

# CATERING MENU



**FAMILY OWNED AND OPERATED SINCE 1946**

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430 Route 17 South  
Carlstadt, NJ 07072  
[www.Biggies.com](http://www.Biggies.com)



Biggie's Thai Chili Calamari



Biggie's Salad

**Let Us Cater Your Special Event**





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) **20.50**

Fresh Long Island Clams.

**Oysters on the Half Shell** .....(dozen) **35.00**

Fresh East Coast Blue Point Oysters.

**Shrimp Cocktail** .....(dozen) **50.00**

Jumbo shrimp served chilled over lettuce.

**CLAMS**  
(dozen)

**OYSTERS**  
(dozen)

**28.50**

**Rockefeller**

**47.00**

Broiled with a creamy spinach and parmesan mix.

**26.50**

**Oreganata**

**47.00**

Stuffed with our signature oreganata bread crumbs and broiled.

**28.50**

**Casino**

**51.00**

Broiled with minced bacon, peppers and onions.

**26.50**

**Steamed**

**47.00**

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

**22.00**

**Roasted**

**47.00**

**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.

**24.00**

**Fried**

**45.00**

Lightly floured and fried, served with homemade tartar sauce.

**28.50**

**Southern Fried**

**47.00**

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

## Starters

Portions are half trays and serve 8-10.

**Fried Calamari** ..... **68.00**

Freshly cut calamari rings, lightly battered, fried and served with our homemade spicy tomato sauce, garlic mayo and fresh lemons.

**Thai Chili Calamari** ..... **68.00**

Fried calamari lightly tossed in our homemade sweet, but spicy Thai chili sauce.

**Tuna Tacos** .....(Dozen) **90.00**

Flour tortillas filled with seared Ahi Tuna, shredded lettuce, tomatoes and wasabi mayo.

**Coconut Shrimp** ..... **70.00**

Two dozen shrimp, beer battered, tossed in coconut flakes and fried. Served with our apricot dipping sauce.

**Chicken Wings** ..... **50.00**

Three dozen breaded, grilled, or naked wings tossed with your choice of buffalo, Thai chili, teriyaki or bbq sauce.

**Spinach & Artichoke Dip** ..... **50.00**

A creamy mixture of spinach, Parmesan, and artichoke hearts, topped with mozzarella cheese and fried onions. Served in a shallow half tray with tortilla chips on the side.

**Loaded Potato Wedges** ..... **44.00**

Quartered potatoes seasoned, fried crispy, topped with cheddar cheese, chopped bacon & scallions. Served with a side of ranch dressing.

**Steamed Mussels** .....(3 lbs) **52.50**

Fresh mussels steamed in a choice of our marinara, Fra Diavolo or our signature white wine garlic and butter broth.

**Stuffed Shrimp** .....(dozen) **48.00**

Butterflied shrimp stuffed with crab meat, Italian oregano, and buttery bread crumbs served over lemon butter.

## Salads

Portions are half trays and serve 6-8.

**Add Grilled Chicken** ..... **20.00**

**Biggie's Salad** ..... **35.00**

Romaine lettuce tossed with dried, sweet cranberries, walnuts, gorgonzola cheese and our sweet house vinaigrette.

**Caesar Salad** ..... **30.00**

Romaine lettuce tossed in creamy Caesar dressing with croutons and parmesan cheese.

**Garden Salad** ..... **30.00**

Iceberg and romaine mix with tomatoes, cucumbers, red onions and black olives with your choice of dressing.

**Seafood Salad** ..... **65.00**

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.

**Seafood Fiesta** ..... **95.00**

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** ..... **68.00**

Rigatoni tossed with either sausage or chicken in a pink cream sauce with peas, onions and red pepper flakes.

**Penne Vodka** ..... **45.00**

Penne tossed in a pink cream vodka sauce with peas topped with parmesan cheese.

**Linguini Clam Sauce** ..... **79.00**

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** ..... **79.00**

Chicken, shrimp, broccoli rabe and linguini simmered in a garlic chicken broth.

**Lobster Mac and Cheese** ..... **85.00**

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** ..... **52.00**

House made meatballs topped with our homemade marinara sauce. Served over linguini.

**Shrimp Scampi** ..... **77.00**

Fresh shrimp simmered in a white wine garlic sauce. Served over linguini.



Biggie's Rigatoni Arrabiatta



Biggie's Seafood Fiesta



## Entrées

Portions are half trays and serve 8-10.

