



Phone: 201.357.2801
www.heavenlybite.com

CORPORATE MENU

CONTINENTAL AND BREAKFAST BUFFETS *10 Guest Minimum*

SIMPLE CONTINENTAL

Fresh Baked Full Size Muffins
Assorted Fruit Danish
Hand Rolled Bagels with Butter, Plain and
Vegetable Cream Cheese

5.25 per guest

FULL CONTINENTAL BREAKFAST

Hand Rolled Bagels with Butter and Plain Cream
Cheese
Traditional Scones
Fresh Baked Full Size Muffins
Bread Pudding
Sliced Seasonal Fruit & Berries
Orange Juice
Coffee, Tea
Cream, Sugar, Sugar Substitute

11.50 per guest

LOTS OF LOX

Fresh Seasonal Fruit Display, Smoked Salmon
Display Presented with Red Onions, Sliced
Tomatoes, Sliced Cucumbers, Capers, Assorted
Bagels, Crisp Bread and Cream Cheese

9.50 per guest

BAGELS & MORE BAGELS

Cinnamon Raisin, Poppy Seed, Sesame Seed,
Plain, Blueberry and Whole Wheat Bagels presented
with Butter, Vegetable and Plain Cream Cheese

4.50 per guest

SALAD SAMPLER

Egg Salad, Tuna Salad and White Fish Salad
Presented with Sliced Tomato, Cucumber, Red
Onion, Assorted Bagels and Cream Cheese

7.95 per guest

HOT ALL AMERICAN BREAKFAST

Scrambled Eggs
Bacon and Sausage
Herbed Sautéed Potatoes
Sliced Seasonal Fresh Fruit
Gourmet Fruit Danishes: Apple and Cheese
Orange Juice
Coffee, Tea,
Cream, Sugar, Sugar Substitute

15.95 per guest

HEART HEALTHY BREAKFAST

Fresh Baked Multigrain Croissants
Butter and Preserves
Low-Fat Yogurt-Granola Parfait with Fresh Berries
Sliced Zucchini Bread
Sliced Seasonal Fruit & Berries
Vegetable Egg White Frittata
Turkey Bacon and Grilled Turkey Sausage
Sweet Potato Hash
Orange Juice
Coffee, Tea
Cream, Sugar, Sugar Substitute

17.95 per guest

○○○BREAKFAST

BREAKFAST SANDWICHES *Minimum*

order of 8 per selection

CROISSANT TURNOVERS

Flaky, Buttery Croissants with Scrumptious Fillings and Baked until Bubbling.

Egg White Available .50 Additional

- Egg, Spinach & Feta
- Egg, Sausage & Cheddar
- Egg, Grilled Ham & Swiss Cheese
- Egg, Bacon & Colby Jack

5.50 per guest

BREAKFAST BURRITOS *with Salsa & Guacamole*

Egg White Available .50 Additional

- Egg, Bell Pepper, Black Beans & Pepper Jack
- Egg, Portobello, Arugula & Brie
- Egg, Sausage, Tomato & Cheddar
- Egg, Bacon, Onion, & Cheddar

6.00 per guest

BAGEL FLAT SANDWICHES *White or Whole Wheat*

All the Deliciousness, Not all the Calories

Egg White Available .50 Additional

- Egg, Bacon & Colby Jack
- Egg, Grilled Ham & Swiss
- Egg, Sausage & Cheddar
- Egg, Roasted Pepper & Avocado

5.50 per guest

NOVA'WHICH

Smoked Norwegian Salmon, Vegetable Cream Cheese, Tomato and Red Onion on Plain or Whole Wheat Bagel

6.50 per guest

CROQUE MADAME CROISSANTS

Flaky, Buttery Croissants filled with Prosciutto di Parma, Ham, Gruyere Cheese and Dijon, topped with a Fried Egg and finished with Rich and Sumptuous Béchamel Sauce

6.75 per guest

BISCUIT BREAKFAST SANDWICH

Fluffy Country Biscuits filled with Delicious Goodies.

