

# BABA

*TWISTED ITALIAN CUISINE*



## **CATERING MENU**

*Prepared by Chef Ed Bonsignore*



***A Professionally Customized Culinary Experience  
and The Finest Waterfront View in New Jersey***



## Table Service Menu One

### *Appetizer Choice*

#### **Wild Mushroom Ravioli**

Mozzarella, Garlic Herb & Rosemary Wine Sauce

#### **Baked Eggplant Rollatini**

Ricotta, Mozzarella & Tomato Herb Sauce

### *Salad Choice*

#### **Chopped Greens**

Tomato, Gorgonzola, Cucumber, Honeyed Pistachios & Champagne Vinaigrette

#### **Crispy Romaine**

Focaccia Croutons, Shaved Parmigiano Reggiano & Anchovy "Caesar Style"

### *Entrée Choice*

#### **Pistachio Crusted Salmon**

Grilled Medium with A Roasted Garlic Cream

#### **Char Grilled Chicken**

Smashed Potato, Wilted Spinach, Roasted Asparagus & Wild Mushroom Marsala

#### **Focaccia Pounded Veal**

Crispy Eggplant, Baked Reggiano Cheese, Roasted Portobello & Chianti Wine Glaze

#### **Romano Chicken**

Linguini Pasta, Smashed Tomato, Sweet Basil & Mozzarella "Parmigiano Style"

*Includes coffee and tea | Bar on separate tab per drink or bottle charge*

***\$50 per person (tax and tip not included)***

Catering by Baia Restaurant



## Table Service Menu Two

### *Appetizer Choice*

#### **Pernod Baked Oysters**

"Casino Style" With Prosciutto, Sweet Red Peppers & Fennel

#### **Garlicky Clams**

Sweet Basil, Jersey Tomato, Extra Virgin Oil & Ocean Clam Broth

#### **Wild Mushroom Ravioli**

Mozzarella, Garlic Herb & Rosemary Wine Sauce

### *Salad Choice*

#### **Baby Greens**

Gorgonzola, Bosch Pears, Candied Walnuts & Mixed Berry Vinaigrette

#### **Crispy Romaine**

Focaccia Croutons, Shaved Parmigiano Reggiano & Anchovy "Caesar Style"

### *Entrée Choice*

#### **Seared Yellowtail Snapper**

Roma Tomato, Shiitake Mushroom, Capers, Chardonnay Wine & Potato Gnocchi

#### **Berry Barbecued Pork Tenderloin**

With Citrus Fruit Salsa & House Berry Barbecue

#### **Sautéed Shrimp**

Linguini, Tomato, Smashed Garlic, Sweet Basil, Fresh Bocconcini Mozzarella & Virgin Oil

#### **Chicken Farfalle**

Broccoli Rabe, Farfalle, Sundried Tomato, Pine Nuts & Goat Cheese with A Hint of Balsamic

*Includes coffee and tea | Bar on separate tab per drink or bottle charge*

***\$55 per person (tax and tip not included)***

Catering by Baia Restaurant



## Table Service Menu Three

### *Appetizer Choice*

#### **Baked Crab Cake**

Lump Crab, Italian Fruit Salsa, Amaretto Drizzle

#### **Chilled Jumbo Shrimp**

Shrimp, Island Remoulade & Balsamic Lime Cocktail

#### **Wild Mushroom Ravioli**

Mozzarella, Garlic Herb & Rosemary Wine Sauce

### *Salad Choice*

#### **Baby Greens**

Gorgonzola, Bosch Pears, Candied Walnuts & Mixed Berry Vinaigrette

#### **Crispy Romaine**

Focaccia Croutons, Shaved Parmigiano Reggiano & Anchovy "Caesar Style"

