

**THE HEIGHTS HOSPITALITY GROUP Inc.**  
**OFF PREMISES CATERING**  
**903 HANSHAW ROAD**  
**ITHACA, NY 14850**  
**607 257 4144**

The off-premises catering division of The Heights Restaurant provides off premises catering and events management throughout Ithaca, the Southern Tier, and the Finger Lakes region of New York. With over 19 years of off-premises catering experience, our services include cocktail parties, sit-down dinners, buffets, and barbecues. We also provide beer, wine, spirits, and non-alcoholic beverages.

We take great pride in food preparation that has led us to be the premier caterer handcrafting Hors d'oeuvres and cooking on site.

**Menus**

Enclosed for your consideration are Off Premises Catering menus. Menus can be also tailored to each event.

**Bar Service**

Non Alcoholic, Beer & Wine, Full Bar, and Premium Bars are Available. New York State requires fifteen business days for application. No-tipping is policy. \$75.00 alcohol license fee is applicable per bar.

**Rentals**

Silverware, glassware, china, and ancillary rental items beginning at \$12.00 per person.

**Tables**

Can be provided for an additional cost. Rounds from 3ft to 6ft seating two to twelve guests. Six foot and eight foot banquets are available.

**Chairs**

Chivari chairs are available in mahogany, white, gold, and silver at a cost of \$11.00 a chair. White resin padded folding chairs can be provided at a cost of \$5.00 per chair. White plastic are charged at \$3.00 per chair.

**Linens-**

A full line of linens are available for rental.

**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 Fee**

Twenty percent on food and beverage for all catering staff.

**Station Attendant Fee**

\$100.00 per attendant

**New York State Sales Tax**

Eight percent

**Floral Arrangements**

Can be arranged.

**Coat Racks and Check-** A hosted coat check at an additional charge may be arranged.

**Audio-Visual Equipment**

A complete line of audio-visual equipment is available. 72 hour prior notice is needed.

**Kitchen Equipment Rental-**

If a location necessitates kitchen equipment rental this is charged on a cost basis.

**Final Guest Counts-**

Seven days prior to the event date.

**Overtime-**

A \$500.00 per half hour fee is applicable beyond contracted stop time.

**Incidental Charges-**

The loss of rentals is the responsibility of the client. Any losses will be charged to the final bill.

**Payment**

Checks payable to The Heights Hospitality Group. Credit card fee of 3% is applicable for credit card payments.

**Minimums**

Are required on certain items. Please inquire.

## **COLD LUNCHEONS**

### **SANDWICH PLATTERS**

#### **Caesar Salad**

*Grated Parmesan Cheese & Croutons*

#### **Tompkins County Poi Choy Salad**

*Almonds, Mandarin Orange, Red Onion, & Carrot  
Sesame Vinaigrette*

#### **Grilled Chicken Sandwich**

*Pineapple, Brie Cheese, & Cabbage Slaw*

#### **Char Grilled Steak Sandwich**

*Lettuce, Tomato, Onion, Swiss Cheese & Horseradish Aioli*

#### **Vegetarian Grilled Vegetable "Cuban"**

*Chimmichurri, Chipotle Aioli, Swiss Cheese, & Pickle Relish*

#### **Fresh Fruit Salad**

*Fresh Mint*

**Coke, Diet Coke, Sprite, Ginger Ale & Bottle Water**

**\$18.95 per person**

## **GOURMET BOXED LUNCHEON**

#### **Lexington Salad**

*Heirloom Roasted Carrots, Hybrid Tomatoes Gorgonzola Cheese, Croutons, Frisee, & Arugula  
Basil Vinaigrette*

#### **Quinoa Salad**

*Cauliflower, Dates, Smoked Almonds, & Brussel Sprouts  
Lemon Vinaigrette*

#### **Grilled Salmon Sandwich**

*Smoked Trout Mousse, Cranberry Mostrado, Lettuce, Tomato, Onion, & Basil Aioli*

#### **Curry Grilled Chicken Breast Sandwich**

*With Mango Chutney, Brie Cheese, Lettuce, Tomato & Onion*

#### **The Bistro**

*Sliced Steak, Oregano Aioli, Lettuce, Tomato, Onion, & Provolone Cheese*

#### **Park Avenue**

*Grilled Red Peppers, Onions, Kale, Slowed Roasted Tomato, Kefolgraviera Cheese & Sweet Balsamic*

#### **Assorted Chips**

#### **Carrot Cake**

*Crream Cheese Mousse & Caramel Sauce*

#### **Bottled Water**

**Mustard, Mayonaise, Cutlery Kit , & Moist Towelette**

**\$23.95 per person**

## COCKTAIL RECEPTION STATIONS

### CARVING STATIONS

Herb and Peppercorn Crusted  
Sirloin Strip of Beef  
\$250.00 per piece

Oven Roasted  
Leg of Lamb  
\$150.00 per piece

Fresh Roasted Turkey Breast  
\$125.00 per piece

Honey Glazed Farmland Ham  
\$125.00 per piece

Grilled Tenderloin of Beef  
\$350.00 per piece

Slow Roasted Prime Rib of Beef  
\$295.00 per piece

All Carving Stations Include Appropriate Condiments and Fresh Baked Panini Rolls

### ORIENTAL STIR FRY STATION

Wok Display Cooking with Carrots, Baby Corn, Peppers,  
Water Chestnuts, Sprouts, Broccoli, Chicken, Beef,  
Honey Ginger Sauce  
\$15.00 per guest