Egg White Available .50 Additional

- Sausage & Gravy
- Egg, Sausage & Cheddar
- Crispy Chicken & Sriracha Honey
- Egg, Spinach & Tomato

5.50 per guest

BREAKFAST CIABATTA SANDWICHES

Soft Ciabatta Sandwich Bread Filled with Breakfast Goodies

Egg White Available .50 Additional

- Egg, Vegetable & Pepper Jack Cheese
- Egg, Sausage & Cheddar
- Egg, Arugula, Portobello & Muenster
- Egg, Bacon, Onion & Colby Jack Cheese

5.50 per guest

A LA CARTE BREAKFAST SELECTIONS

Scrambled Eggs.....3.95 per guest

Scrambled Eggs with Mix Ins.....4.35 per guest

Select one variety

~ Three Cheese ~ Spinach & Feta ~ Ham & Bell Pepper
~ Mushroom & Tomato ~ Bacon & Cheddar

Bacon (3 per guest)..... 2.75 per guest

Pork Sausage (2 per guest).....2.50 per guest

Chicken Sausage (2 per guest).....3.00 per guest

Beef Sausage(2 per guest).....3.00 per guest

Turkey Sausage(2 per guest).....2.50 per guest

Turkey Bacon(3 per guest).....2.75 per guest

Canadian Bacon Slices (3 per guest).....3.50 per guest

Herb Sautéed Potatoes.....2.00 per guest

Sweet Potato Hash.....2.75 per guest

Belgian Waffles.....4.00 per guest

Fresh Fruit Display.....2.95 per guest

Whole Fruit.....1.50 each

Fresh Fruit Skewers.....2.75 each

Berry, Yogurt and Granola Parfait2.95 each

Granola Bars.....1.75 each

Zucchini Bread Loaf.....18.00 each

Chocolate Chip Banana Loaf.....18.00 each

Bread Pudding with Crème Anglaise (serves 12). ..38.00 each

Coffee Cake (serves 10-12).....25.00 each

Fresh Baked Cinnamon Buns with Cream

Cheese Frosting2.50 each

GLUTEN FREE HOT CEREAL

• Oatmeal with Brown Sugar.....3.00 each

• Oatmeal with Almonds and Honey.....3.50 each

• Warm Breakfast Quinoa with
Fresh Berries.....4.25 each

• Rice Porridge with Cinnamon and
Golden Raisins.....4.25 each

PANCAKES

• Buttermilk.....4.00 per guest

• Bananas Foster.....4.50 per guest

☐☐☐ **BREAKFAST**

FRENCH TOAST

- Mixed Berries.....4.50 per guest
- Peaches and Cream.....4.50 per guest

CREPES

- Banana and Nutella5.25 per guest
- Strawberries and Cream5.25 per guest
- Rolled Breakfast Crepes - *filled with Egg, Ham and Cheddar then drizzled with Hollandaise* .6.25 per guest

BAKED FRENCH TOAST CASSEROLES 48.00

Serves 10-12 Guests

- Banana Crème Brulée
- Cinnamon Apple and Walnut
- Strawberry Grand Marnier

SAVORY BREAD PUDDINGS 38.00

Serves 10 –12 guests

- Mushroom, Swiss Cheese & Leek
- Smoked Bacon, Colby Jack & Scallion
- Kale, Sausage & Cheddar

FRITTATAS 38.00

Serves 10-12 guests

- Cheddar, Bacon and Tomato
- Mushroom, Hash Browns, Swiss and Bell Pepper
- Sausage, Onion and Colby Jack
- Spinach, Hash Browns, Tomato and Feta
- Egg White, Bell Pepper and Tomato

CLASSIC FRENCH QUICHE 48.00

Serves 10-12 guests

- Asparagus and Chicken
- Spinach and Feta
- Bacon and Onion
- Zucchini, Onion and Mushroom

MINIATURE 3” QUICHE 3.00

Minimum order of 8, please

- Colby Jack & Roasted Pepper
- Smoked Gouda & Caramelized Onion
- Cheddar & Smoked Bacon
- Spinach & Mushroom

