

melissa

in the heights
catering menu
216-331-3555

beginnings

fried green tomatoes *half pan or full pan*

cranberry apple relish. creamy horseradish. scallions

fried brussel sprouts *half pan or full pan*

ponzu. honey. sweet chili dipping sauce

mahogany glazed lollipop wings *half pan or full pan*

frenched chicken drumettes. sweet soy balsamic glaze. sesame seed. scallions

four dips *per person*

spinach and artichoke. butternut squash hummus. tofu buffalo. guacamole. tortilla chips. pita.

"rare" seame ahi tuna *per person*

red cabbage slaw. scallion. cilantro. siracha aioli. bib lettuce.

soup

lobster bisque *qt*

tomato bisque *qt*

veggie chili *qt*

matzo ball *qt*

salad

*price/bowl
serves 8-10*

chop

romaine. tomato. chic pea. red grape. applewood smoked bacon. green bean. candied pecan. red onion. feta. chopped egg. italian vinaigrette.

winter salad

butternut squash. acorn squash. roasted potatoes. cranberries. goat cheese. balsamic vinaigrette.

spring

arugula. tomato. red onion. kalamata olives. feta. lemon vinaigrette.

spinach

artichokes. red onion. sun-dried tomatoes. kalamata olives. pine nuts. maple vinaigrette.

warm goat cheese

tomatoes. apples. cranberries. pine nuts. field greens. balsamic vinaigrette.

main

half pan/full pan

chicken carbonara

applewood smoked bacon. fresh peas. parmesean cream sauce. pappardelle (ohio city pasta)

shrimp diavlo

spicy tomato cream. tomato. scallions. spaghetti.

chicken diavlo

spicy tomato cream. tomato. scallions. spaghetti.

tofu thai fry

egg. scallion. snow peas. carrots. napa cabbage. cilantro. scallions. spicy chili soy. rice noodles. peanuts.

sides

half pan/full pan

man n cheese

green beans

asparagus

fried green tomatoes

mashed potatoes

redskin potatoes

seasonal veggies

butternut squash

create your own stations

*per person
minimum 25 people*

fruit and cheese

figs, seasonal berries, champagne grapes, dates with walnuts, candied pecans, granny smith apples, roquefort, manchego, gouda, sharp white cheddar, crostini, peppercorn crackers, sesame crackers, flax seed crackers

sliders

sirloin burger: tomato, half brined pickle, onion, balsamic ketchup, spicy mustard

crab cake: roasted corn salsa, guacamole, white cheddar, chive sour cream

veggie: griddled red onion, half-brined pickle, roasted tomato, arugula

taco

meats: shredded cilantro beef, pulled chicken, blackened fish, lime seared shrimp

accouterments: charred tomato relish, guacamole, shredded lettuce, cilantro, white onions, tomatoes

sauces/slaw: horseradish, chive sour cream, mango jicama slaw, corn salsa, pico de gallo

mediterranean

kalamata olive tapenade, greek olive medley, hummus, taboule, falafel, kafta, stuffed grape leaves, pita, spinach and feta turnovers

**Minimum of 25 people per order
please give at least one weeks notice for orders
price includes serving utensils only
pick-up only**

**We look forward to hearing from you!
216-331-3555**