### ANTI PASTO STATION

Artichoke Salad, Assorted Olives, Sliced Baguette, Roasted Peppers,  
Smoked Mozzarella Cheese, Grilled Vegetables, Seafood Salad, Charred Red Onions, Pecorino  
Romano Cheese, Fontina Cappelletti, Prosciutto & Melon  
\$12.00 per guest

### CHEESE PEROGIE STATION

Served with Grated Parmesan Cheese, Bolognese, Marinara, or Prosciutto Cream Sauce  
\$10.00 per guest

### PASTA STATION

Penne Rigate with Tomato Basil Sauce

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Tri-Color Tortellini with a Roasted Garlic Alfredo Sauce

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Rigatoni Pasta with Pesto

\$10.00 per guest

### CARVED SMOKED SALMON

Chopped Red Onion, Egg, Capers, & Toast Points  
\$10.00 per guest

### MEDETERRANEAN STATION

Feta, Kasserli, Provolone, Brie, & Gorgonzola Cheeses  
Red Seedless Grapes, Cured Olives, Roasted Peppers, & Crostini  
\$10.00 per guest

### SUSHI STATION

Including California Sushi  
\$2.50 per piece

### FRESH SEASONAL VEGETABLE DISPLAY

with Candied Ginger Dipping Sauce  
\$8.00 per guest

### DOMESTIC and IMPORTED CHEESE DISPLAY

Garnished with Fresh Fruit, Crackers, & French Bread  
\$10.00 per guest

### FRESH FRUIT FONDUE & DESSERT

Fresh Strawberries, Pineapple, Chocolate Ganache, Caramel Sauce  
Ruguloach, Coconut Macaroons, & Linzer Cookies  
\$12.00 per guest

### TAPAS STATION

\$18.00 per guest

KIELBASA with Onions & Peppers

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### NEW ENGLAND SEAFOOD SALAD

With Red "B" Potato, Celery, Red Onion, Pepper, Scallops, Shrimp, & Lobster  
Tarragon Vinaigrette

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### FETA & GRILLED PITA PLATTER

With Extra Virgin Olive Oil & Italian Parsley

SANTA FE BLACK BEAN SALAD Cilantro Vinaigrette

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CITRUS CURED OLIVES

**COCKTAIL RECEPTION STATIONS**  
(Continued)

**PACIFIC RIM STATION**

\$25.00 per guest

**DUMPLING BAR**

Vegetable Dumplings With Soy, Carrot, Scallion, Broccoli, Chicken, Sprouts, Chestnuts, & Shrimp

**BBQ BRAISED PORK**

Served with Steamed Buns, Scallion, & Hoison Sauce

-  
**FIVE SPICE GRILLED SKIRT STEAK** Asian House Steak Sauce

-  
**CABBAGE SALAD**

With Carrot, Poppy Seed, Scallion & Creamy Sesame Vinaigrette

**TASTE OF ITALY**

\$20.00 per guest

**CHEESE TORTELLINI**

-Served with Grated Parmesan Cheese, Marinara, or Prosciutto Cream Sauce

**ROSEMARY POTATOES**

-  
**MINI MEATBALLS** Marinara

-  
**TOMATO BASIL SALAD**

Extra Virgin Olive Oil, Balsamic Reduction

-  
**OVEN ROASTED GARLIC STUDDED LEG OF LAMB** Chimichurri & Ciabatta Bread

**ICED JUMBO SHRIMP DISPLAY**

Cocktail Sauce and Lemon Wedges

\$3.50 per shrimp

**JOURNEY THROUGH TIME**

\$24.00 per guest

**CHEESE PEROGIES**

Served with Grated Parmesan Cheese, Bolognese, Marinara, or Prosciutto Cream Sauce

-  
**CAESAR SALAD** with Home Style Croutons

-  
**PORK WIENER SCHNITZEL** With Frites, Lemon Wedges, & Truffle Aioli

-  
**OVEN ROASTED ROSEMARY RUBBED PRIME RIB**

Extra Virgin Olive Oil, Chimichurri, Balsamic Reduction, & Ciabatta Bread

**PACIFIC RIM STATION**

\$18.00 per guest

**SUSHI**

California & Vegetables Rolls With Pickled Ginger, Wasabi, & Soy Sauce

-  
**NOODLE BAR**

Wok Display Cooking with Carrots, Baby Corn, Peppers, Water Chestnuts, Sprouts, Broccoli,  
Chicken, Shrimp, Beef & Honey Ginger Sauce

