



Catering Menu

Good Day! Please give us at least 72 hours to prepare catering orders. We prepare everything fresh and buy daily to ensure the best possible product for the price. Prices are listed as a guide below they are subject to change. We do custom orders for our guests please give us a call at 813-231-6800 or email us at oldeheightsbistro@gmail.com.

1-25 / 25- 50

Appetizers

Shaved Beef Crostini - black angus shoulder, horseradish aioli, crostini, chive	45 / 75
Smoked Salmon cucumber - dawson creek, fromage blanc, herbs	50 / 80
Stuffed Mushrooms - sun dried tomato, spinach, mozzarella and almonds	47 / 72
Arancini - risotto, saffron, mozzarella, smoked tomato ragù	48 / 75
Crudite - fresh blend of seasonal vegetables, blue cheese and hummus	38 / 64
Meatballs - handmade, pomodoro, parmesan, parsley	45 / 75
Sausage & Peppers - mild italian, blend of peppers, pomodoro, parmesan	50 / 80
Fruit Plate - seasonal fruit, berries, mint	40 / 70
Cheese Plate - seasonal blend of cheese, berries, honey, crostini	call
Crab Cakes - miniature, house blend, remoulade ,colossal	60 / 110

Salads

Caprese Salad - beefsteak, mozzarella, basil, balsamic, olive oil	65 / 95
Mixed Green Salad - spring mix, cucumbers, tomato, celery, carrot, balsamic vinaigrette	45 / 70
Caesar Salad - romaine, parmesan, crostini, house dressing	55 / 75
Cobb Salad - spring mix, turkey, bacon, egg, tomato, avocado, scallions, blue cheese	65 / 95
Greek Salad - romaine, tomato, kalamata, cucumber, red onion, feta, oregano vinaigrette	57 / 80
Nisiose Salad - spring mix, potato, green beans, egg, kalamata, oregano vinaigrette	50 / 70
Pasta Salad - penne, sun-dried tomato, basil, feta, parmesan, olive oil	40 / 65
Beet Salad - roasted beets, yogurt gastrique, arugula, goat cheese, balsamic	60 / 85
Tuna Salad - seared tuna, spring mix, seaweed, olive oil, lemon, soy	65 / 95
Seared salmon - mixed greens, ponzu, grapefruit, spices, olive oil	53 / 75



Entrees

1-25 / 25-50

Filet Mignon - hand cut 7oz. pan seared, bordelaise, herbs	145 / 265
Pork Tenderloin - hand cut 7oz., brined, seared, roasted with apples sage, onions, and white wine.	90 / 145
Chicken Alfredo - chicken breast, béchamel, parmesan, fettuccine, parsley	53 / 85
Lasagna - bolognese, ricotta, pomodoro, basil, mozzarella, parmesan	60 / 95
Veggie Lasagna - boccoli, mushrooms, asparagus, ricotta, mozzarella, parmesan	55 / 90
Manicotti - ricotta, herbs, mozzarella, spicy pomodoro	58 / 95
Baked Ziti - meatball, pomodoro, herbs, ricotta, mozzarella, olive oil.	54 / 84
Veggie Ziti - zucchini, apparatus, portobello, pomodoro, mozzarella	50 / 75
Chicken Marsala - Chicken breast, marsala, mushrooms, herbs	55 / 85
Chicken Parmesan - milanese chicken breast, pomodoro, parmesan mozzarella, olive oil, parsley	65 / 90
Pork Parmesan - milansese pork, pomodoro, mozzarella, parsley	65 / 90
Spaghetti & Meatballs - house meatballs, tomato ragu, parmesan, parsley	53 / 70
Mac & Cheese - baked penne with fontina, blue cheese and mozzarella	60 / 90
Shrimp Scampi - garlic, lemon, shrimp, linguine, parley, parmesan	60 / 80
Seared Salmon - handcut 6oz. seared, piccata sauce, parsley	65 / 95
Lobster Mac - penne, fresh lobster, béchamel, fontina, nutmeg, mozzarella	call

Sides

Green beans - grilled, confit tomatoes, toasted almonds	45 / 75
Asparagus - grilled, confit tomatoes, almonds	55 / 75
Roasted potato - oven roasted, garlic confit, herbs, spices	45 / 75
Mash Potato - yukon gold, heavy cream, butter , parmesan, garlic oil	55 / 85
Rice Pilaf - onions, carrot, celery, house made chicken stock	50 / 80
Wild mushrooms - sautéed, oven roasted, enoki, crimini, oyster, herbs	46 / 70



