

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 Fiesta sauce or our spicy, garlic and tomato Fra Diavolo broth.
- Rigatoni Arrabiatta** 55.00
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
House made 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

**WE'LL DO THE COOKING,
YOU DO THE
CELEBRATING!**



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CATER YOUR
HOLIDAYS**



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Biggie's Thai Chili Calamari



Biggie's Salad

Let Us Cater Your Holiday



Biggie's Tuna Tacos



Biggie's Seafood Salad



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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** **39.00**

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

OYSTERS: Roasted on our open fire grill, brushed with butter and grated parmesan, and topped with scallions.

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** **56.00**
Freshly cut calamari rings, lightly battered, fried and served with our homemade spicy tomato sauce, garlic mayo and fresh lemons.
- Thai Chili Calamari** **58.00**
Fried calamari lightly tossed in our homemade sweet, but spicy Thai chili sauce.
- Tuna Tacos**(Dozen) **78.00**
Flour tortillas filled with seared Ahi Tuna, shredded lettuce, tomatoes and wasabi mayo.
- Coconut Shrimp** **56.00**
Two dozen shrimp, beer battered, tossed in coconut flakes and fried. Served with our apricot dipping sauce.
- Chicken Wings** **40.00**
Three dozen breaded, grilled, or naked wings tossed with your choice of buffalo, Thai chili, teriyaki or bbq sauce.
- Spinach & Artichoke Dip** **48.00**
A creamy mixture of spinach, parmesan and artichoke hearts topped with mozzarella cheese and fried onions. served with tortilla chips.
- Loaded Potato Wedges** **32.00**
Quartered potatoes seasoned, fried crispy, topped with cheddar cheese, chopped bacon & scallions. Served with a side of ranch dressing.
- Steamed Mussels**(3 lbs) **40.00**
Fresh mussels steamed in a choice of our marinara, Fra Diavolo or our signature white wine garlic and butter broth.
- Stuffed Shrimp**(dozen) **42.00**
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** **45.00**
Breaded eggplant topped with homemade marinara and mozzarella cheese.
- Eggplant Rollatini** **45.00**
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** (3 racks) **60.00**
Slow cooked pork ribs basted with bbq sauce on our char grill.
- Chicken Parmesan** **45.00**
Breaded chicken cutlets topped with homemade marinara and mozzarella cheese.
- Chicken Marsala** **45.00**
Chicken breasts and Portobello mushrooms sautéed in Marsala wine.
- Chicken Francese** **45.00**
Filletted 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** **60.00**
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** **25.00**
White rice cooked with diced carrots, corn, broccoli and peas.
- Broccoli** **30.00**
Broccoli sautéed in garlic and oil.
- 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 Red Peppers** **25.00**
Red bell peppers roasted on our open fire grill and marinated in olive oil.
- Mixed Vegetables** **25.00**
Roasted seasonal vegetables
- Italian Bread** (per loaf) **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** **40.00**
Two dozen chicken tenderloins fried until crispy. Served with a homemade Dijon dipping sauce.
- Mac & Cheese** **40.00**
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**