & peppers; served with roasted shallot butter sauce.....	\$ 75	\$140
Shrimp & Asparagus Risotto - sautéed shrimp with julienne asparagus; tossed in a demi-cream risotto.....	\$ 95	\$180

DESSERTS

Assorted Cookie Platter - a mix of chocolate chip, oatmeal raisin, macadamia and assorted butter cookies.....	\$ 50	\$ 95
Brownie Platter - fresh baked fudge brownies	\$ 50	\$ 95
Mini Dessert Assortment - assorted petit fores	\$ 70	\$135

Please inquire about catering set-up & delivery charges.



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 June 2010.

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.