

**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**