Sushi Rolls

Combo #1 \$60.00

- 3 Spicy tuna Roll- chili oil, tuna, sriracha, scallions
- 2 Japanese Bagel Roll- cream cheese, salmon, cucumber
- 2 Hamachi & Scallion Roll- yellowtail, scallion
- 2 California Roll- Krab stick, cucumber, avocado

Combo #2 \$60.00

- 3 Spicy Salmon Roll- chili oil, sriracha, salmon, scallion
- 2 Dynamite Roll- yellowtail, scallions, wasabi
- 2 Salmon & Avocado Roll- fresh salmon, avocado
- 2 Angie Roll- krab stick, cream cheese, spicy mayo, scallions

Combo #3 \$60.00

- 2 Hamachi & Scallion Roll- yellowtail, scallion
- 2 Salmon & Cucumber Roll- fresh salmon, cucumber
- 2 Tuna & Avocado Roll- fresh yellowfin tuna, avocado
- 2 Eel & Cucumber Roll- freshwater eel, cucumber

Combo #4 \$60.00

- 3 Shrimp & Cucumber Roll- boiled shrimp, spicy mayo, cucumber
- 2 California Roll- krab stick, cucumber, avocado
- 2 Heights Roll- inari, cucumber, scallion topped with avocado and eel sauce
- 2 Mexican Roll- fried shrimp, cucumber, spicy mayo

Combo #5 \$60.00

- 3 Salmon Bagel Roll- cooked salmon, cream cheese, cucumber
- 2 Mexican Roll- fried shrimp, cucumber, cream cheese
- 2 Angie Roll- krab stick, cream cheese, spicy mayo, scallions
- 2 Turkey Roll- oven roasted, dijon, cucumber, fromage blanc

Combo #6 \$60.00

- 3 Crunchy Shrimp Roll- fried shrimp, spicy mayo, cucumber
- 3 White Fish Roll- fried, japanese mayo, onion
- 3 Turkey Roll- oven roasted, dijon, cucumber, fromage blanc

Combo #7 \$60.00

- 3 Steak Roll- filet, sautéed onion and mushrooms, horseradish aioli
- 3 Roast Beef Roll- angus shoulder, dijon, red onion
- 3 Chicken Roll- grilled chicken, sautéed onion and mushroom, horseradish aioli



Sushi Rolls

Combo #8 \$60.00

- 2 Asparagus Roll- blanched asparagus, almonds, olive oil
- 2 Cucumber Roll- english cucumber
- 2 Portobello Roll- wine braised, olive oil
- 2 Avocado Roll- fresh avocado, salt, olive oil
- 2 Zucchini Roll- grilled, olive oil

Combo #9 \$85.00

- 3 Steak Roll- filet, sautéed onion and mushroom, horseradish aioli
- 20 Beef Nigiri- black angus shoulder, horseradish aioli, shaved onion
- 20 Steak Nigiri- filet, wasabi, shaved red onion
- 20 Turkey Nigiri- oven roasted, dijon, cucumber

Combo #10 \$90.00

- 3 Spicy Tuna Roll- fresh tuna, chili oil, scallion, sriracha
- 20 Tuna Nigiri- fresh yellow fin
- 20 Hamachi Nigiri- fresh yellowtail
- 20 Salmon Nigiri -fresh salmon

Combo#11 \$75.00

- 3 Portobello Roll- wine braised portobello
- 20 Eggplant Nigiri- grilled eggplant
- 20 Zucchini Nigiri- grilled zucchini
- 20 Asparagus Nigiri- grilled asparagus



Dessert Menu

- Chocolate Peanut Butter Cake**- 3 layer chocolate cake filled with peanut butter cream and crowned with chocolate and peanut butter ganache 50
- Carrot Cake**- 3 layer moist carrot cake spiced with cinnamon and brown sugar, packed with walnuts, coconut, and raisins, finished with a buttercream frosting 50
- Chocolate Almond Whiskey Torte**- flourless torte made with ground almond, dutch chocolate, rum soaked raisins, topped with a chocolate whisky ganache 45
- Cheesecake**- New York Style served with mixed berries 50
- Tiramisu**- coffee liquor, lady fingers, coco powder, mascarpone cheese 60