-  
**PRINCE EDWARD ISLAND MUSSELS** Coconut Curry Broth

-  
**TOMPKINS COUNTY POI CHOY & BEAN SPROUT SALAD**

With Carrot, Cucumber, Grape Tomato, & Ginger Sesame Vinaigrette

## PASSED COCKTAIL RECEPTIONS

### Selections Priced Per Person

- Caprese Kabob** *with Speck, Basil, & Dill Gastrique* \$4.
- Smoked Trout Tart** *with Shaved Kefalogravia Cheese* \$4.
- Crispy Polenta** *with Bleu Cheese, Scallion, Grated Parmesan, Smoked Chicken & Tomato Jam* \$4
- Costa Rican Confit of Chicken** *Lizano Sauce, Black Beans, Cilantro & Sweet Cream* \$4.
- House Smoked Salmon** *On Toast with a Tomato Salsa & Tarragon Aioli* \$4.5
- Caramelized Onion, Potato, & Smoked Gouda Tart** *Asparagus Aioli* \$3.5
- White Bean & Mozzarella Canape** *Grape Tomato & Pistou* \$3.5
- Maryland Crab “Salad”** *Lavosh “Coupe” with Avocado & Tomato Relish* \$5.
- Red Wine Braised Beef Short Rib** *Ginger Cream Pickled Cucumber & Lime Cilantro Sauce* \$4.5
- Shrimp & Asparagus Kabob** *Tarragon Sauce* \$5.
- Flatbread Lavosh** *Fresh Mozzarella & Pine Nut Pesto* \$3.5
- Sea Scallop Au Poivre** *Jalapeno Peach Jam* \$4.5
- Vegetable Rice Paper Roll** *Thai Dipping Sauce* \$3.5
- Brushetta of Jumbo Shrimp** *Fresh Basil* \$4.
- Leek & Sun Dried Tomato Canapé** *Boursin Cheese & Seasonal Marmalade* \$3.5
- Watermelon & Feta Kabob** *Chiffonade of Mint* \$3.5
- Greek Keftedes** *Ouzo Dipping Sauce* \$4
- Falafel** *Curry Raita* \$3.5
- Lobster Mashed Potato “Martini”** *Chive Crème Fraiche & Scallion* \$5.
- Shrimp BLT** *Bacon, Lettuce, Tomato, Avocado Wedge, Horseradish Aioli* \$4.5
- Tandoori Lamb Loin** *Served on Crispy Curried Wonton with Apricot Chutney & Mint Relish* \$6.
- Terriyaki Tofu Kabob** *Wild Mushroom, Pickled Cabbage, Sweet & Sour Soy Dipping Sauce* \$3.5
- Chicken “Souvlaki”** *Jalapeno Feta Cheese, Tomato, Lettuce Tzatziki Sauce* \$4.
- Sweet & Sour Lollipops** *Asian Meatballs with Teriyaki Dipping Sauce* \$4.
- Canapé of Fine Herb Hummus** *served on Crostini* \$3.
- Bleu Cheese Soufflé** *with Rosemary & Dill Sour Cream Garni* \$3.5
- Grilled Shrimp Nacho** *Served on Crispy Tortilla, with Salsa, Avocado, & Sour* \$4.
- Red Pepper & Corn Fritter** *Ginger Snap Dipping Sauce* \$3.5
- Braised Beef Short Rib** *Served on Crostini with Poblano Aioli & Red Onion Marmalade* \$4.
- Onion Ale Battered Frank** *Maple Horseradish Dipping Sauce* \$4.
- Seared Gnocchi & Kielbasa Kabob** *with a Honey Mustard Dipping Sauce* \$4.
- Honey Coconut Shrimp** \$4.5
- Gazpacho Shooter** *with Herbed Grissini Stirrer* \$3.
- Tuna Tartar Canapé** *with Scallion Marinade* \$5.
- Grilled Portobello Mushroom & Asiago Cheese** *served on Potato Gaufrette with Rosemary Oil* \$3.5
- Mediterranean Chicken Kabob** *with an Oregano Lemon Olive Oil Marinade* \$4.
- Vegetable & California Roll** *Soy Scallion Dipping Sauce* \$4.

**PASSED RECEPTION SELECTIONS**  
**(Continued)**

- Poached Lobster Medallion** served on *Gaufrette Potato with a Champagne Dill Sauce* \$5.
- Sun Dried Tomato & Goat Cheese Tart** with *Kalamatta Olives, Mint Pesto, & Pine Nuts* \$3.5
- South Beach Conch Fritter** with *Key West Cocktail Sauce* \$4.
- Sea Scallop & Portobello Mushroom Napoleon** served on *Potato Gaufrette with Lemon Aioli* \$5.
- Seafood Cake** with *Lemon Aioli* \$4.5
- Argentinean Beef Chimichurri Marinade** \$4.
- Portobello Mushroom Kabob** with *Rosemary Oregano Oil Drizzle* \$3.5
- Santa Fe Cornmeal Crusted Oysters** served on *Tortilla with Ancho Sauce and Corn Salsa* \$5.
- Char Grilled Rack of Lamb Chops** with *Raspberry Dipping Sauce* \$7.
- Pan Seared Crab Cake** with *Dijon Lemon Sauce* \$4.
- Mini Grilled Cheese** served on *Brioche with Gruyere Cheese & Smoked Tomato Aioli* \$3.5
- Char Grilled Tequila Lime Marinated Jumbo Shrimp Skewer** \$4.5
- Fire Roasted Chicken & Vegetable Rice Paper Roll** with *Sesame Soy Dipping Sauce* \$4.
- Roasted Leek & Vidalia Onion Tart** with *Feta Cheese & Pine Nuts* \$3.5
- Italian Cured Ham Wrapped Grissini** with *Mint & Grated Romano Cheese* \$4.
- Spinach & Gorgonzola Cheese Tart** \$3.5
- Black Pepper Seared Rare Tuna** served on *Potato Gaufrette With Roasted Garlic Vermouth Aioli* \$5.
- Seared Duck Breast Canapé** with *Blueberry Habanera BBQ Compote* \$4.
- Pailarde of Portobello Mushroom** served on *Pecorino Wafer with Rosemary Oil Drizzle* \$3.5
- Honey Coconut Chicken** \$4.
- Duck Confit Spring Roll** with a *Hoisin Honey Dipping Sauce* \$4.5
- Herbed Pommes Frites** with *Chipotle Dipping Sauce* \$3.
- Grilled Marinated Sea Scallops** served on *Mountain Bread Crouton with Chimichurri Drizzle* \$4.5
- Pepper Crusted Sirloin of Beef** served on *Tortilla with Peach Chutney* \$4.
- Southwest Grilled Chicken Canapé** with a *Vidalia Onion Curry Relish* \$4.
- Hot Smoked Rainbow Trout Mousse** served on *Potato Cake with Dill Cream & Caviar* \$4.
- Strawberry "Shooter"** with *Cilantro Essence* \$3.
- \*Grilled Prosciutto Wrapped Sweet Figs** with a *Balsamic Mint Drizzle* \$4.5
- Beef Steak Tomato Brushetta** served on *Crostini with Mozzarella Cheese and Balsamic Reduction* \$3.5
- Wild Mushroom Arrancini** with a *Basil Oregano Aioli* \$4.
- Chicken Confit Spring Roll** with a *Hoisin Honey Dipping Sauce* \$4.
- Moroccan Chicken Canapé** Grilled Chicken Served Chilled with *Mango Chutney, Tortilla, & Ginger* \$4.
- Roasted Pork Empanada** with *Smoked Cherry Tomato Sour Cream* \$4.5

