

HEIGHTS

Catering

FROM OUR KITCHEN TO YOUR EVENT

Event Catering in Iowa City

OUR CATERERS, YOUR UNFORGETTABLE EVENT

BREAKFAST



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BREAKFAST PIZZA **\$8 PER PIZZA**

Farm fresh scrambled eggs, applewood smoked bacon, pork sausage OR chorizo, white cheddar cheese sauce, and breakfast potatoes on pizza crust. 9 slices per pizza

BREAKFAST SANDWICHES **\$6 PER PERSON**

Farm fresh scrambled eggs, applewood smoked bacon or pork sausage, white cheddar cheese, arugula, and avocado on an english muffin

BREAKFAST BURRITOS **\$8 PER PERSON**

Farm fresh scrambled eggs, breakfast potatoes, applewood smoked bacon and pork sausage, roasted green chilies, caramelized onion, and white cheddar cheese sauce in a tortilla

BUILD-YOUR-OWN BREAKFAST BOWL **\$12 PER PERSON** *+ \$2 per additional protein*

Pans of the following:

Scrambled eggs
Breakfast potatoes or hashbrowns
Bacon, sausage, or diced ham
Sausage gravy

Toppings to include:

Sautéed onion and peppers
Spinach
Tomato
Shredded cheese or cheese sauce

SEASONAL SLICED FRUIT **\$3 PER PERSON**

ASSORTED BREAKFAST BREADS & MUFFINS **\$36 PER DOZEN**

GRAB N' GO



All grab n' go meals to include choice of sandwich, chips or fruit, cookie and beverage. Meals will be boxed, including napkin and plastic cutlery.

Please note: For groups of 25 or more, all meals will include the same side option.

\$16 PER PERSON

SANDWICHES

(Choose up to 3)

TURKEY

Roasted turkey breast, herb mayo, bibb lettuce, tomato & provolone cheese served on a bakery roll

HAM

Ham, dijonaise, cheddar cheese, tomato & bibb lettuce on croissant

ROAST BEEF

Roast beef, horseradish mayo, gruyere & bibb lettuce on a brioche bun

GRILLED CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, parmesan cheese, and caesar dressing

ROASTED VEGETABLE & HUMMUS WRAP

Roasted squash, bell peppers, caramelized onions, lemon hummus, and lettuce in a tortilla

SIDES

(Choose 1)

ITALIAN PASTA SALAD

Roasted artichokes, red onion, bell pepper, pepperoncini, tomato & feta cheese

SUPER FOOD SLAW

Brussels and kale mix, dried cranberries, apple cider citrus vinaigrette

POTATO SALAD

Diced red potatoes, egg, mayo, onion, celery, & dijon mustard

CHIPS OR WHOLE FRUIT

(Choose 1)

CHOCOLATE CHIP COOKIE

SANDWICH BOARDS



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All sandwich boards to include up to 3 sandwich choices, two sides, and a dessert platter.

\$18 PER PERSON

HOT SANDWICHES

BBO PORK

Pulled pork shoulder tossed in BBQ sauce, topped with coleslaw, on a soft brioche bun

CUBAN

Thinly sliced ham and roasted pork with swiss cheese, pickles, and yellow mustard pressed between Italian bread

MEDITERRANEAN

Grilled goat cheese on sourdough bread with tomato, mozzarella, arugula, and pesto

BREADED PORK TENDERLOIN

Juicy pork tenderloin, fried to golden perfection, topped with lettuce, tomato, and mayo on a brioche bun

ITALIAN BEEF*

Beef slow roasted with onion and peppers, topped with a provolone & pepperjack cheese sauce, served with an Italian hoagie roll

MEATBALL SUB*

Fresh Italian meatballs in our housemade marinara sauce, topped with a provolone cheese sauce, served with an Italian hoagie roll

COLD SANDWICHES

SPICY ITALIAN

Sliced ham and spicy capicola with roasted red bell pepper, pepper rings, provolone cheese, red wine vinegar and oil on Italian hoagie

TURKEY & GOUDA

Smoked gouda, turkey, tomato and herb mayo on wheat bread

ROASTED VEGGIE & HUMMUS WRAP (V)

Roasted squash, bell peppers, caramelized onions, lemon hummus, and lettuce in a tortilla

CHICKEN SALAD

Blend of all-white chicken, celery, red onion, mayo, mustard, and spices on a flaky croissant

GRILLED CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, parmesan cheese, and caesar dressing

TUNA SALAD

Albacore white tuna, onion, celery, and fresh dill wrapped in a tortilla with lettuce and sliced tomato

**Italian beef and meatball subs will be delivered with the meat, cheese sauce, and buns packaged separately so you can assemble them fresh on-site.*

