

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

**Menus**

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

**Non Alcoholic Beverage Service**

Coke, Diet Coke, Sprite, Ginger Ale, & Bottled Waters \$1.95 each.

**Serviceware-**

Serviceware can be provided at an additional cost of \$2.50 for plasticware. China, silverware, & glassware priced on a cost basis.

**Delivery-**

\$25.00 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 \$25.00 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.

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**Mezze**

Sliced Smoked Salmon Platter  
Capers, Red Onion, & Lemon  
(1 Side of Salmon Serves Approx. 25 Guests)  
\$175.00

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

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Marinated Feta Cheese  
Kalamatta Olive Crostini Almon Pesto, Berries & Grapes  
(10 Guest Minimum)  
\$6.00 pp

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Roasetd Beets & Goat Cheese  
(10 Guests Minimum)  
\$5.00 pp

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Medditerranean Platter  
Roasted Peppers, Melon, Prosciutto, Gorgonzola Cheese, Hummus, Olives & Crostini  
(10 Guest Minimum)  
\$12.00 pp

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Jumbo Shrimp Cocktail  
Citrus Cocktail Sauce  
\$3.00 per shrimp

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Flatbread with Pesto & Grilled Chicken  
(6 Slices to a flatbread)  
\$10.00 per flatbread

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Burrata & Wild Greens  
Truffle, E.V.O., & Balsamic  
\$6.00 each piece

**SALADS**

Caesar Salad  
With Kalamatta Olive Croutons & Parmesan Cheese  
(10 Guest Minimum)  
\$8.00 ppp

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The Wedge  
Iceberg, Bacon, Tomato, Red Onion, Cucumber, & Bleu Cheese  
(10 Guest Minimum)  
\$7.00

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Heirloom Tomato & Mozzarella  
With Local Arugula, Croutons, & Balsamic Vinaigrette  
(10 Guest Minimum)  
\$8.00 pp

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Frisee & Watercress  
With Roasted Tomato, PineNuts, Red Onion, Fennel, & Braised Carrots  
Chanpagne Fine Herb Vinaigrette  
(10 Guest Minimum)  
\$7.00 pp

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**ENTREES**

**Red Wine Braised Beef Short Ribs  
(10 Guest Minimum)  
\$16.00 pp**

**Roasted Duck  
Confit of Duck Leg, Grilled Breast, Sweet Potato, Barley & Citrus Glaze  
(8 Guest Minimum)  
\$12.00 per piece**

**Thai Chicken  
With Snow Peas, Broccoli, Almonds, Carrots, Red Pepper, Sticky Rice  
(5 Guest Minimum)  
\$14.00 pp**

**Braised Pork Shank  
Carrots, Beans & Tarragon Natural Sauce  
(5 Guest Minimum)  
\$19.00 pp**

**Chicken Cutlet Parmesan  
With Homemade Truffle Mozzarella & Basil Tomato Sauce  
(5 Guest Minimum)  
\$14.00 pp**

**Sea Scallops & Shrimp  
Cauliflower, Radish, Sherry Gastrique & Eggplant  
(10 Guest Minimum)  
\$24.00 pp**

**Slow Roasted Prime Rib of Beef  
With a Thyme Jus  
(Feeds Approx. 25 Guests)  
\$325.00 per piece**

**Roasted Veal Medallions  
Couscous, Asparagus, Spinach & Aged Balsamic Sauce  
(10 Guest Minimum)  
\$26.00 pp**

**Atlantic Salmon  
Ginger Beet Crudo, Leek Confit, Hoisin Aioli & Thai Basil Glaze  
(5 Guest Minimum)  
\$16.00 pp**

**Char Grilled Beef Tenderloin With Dinner Rolls & Horseraddish Aioli  
(1pcs. Feeds Approx. 15 Guests)  
\$350.00**

**Chicken Marsala  
With Red Peppers, Kale, Onion, & Marsala Demi Glace  
(5 Guest Minimum)  
\$14.00**

**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 /\$45.00**

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**SIDES**

**Farmers Vegetable Harvest  
(5 Guest Minimum)  
\$5.00 pp**

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**Grilled Vegetable Platter with Balsamic Reduction  
(10 Guest Minimum)  
\$5.00 pp**

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**Honey Glazed Fennel Crusted Carrots  
(5 Guest Minimum)  
\$3.50 pp**

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**Braised Tuscan Greens  
(10 Guest Minimum)  
\$4.00 pp**

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**Balsamic Glazed Eggplant  
(5 Guest Minimum)  
\$5.00 pp**

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**Seasoned Potato Wedges With a Chipotle Aioli  
(5 Guest Minimum)  
\$4.00 pp**

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**Baked Potatoes Served with Chive Sour Cream  
\$2.50 each**

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**Seared Cauliflower With Walnuts, Grapes, Banana Peppers, Onions & Goat Cheese  
(5 Guest Minimum)  
\$6.00 pp**

**DESSERT**

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

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

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

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**Tiramisu With Fresh Berries  
Sold per piece  
\$6.00**

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**Apple Walnut Crisp  
12 Guest Minimum  
\$6.00 pp**

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**Fresh Seasonal Fruit Platter  
5 Guest Minimum  
\$6.00 pp**