

Cold Party Platters

Small 12"

Large 18"

Domestic & Imported Cheese Display

Served with Assorted Flat Breads

Small \$60.

Large \$95.

Vegetable Crudités

With Dipping Sauce

Small \$40.

Large \$60.

Grilled Garden Vegetables

Marinated in Balsamic Vinegar

Small \$55.

Large \$85.

Italian Antipasto

Assorted Pickled Vegetables, Olives, Roasted Peppers, Sundried Tomato and Beets

Small \$55.

Large \$85.

Charcuterie

Variety of Domestic & Imported Cured Meats

Small \$60.

Large \$95

Fresh Mozzarella Caprese

Topped with Red Onion, Extra Virgin Olive Oil, Fresh Basil and Balsamic Glaze

Small \$60.

Large \$95.

Fresh Fruit Display

Small \$45.

Large \$70.

Hot & Cold Hors d'Oeuvers

Priced by The Piece

Bruschetta ~ Plum Tomato and Basil Served on a Herb Toasted Baguette	\$1.00
Scallops Wrapped in Bacon ~ Tender Sea Scallop wrap with bacon	\$2.50
Maryland Crab Cakes ~ Maryland Lump Crabmeat & Spices	\$2.50
Chicken Kabobs ~ Medallions of Chicken, Peppers and Onions skewered	\$2.00
Pizza Bagels ~ Mini bagels topped with Tomato & Mozzarella	\$1.00
Franks Wrapped in a Blanket	\$1.00
Vegetable Spring Rolls ~ Chinese Vegetables with Sweet & Sour Sauce	\$1.10
Stuffed Mushrooms – Mushroom Oreganato Stuffing	\$1.75
Spanakopita ~ Fresh Spinach and Feta cheese wrapped in Phyllo pastry	\$1.25
Mini Beef Wellington - Filet Mignon wrapped in Puff Pastry	\$2.00
Boconccini Skewer – Basil & Cherry Tomato	\$1.50
Imported Brie and Raspberry tucked in Phyllo sheets	\$1.75
Coconut Shrimp ~ Crispy Coconut Dusted Shrimp served with Asian Sauce	\$3.00
Chicken & Cheese Quesadilla	\$1.75
Rack of Lamb ~ Roasted New Zealand Rack of Lamb with Fresh Rosemary	\$27. Per rack
Grilled Shrimp U-12	\$4.00 each
Shrimp Cocktail	\$4.00 each

Scottish Smoked Salmon \$30. /lb.

Chopped red onions, capers, dill, and lemon

Alaskan King Crab Legs *Market Price*

Maine Lobster Cocktail 1 ¼ lb. *Market Price*

Colossal Domestic Crabmeat *Market Price*

Sushi & Sashimi *Inquire Market Price*

Salads

Cold Pasta Salad (Tri-Color Tortellini Salad) With Fresh Broccoli, Sun Dried Tomatoes and Roasted Peppers \$7. /lb.

Homemade Potato Salad or Cole Slaw \$6. /lb.

Homemade Seafood Salad Octopus, Calamari, Shrimp, Scallops, Mussels, and Extra Virgin Olive Oil \$25. /lb.

Arugula Salad (Serves 8-10 guests)

Fresh Arugula with Radicchio, Dry Fruit, Candied walnuts, Goat Cheese, Homemade Champagne Vinaigrette Dressing. \$65.00
With Grilled Chicken \$60.00 with Grilled Shrimp \$85.00

Mixed Greens Salads (Serves 8-10 guests)

Mixed Greens with Fresh Tomato, Cucumber, Shaved Carrots
Homemade Vinaigrette \$45.00
With Grilled Chicken \$70.00 with Grilled Shrimp \$85.00

Caesar Salad (Serves 8-10 guests)

Romaine Lettuce Topped with Croutons and Freshly Grated Parmesan Cheese. Served With Our Homemade Caesar Dressing \$50.00
With Grilled Chicken \$60.00 with Grilled Shrimp \$75.00

Greek Salad (Serves 8-10 guests)

Mixed Greens with, Feta Cheese, Tomato, Cucumber, Red Onion, Pepperoncini and Kalamata Olives. Served with our Homemade Vinaigrette Dressing \$60.00
With Grilled Chicken \$75.00 with Grilled Shrimp \$90.00

Wedge Salad (Serves 8-10 guests)

Iceberg Lettuce topped with Blue Cheese Dressing, Smoked Bacon and Tomatoes
\$60.00

PASTA

	HALF TRAY	FULL TRAY
PENNE VODKA	\$40	\$75 chicken +\$35
PENNE MARINARA	\$40	\$75
CAVATELLI BROCCOLI	\$50	\$95
TORTELLINI ALFREDO	\$50	\$95
PENNE PRIMAVERA	\$45	\$85
BAKED ZITI	\$45	\$85
FARFALLE – BROCCOLI RABE – SAUSAGE	\$55	\$105
RIGATONI BOLOGNESE	\$50	\$95
CHEESE RAVIOLI	\$55	\$105
<i>Marinara or Vodka</i>		
<i>1/2 tray 30 pieces / full tray 60 pieces</i>		
LOBSTER RAVIOLI	\$70	\$135
<i>In Lobster Brandy Crème Sauce</i>		
<i>1/2 tray 30 pieces / full tray 60 pieces</i>		
BAKED STUFFED SHELLS	\$55	\$100
LASAGNA	\$60	\$110
EGGPLANT PARMIGIANA	\$45	\$80
EGGPLANT ROLLANTINI	\$55	\$100