**PASSED RECEPTION SELECTIONS**  
**(Continued)**

- Goat Cheese, Asparagus, & Cajun Chicken Canapé** *Crostini with Warm Honey Walnut Drizzle* \$4.
- Potato Cake** *Smoked Salmon & Chive Sour Cream* \$4.
- Portobello Mushroom Napoleon** *with Roasted Red Pepper & Jalapeno Feta Cheese* \$3.5
- Jumbo Shrimp & Cornell Apple Skewer** *With Fennel Reduction* \$4.5
- Wild Mushroom Brushetta** *Goat Cheese, Basil, Red Onion, & Balsamic Rosemary Reduction* \$3.5
- Peppercorn Crusted Sea Scallop** *Shaved Pecorino Cheese, Citrus Olive, Caper Relish & Lavosh Wafer* \$4.5
- Belgium Endive** *with Hummus & Red Pepper* \$3.
- Goat Cheese & Spinach Tart** *Sun Dried Tomato Relish* \$3.5
- Tuscan Meatball Lollipops** *Red Wine Rosemary Dipping Sauce* \$4.
- South Beach Shrimp & Mango Skewer** *Red Onion & Key Lime Marinade* \$4.5
- Smoked Salmon Nacho** *served on Tortilla with Ancho Sour Cream and Corn Salsa* \$4.
- Smoked Salmon Wrapped Asparagus** *Roasted Garlic Gremolata* \$4.
- Grilled Sirloin & Bleu Cheese Brushetta** *Shallot Mustard Aioli* \$4.
- European Cucumber & Boursin Cheese** *Tea Sandwich* \$3.
- Beef Tenderloin on Toast Rounds** *Horseradish Aioli* \$5.
- Maryland Crab Stuffed Cherry Tomato** *Dijon Aioli* \$4.5
- Goat Cheese & Sun Dried Date** *Served on Crostini* \$3.5
- Chilled Shrimp Cocktail** *Cilantro Citrus Sauce* \$4.5
- Grouper “Fingers”** *Lime Tartar Sauce* \$4.
- Seared Sea Scallop on a Stick** *with Louie Dipping Sauce* \$5.
- Sesame Chicken Kabobs** *with a Hoisin Mustard Sauce* \$4.
- Portobello Mushroom Frites** *with Ancho Aioli* \$3.5
- “Twice Baked” Red “B” Potato Stuffed** *with Chive Sour Cream & Caviar* \$4.
- Exotic Mushrooms** *Stuffed with Pine Nuts & Truffle Scented Mozzarella Cheese* \$3.5
- House Smoked Salmon Canapé** *served on Mini Toast Points with Caper Sour Cream & Onion* \$4.
- Spanakopita-** *Phyllo Canape with Spinach & Feta Cheese* \$3.5
- Sweet Potato, Red Onion, & Apricot Skewer** *Honey Pecan Drizzle* \$3.5
- Crispy Florida Rock Shrimp** *Citrus Aioli* \$4.
- Feta & Kalamatta Olive Quiche** \$3.5
- Curried Skirt Steak Canapé** *Mango Chutney & Gremolata* \$4.
- Mini French Pastries** \$4.
- Mini Pecan Chocolate Tarts** \$4.
- Mini Éclair** *with Pastry Cream Filling* \$4.
- Seasonal Assorted Fruit Tarts** \$4.