#### **Arugula**

Sweet Roasted Peppers, Tomato, Shaved Parmigiano Reggiano & Balsamic Vinaigrette

### *Entrée Choice*

#### **Seared Yellowtail Snapper**

Roma Tomato, Shiitake Mushroom, Capers, Chardonnay Wine & Potato Gnocchi

#### **Grilled Filet Mignon**

Gorgonzola Crust & Red Wine Reduction

#### **Focaccia Pounded Veal**

Crispy Eggplant, Baked Reggiano Cheese, Roasted Portobello & Chianti Wine Glaze

#### **Stuffed Breast of Chicken**

Spinach, Asparagus, Mozzarella & Roasted Tomato with Mushroom Marsala

#### **Sautéed Shrimp**

Linguini, Tomato, Smashed Garlic, Sweet Basil, Fresh Bocconcini Mozzarella & Virgin Oil

*Includes coffee and tea | Bar on separate tab per drink or bottle charge*

***\$65 per person (tax and tip not included)***



## **Buffet Menu One**

*Served with Assorted Mini Rolls & Butter*

### ***Choice of Three Entrees***

**Rigatoni** with Sweet Peas, Mushrooms & Tomato Vodka Blush

**Grilled Breast of Chicken** with Wild Mushroom Marsala

**Baked Spinach Ravioli** with Basil Tomato Cream

**Crispy Veal Parmesan**

**Crispy Chicken Parmesan**

**Stuffed Breast of Chicken** with Spinach, Asparagus & Mozzarella

**Rigatoni Tossed** with Smashed Tomato, Garlic, Spinach & Fresh Mozzarella

### ***Choice of One Salad***

#### **Chopped Greens**

Tomato, Gorgonzola, Cucumber, Honeyed Pistachios & Champagne Vinaigrette

#### **Crispy Romaine**

Focaccia Croutons, Shaved Parmigiano Reggiano & Anchovy "Caesar Style"

### ***Choice of Two Sides***

**Roasted Potato, Red Bliss Smash, Sautéed Broccoli**

**Balsamic Roasted Vegetable Medley, Pasta with Cucina Marinara**

*Bar & soft drinks on separate beverage tab  
\$45 per person (tax and tip not included)*

**Catering by Baia Restaurant**





## **Buffet Menu Two**

*Served with Assorted Mini Rolls & Herb Butter*

### ***Choice of Three Entrees***

**Pistachio Crusted Salmon Grilled Medium** with A Roasted Garlic Cream  
**Shrimp Rigatoni**, Tomato, Smashed Garlic, Sweet Basil, Fresh Bocconcini Mozzarella & Virgin Oil  
**Clams & Mussels** with Smash Tomato, Sweet Basil & Seafood Clam Broth  
**Veal Parmesan** with Melted Mozzarella & Basil Tomato Sauce  
**Pounded Chicken or Veal Franchise**  
**Focaccia Pounded Veal** with Crispy Eggplant, Reggiano Cheese, Roasted Portobello & Chianti Wine Glaze

### ***Carving Station - Choice of One***

**Pesto & Herb Crusted Turkey Breast**  
**Roasted Pork Loin with Natural Jus**  
**Sliced Prime Ribs of Beef**

### ***Choice of Two Sides***

**Broccoli, Sautéed Vegetable Medley, Parmesan Roasted Potato, Red Skin Smash**

### ***Choice of One Salad***

#### **Chopped Greens**

Tomato, Gorgonzola, Cucumber, Honeyed Pistachios & Champagne Vinaigrette

#### **Crispy Romaine**

Focaccia Croutons, Shaved Parmigiano Reggiano & Anchovy "Caesar Style"

#### **Baby Greens**

Gorgonzola, Bosch Pears, Candied Walnuts & Mixed Berry Vinaigrette

*Bar & soft drinks on separate beverage tab*  
***\$55 per person (tax and tip not included)***