BEVERAGES

ASSORTED SODAS

Diet Coke, Coke, Iced Tea and Sprite 12 oz. cans.....1.50 each

BOTTLED WATER

16.9 oz.....1.50 each

ASSORTED JUICES

Orange, Apple and Cranberry 10 oz. Bottles.....1.75 each

SNAPPLE ICED TEA

Assorted Flavors.....2.25 each

PREMIUM COFFEE

PUMPS (Java Box Available)

Each Pump serves 10 — 8 oz. Cups and Comes Complete with Creamer, Sugar, Sweet & Low, Stirrers and Hot Cups

Heavenly House Blend.....20.00

Decaf House Blend.....20.00

Assorted Herbal Teas, Sliced Lemon and Hot Water.....20.00

FULL PERCOLATOR

Each Percolator Serves 55 — 8 oz. Cups and Comes Complete with Creamer, Sugar, Sweet & Low, Stirrers and Hot Cups

Heavenly House Blend.....85.00

Decaf House Blend.....85.00

Assorted Herbal Teas, Sliced Lemon and Hot Water.....85.00

○○○ SANDWICHES

EASY CORPORATE SANDWICH PACKAGES

All prices are per person. Minimum 10 guests, please.

EXECUTIVE SANDWICH PACKAGE **\$11.45**

Choice of 4 Sandwiches or Wraps
Choice of 1 Side Salad
Assorted Potato Chips
Add \$1 for Hot Sandwich Selection

PREMIUM SANDWICH PACKAGE **\$14.95**

Choice of 4 Sandwiches or Wraps
Choice of 1 Side Salad
Assorted Potato Chips
Triple Chocolate Brownies
Assorted Soda
Add \$1 for Hot Sandwich Selection

SOUP AND SANDWICH PACKAGE **\$18.25**

Choice of 4 Sandwiches or Wraps
Choice of 1 Salad
Choice of 1 Soup
(Can only guarantee soup choice with 24 hour notice)
Assorted Potato Chips
Triple Chocolate Brownies
Assorted Soda
Add \$1 for Hot Sandwich Selection

SANDWICH AND WRAP SHOP

Ala Carte Sandwich and Wrap Shop Selections are served with potato chips. Your Event Designer can customize a boxed luncheon for an additional fee

CHICKEN **\$7.95**

CHICKEN CAPRESE

Grilled Chicken Breast, Tomatoes, Arugula, Basil Pesto and Fresh Mozzarella

GRILLED CHICKEN CAESAR

Grilled Chicken Breast, Caesar Dressing, Parmesan Cheese, Romaine Lettuce and Cracked Black Pepper

ALL WHITE MEAT CHICKEN SALAD

With Romaine Lettuce and Tomato

ORANGE BLOSSOM HONEY CHICKEN BREAST SALAD

Chicken Breast Diced and Tossed with Dried Cranberries, Golden Raisins, Celery, Mayo, Orange Blossom Honey with Lettuce

CHICKEN AVOCADO

Grilled Chicken Breast, Avocado, Romaine, Tomato and Ranch Dressing

CHIPOTLE CHICKEN BLT

Grilled Chicken, Cheddar Cheese, Crispy Bacon, Tomato, Lettuce and Chipotle Aioli

HARVEST CHICKEN

Grilled Chicken Breast, Cranberries, Chopped Romaine, Tomato and Honey Dijon in a Honey Wheat Wrap (*available as wrap only*)

BUFFALO CHICKEN

Chicken Cutlet, Spicy Buffalo Sauce, Blue Cheese, Diced Celery and Lettuce

MEDITERRANEAN GRILLED CHICKEN

Lemon Chicken, Pesto, Romaine and Roasted Red Pepper

TURKEY **\$7.95**

T.G.I.F.