Please note that some selections maybe limited due to seasonality  
or ability to cook in certain locations

## SIT DOWN DINNER MENU

### APPEITIZER

#### **Feta & Jalapeno Stuffed Mozzarella**

*Kalamatta Olives, Roasted Yellow Pepper, Preserved Lemon, & Crostini  
Dill Gastrique*  
+ \$5. Per person

#### **Pan Seared Sea Jumbo Scallop**

*Wild Mushroom, Pearl Onion, & Carrot*  
+8. Per person

#### **Red Wine Braised Veal Cheeks**

*Sweet Pea Risotto, Pearl Onion, & Ginger Cream  
Hazelnut Demi Reduction*  
+10. Per person

#### **Mango Chutney Glazed Jumbo Shrimp**

*Chick Pea Samosa "Cake", Fennel-Tangerine Relish, & Paprika Oil  
Sherry Vinegar Aioli*  
+6. Per person

#### **Braised Beef Short Rib**

*Served Boneless with a Silky Parsnip Puree, Sun Dried Cherry Compote, & Candied Citrus  
Red Wine Glaze*  
+6. Per person

#### **Sauteed Veal Sweetbreads**

*Escargot Beggars Purse, Roasted Acorn Squash, & Ginger Cream  
Brandy Peppercorn Cream Sauce*  
+10. Per person

#### **Pastrami of Duck Breast**

*Served on Whipped Gingered Carrot  
With a Pomegranate Vinaigrette & Toasted Rye Seed Olive Oil*  
+7. Per person

#### **Ceviche of Sea Scallop**

*Served with Charred Vidalia Onion & Rice Wine Lime Lemongrass Vinaigrette*  
+8. Per person

#### **Leek Wrapped Truffle Scented Poached Shrimp**

*With a Carrot Ginger Puree, Red Onion Marmalade, & Boursin Cheese  
Pomegranate Maple Syrup*  
+6. Per person

#### **Blackened Sea Scallop & Caviar**

*Served on Mint Infused Citrus Salad & Dill Crème Fraiche  
With a Cilantro Vinaigrette*  
+9. Per person

#### **House Made Truffle Infused Mozzarella**

*With Grilled Artichoke & Lemon Preserve*  
+5. Per person

#### **Oven Roasted Tomato Gazpacho**

*With Watermelon Crouton & Feta Crumble*  
+4. Per person

#### **Mediterranean Char Grilled Octopus Salad**

*With Roasted Peppers, Capers, Red Onion, & Sherry Dill Vinaigrette*  
+9. Per person

#### **Vichyssoise Soup**

*Chilled Potato Leek with Feta Crouton*  
+4. Per person

#### **Mesquite Smoked Salmon**

*With Capers, Red Onion, Cilantro Crème Fraiche, & Micro Greens*  
+6. Per person

## SIT DOWN DINNER MENU

### SALAD COURSE

#### **Kale**

*Lively Run Goat Cheese, Sun Flower Seeds, Butternut Squash, Blistered Tomato, Basil, & Gherkins  
Sherry Vinaigrette*

#### **Arugula**

*With Beef Steak Tomato, Gorgonzola Cheese, Grilled Red Onion, Cucumber, & Sun Dried Cherries  
Raspberry Balsamic Vinaigrette*

#### **Caesar**

*Romaine Hearts, Home Style Croutons, Anchovy, & Shaved Pecorino Cheese*

#### **Lexington**

*Heirloom Roasted Carrots, Hybrid Tomatoes Gorgonzola Cheese, Croutons, Frisee, Arugula, & Roasted Peanuts  
Basil Vinaigrette*

#### **Heirloom Tomato**

*Bleu Cheese, Red Onion, Hydro Ponc Arugula, EVO, Truffle Oil & Pecorino Crouton  
Balsamic Reduction*

#### **Bistro**

*Asparagus, Arugula, Roasted Carrots, Euro Cucumber Ribbons, & Blistered Grape Tomato  
Cilantro Garlic Vinaigrette*

#### **Roasted Beet & Goat Cheese**

*With Scallion, Yellow Pepper, Carrot, Cucumber, and Honey Mint Vinaigrette*

#### **Boston Bib Lettuce**

*With Pecans, Euro Cucumber, Crumbled Gorgonzola Cheese, Grilled Endive, & Yellow Tomato  
Dijon Vinaigrette*

#### **Fig & Spinach**

*Baby Spinach, Frisee, Fig, Red Onion, Euro Cucumber, Gorgonzola & Cauliflower Florets  
Raspberry Mint Vinaigrette*

#### **Watermelon & Feta Salad**

*With Watercress Greens a Mint Vinaigrette & Balsamic Drizzle*

#### **Bibb & Watercress**

*With Sweet & Sour Cucumbers, Blistered Tomatoes, Frisee, & Goat Cheese  
Champagne Vinaigrette*

#### **Chopped**

*With Bleu Cheese, Greek Olives, Grape Tomato, Cucumber, & Red Pepper  
Oregano Vinaigrette*

#### **Sicilian Cauliflower**

*Smoked Almonds, Raisins, Pecorino Cheese, Frisee, & Grape Tomatoes  
Jalapeno Feta Vinaigrette*

#### **Greek Salad**

*Chiffonade of Romaine, Plum Tomato, Euro Cucumber, Feta, & Red Onion  
Red Wine Vinaigrette*

#### **Tomato & Fresh Mozzarella**

*With Red Peppers, Watercress, & Carpaccio of Euro Cucumber  
Sherry Pepper Vinaigrette*

## SIT DOWN DINNER MENU

Includes Salad, Entrée & Dessert

### ENTRÉE

#### Oven Roasted Argentinian Pork Shoulder

*Creamy Parmesan Polenta, Brussel Sprout Crudo, & Gremolata  
Black Bean Chimichurri Natural Sauce*  
42.