**Catering by Baia Restaurant**



## Buffet Menu Three

*Served with Assorted Mini Rolls & Herb Butter*

### *Choice of Three Entrees*

**Grilled Swordfish** with Artichokes, Roasted Sweet Peppers, Roma Tomato & Chardonnay Scampi

**Crab Stuffed Shrimp** with Tomato Scampi Sauce

**Clams & Mussels** with Smash Tomato, Sweet Basil & Seafood Clam Broth

**Pounded Veal** Baked with Prosciutto, Fresh Mozzarella & Roasted Portobello Mushroom

**Stuffed Breast of Chicken** with Spinach, Sundried Tomato, & Fontinella Cheese

**Focaccia Pounded Veal** with Crispy Eggplant, Reggiano Cheese, Roasted Portobello & Chianti Wine Glaze

### *Carving Station - Choice of Two*

**Pesto & Herb Crusted Turkey Breast**

**Roasted Pork Loin with Natural Jus**

**Sliced Prime Ribs of Beef**

### *Choice of Two Salads*

**Chopped Greens**

Tomato, Gorgonzola, Cucumber, Honeyed Pistachios & Champagne Vinaigrette

**Crispy Romaine**

Focaccia Croutons, Shaved Parmigiano Reggiano & Anchovy "Caesar Style"

**Baby Greens**

Gorgonzola, Bosch Pears, Candied Walnuts & Mixed Berry Vinaigrette

### *Choice of Two Sides*

**Broccoli, Sautéed Vegetable Medley, Parmesan Roasted Potato, Red Skin Smash**

*Bar & soft drinks on separate beverage tab*

***\$65 per person (tax and tip not included)***

**Catering by Baia Restaurant**



## **Pasta Course**

*Additional Six Dollars Per Person  
Pre-Fixed Parties Only*

### ***Pasta Choice***

*Rigatoni, Linguini, Penne*

### ***Choice of One Baia Sauce***

*Fresh Tomato, Extra Virgin Oil, Sweet Basil & Crushed Red Pepper*

*Roasted Mushroom, Sweet Peas, Roma Tomato & Vodka Blush*

*Slow Roasted Garlic, Extra Virgin Oil & Italian Parsley "Aglio Olio"*

*Baia's Classic Cucina Marinara*

## **Pasta Station**

*Additional Seven Dollars Per Person  
Buffet Style Parties with Chef Preparing "A la Carte"*

### ***Pasta Choice***

*Rigatoni, Linguini, Penne*

### ***Baia Sauces***

*Classic Bolognese with Reggiano Cheese*

*Roasted Mushroom, Sweet Peas, Roma Tomato & Garlic Blush*

*Baia's Classic Cucina Marinara*

*Prosciutto, Tomato, Basil & Sweet Cream "Alla Vodka"*





## **Cocktail Hour Menu One**

*Additional Thirteen Dollar Charge Per Person*

*Cocktail Menu Price per person not Including Other Food Options ~ \$23 Per Person*

### ***Choice of Four Pass Around***

**Fresh Tomato Bruschetta, Crispy Mozzarella with Spiced Tomato,  
Oreganata Baked Mushrooms with Garlic Cream Drizzle,  
Classic Wrapped Franks with Herb Spiced Mustard, Mini Spring Rolls,  
Assorted Flatbread, Mini BBQ Meatballs, Crispy Fried Ravioli with Romano Dust,  
Grilled Italian Spiced Chicken Sausage Skewers, Mini Crab Balls,  
Stuffed Three Cheese Mushrooms**

#### **Chilled Snow Crab Cocktail ~Platter or Pass Around**

*Three Each Per Person ~ Additional Eleven Dollars Per Person*

#### **Jumbo Shrimp Cocktail ~Platter or Pass Around**

*Three Each Per Person ~ Additional Eleven Dollars Per Person*

#### **Chilled Lobster Skewers with Chive Honey Dijon**

*Three Per Person ~ Additional Sixteen Dollars Per Person*

#### **Chilled Oyster Cocktail**

*Three Each Per Person ~ Additional Ten Dollars Per Person*

#### **Chilled Shucked Long Island Middle Necks**

*Three Each Per Person ~ Additional Eight Dollars Per Person*

#### **Colossal Lump Crab ~Platter or Pass Around**

*Four Ounce Per Person ~ Additional Seventeen Dollars Per Person*



## **Cocktail Hour Menu Two**

*Additional Fifteen Dollar Charge Per Person*

*Cocktail Menu Price per person not Including Other Food Options ~ \$30 Per Person*