VEAL

1/2 tray 15 pieces / full tray 30 pieces

FRANCESE	\$75	\$140
MARSALA	\$75	\$140
PARMIGIANA	\$75	\$140
PICATTA	\$75	\$140
SALTIMBOCCA	\$80	\$150

CHICKEN

FRANCESE	\$65	\$120
<i>1/2 tray 15 pieces / full tray 30 pieces</i>		
MARSALA	\$65	\$120
<i>1/2 tray 15 pieces / full tray 30 pieces</i>		
PARMIGIANA	\$65	\$120
<i>1/2 tray 10 pieces / full tray 20 pieces</i>		
PICATTA	\$65	\$120
<i>1/2 tray 15 pieces / full tray 30 pieces</i>		
CACCIATORE (OFF THE BONE)	\$60	\$120
SALTIMBOCCA	\$65	\$125
<i>1/2 tray 10 pieces / full tray 20 pieces</i>		
LEMON CHICKEN	\$60	\$115
<i>Lemon Rosemary roasted chicken on the bone</i>		
STIR FRY CHICKEN	\$60	\$115
<i>Chicken breast strips with Asian vegetables and sesame ginger sauce</i>		

SEAFOOD

SHRIMP SCAMPI	\$90	\$170
FRIED CALAMARI	\$60	\$105
ZUPPA DI MUSSELS	\$45	\$75
<i>Garlic & Olive Oil, Fra Diavolo or Marinara</i>		
ZUPPA DI CLAMS	\$50	\$80
<i>Garlic & Olive Oil, Fra Diavolo or Marinara</i>		
SEAFOOD PAELLA	\$80	\$155
NORWEIGAN SALMON	\$80	\$155
<i>Lemon and Olive Oil or Dill Beurre Blanc</i>		
ZUPPA DI PESCE	\$80	\$155
<i>Garlic & Olive Oil, Fra Diavolo or Marinara</i>		
SHRIMP STIR FRY	\$90	\$175
<i>Asian vegetables and sesame ginger sauce</i>		

MEATS - STEWS

BEEF BURGUNDY	\$55	\$105
PEPPER STEAK	\$55	\$105
BEEF STROGONOFF	\$55	\$105
MEATBALLS MARINARA	\$40	\$75
SAUSAGE AND PEPPERS	\$50	\$95
PORK LOIN - (MARASALA OR PICATTA)	\$65	\$125
BRAISED SHORT RIBS	\$90	\$175
BABY BACK BBQ RIBS	\$80	\$155

Carvers

Chateaubriand	(5-6lb. Average)	\$30lb.
Prime Rib	(15-17lb. Average)	\$25lb.
Roast Beef	(10-12lb Average)	\$10lb.
Roast Loin of Pork	(8-10lb Average)	\$10lb
Turkey Breast	(8-10lb Average)	\$10lb.
Roasted Leg of Lamb	(5-7lb. Average)	\$15lb.
Whole Pig	(30-50 lb.)	\$Mrkt.

SIDES

SEASONAL MIXED VEGETABLES	\$25	\$45
BROCCOLI RABE	\$35	\$65
BROCCOLI	\$30	\$55
BRUSSEL SPROUTS (SESAONAL)	\$35	\$65
RICE PILLAF	\$30	\$55
MASHED POTATOES	\$30	\$55
ROASTED POTATO	\$30	\$55
FINGERLING POTATO	\$40	\$75

Kids & Party Favorites

	Half Tray	Full Tray
Chicken Fingers	\$45.00	\$80.00
Buffalo Wings	\$50.00	\$90.00
Bonless Wings	\$45.00	\$80.00
BBQ – Buffalo – Sweet Chili or Teriyaki		
Mozzarella Sticks	\$40.00	\$75.00
Mini Sliders (Cheese or Plain)	-----	\$2 By the Piece
Beef Empanadas	\$40.00	\$75.00
French Fries	\$35.00	\$65.00
Sweet Potato Fries	\$40.00	\$75.00
Philly Cheesesteak Fries	\$50.00	\$90.00
Mini Cheesesteak Sliders	-----	\$3. By the Piece
Mac N' Cheese	\$40.00	\$75.00
Fried Pot Stickers	\$45.00	\$80.00
Chicken – Pork – Shrimp – Vegetable		
Cheese Quesadilla	\$40.00	\$75.00
Chicken Quesadilla	\$50.00	\$90.00

Please specify if you will need Condiments and or Sauces
to Pair with your food selections.

Desserts & Cakes

Small 12"

Large 18"

Fresh Baked Cookies

Small \$30 Large \$50

Assorted Italian Cookies

Small \$30 Large \$50

Mini Italian Napoleon

\$1.50 by the Piece

Mini Cream Puff

\$1.50 by the Piece

Mini Fruit Tart

\$1.50 by the Piece

Mini Eclair

\$1.50 by the Piece

Mini Cannoli

\$1.50 by the Piece

Large Cannoli

\$3.00 by the Piece

Chocolate Covered Strawberries

\$2.00 by the Piece

Homemade NY Cheesecake

12" Cake \$50.00

Occasional Cake

Special Order Custom Cake

Catering Policies & Procedures

Thank you for considering us for your catering needs. Listed below are some policies you should be aware of prior to placing your catering order. If you have any questions, please do not hesitate to call.

Payment Policy

A deposit is required on all catering orders. A final payment is due upon receipt of the catering invoice. Payment may be made by cash or credit card. (No Personal Checks)

Delivery Charges

Drop Off within 10 Miles	<i>\$30.00</i>
Drop Off over 10 Miles	<i>Please Inquire</i>
Delivery & Set-Up	<i>Additional Charge</i>
Chaffer with Water Pan & 2 Sternos	<i><u>\$12 each</u></i>

Thank You for Considering
Biagio's and The Terrace

www.biagios.com – www.theterracenj.com