#### Pan Seared Bronzino Filet

*Served with Smoked Eggplant, Escarole, & White Beans  
Tzatziki*  
46.

#### Flame Grilled Beef Tenderloin & Fresh Bacon

*Double Stuffed Potato & Fennel Roasted Parsnips  
Red Wine Demi Glace*  
65.

#### Confit of Duck Leg & Jumbo Shrimp

*Red Cabbage, Whipped Potato, & Candied Walnuts  
Grand Marnier Sauce*  
44.

#### Oven Roasted Striped Bass Filet

*Heirloom Carrots, Wild Mushrooms, & Whipped Cauliflower  
Gorgonzola Vinaigrette*  
46.

#### Braised Beef Short Rib

*Sticky Rice, Scallion & Carrot Cilantro Slaw  
Hoisin Honey*  
45.

#### Roasted Chicken Breast

*Greek Style Potato Wedges, Feta, Roasted Peppers, & Red Onions  
White Wine Oregano Butter Sauce*  
38.

#### Bleu Cheese Crusted Beef Tenderloin

*Asparagus, Crispy Polenta Cake, & Truffle Aioli  
Wild Berry Demi Glace*  
65.

#### Porchetta

*Slow Roasted Pork Belly Stuffed with Pork Shoulder  
Garlicky Smashed Red "B" Potatoes & Broccoli Rabe  
Roasted Garlic Natural Sauce*  
42.

#### Maple Glazed Salmon Filet

*Fennel, Apple, Smoked Almonds & Quinoa  
Bourbon Pan Sauce*  
39.

#### Tuscan Rib Eye of Beef

*Horseradish Potato, Rapini, &  
Chipotle Espresso Demi Glace*  
60.

**SIT DOWN DINNER MENU**  
(CONTINUED)

**Roasted Moroccan Swordfish**

*Sun Dried Cherry Farro, Grilled Asparagus, Pickled Cucumbers & Carrots  
Chili Lime Aioli*  
46.

**Oven Roasted Grouper**

*Fiddle Head Ferns, Cauliflower, Raisins, & Israeli Couscous  
Agro dolce Mustard Sauce*  
46.

**Chipotle Honey Glazed Rainbow Trout**

*Pappardelle of Zucchini, Frisee, Shaved Asparagus, & Truffle Oil  
Lemon Lime Vinaigrette*  
42.

**Flame Grilled Rack of Lamb**

*Sweet Potato Wedges, Candied Shallots & Leeks  
Mint Demi Glace*  
54.

**VEGETARIAN OPTION**

Included in All Menus

**Balsamic Glazed Zucchini**

*With Fennel Carrot Relish, Greek Style Beans, & Rosemary Red "B"  
Smoked Tomato Aioli*

**Ratatouille & Cous Cous Stuffed Red Pepper**

*With Feta Cheese, Mint, & Smoked Cherry Tomato Couli*

**Succotash & Wild Mushroom Ragout**

*Black Beans, Lima Beans, Peas & Shiitake Mushrooms With Smoked Cherry Tomatoes  
Creamed Corn & Gorgonzola Cheese*

**Grilled Vegetable Brochette**

*With Whipped Potato, Kalamatta Olives, Plum Tomato, & Chick Pea Sauce*

**Petit French Lentil Pot au Feu**

*With Poached Garlic, Grape Tomato, Walnuts, Cilantro, Brussel Sprouts, & Roasted Tomato  
Balsamic Reduction*

**Grilled Cauliflower "Steak"**

*White Beans, Escarole, & Smoked Eggplant  
Vegetable Natural Sauce*

Kalamatta Olive Bread & Rosemary Butter Florets

**SIT DOWN DINNER  
DESSERT SELECTIONS**

**Signature Chocolate Cake**

*With Chocolate Ganache & Cornell French Vanilla Ice Cream*

**Carrot Cake**

*With Cream Cheese Icing & Cinnamon Crème Anglaise*

**Fresh Berry Tart**

*With Pastry Cream & Crème Anglaise*

**Chocolate Grand Marnier Torte**

*With Berries, Chantilly, and Hot Cocoa Mint Ganache*

**Roasted Pineapple & Blueberries**

*With a Coconut Rum Butterscotch Sauce & Fresh Whipped Cream*

**Chocolate Walnut Sarladaise**

*With Fresh Berries & Fresh Whipped Cream*

**Tiramisu**

*Fresh Berries & Cappucino Crème Anglaise*

**Mixed Berry Cobbler**

*With Rum Roasted Pineapple & Cornell French Vanilla Ice Cream  
Crème Anglaise*

**Poached Anjou Pear**

*Served with Maple Pecan Ice Cream, Cornell Apple Cinnamon Crouton, & Macaerated Sun Dried Figs  
Cherry Syrup*

