

**THE HEIGHTS CATERING
PREPARED FOODS CATERING INFORMATION
903 HANSHAW ROAD
ITHACA, NY 14850
607 257 4144**

Menus

Enclosed for your consideration are The Heights Prepared Catering menus. Menus can be also tailored to each event.

Non Alcoholic Beverage Service

Coke, Diet Coke, Sprite, Ginger Ale, & Bottled Waters \$2.95 each.

Serviceware-

Serviceware can be provided at an additional cost of \$4.00 for plasticware. China, silverware, & glassware priced on a cost basis.

Delivery-

\$30.00 delivery charge within 6 miles of the restaurant. Minimum order of \$100.00 for delivery. Pick up is available at no additional charge.

Linens-

A full line of linens are available. Linens are charged on a cost basis.

Guarantees

The final attendance for all functions must be made seven business days prior to the event, before 3:00PM. Once received the number will be considered a guarantee and not subject to reduction.

Service-

Service staff can be provided at an hourly rate of \$30.00 per hour per staff member with a four hour minimum.

New York State Sales Tax-

Eight percent

Final Menu-

Three days prior to the event date.

**THE HEIGHTS CATERING
PREPARED FOODS CATERING INFORMATION**

Mezze

**Sliced Smoked Salmon Platter
Capers, Red Onion, & Lemon
(1 Side of Salmon Serves Approx. 25 Guests)
\$225.00**

-

**Hummus with Grilled Pita Bread
(5 Guest Minimum)
\$3.50 pp**

-

**Marinated Feta Cheese
Kalamatta Olive Crostini Almon Pesto, Berries & Grapes
(10 Guest Minimum)
\$12.00 pp**

-

**Roasetd Beets & Goat Cheese
(10 Guests Minimum
\$10.00 pp**

-

**Medditerranean Platter
Roasted Peppers, Melon, Prosciutto, Gorgonzola Cheese, Hummus, Olives & Crostini
(10 Guest Minimum)
\$15.00 pp**

-

**Jumbo Shrimp Cocktail
Citrus Cocktail Sauce
\$4.00 per shrimp**

-

**Flatbread with Pesto & Grilled Chicken
(6 Slices to a flatbread)
\$12.00 per flatbread**

-

**Burrata & Wild Greens
Truffle, E.V.O., & Balsamic
\$15.00 each piece**

SALADS

**Caesar Salad
With Kalamatta Olive Croutons & Parmesan Cheese
(10 Guest Minimum)
\$10.00 ppp**

-

**The Wedge
Iceberg, Bacon, Tomato, Red Onion, Cucumber, & Bleu Cheese
(10 Guest Minimum)
\$10.00 pp**

-

**Heirloom Tomato & Mozzarella
With Local Arugula, Croutons, & Balsamic Vinaigrette
(10 Guest Minimum)
\$12.00 pp**

-

**Frisee & Watercress
With Roasted Tomato, PineNuts, Red Onion, Fennel, & Braised Carrots
Chanpagne Fine Herb Vinaigrette
(10 Guest Minimum)
\$10.00 pp**

**THE HEIGHTS CATERING
PREPARED FOODS CATERING INFORMATION**

ENTREES

**Red Wine Braised Beef Short Ribs
(10 Guest Minimum)
\$28.00 pp**

**Roasted Duck
Confit of Duck Leg, Grilled Breast, Sweet Potato, Barley & Citrus Glaze
(8 Guest Minimum)
\$36.00 per half**

**Thai Chicken
With Snow Peas, Broccoli, Almonds, Carrots, Red Pepper, Sticky Rice
(5 Guest Minimum)
\$24.00 pp**

**Braised Pork Shank
Carrots, Beans & Tarragon Natural Sauce
(5 Guest Minimum)
\$28.00 pp**

**Chicken Cutlet Parmesan
With Homemade Truffle Mozzarella & Basil Tomato Sauce
(5 Guest Minimum)
\$25.00 pp**

**Sea Scallops & Shrimp
Cauliflower, Radish, Sherry Gastrique & Eggplant
(10 Guest Minimum)
\$29.00**

**Slow Roasted Prime Rib of Beef
With a Thyme Jus
(Feeds Approx. 25 Guests)
Please Inquire**

**Roasted Veal Medallions
Couscous, Asparagus, Spinach & Aged Balsamic Sauce
(10 Guest Minimum)
\$35.00 pp**

**Atlantic Salmon
Ginger Beet Crudo, Leek Confit, Hoisin Aioli & Thai Basil Glaze
(5 Guest Minimum)
\$25.00 pp**

**Char Grilled Beef Tenderloin With Dinner Rolls & Horseraddish Aioli
(1pcs. Feeds Approx. 15 Guests)
\$400.00**

**Chicken Marsala
With Red Peppers, Kale, Onion, & Marsala Demi Glace
(5 Guest Minimum)
\$22.00**

**Greek Style Rack of Lamb With Lemon & Olive Oil
2 Rack Minimum / 8 Chops per rack
\$85.00 per rack**

**Lasagna
Marinara, Basil, & Mozzarella Cheese
½ Pan /\$55.00**

**THE HEIGHTS CATERING
PREPARED FOODS CATERING INFORMATION**

SIDES

**Farmers Vegetable Harvest
(5 Guest Minimum)
\$9.00 pp**

-

**Grilled Vegetable Platter with Balsamic Reduction
(10 Guest Minimum)
\$10.00 pp**

-

**Honey Glazed Fennel Crusted Carrots
(5 Guest Minimum)
\$7.00 pp**

-

**Braised Tuscan Greens
(10 Guest Minimum)
\$8.00 pp**

-

**Balsamic Glazed Eggplant
(5 Guest Minimum)
\$9.00 pp**

-

**Seasoned Potato Wedges With a Chipotle Aioli
(5 Guest Minimum)
\$7.00 pp**

-

**Baked Potatoes Served with Chive Sour Cream
\$6.00 each**

-

**Seared Cauliflower With Pine Nuts, Raisins & Feta Cheese
(5 Guest Minimum)
\$10.00 pp**

DESSERT

**Fresh Baked Chocolate Chip Cookies
\$24.00 / Dozen**

-

**Chocolate Cake "Truffles"
\$24.00 / Dozen**

-

**Heights Chocolate Cake
16 Pieces
\$80.00**

-

**Tiramisu With Fresh Berries
Sold per piece
\$10.00**

-

**Apple Walnut Crisp
12 Guest Minimum
\$10.00 pp**

-

**Fresh Seasonal Fruit Platter
5 Guest Minimum
\$8.00 pp**