### ***Choice of Five Pass Around***

**Assorted Flatbread, Mini BBQ Meatballs, Crispy Fried Ravioli with Romano Dust,  
Grilled Italian Spiced Chicken Sausage Skewers, Mini Crab Balls,  
Stuffed Three Cheese Mushrooms, Crab Stuffed Mushrooms with Roasted Garlic,  
Mini Potato Croquets, Mini Salmon Croquets, Fresh Tomato & Mozzarella Crostini,  
Prosciutto Wrapped Cherry Size Mozzarella, Crispy Wontons, Mini Spring Rolls,  
Reggiano Dusted Fried Ricotta Stuffed Rigatoni,  
Classic Wrapped Franks with Herb Spiced Mustard**

#### **Chilled Snow Crab Cocktail ~Platter or Pass Around**

*Three Each Per Person ~Additional Eleven Dollars Per Person*

#### **Jumbo Shrimp Cocktail ~Platter or Pass Around**

*Three Each Per Person ~ Additional Eleven Dollars Per Person*

#### **Chilled Lobster Skewers with Chive Honey Dijon**

*Three Each Per Person ~ Additional Sixteen Dollars Per Person*

#### **Chilled Oyster Cocktail**

*Three Each Per Person ~ Additional Ten Dollars Per Person*

#### **Chilled Shucked Long Island Middle Necks**

*Three Each Per Person ~ Additional Eight Dollars Per Person*

#### **Colossal Lump Crab ~Platter or Pass Around**

*Four Ounce Per Person ~ Additional Seventeen Per Person*



## **Cocktail Hour Menu Three**

*Additional Seventeen Dollar Charge Per Person*

*Cocktail Menu Price per person not Including Other Food Options ~ \$35 Per Person*

### ***Choice of Five Pass Around ~One of Each Per Person***

**BBQ Chicken Skewers, Teriyaki Filet Mignon Skewers, Glazed Shrimp Skewers**

**Prosciutto Wrapped Scallops, Mini Crab Balls, Stuffed Three Cheese Mushrooms**

**Crab Stuffed Mushrooms with Roasted Garlic, Mini Potato Croquets**

**Mini Salmon Croquets, Fresh Tomato & Mozzarella Crostini**

**Prosciutto Wrapped Cherry Size Mozzarella, Crispy Wontons, Mini Spring Rolls**

**Reggiano Dusted Fried Ricotta Stuffed Rigatoni**

**Chilled Snow Crab Cocktail ~Platter or Pass Around**

*Three Each Per Person ~Additional Eleven Dollars Per Person*

**Jumbo Shrimp Cocktail ~Platter or Pass Around**

*Three Each Per Person ~ Additional Eleven Dollars Per Person*

**Chilled Lobster Skewers with Chive Honey Dijon**

*Three Per Person ~ Additional Sixteen Dollars Per Person*

**Chilled Oyster Cocktail**

*Three Per Person ~ Additional Ten Dollars Per Person*

**Chilled Shucked Long Island Middle Necks**

*Three Per Person ~ Additional Eight Dollars Per Person*

**Colossal Lump Crab ~Platter or Pass Around**

*Four Ounce Per Person ~ Additional Seventeen Per Person*



## **Baia Buffet Platters**

*Buffet Packages Only*

### ***Assorted Fruit Platter***

*Five Dollars Per Person*

**Cantaloupe, Pineapple, Watermelon, Honey Dew, Grapes & Strawberries**

### ***Fresh Vegetable Platter***

*Five Dollars Per Person*

**Broccoli, Zucchini Sticks, Carrot Sticks, Cherry Tomatoes, European Cucumbers with Herb Ranch Dressing**

### ***Fresh Fruit & Cheese Platter***

*Six Dollars Per Person*

**Cheddar Cheese, Monterey Jack, Sharp Provolone, Fresh Mozzarella, Brie, Imported Swiss, Cantaloupe, Honey Dew, Grapes, Fresh Berries**

### ***Assorted Cheese & Cracker Platter***

*Seven Dollars Per Person*

**Parmigiano, Cheddar Cheese, Monterey Jack, Sharp Provolone, Fresh Mozzarella, Imported Swiss, Brie with Assorted Gourmet Crackers**