**Milk Chocolate Pecan Tart**

*With Caramel Sauce, Chantilly Cream, & Chocolate Sauce*

**Ricotta Cheese Cake**

*With Fresh Berries and Whipped Cream*

**Chocolate Marquise**

*With Caramel, Pecans & Whipped Cream  
Fresh Berry Garnish*

**New York Style Cheese Cake**

*With Blackberry Couli, Whipped Cream, & Hazelnut Crust*

**Heights Signature Double Chocolate Cake**

*With Maple Walnut Ice Cream, Ganache, & Berries*

**Macadamia White Chocolate Croissant Pudding**

*Served with French Vanilla Ice Cream, Wild Turkey Crème Anglaise, & Chantilly*

**Coffee, Decaffeinated Coffee, & Tea**

## **BUFFET SELECTIONS**

**\$50.00 per person**

### **SALADS**

**Choice of Two Selections**

**Caesar Salad** *with Grated Parmesan Cheese & Kalamatta Olive Croutons*

**Curly Spinach Salad** *With Bleu Cheese, Almonds, Raisins, Red Onion, Tomato & Raspberry Vinaigrette*

**Panzanella Salad** *with Grape Tomato, Basil, & Mozzarella*

**The Heights Greek Salad** *With Julienne Lettuce, Plum Tomato, Euro Cucumber, Feta, & Red Onion  
Red Wine Vinaigrette*

**Moroccan Couscous Salad** *Sun Dried Cherries, Pine Nuts & Cilantro Vinaigrette*

#### **New York State Bibb Lettuce**

*Roasted Plum Tomato, Euro Cuc Ribbon, Gorgonzola Cheese, & Kalamatta Olive Tapenade  
Mint Vinaigrette*

#### **Boston Bibb & Watercress Salad**

*Roasted Grape Tomato, Euro Cucumber, Cauliflower, Pine Nuts, Raisins, & Shaved Fennel  
Sherry Vinaigrette*

#### **Tompkins County Poi Choy Salad**

*Cashews, Crispy Wonton Noodles, Grated Parmesan, Grape Tomato, Cucumber, Mandarin Orange, & Red Onion  
Sesame Balsamic Vinaigrette*

## **VEGETABLES & STARCHES**

**Choice of Two Selections**

### **Stir Fry Vegetables**

**Pan Fried Eggplant** *With Tzatziki*

**Roasted Potato Wedges** *ala Grecque*

**Orzo** *With Fresh Mint, Grape Tomatoes, Lime, & Pine Nuts*

**Twice Cooked Baked Potatoes**

#### **Grilled Vegetables**

*Anise, Red Peppers, Red Onion, & Celery  
With Balsamic Drizzle*

**Whipped Sweet Potato** *With Maple Syrup & Nutmeg*

**Haricot Vert** *Almondine*

**Grilled Asparagus** *with a Lemon Balsamic Dressing*

**Garlicky Broccoli Rabe & Acorn Squash**

**Corn Bread** *with Sweet Butter Florets*

**Grilled Vegetable Brochette** *With Sticky Rice, Kalamatta Olives, Plum Tomato, & Chick Pea Sauce*

## **BUFFET ENTRÉE SELECTIONS**

Choice of Two

### **Atlantic Salmon au Poivre**

*Pepper Crusted with Swiss Chard, Roasted Shallots & Carrots  
Parsnip Brandy Pan Sauce*

**Flame Grilled Chicken Breast** *With a Caperberry Rosemary Demi Glace*

### **Shish Kabob of Chicken or Lamb**

**Barbeque Leg of Lamb** *Served with Fresh Lemon & Herbs~*

**Char Grilled Chicken Breast** *With Lemon, Oregano, & Olive Oil*

**Flame Grilled Swordfish** *With Sautéed Spinach, Fennel, & Grape Tomatoes*

### **Oven Roasted Alaskan Halibut**

*Served with a Chiffonade of Sorrel, Tompkins County Wild Mushroom Saute, & Cous Cous  
Mignonette Vinaigrette*

**Sake Poached Atlantic Salmon** *with a Coconut Curry Cream Sauce*

### **Ratatouille & Cous Cous Stuffed Red Pepper**

*With Feta Cheese, Mint, & Smoked Cherry Tomato Couli*

### **Succotash & Wild Mushroom Ragout**

*Black Beans, Lima Beans, Peas & Shiitake Mushrooms With Smoked Cherry Tomatoes  
Creamed Corn & Gorgonzola Cheese*

### **Petit French Lentil Pot au Feu**

*With Poached Garlic, Grape Tomato, Brazilian Nuts, Cilantro, Brussel Sprouts, & Roasted Tomato  
Balsamic Reduction*

**Crispy Duck Confit** *Straw Mushrooms & Curry Coconut Sauce*

### **Pan Roasted Chicken Breast**

*With Snow Peas, Broccoli, Almonds, Carrots, & Red Peppers  
Scallion Garlic Sauce  
Sticky Rice*

### **New England Clam Bake**

*With Little Neck Clams, Mussels, Red "B" Potato, Corn, & Stripe Bass  
Thyme Cream Sauce*

**Flame Grilled Carved Rib Eye of Beef** *With House Steak Sauce*

\$8.00 per person surcharge

**Carved Grilled Tenderloin of Beef** *With Ancho Chilli BBQ Sauce*

\$12.00 per person surcharge

**Wok Braised Atlantic Salmon** *With Bok Choy & Strawberry Habanero BBQ Sauce*

### **Chicken Scarpiello**

*with Broccoli Rabe, Garlic, Cherry Peppers, & Detali Pasta  
Balsamic Vinegar Sauce*

### **Tuscan Style Salmon**

*Braised with Artichokes, Fresh Mozzarella, Plum Tomato, Olives, & Porcini Mushrooms Sauce*