SANDWICH BOARDS



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CHOICE OF TWO SIDES

STEAKHOUSE POTATO SALAD

Diced red potatoes, egg, mayo, onion, celery & dijon mustard

ITALIAN PASTA SALAD

Roasted artichokes, red onion, bell pepper, pepperoncini, tomato & feta cheese

SUPERFOOD SLAW

Shaved brussels sprout and kale mix, dried cranberries in an apple cider citrus vinaigrette

GREEK GRAIN SALAD

Israeli couscous, kale, cucumber, tomato, feta cheese

MACARONI AND CHEESE

Cavatappi noodles with our rich and creamy cheese sauce

MAPLE GLAZED BRUSSELS SPROUTS

Crisp-tender brussels sprouts tossed in a rich maple glaze

DESSERT PLATTERS **CHOOSE ONE**

ASSORTED MINI DESSERTS

Lemon bars

Raspberry swirl cheesecake bites

Brownies

Blondies

ASSORTED COOKIE PLATTER

Chocolate chip

Oatmeal raisin

Sugar

Double chocolate chip

*Desserts platter assortments can be modified upon request

BUILDABLES



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BBQ PICNIC \$18 PER PERSON

PANS OF THE FOLLOWING

Pulled pork or chicken
Beef brisket
Turkey burnt ends

SIDES TO INCLUDE

Potato salad
Macaroni & cheese
Coleslaw
Cheesy cornbread
Baked beans

BUILD-YOUR-OWN BURRITO BOWL \$12 PER PERSON *+ \$2 per additional protein*

PANS OF THE FOLLOWING

Rice
Queso

CHOOSE TWO PROTEINS

Chicken
Beef
Chorizo
Pulled pork

TOPPINGS TO INCLUDE

Lettuce
Tomato
Onion
Jalapeños
Salsa
Sour cream
Shredded cheddar cheese
Black beans

MAKE-YOUR-OWN MAC BOWL \$12 PER PERSON

CHOOSE ONE MAC & CHEESE

Beer cheese mac
Traditional mac

CHOOSE TWO PROTEINS

Chicken
Brisket burnt ends
Ground beef
Chorizo

TOPPINGS TO INCLUDE

Bacon bits
Green onion
Jalapeños
Crispy onion strings
Shredded pepper jack cheese

BUILDABLES



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CHINESE TAKEOUT **\$15 PER PERSON**

PANS OF THE FOLLOWING

Fried rice
White rice
Asian roasted vegetables

CHOOSE 2 PROTEINS

Orange chicken
Sesame chicken
Mongolian beef

CHOOSE A SIDE

Potstickers
Eggrolls
Vegetable spring rolls

BUILD-YOUR-OWN PASTA **\$15 PER PERSON**

CHOOSE TWO NOODLES

Penne
Rotini
Linguine

CHOOSE TWO PROTEINS

Grilled chicken
Ground beef
Italian sausage
Shrimp (+\$1)
Roasted Italian veggies (V)

CHOOSE TWO SAUCES

Marinara
Alfredo
Pesto cream
Vodka

***BUILD YOUR OWN PASTA BUFFET SERVED WITH GARLIC TOAST**

EACH BUILDABLE INCLUDES AN ASSORTED MINI DESSERT PLATTER

BROWNIES

BLONDIES

RASPBERRY SWIRL CHEESECAKE BITES

LEMON BARS

SHAREABLES



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FLATBREADS \$10 PER FLATBREAD (SERVES 2)

CHIPOTLE CHICKEN

smoked chicken, sliced tomatoes, cilantro, 4 cheese blend with a chipotle honey sauce

MUSHROOM

roasted garlic alfredo, caramelized onion, mozzarella, and parmesan topped with arugula and balsamic glaze

MARGHERITA

extra virgin olive oil, sliced tomato, and mozzarella, topped with basil and balsamic glaze

PEPPERONI

SAUSAGE

SLIDERS \$42 PER DOZEN

BBO PULLED PORK, CHEESEBURGER, HOT HAM & CHEESE, BUFFALO CHICKEN, CHICKEN PARM

DIP DUOS \$3.50 PRICED PER PERSON

SALSA, QUESO, AND GUACAMOLE

with house made tortilla chips

SPINACH ARTICHOKE DIP & BUFFALO CHICKEN DIP

with garlic crostini and pita chips

FRUIT TRAY \$27 SMALL, \$54 MEDIUM, \$90 LARGE

SEASONAL SLICED FRUIT

SMALL TRAYS FEED 12. MEDIUM TRAYS FEED 24. LARGE TRAYS FEED 40

VEGGIE TRAY \$24 SMALL, \$48 MEDIUM, \$80 LARGE

CELERY, CARROTS, TOMATOES, AND BELL PEPPERS WITH HUMMUS AND BUTTERMILK RANCH

SHAREABLES



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APPETIZERS & SIDES PRICED PER 25 PIECES