- Eggplant Parmesan** . . . . . 50.00  
Breaded eggplant topped with homemade marinara and mozzarella cheese. (Advanced notice required)
- Eggplant Rollatini.** . . . . . 50.00  
Breaded eggplant, stuffed with garlic, basil, parmesan cheese, mozzarella, and ricotta cheese topped with marinara. (Advanced notice required)
- Sausage, Peppers and Onions** . . . . . 60.00  
Sliced sweet Italian sausage cooked with oil, peppers and onions.
- Sausage & Rabe** . . . . . 60.00  
Sliced sweet Italian sausage with sautéed broccoli rabe and garlic.
- Baby Back Ribs** . . . . . (3 racks) 78.00  
Slow cooked pork ribs basted with bbq sauce on our char grill.
- Chicken Parmesan** . . . . . 55.00  
Breaded chicken cutlets topped with homemade marinara and mozzarella cheese.
- Chicken Marsala** . . . . . 55.00  
Chicken breasts and Portobello mushrooms sautéed in Marsala wine.
- Chicken Francese** . . . . . 55.00  
Filletted chicken breast, egg battered and simmered in a lemon butter sauce.
- Biggie's Flounder** . . . . . 75.00  
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** . . . . . 85.00  
Shrimp, scallops and mussels simmered in a homemade lobster cream sauce served over white rice.
- Fried Shrimp** . . . . . 60.00  
Three dozen butterflied shrimp, lightly floured & fried. Served with marinara and tartar sauce.

## Sides/Vegetables

Portions are half trays and serve 8-10.

- Baked Potatoes** . . . . . 28.00  
One dozen baked Idaho potatoes served with sour cream and butter.
- Broccoli Rabe.** . . . . . 45.00  
Broccoli rabe sautéed in garlic and oil.
- Rice Pilaf** . . . . . 30.00  
White rice cooked with diced carrots, corn, broccoli and peas.
- Broccoli** . . . . . 35.00  
Broccoli sautéed in garlic and oil.
- Garlic Mashed Potatoes** . . . . . 35.00  
Creamy mashed potatoes mixed with garlic and scallions.
- Bacon & Brussels** . . . . . 35.00  
Chopped bacon and Brussels sprouts sautéed with garlic and oil. (Advanced notice required)
- Roasted Red Peppers.** . . . . . 27.00  
Red bell peppers roasted on our open fire grill in marinated in olive oil. Served in a shallow half tray.
- Mixed Vegetables.** . . . . . 37.00  
Roasted seasonal vegetables
- Italian Bread** . . . . . 5.00  
Sliced Italian bread.

## Sliders

Served on toasted slider buns by the dozen.

- Cheeseburger** . . . . . 38.00  
All-beef burgers topped with American cheese and fried onions. Other cheeses and toppings available. **Add Bacon** . . . \$8.00
- Pulled Pork** . . . . . 38.00  
Pulled pork simmered in a smoked hickory bbq sauce with cole slaw. **Add Cheddar** . . . \$3.00
- Spicy Chicken Burger** . . . . . 38.00  
Seasoned ground chicken breast topped with pepperjack cheese, spicy remoulade sauce and crispy fried onions.
- Meatball Parmesan.** . . . . . 40.00  
Homemade all-beef meatball with marinara sauce topped with mozzarella cheese.
- NY Shrimp** . . . . . 45.00  
Lightly floured shrimp with spicy tomato sauce and hot cherry peppers.
- Surf and Turf** . . . . . 78.00  
Lobster knuckle meat sautéed in butter on top of grilled rib eye steak.
- Sautéed Lobster and Shrimp** . . . . . 78.00  
Lobster meat and shrimp sautéed in garlic and oil.
- Fried Oyster** . . . . . 55.00  
East Coast oyster, fried and topped with Sriracha cole slaw.

## Kids

- Mozzarella Sticks** . . . . . 55.00  
Three dozen cheesy breaded mozzarella sticks. Served with our marinara sauce.
- Chicken Tenders** . . . . . 55.00  
Two dozen chicken tenderloins fried until crispy. Served with a homemade Dijon dipping sauce.
- Mac & Cheese.** . . . . . 45.00  
Rigatoni tossed in a homemade cheese sauce.
- Hot Dogs.** . . . . . 42.00  
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.

## Catering Supplies

- Rack (1), Water Tray (1), Sternos (2)** . . . . . \$5.00
- Extra Sternos** . . . . . (each) \$1.00
- Serving Utensils** . . . . . (each) \$1.00
- Soft Drinks (20 oz.)** . . . . . (each) \$2.50