## **BUFFET DESSERTS**

Choice of One

### **Signature Chocolate Cake**

*With Chocolate Ganache & Cornell French Vanilla Ice Cream*

### **Carrot Cake**

*With Cream Cheese Icing & Cinnamon Crème Anglaise*

### **Fresh Berry Tart**

*With Pastry Cream & Crème Anglaise*

### **Chocolate Grand Marnier Torte**

*With Berries, Chantilly, and Hot Cocoa Mint Ganache*

### **Roasted Pineapple & Blueberries**

*With a Coconut Rum Butterscotch Sauce & Fresh Whipped Cream*

### **Chocolate Walnut Sarladaise**

*With Fresh Berries & Fresh Whipped Cream*

### **Tiramisu**

*Fresh Berries & Cappucino Crème Anglaise*

### **Mixed Berry Cobbler**

*With Rum Roasted Pineapple & Cornell French Vanilla Ice Cream  
Crème Anglaise*

### **Poached Anjou Pear**

*Served with Maple Pecan Ice Cream, Cornell Apple Cinnamon Crouton, & Macerated Sun Dried Figs  
Cherry Syrup*

### **Milk Chocolate Pecan Tart**

*With Caramel Sauce, Chantilly Cream, & Chocolate Sauce*

### **Ricotta Cheese Cake**

*With Fresh Berries and Whipped Cream*

### **Chocolate Marquise**

*With Caramel, Pecans & Whipped Cream  
Fresh Berry Garnish*

### **New York Style Cheese Cake**

*With Blackberry Couli, Whipped Cream, & Hazelnut Crust*

### **Heights Signature Double Chocolate Cake**

*With Maple Walnut Ice Cream, Ganache, & Berries*

### **Macadamia White Chocolate Croissant Pudding**

*Served with French Vanilla Ice Cream, Wild Turkey Crème Anglaise, & Chantilly*

### **Coffee, Decaffeinated Coffee, & Tea**

## **SAMPLE BBQ BUFFET**

### **SALADS**

**Panzanella Salad** *with Grape Tomato, Basil, & Mozzarella*

**The Heights Greek Salad** *With Julienne Lettuce, Plum Tomato, Euro Cucumber, Feta, & Red Onion  
Red Wine Vinaigrette*

**Moroccan Couscous Salad** *Sun Dried Cherries, Pine Nuts & Cilantro Vinaigrette*

### **SIDES**

**Oven Roasted Root Vegetables** *With Caramelized Onions & Sweet Potatoes*

**Summer Grilled Vegetables** *With Balsamic Drizzle*

### **ENTREE**

**Sicilian Style Chicken Wings**  
*With Bleu Cheese*

**Country Style BBQ Short Ribs** *Poblano BBQ Sauce*

**Oven Roasted BBQ Salmon**  
*With Strawberry BBQ Glaze & Citrus Confit*

### **BUTLERED DESSERTS**

**Chipwich Ice Cream Sandwiches**

**Summer Fruit Kabobs**

**\$45. Per person**

## **BEVERAGE SERVICE**

Pricing per person

### **NON ALCOHOLIC BEVERAGE SERVICE**

Coke, Diet Coke, Sprite, Ginger Ale & Pellegrino Sparkling Water  
\$8.

### **WINE, BEER, & NON ALCOHOLIC BEVERAGE SERVICE**

Coke, Diet Coke, Sprite, Ginger Ale, & Pellegrino Sparkling Water

New York State Riesling, White & Red Wines

Shock Top Belgium White & Amstel Light

\$12. / 2hr      \$22. / 5hr

### **BAR BEVERAGE SERVICE**

Coke, Diet Coke, Sprite, Ginger Ale, & Pellegrino Sparkling Water

New York State Riesling, White & Red Wines

Shock Top Belgian White, & Amstel Light

Ruskova Vodka, Brookers Gin, Black Bottle Scotch, Setters Bourbon, Seagram's VO, Agavales  
Tequila

Seagram's Seven, Appleton Light Rum, Sweet & Dry Vermouth

Cranberry Juice, Orange Juice, Grapefruit Juice, & Pineapple Juice

Tonic & Club Sodas

\$16. / 2hr      \$26. / 5hr

### **PREMIUM BAR BEVERAGE SERVICE**

Coke, Diet Coke, Sprite, Ginger Ale & Pellegrino Sparkling Water

New York State Riesling, White, & Red Wines

Dales Pale Ale & Amstel Light

Grey Goose Vodka or Kettle One, Beefeater Gin, Dewar's Scotch, Larceny Bourbon, Crown Royal

Azul Tequila, Seagram's Seven, Appleton Light Rum, Sweet & Dry Vermouth

Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice, Tonic & Club Sodas

\$19. / 2hr      \$29. / 5hr

**HEIGHTS AFTERNOON TEA**  
**Minimum 50 Guests**

**ASSORTED TEA SANDWICHES TO INCLUDE:**

*Watercress*  
*Salmon*  
*Cucumber*  
*Turkey*  
*Chive Cream Cheese*

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**Traditional Scones**  
*with Sweet Cream*

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**Assortment of Berry Tarts & Tea Cakes**  
*with Preserves*

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**Variety of Teas**

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**Non Alcoholic Beverages**

\$25. per guest