Turkey Breast, Muenster, Crushed Red Peppers, Romaine Lettuce and Tomato with Garlic Herb Cream Cheese

TURKEY CLUB

Turkey Breast, Crispy Bacon, Lettuce, Tomatoes and Swiss Cheese

TURKEY BRIE

Turkey Breast, Brie, Spinach and Tomato

CHIPOTLE TURKEY AVOCADO

Turkey Breast, Avocado, Lettuce, Tomato, Chipotle Aioli and Colby Jack Cheese

○○○ SANDWICHES

BEEF & CHARCUTERIE

\$7.95

STEAK & ALE

Roast Beef, Cheddar, Beer Battered Onions Rings, Lettuce, Tomato, Horseradish Crème

ITALIAN HERO

Prosciutto, Salami, Ham, Provolone, Italian Dressing, Lettuce, Tomato, Purple Onion

HAM & CHEDDAR

Virginia Ham, Cheddar Cheese, Tomato and Lettuce

COLBY JACK BEEF

Roast Beef, Colby Jack Cheese, Romaine, Tomato and Red Onion

PASTRAMI

Warm Pastrami, Dill Pickle, Swiss Cheese and Spicy Ground Mustard On Rye Bread

VEGETABLE & FISH

\$7.95

GRILLED PORTOBELLO (vegan)

Grilled Portobello Mushroom with Balsamic Glaze, Fire Roasted Pepper and Grilled Onions

CAPRESE

Fresh Mozzarella, Sliced Tomato, Arugula and Basil Oil

THE MEDITERRANEAN (vegan)

Grilled Eggplant, Roasted Red Peppers, Artichoke Hearts, Sun Dried Tomatoes and Hummus
(available as wrap only)

VEGGIE DELIGHT (vegan)

Charred Seasonal Vegetables, Cucumbers, Baby Spinach and Tomato

TUNA CLUB

Albacore Tuna Salad, Romaine and Sliced Tomato

TUNACADO

Albacore Tuna Salad, Avocado, Romaine, Sliced Tomato and Red Onion

GLUTEN FREE

\$7.95

TURKEY & HAM ROLL

Turkey Breast and Virginia Ham rolled with Spinach, Green Leaf Lettuce, Tomato and Provolone

TUNA LETTUCE WRAP

Albacore Tuna Salad and Beef Steak Tomato rolled with Green Leaf Lettuce

HARVEST CHICKEN BUTTER LETTUCE CUPS

Grilled Chicken, Cranberries, Diced Apples, Cucumber, Tomato and Honey Dijon in Butter Lettuce Cups

EGG SALAD LETTUCE WRAP

Egg Salad, Tomato and Chopped Bacon rolled with Green Leaf Lettuce

HOT PANINI SANDWICHES

\$8.95

CHICKEN CHEDDAR BLT

Grilled Chicken Breast, Melted Cheddar, Tomato, Lettuce and Bacon with Parmesan Aioli

CHICKEN POMODORO

Grilled Chicken, Melted Provolone, Roasted Tomato and Spinach with Parmesan Aioli

CHICKEN BELLO MELT

Grilled Chicken Breast, Grilled Portobello Mushroom, Roasted Pepper and Melted Mozzarella

CHICKEN CUTLET PARMIGIANA

Chicken Cutlet, Parmesan Cheese, Melted Mozzarella, Sweet Basil Tomato Sauce

BRUSCHETTA TURKEY

Roasted Turkey Breast, Melted Provolone and Bold Tomato Bruschetta

CHIPOTLE TURKEY

Roasted Turkey Breast, Red Onion, Tomato, Melted Cheddar Cheese with Chipotle Aioli

STEAKHOUSE MELT

Roast Beef, Caramelized Onions, Melted Cheddar and Horseradish Aioli

HAM & TWO CHEESE MELT

Virginia Ham, Melted Cheddar and Melted Swiss with Parmesan Aioli

VEGGIE DELIGHT PANINI

Grilled Seasonal Veggies and Melted Mozzarella with Basil Aioli

◦◦◦ SANDWICHES, SOUPS & SALADS

CLASSIC HOT SANDWICHES

Minimum 8 per selection, please

FALAFEL (vegan)

On Grilled Pita

MEATBALL PARMESAN

On Italian Hero

EGGPLANT PARMESAN

On Italian Hero

CHICKEN PARMESAN

On Italian Hero

GRILLED SAUSAGE

With Grilled Peppers, Onions and Melted Mozzarella

CAROLINA PULLED PORK BBQ

With Cole Slaw on a Kaiser Roll

CHEESE STEAK

With Sautéed Onions and Peppers on a Soft Roll

CUBANO (24 Hour Notice Required)

Slow Roasted Pork, Virginia Ham, Melted Swiss, Pickles and Spicy Ground Mustard

SAVORY SOUPS

\$4.25

Minimum 6 guests, please. Call or Email for soup selections of the day.