### ***Pinwheels***

*Seven Dollars Per Person*

**Sliced Assorted Soft Tortilla Wraps, Turkey & Cheese, Ham & Cheese, Roasted Beef, Tuna Salad, Chicken Salad with Assorted Spreads**

### ***Assorted Finger Sandwiches***

*Eight Dollars Per Person*

**Sliced Assorted Breads, Turkey & Cheese, Ham & Cheese, Roasted Beef, Tuna Salad, Chicken Salad with Assorted Spreads**



## Luncheon Menu

### *Appetizers* *Choice of Two*

**Fresh Mozzarella, Roasted Sweet Peppers, Cherry Tomato, Balsamic Herb Drizzle**  
**Honey Barbecue Shrimp Kabobs** with Italian Fruit Salsa & Amaretto Drizzle  
**Crispy Crab Cake** with Fruit Salsa & Amaretto Drizzle  
**Lobster & Lump Crab Sliders** with Sweet Marinated Slaw & Honey Dijon Dressing  
**Chopped Greens**, Tomato, Roasted Peppers and Gorgonzola with Balsamic Dressing

### *Entrée Choices* *Choice of Five* *Including Salad Entrée Choice*

**Grilled Barbeque Burger** with Country Smoked Bacon, Barbeque Sauce & Cheddar  
**Baked Spinach Ravioli** with Mozzarella, Smashed Tomato & Romano Crust  
**Tuscan Grilled Chicken**, Roasted Peppers, Arugula, Balsamic & Tomato with Fresh Mozzarella  
**Rigatoni Pasta** with Sweet Peas, Tomato, Mushroom & Vodka Blush Sauce  
**Mahi Mahi** Blackened or Grilled with Sundried Tomato Tarter  
**Seafood Salad** with Maine Lobster & Lump Crab on Brioche and Honey Dijon  
**Chilled Chicken Salad** with Grapes, Walnuts & Honey Dijon Dressing on Brioche Roll  
**Grilled Barbeque Chicken**, Country Smoked Bacon, American Cheese, Onions & Spiced Barbeque

### *Salad Entrée* *Choice of Shrimp, Grilled Chicken or Salmon*

**Chopped Greens**, Tomato, Gorgonzola, Cucumber & Honeyed Pistachios with Champagne Vinaigrette  
**Crispy Romaine**, Focaccia Croutons, Shaved Parmigiano "Caesar Style"  
**Arugula**, Roasted Peppers, Tomato & Shaved Reggiano with Balsamic Vinaigrette

*Includes coffee and tea | Bar on separate tab per drink or bottle charge*

***\$30 per person (tax and tip not included)***



## **Dessert Menu Choices**

*Additional Eight Dollars Per Person  
Pre-Fixed Parties Only*

### ***Choice of Two Desserts***

**Jersey Blueberry Pie** ~ Fresh Jersey Berries, Flaky Crust

**Coconut Rum Cheese Cake** ~ Mascarpone Cheese, Coco Lopez, Caribbean Rum

**Triple Chocolate Mousse** ~ Chocolate Mousse, Chocolate

**Warm Banana Coconut Bread Pudding** ~ Banana Rum Glaze, Caramel & Coconut Bread

**Warm Chocolate Lava Melted Fudge Brownie** with Vanilla Bean Ice Cream & Chocolate Sauce

**Classic Crème Brulee** ~ Vanilla Bean Custard with Caramelized Sugar Crust

### ***Dessert Tables for Buffet Style Parties***

*Choice of Three Desserts ~ Additional Ten Dollars Per Person*

**Assorted Gourmet Cookies**  
**Mini Pastries & Cheese Cakes**  
**Fresh Fruit Basket**  
**House Stuffed Cannoli**  
**Tiramisu**  
**Apple Crisp**  
**Chocolate Fudge Cake**  
**Chocolate Mousse**  
**Lemon Citrus Sorbet**  
**Orange Zest Sorbet**  
**Vanilla Bean Ice Cream**  
**Double Chocolate Ice Cream**

### ***Ice Cream Station with Assorted Toppings***

*Additional Ten Dollars Per Person*