CATERING MENU



FAMILY OWNED AND OPERATED SINCE 1946

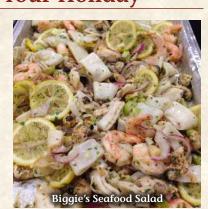
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Let Us Cater Your Holiday





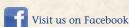














*	Raw Bar					
Served chilled with homemade cocktail sauce, horseradish, lemons and shucked to order at our famous raw bar.						
Clams on the Ho	alf Shell	(dozen) 19.50				
Oysters on the F Fresh East Coast Blu	(dozen) 33.00					
Shrimp Cocktail						
CLAMS (dozen)		OYSTERS (dozen)				
27.00 Broiled with	Rockefeller n a creamy spinach and parm	45.00 mesan mix.				
25.00 Stuffed with our si	Oreganata ignature oreganata bread cru	45.00 ambs and broiled.				
27.00 Broiled wi	Casino th minced bacon, peppers an	48.00 and onions.				
25.00 Steamed in a bu	Steamed ttery garlic beer broth with re	45.00 ed pepper flakes.				
OYSTERS: Roast	Roasted on our open fire grill, served we ded on our open fire grill, brus d parmesan, and topped with	shed with butter				
23.00 Lightly floured α	Fried nd fried, served with homem	42.00 ade tartar sauce.				

27.00

Starters Starters
Portions are half trays and serve 8-10.
Fried Calamari
Thai Chili Calamari
Tuna Tacos (Dozen) 89.00 Flour tortillas filled with seared Ahi Tuna, shredded lettuce, tomatoes and wasabi mayo.
Coconut Shrimp
Chicken Wings
Spinach & Artichoke Dip
Loaded Potato Wedges
Steamed Mussels

Fresh mussels steamed in a choice of our marinara, Fra Diavolo

Stuffed Shrimp.....(dozen) **45.00** Butterflied shrimp stuffed with crab meat, Italian oregano, and

or our signature white wine garlic and butter broth.

buttery bread crumbs served over lemon butter.

Salads Portions are half trays and serve 6-8. Romaine lettuce tossed with dried, sweet cranberries, walnuts, gorgonzola cheese and our sweet house vinaigrette. Romaine lettuce tossed in creamy Caesar dressing with croutons and parmesan cheese. Iceberg and romaine mix with tomatoes, cucumbers, red onions and black olives with your choice of dressing. Scallops, shrimp, mussels, calamari, sliced celery and red onions tossed in olive oil, Italian herbs and lemon atop iceberg lettuce. Served in a shallow half tray. Pasta Portions are half trays and serve 8-10. 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 tossed with either sausage or chicken in a pink cream sauce with peas, onions and red pepper flakes. Penne tossed in a pink cream vodka sauce with peas topped with parmesan cheese. Linguini Clam Sauce 75.00 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 75.00 Chicken, shrimp, broccoli rabe and linguini simmered in a garlic chicken broth. Lobster Mac and Cheese 79.00

Lobster knuckle and claw meat simmered in a homemade cheese sauce, tossed with rigatoni and topped with oreganata bread

Linquini and Meatballs 50.00 House made meatballs topped with our homemade marinara

Fresh shrimp simmered in a white wine garlic sauce.

Starters Starters
Portions are half trays and serve 8-10.
Fried Calamari
Thai Chili Calamari
Tuna Tacos (Dozen) 89.00 Flour tortillas filled with seared Ahi Tuna, shredded lettuce, tomatoes and wasabi mayo.
Coconut Shrimp
Chicken Wings
Spinach & Artichoke Dip

Southern Fried

Fried then broiled with lemon butter, minced red onions,

garlic and parmesan.

45.00



crumbs and broiled.

Served over linguini.

sauce. Served over linguini.



*	Entrées	→	**	Sliders	→
	Portions are half trays and serve 8-10.		Serve	ed on toasted slider buns by the dozen.	
Breaded eg	Parmesan		All-beef burgers to	opped with American cheese and fried on I toppings available. Add Bacon \$8.	ions.
Breaded eg	gplant, stuffed with garlic, basil, parmesan of and ricotta cheese topped with marinara. (sized)	cheese,		ered in a smoked hickory bbq sauce with heddar \$3.00	. 36.00
Sausage, Sliced swee	Peppers and Onions		Seasoned ground spicy remoulade s	Burger	ieese,
	& Rabet Italian sausage with sautéed broccoli rabe			nesaneef meatball with marinara sauce topped theese.	. 38.00
Baby Bac Slow cooke	ck Ribs	racks) 75.00 ar grill.	NY Shrimp Lightly floured sh cherry peppers.	rimp with spicy tomato sauce and hot	. 44.00
Chicken Parmesan		Surf and Turf			
	Marsalaeasts and Portobello mushrooms sautéed in M			er and Shrimpshrimp sautéed in garlic and oil.	. 72.00
	Francese			fried and topped with Sriracha cole slaw.	
Six flounde sautéed or	Flounderer fillets, either panko and parmesan crusted topped with oreganata bread crumbs and br	then	*	Kids	→
Served over a homemade lemon butter. Seafood with a Lobster Cream Sauce		Mozzarella Sticks			
		Chicken Tenders			
				a homemade cheese sauce.	. 42.00
**	Sides/Vegetables Portions are half trays and serve 8-10.	→ <		ef hot dogs served on hot dog buns, plain a onions.	
Baked Pa	otatoes	24.00			
One dozen	baked Idaho potatoes served with sour cream	n and butter.	*	Desserts	*
	Rabebe sautéed in garlic and oil.	40.00		14 slices per cake.	
Rice Pila	f cooked with diced carrots, corn, broccoli and pe	25.00 eas.	Moist cinnamon	spice cake, shredded carrots, raisins, sweet sting and carrot cake crumbs.	
	utéed in garlic and oil.	30.00	Granny Smith ap	Cake	. 35.00
Garlic Mashed Potatoes			tened cookie crust.	35.00	
		NY Cheesecake			
Red bell pe	Red Peppersppers roasted on our open fire grill in maring Served in a shallow half tray.		Rock (1) Wate	Catering Supplies er Tray (1), Sternos (2)	\$5.00
Mixed Ve	egetablesssonal vegetables	35.00		(eacl	
	read	per looft 3 00	Serving Utens	ils (eacl	h) \$1.00
Hoboken's own sliced Italian bread.		Soft Drinks (20 oz.) (each) \$2.50			