- Loaded Baked Potato Soup
- Broccoli & Cheddar
- Chicken Noodle
- Chicken Tortilla Soup
- Tomato Bisque
- Vegetable Minestrone
- Pasta Fagioli
- Turkey Sausage, Kale & Sweet Potato
- Italian Wedding
- Roasted Butternut Squash
- Turkey Chili with Beans
- Ultimate Beef Chili
- Lobster Bisque
- Shrimp and Corn Chowder

SIDE SALADS

\$3.50

\$8.95 FARM TO TABLE SALAD (vegan)

Baby Greens, Arugula, Bell Peppers, Radish and Heirloom Tomatoes with Lemon Vinaigrette

GOAT CHEESE & SPINACH SALAD

Fresh Goat Cheese, Bacon, Candied Walnuts and Baby Spinach with Balsamic Vinaigrette

ETHAN'S SPRING SALAD

Hydroponically Grown Butter Lettuce, Chopped Egg, Crispy Bacon, Cherry Tomatoes, Red Onion and Honey Dijon Dressing

SWEET KALE CHOPPED SALAD

Broccoli, Brussels Sprouts, Cabbage, Kale, Dried Cranberries, Roasted Pumpkin Seeds with Poppy Seed Dressing

STRAWBERRY SPINACH SALAD

Organic Baby Spinach, Fresh Strawberries, Toasted Pine Nuts with Poppy Seed Dressing

MESCLUN SPRING MIX (vegan)

Baby Greens Mix, Cherry Tomatoes, Carrots and Peppers with Balsamic Vinaigrette

CRANBERRY ALMOND SALAD

Field Greens, Dried Cranberries, Feta Cheese, Frosted Almonds and Honey Balsamic Vinaigrette

HEAVENLY HOUSE SALAD

Romaine Lettuce, Cucumbers, Cheddar Jack Cheese, Garlic Croutons, Cherry Tomatoes and Creamy Ranch Dressing

GREEK SALAD

Romaine Lettuce Hearts, Purple Onions, Tomatoes, Kalamata Olives, Cucumber, Feta Cheese and Mediterranean Dressing

◦◦◦ SALADS

ENTRÉE GREEN SALADS

\$6.95

GRILLED CHICKEN ROASTED PEPPER CAESAR

Grilled Chicken Breast, Romaine, Grape Tomatoes, Roasted Red Peppers, Garlic Croutons and Parmesan Tossed with Creamy Caesar Dressing

BBQ CHICKEN RANCH SALAD

BBQ Grilled Chicken Breast, Romaine, Grape Tomatoes, Cheddar Cheese, Bacon, Red Onions with Ranch Dressing

SOUTHERN CRISPY CHICKEN SALAD

Crispy Chicken Cutlet, Romaine, Carrots, Cherry Tomatoes, Green and Red Peppers and Colby Jack Cheese with Buttermilk Ranch Dressing

CRISPY APPLE BLUE

Grilled Chicken, Romaine Lettuce Hearts, Cherry Tomatoes, Red Onion, Honey Roasted Almonds, Blue Cheese and Crispy Apple Chips with Honey Balsamic Vinaigrette

CABO SALAD

Chipotle Grilled Chicken, Romaine, Tomatoes, Carrots, Radish, Cheddar Cheese, Sweet Corn and Black Beans with Chipotle Ranch Dressing

CHICKEN COBB SALAD *Add 2.00 per guest*

Grilled Chicken, Romaine, Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Purple Onion, Chopped Egg and Sliced Avocado arranged on a platter with Honey Dijon Dressing

SHRIMP COBB SALAD *Add 2.00 per guest*

Jumbo Shrimp, Romaine, Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Purple Onion, Chopped Egg and Sliced Avocado arranged on a platter with Honey Dijon Dressing

