

Sliders

Served on toasted slider buns by the dozen.

- Cheeseburger** 27.00
All-beef burgers topped with American cheese and fried onions.
Other cheeses and toppings available. **Add Bacon** . . . \$5.00
- Pulled Pork** 27.00
Pulled pork simmered in a smoked hickory bbq sauce with
cole slaw. **Add Cheddar** . . . \$3.00
- Spicy Chicken Burger** 27.00
Seasoned ground chicken breast topped with pepperjack cheese,
spicy remoulade sauce and crispy fried onions.
- Crab Cake** 36.00
Homemade mini crab cakes topped with lettuce, tomatoes, and
remoulade sauce.
- Surf and Turf** 60.00
Lobster knuckle meat sautéed in butter on top of grilled rib eye steak.
- Sautéed Lobster and Shrimp** 60.00
Lobster meat and shrimp sautéed in garlic and oil.
- Fried Oyster** 42.00
East Coast oyster, fried and topped with Sriracha cole slaw.

Pasta

Portions are half trays and serve 8-10.

- Seafood Fiesta** 75.00
Shrimp, scallops, clams, mussels, calamari, crab meat and linguini
tossed with your choice of our pink cream and plum tomato
sauce or our spicy, garlic and tomato Fra Diavolo broth.
- Rigatoni Arrabiatta** 50.00
Rigatoni tossed with either sausage or chicken in a pink cream
sauce with peas, onions and red pepper flakes.
- Penne Vodka** 35.00
Penne tossed in a pink cream vodka sauce with peas topped
with parmesan cheese.
- Linguini Clam Sauce** 60.00
Fresh clams steamed and served over linguini. Served with your
choice of a garlic, herb, clam juice and oil reduction or in a
tomato garlic sauce.
- Chicken, Shrimp and Rabe** 55.00
Chicken, shrimp, broccoli rabe and linguini simmered in a garlic
chicken broth.
- Lobster Mac and Cheese** 70.00
Lobster knuckle and claw meat simmered in a homemade cheese
sauce, tossed with rigatoni and topped with oreganata bread
crumbs and broiled.
- Linguini and Meatballs** 50.00
Grandma's homemade meatballs topped with our homemade
marinara sauce. Served over linguini.
- Shrimp Scampi** 60.00
Fresh shrimp simmered in a white wine garlic sauce.
Served over linguini.



Biggie's Rigatoni Arrabiatta



Biggie's Seafood Fiesta



PRIVATE PARTY ROOM AVAILABLE AT OUR RAMSEY LOCATION!



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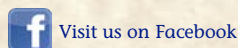
SPECIAL PACKAGES AVAILABLE!

OUTDOOR PATIO AVAILABLE AT OUR RAMSEY LOCATION!



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Look for our **Catering and
Party Room** pages on
www.Biggies.com



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12-22-18

CATERING MENU



FAMILY OWNED AND OPERATED SINCE 1946



Biggie's Thai Chili Calamari



Biggie's Salad

Let Us Cater Your Special Event



Biggie's Tuna Tacos



Biggie's Seafood Salad



430 Route 17 South
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Ramsey, NJ 07446 | 201-962-9099

Raw Bar

Served chilled with homemade cocktail sauce, horseradish, lemons and shucked to order at our famous raw bar.

- Clams on the Half Shell**(dozen) **17.00**
Fresh Long Island Clams.
- Oysters on the Half Shell**(dozen) **30.00**
Fresh East Coast Blue Point Oysters.
- Shrimp Cocktail**(dozen) **44.00**
Jumbo shrimp served chilled over lettuce.

CLAMS

(dozen)

OYSTERS

(dozen)

21.00 Rockefeller 42.00

Broiled with a creamy spinach and parmesan mix.

21.00 Oreganata 39.00

Stuffed with our signature oreganata bread crumbs and broiled.

21.50 Casino 42.00

Broiled with minced bacon, peppers and onions.

19.50 Steamed 39.00

Steamed in a buttery garlic beer broth with red pepper flakes.

18.50 Roasted 33.00

Roasted on our open fire grill, served with drawn butter.

19.00 Fried 36.00

Lightly floured and fried, served with homemade tartar sauce.

20.50 Southern Fried 42.00

Fried then broiled with lemon butter, minced red onions, garlic and parmesan.

Starters

Portions are half trays and serve 8-10.

- Fried Calamari** **50.00**
Freshly cut calamari rings, lightly battered, fried and served with our homemade spicy tomato sauce, garlic mayo and fresh lemons.
- Thai Chili Calamari** **50.00**
Fried calamari lightly tossed in our homemade sweet, but spicy Thai chili sauce.
- Tuna Tacos**(Dozen) **60.00**
Flour tortillas filled with seared Ahi Tuna, shredded lettuce, tomatoes and wasabi mayo.
- Coconut Shrimp** **55.00**
Two dozen shrimp, beer battered, tossed in coconut flakes and fried. Served with our apricot dipping sauce.
- Chicken Wings** **50.00**
Four dozen crispy chicken wings with your choice of thai chili, buffalo, teriyaki or BBQ sauce.
- Spinach & Artichoke Dip** **45.00**
A creamy mixture of spinach, parmesan and artichoke hearts topped with mozzarella cheese and fried onions. served with tortilla chips.
- Loaded Potato Wedges** **30.00**
Quartered potatoes seasoned, fried crispy, topped with cheddar cheese, chopped bacon & scallions. Served with a side of ranch dressing.
- Steamed Mussels**(3 lbs) **30.00**
Fresh mussels steamed in a choice of our marinara, Fra Diavolo or our signature white wine garlic and butter broth.
- Stuffed Shrimp**(dozen) **36.00**
Butterflied shrimp stuffed with crab meat, Italian oregano, and buttery bread crumbs served over lemon butter.