MAPLE GLAZED BRUSSEL SPROUTS \$60

BAVARIAN PRETZEL STICKS WITH BEER CHEESE \$65

LOADED TATER TOTS \$50

bacon, cheddar cheese, green onion, and ranch dressing

WAFFLE FRIES \$30

SWEET POTATO FRIES \$30

MEATBALLS \$65

bbq or teriyaki

CHICKEN WINGS \$75

boneless or traditional. BBQ, buffalo, or teriyaki

HOUSE MADE KETTLE CHIPS \$30

CHICKEN QUESADILLA WITH HOUSE SALSA \$75

JALAPEÑO POPPERS \$75

PIGS IN A BLANKET \$75

EGG ROLLS \$75

ELEVATED DINING



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Elevated buffet dining includes your choice of protein, starch and veggie, and one salad.

1 PROTEIN \$27 | 2 PROTEINS \$35

HERB RUBBED STRIPLOIN

with mushroom demi glace

BBQ RUBBED PORK LOIN

BBQ rubbed pork loin topped with house made brown sugar bourbon and apple glaze

SEARED HERB CHICKEN BREAST

seared herb chicken breast with a sundried tomato and basil cream sauce

SEARED SALMON

with a whole grain mustard Beurre blanc sauce

CHICKPEA CURRY

Yellow curry made with serrano chilis, coconut milk, cilantro, and lime with basmati rice

SHRIMP SCAMPI

shrimp sautéed in garlic butter, white wine, and lemon, tossed with linguine

PESTO PENNE

with spinach, olive oil and gorgonzola cheese

SPRING VEGGIE BUCATINI

bucatini tossed with spring vegetables, garlic, and a light lemon-parmesan sauce

CHICKEN PICCATA

thinly sliced breaded chicken breasts in a caper lemon butter sauce

ELEVATED DINING



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STARCH CHOICES

FINGERLING POTATO

GARLIC CONFIT MASHED POTATOES

BROWN RICE AND QUINOA BLEND

LEMON GARLIC YUKON GOLD POTATOES

VEGGIE CHOICES

ROASTED ASPARAGUS

ROASTED BRUSSEL SPROUTS

ROASTED VEGETABLE MEDLEY

HARICOT VERTS

SALAD CHOICES **CHOOSE ONE**

CLASSIC GARDEN SALAD

TRADITIONAL CAESAR SALAD

STRAWBERRY ALMOND ARUGULA SALAD WITH GOAT CHEESE

BLT CHOPPED WEDGE SALAD

ASSORTED MINI DESSERT PLATTER

LEMON BARS, RASPBERRY SWIRL CHEESECAKE BITES, BROWNIES & BLONDIES

DRINKS



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BOTTLED WATER (PRICED PER 16.9 OZ. BOTTLE) \$2

BOTTLED JUICES (PRICED PER 12 OZ. BOTTLE) \$2.75

Orange Juice

Apple Juice

Cranberry Juice

PEPSI PRODUCTS (PRICED PER 12 OZ. CAN) \$3

Pepsi

Diet Pepsi

Mtn Dew

Diet Mtn Dew

Starry

Mug Root Beer

Bubly Sparkling Water, assorted flavors

PEPSI PRODUCTS (PRICED PER BOTTLE) \$4

Dole Lemonade (20 oz.)

Dole Strawberry Lemonade (20 oz.)

Lipton Iced Tea Lemonade (16.9 oz.)

Lipton Iced Citrus Green Tea (16.9 oz.) available in diet

Lipton Iced Georgia Peach Tea (16.9 oz.) available in diet

Lipton Iced Raspberry White Tea (16.9 oz.) available in diet

SERVICE INFO



HEIGHTS CATERING IS HAPPY TO DELIVER, SET UP, AND TEAR DOWN FOR YOUR EVENT!

All catering orders subject to 10% service charge and 7% sales tax.

Menu items can be displayed for a maximum of 2 hours to ensure health & safety standards.

All catering orders must be submitted at least 2 weeks before your event. Payment is required 72 hours in advance of event date.

We deliver within a 20 mile radius and charge a \$25 delivery fee.


Need on-site staff to serve and assist during your event? We offer staffing at \$20/hour per team member.

Paper service, serveware & flatware packages available.

Disposable plates, cups, napkins, silverware, and serving utensils are \$0.75-\$1.50 per person depending on needs.

Specialty linens & napkins available upon request - inquire for pricing

CONTACT US!

 (319) 569-6777

 INFO@HEIGHTSCATERING.COM

 [HTTPS://HEIGHTSCATERINGIOWACITY.COM/](https://heightscateringiowacity.com/)

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