SALMON TERIYAKI SALAD *Add 2.00 per guest*

Grilled Teriyaki Salmon Fillet, Scallions, Rainbow Peppers, Snow Peas, Red Cabbage and Chopped Romaine with Sesame Ginger Dressing

VEGETABLE & GRAIN

HEAVENLY SIGNATURE POTATO SALAD \$3.00

Yukon Gold Potatoes, Chopped Egg, Diced Red and Green Peppers and Vidalia Onions

GREEN BEAN & RED POTATO (vegan) \$3.50

Frenched Green Beans and Red Potatoes tossed with a light and delicious Garlic Infused Extra Virgin Olive Oil

MOZZARELLA TOMATO CAPRESE \$3.75

Grape Tomatoes, Fresh Mozzarella Balls, Fresh Basil and Balsamic Vinegar tossed with our House Made Herb and Spice Olive Oil Vinaigrette

ARTICHOKE TOSS \$3.75

Chopped Romaine, Artichoke Hearts, Hearts of Palm, Smoked Bacon, Sliced Red Pepper, Purple Onions and Chic Peas in Vinaigrette

VEGETABLE QUINOA SALAD (vegan) \$3.75

Quinoa, Tricolor Peppers, Onions, Edamame, Cherry Tomatoes and Arugula

MEDITERRANEAN VEGETABLE SALAD \$3.75

Cucumber, Red and Green Peppers, Cherry Tomato, Red Onion, Olives and Feta Cheese in a Red Wine Vinaigrette

PASTA \$3.50

MARGARET'S PASTA (vegan)

Penne Pasta, Black Olives, Sundried Tomatoes, Purple Onions and Cilantro Tossed with a Zesty Olive Oil Vinaigrette

MEDITERRANEAN PASTA SALAD

Fusilli Pasta, Fresh Baby Spinach, Feta Cheese, Grape Tomatoes and Artichoke Hearts Tossed with a Mediterranean Vinaigrette

ORZO SALAD

Orzo, Dried Cranberries, Golden Raisins, Green Onion, Goat Cheese and Almonds tossed with a Sweet and Zesty White Wine Vinaigrette

TUSCAN PASTA SALAD

Penne Pasta, Fresh Mozzarella, Basil, Bell Pepper and Grape Tomatoes in an Olive Oil Vinaigrette

THEMED PRIX FIX MENUS

Chafers Suggested. 15 Guest Minimum

CARIBBEAN DELIGHT

- Bone in Jerk Chicken (*available Mild or Hot*)
- Petit Beef Patties
- Garden Avocado Salad with Ranch Dressing
- Coconut Rice and Peas
- Sweet Plantains
- Rum Cake

18.95 per guest

PERFECT PAELLA

- Seafood and Chicken Paella
- Roasted Chorizo and Potato
- Garden Salad with Balsamic Vinaigrette
- Roasted Tricolor Peppers
- Arepas
- Guava Pastries

23.95 per guest

ASIAN FLARE

- General Tso's Chicken — *All White Meat*
- White Rice
- Steamed Broccoli
- Chopped Asian Salad with Sesame Ginger Dressing
- Edamame Gyoza
- Fruit Kabobs and Fortune Cookies

18.95 per guest

Option: Shrimp Lo Mein. \$3.50 per person

NOCHES LATINAS

- Roast Pernil Pork
- Southwest Salad
- Tostones with Garlic Sauce
- Black Beans and Rice
- Grilled Vegetable Kabobs
- Tres Leches Cake

19.95 per guest

TEX MEX

- Chicken OR Steak Fajitas — *sautéed with Green Peppers and Onions. Presented with Cheddar Cheese, Sour Cream, Tomatoes, Lettuce, Salsa and Guacamole*
- Southwest Salad
- Spanish Rice
- Cheese Enchilada Casserole
- Tortilla Chips and Salsa
- Individual Flan and Churros