Entrées

Portions are half trays and serve 8-10.

- Eggplant Parmesan** **40.00**
Breaded eggplant topped with homemade marinara and mozzarella cheese.
- Eggplant Rollatini** **40.00**
Breaded eggplant, stuffed with garlic, basil, parmesan cheese, mozzarella, and ricotta cheese topped with marinara.
- Sausage, Peppers and Onions** **45.00**
Sliced sweet Italian sausage cooked with oil, peppers and onions. Served with Italian bread.
- Sausage & Rabe** **55.00**
Sliced sweet Italian sausage with sautéed broccoli rabe and garlic.
- Baby Back Ribs** **72.00**
Slow cooked pork ribs basted with bbq sauce on our char grill.
- Chicken Parmesan** **40.00**
Breaded chicken cutlets topped with homemade marinara and mozzarella cheese.
- Chicken Marsala** **40.00**
Chicken breasts and Portobello mushrooms sautéed in Marsala wine.
- Chicken Francese** **40.00**
Filleted chicken breast, egg battered and simmered in a lemon butter sauce.
- Biggie's Flounder** **65.00**
Six flounder fillets, either panko and parmesan crusted then sautéed or topped with oreganata bread crumbs and broiled. Served over a homemade lemon butter.
- Seafood with a Lobster Cream Sauce** **75.00**
Shrimp, scallops and mussels simmered in a homemade lobster cream sauce served over white rice.
- Fried Shrimp** **55.00**
Two dozen butterflied shrimp, lightly breaded & fried. Served with marinara and tartar sauce.

Sides/Vegetables

Portions are half trays and serve 8-10.

- Baked Potatoes** **24.00**
One dozen baked Idaho potatoes served with sour cream and butter.
- Broccoli Rabe** **40.00**
Broccoli rabe sautéed in garlic and oil.
- Rice Pilaf** **20.00**
White rice cooked with diced carrots, corn, broccoli and peas.
- Broccoli** **30.00**
Broccoli sautéed in garlic and oil.
- Grilled Zucchini** **25.00**
Quartered zucchini marinated in olive oil and grilled.
- Garlic Mashed Potatoes** **25.00**
Creamy mashed potatoes mixed with garlic and scallions.
- Bacon & Brussels** **30.00**
Chopped bacon and Brussels sprouts sautéed with garlic and oil.
- Roasted Cauliflower** **25.00**
Oven roasted cauliflower.
- Roasted Red Peppers** **25.00**
Red bell peppers roasted on our open fire grill and marinated in olive oil.
- Italian Bread** **3.00**
Hoboken's own sliced Italian bread.

Salads

Portions are half trays and serve 6-8.

- Add Grilled Chicken** **15.00**
Add Grilled Shrimp, Tuna or Salmon **40.00**
- Biggie's Salad** **30.00**
Romaine lettuce tossed with dried, sweet cranberries, walnuts, gorgonzola cheese and our sweet house vinaigrette.
- Caesar Salad** **23.00**
Romaine lettuce tossed in creamy Caesar dressing with croutons and parmesan cheese.
- Garden Salad** **23.00**
Iceberg and romaine mix with tomatoes, cucumbers, red onions and black olives with your choice of dressing.
- Seafood Salad** **70.00**
Scallops, shrimp, mussels, calamari, sliced celery and red onions tossed in olive oil, Italian herbs and lemon atop iceberg lettuce.

Kids

- Mozzarella Sticks** **40.00**
Three dozen cheesy breaded mozzarella sticks. Served with our marinara sauce.
- Chicken Tenders** **55.00**
Three dozen chicken tenderloins fried until crispy. Served with a homemade Dijon dipping sauce.
- Mac & Cheese** **30.00**
Rigatoni tossed in a homemade cheese sauce.
- Hot Dogs** **33.00**
One dozen all-beef hot dogs served on hot dog buns, plain or with peppers & onions.

Desserts

14 slices per cake.

- Carrot Cake** **35.00**
Moist cinnamon spice cake, shredded carrots, raisins, sweetened cream cheese frosting and carrot cake crumbs.
- Apple Crumb Cake** **35.00**
Granny Smith apples baked with cinnamon streusel, brown sugar and a sweetened cookie crust.
- NY Cheesecake** **35.00**
A smooth cream cheese concoction on top of a Sweetened graham cracker crust with strawberry preserve topping.
- Mississippi Mud Pie** **35.00**
Rich chocolate fudge brownie with chocolate truffle cream and a chocolate ganache topping.
- Tiramisu** **35.00**
Espresso soaked vanilla cake, mascarpone, light custard, whipped cream and Belgian cocoa powder.

Catering Supplies

- Rack (1), Water Tray (1), Sternos (2)** **\$5.00**
- Extra Sternos** (each) **\$1.00**
- Serving Utensils** (each) **\$1.00**
- Soft Drinks (2L)** (each) **\$5.00**

Anything that you desire that is not listed here, please let us know.