

CATERING MENU

WEEKLY DRINK SPECIALS

MONDAY

\$4.00 Domestic



Bud Light, Coors Light,
Miller Light

TUESDAY

\$4.00 Yuengling



WEDNESDAY

\$1 OFF Craft Beer Pints

See our Drink Menu for our Craft selection

THURSDAY



\$4.00 Coors Light
& Coors Banquet



SUNDAY

Sangria—\$10 Pint / \$20 Pitcher

HAPPY HOUR

Monday–Friday
3 pm – 6 pm

Draft Beer Specials

Corona & Hard Seltzer
Bucket Specials

Wine Specials

Look For Our Happy Hour Menu:
Pizza, Nachos, Sliders, and more!



**FAMILY OWNED AND
OPERATED SINCE 1946**

(201) 933-4000

430 Route 17 South
Carlstadt, NJ 07072

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 **69.00**
Freshly cut calamari rings, lightly battered, fried and served with our homemade spicy tomato sauce, garlic mayo and fresh lemons.

Thai Chili Calamari **69.00**
Fried calamari lightly tossed in our homemade sweet, but spicy Thai chili sauce.

Tuna Tacos(Dozen) **98.00**
Flour tortillas filled with seared Ahi Tuna, shredded lettuce, tomatoes and wasabi mayo.

Coconut Shrimp **72.00**
Two dozen shrimp, beer battered, tossed in coconut flakes and fried. Served with our apricot dipping sauce.

Chicken Wings **60.00**
Three dozen breaded, grilled, or naked wings tossed with your choice of buffalo, Thai chili, teriyaki or bbq sauce.

Spinach & Artichoke Dip **54.00**
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 **52.00**
Quartered potatoes seasoned, fried crispy, topped with cheddar cheese, chopped bacon & scallions. Served with a side of ranch dressing.

Steamed Mussels (3 lbs) **57.00**
Fresh mussels steamed in a choice of our marinara, Fra Diavolo or our signature white wine garlic and butter broth.

Salads

Portions are half trays and serve 6-8.

Add Grilled Chicken **21.00**

Biggie's Salad **41.00**
Romaine lettuce tossed with dried, sweet cranberries, walnuts, gorgonzola cheese and our sweet house vinaigrette.

Caesar Salad **32.00**
Romaine lettuce tossed in creamy Caesar dressing with croutons and parmesan cheese.

Garden Salad **32.00**
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 **98.00**
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 **78.00**
Rigatoni tossed with either sausage or chicken in a pink cream sauce with peas, onions and red pepper flakes.

Penne Vodka **50.00**
Penne tossed in a pink cream vodka sauce topped with parmesan cheese.

Linguini Clam Sauce **86.00**
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 **89.00**
Chicken, shrimp, broccoli rabe and linguini simmered in a garlic chicken broth.

Lobster Mac and Cheese **98.00**
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 **78.00**
House made meatballs topped with our homemade marinara sauce. Served over linguini.

Shrimp Scampi **79.00**
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	52.00
Breaded eggplant topped with homemade marinara and mozzarella cheese. (Advanced notice required)	
Eggplant Rollatini	52.00
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)	80.00
Slow cooked pork ribs basted with bbq sauce on our char grill.	
Chicken Parmesan	57.00
Breaded chicken cutlets topped with homemade marinara and mozzarella cheese.	
Chicken Marsala	57.00
Chicken breasts and Portobello mushrooms sautéed in Marsala wine.	
Chicken Francese	57.00
Filletted chicken breast, egg battered and simmered in a lemon butter sauce.	
Biggie's Flounder	79.00
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	98.00
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	30.00
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, 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)	
Italian Bread	5.00
Sliced Italian bread.	

Sliders

Served on toasted slider buns by the dozen.

Cheeseburger	39.00
All-beef burgers topped with American cheese and fried onions. Other cheeses and toppings available. Add Bacon . . . \$8.00	
Pulled Pork	39.00
Pulled pork simmered in a smoked hickory bbq sauce with cole slaw. Add Cheddar . . . \$3.00	
Spicy Chicken Burger	39.00
Seasoned ground chicken breast topped with pepperjack cheese, spicy remoulade sauce and crispy fried onions.	
Meatball Parmesan	42.00
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.	
Chicken Vodka Parm	56.00
Chicken cutlet tossed in vodka sauce, topped with mozzarella cheese on garlic Italian bread.	
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	54.00
Rigatoni tossed in a homemade cheese sauce.	
Hot Dogs	56.00
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)	\$8.00
Extra Sternos (each)	\$1.00
Serving Utensils (each)	\$1.00
Soft Drinks (20 oz.) (each)	\$2.50



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

**LET BIGGIE'S CATER
YOUR SPECIAL EVENTS**



**ANY CELEBRATION IS BETTER
WITH BIGGIE'S FAMOUS FOOD!**



**PURCHASE BIGGIE'S GIFT CARDS FOR
SOMEONE SPECIAL!**