20.95 Per guest

A TASTE OF THE MEDITERRANEAN

- Chicken Souvlaki — *Chunks of Lemon Herb Chicken Breast presented with Feta, Tomato, Red Onion, Cucumber, Kalamata Olives and Tzatziki Sauce*
- Falafel and Tahini
- Greek Salad
- Flat Bread Pita
- Spanakopita
- Rice Pilaf with Lemon and Parsley
- Baklava and Assorted Gourmet Cookies

20.95 per guest

FILET MIGNON FEAST

- Filet Mignon — *Presented with Horseradish Crème*
- Mesclun Salad with Honey Balsamic Vinaigrette
- Orzo Salad with Spinach and Tomato
- Fire Roasted Vegetables and Potatoes
- Fresh Baked Rolls
- Triple Chocolate Brownies and Berries

26.95 per guest

SOUTHERN FOOD FRENZY

- Fried Chicken
- Fresh Baked Sweet Cornbread
- Creamy Mac and Cheese
- Sweet Potato Soufflé
- Collard Greens
- Strawberry Shortcake

18.95 per guest

LITTLE ITALY

- Chicken Parmesan
- Warm Garlic Bread
- Chef's Choice Pasta of the Day
- Caesar Salad
- Risotto Cakes Carbonara
- Chocolate Biscotti

19.95 per guest

HOT LUNCH BUFFET

All prices are per person. 15 guest Minimum, please.
All Buffets Served with Fresh Baked Rolls. Chafers
Suggested

Choose (1) Entrée and (2) Sides **\$11.95**

Add an Additional Entrée **\$3.95 - \$6.95**

(must be ordered for all attendees)

ENTREES:

CHICKEN

LEMON GARLIC CHICKEN

Tender Grilled Chicken Breast in a Light Lemon Garlic Herb Sauce

CHICKEN MADEIRA

Sautéed Chicken Breast topped with Mozzarella Cheese and White Mushroom Madeira Sauce

PERSIAN SPICED CHICKEN

Spice Rubbed Chicken, bursting with bright, comforting Mid Eastern flavors with Pomegranate Molasses and Chic Peas

CHICKEN FLORENTINE

Sautéed Chicken Breast in a Light Shallot and Spinach Cream Sauce

BALSAMIC CHICKEN

Sautéed with Balsamic Vinegar, Vidalia Onions and Grape Tomatoes

CHAMPAGNE CHICKEN

Chicken Breast topped with a Light Champagne Cream Sauce

PARMESAN HERB CRUSTED CHICKEN

Sautéed Chicken Breast coated with Parmesan-Garlic Breadcrumbs and Herbs

BEEF AND PORK

PEPPER STEAK

Strips of tender Sirloin Sautéed with Red, Yellow and Green Peppers

BEEF BURGUNDY

Sirloin Simmered in a Rich Burgundy Sauce

TERIYAKI LONDON BROIL

Marinated in a Teriyaki Sauce, then Grilled and presented with Green Onions and Toasted Sesame Seeds

PORK TENDERLOIN WITH APPLE BUTTER

Center Cut Pork Loin crusted with our house made Apple Butter

SEAFOOD

SWEET & SPICY TAMARI SALMON

Salmon Fillets topped with a Sweet and Zippy Asian inspired sauce

SALMON WITH SAUCE VERT

Broiled Salmon Fillets, Topped with an amazingly Delicious Herb Cream Sauce

BLACKENED TILAPIA

Tilapia Fillets dusted in Cajun Seasoning and Blackened. Presented with Avocado Serrano Puree

LUMP CRAB CAKES *Add \$2.00 per guest*

Lump Crab Cakes with just enough breading to bind, presented with Lemon Dill Aioli

PASTA & VEGETARIAN

BLACKENED CHICKEN & BROCCOLI ALFREDO

Blackened Chicken Breast Strips, Broccoli Florets, Bell Peppers and Penne in a Creamy Alfredo Sauce

BAKED ITALIAN SAUSAGE ZITI

Layers of Ziti, Sweet Italian Sausage, Ricotta, Mozzarella and Rich Tomato Sauce

LOBSTER RAVIOLI *Additional \$2.00 per guest*

Chunky Lobster tucked into Ravioli Pasta with a Pink Vodka Cream Sauce

SHRIMP IN GARLIC WHITE WINE SAUCE

Additional \$2.00 per guest

Presented atop Angel Hair Pasta

SPINACH LASAGNA

Layers of Lasagna, Spinach, Seasonal Vegetables, Ricotta and Mozzarella

WILD MUSHROOM RAVIOLI (*vegan*)

Red Wine Mushroom Reduction with Truffle Essence

BUTTERNUT SQUASH RAVIOLI

In a Brown Butter Sage Sauce

EGGPLANT PARMIGIANA

Eggplant lightly covered with parmesan Breadcrumbs and Cooked Crisp, topped with Mozzarella Cheese and Marinara Sauce

SIDES:

Orzo with Spinach and Tomato
Penne Marinara
Oven Roasted Potatoes
Roasted Sweet Potato Wedges
Rice Pilaf
Brown Rice with Diced Seasonal Veggies
Fire Roasted Vegetables with Basil Oil
Green Beans with Roasted Garlic
Honey Glazed Carrots
Fresh Broccoli with Garlic

SWEETS & SNACKS

Golden & Chocolate Cupcakes.....2.00 per guest
Brownies & Blondies... ..2.25 per guest
Assorted Jumbo Cookies.....2.25 per guest
Miniature Gourmet Cookies.....2.50 per guest
Cookie & Brownie Display.....2.50 per guest
Miniature Cannolis.....2.50 per guest
Assorted Sweets Display2.75 per guest
Pecan Squares2.75 per guest
Assorted Mini French Beignets.....2.75 per guest
Chocolate Hazelnut, Raspberry and Vanilla Custard
Fresh Fruit and Berry Display2.95 per guest
Petite Fresh Fruit Tarts.....3.00 per guest
Assorted French Macarons.....3.00 per guest
Lemon, Pistachio, Praline, Caramel, Vanilla, Raspberry
Miniature French Pastries.....3.25 per guest
Premium Cakes.....25.00 - 52.00 each

DETAILS, DETAILS, DETAILS

ORDER PLACEMENT

48 Hours notice is requested for delivery: however, we are happy to serve your last minute needs. Please call our office or email for expedited orders – chances are the answer is YES! To place your order, call us at **201.357.2801** or email us at **heavenlybite@live.com**. Our website is **www.heavenlybite.com**

Please note that orders being placed After 12:00 PM for the next business day may have menu limitations based on our Inventory.

PRESENTATION

Unless otherwise coordinated, all food will be presented in disposable pans, bowls and trays with disposable serving utensils. Real equipment such as stainless chafing dishes, platters, china, glassware, linen and exquisite floral arrangements are available at an additional charge.

DELIVERY

We will deliver your meal within one hour of serving depending on our schedule. We provide complimentary setup of your buffet. If a specific time is needed, we are happy to meet your needs so notify your Event Designer. We appreciate your cooperation!

If you order non disposables, our staff will return to your site for equipment pick up.

DISPOSABLE GOODS AND HEATING EQUIPMENT

Breakfast and Lunch Disposables include buffet serving utensils, 9 inch plates, plastic cups, napkins, bistro coffee cups, forks, knives and spoons at 1.50 per person.

Clear Acrylic Disposables include buffet serving utensils, napkins, 10 inch plates, acrylic cups, forks, knives, spoons at 1.95 per person.

Disposable chafing dishes with fuel are available at the charge of 12.50. Please Retain these as they are reusable. You may order replacement fuel for future events at the charge of 1.75 each.

SALES TAX

Applicable state and local sales tax will be assessed to the final bill unless a tax exempt certificate is on file.

SUBSTITUTIONS

In the event a product or ingredient is unavailable or unsatisfactory to our team of Chefs, we reserve the right to Substitute for similar items of equal or greater quality.

CANCELLATION

Cancellations received in written form before 24 hours before delivery time will incur no penalty. Cancellations received in written form within 24 hours of the delivery time will incur a 50% charge to cover our event investment. If we have not received a cancellation in written form the event will be charged in full. The above policy applies to events cancelled due to inclement weather.

PAYMENT

All services must be paid for before delivery.