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”

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Includes coffee and tea | Bar on separate tab per drink or bottle charge  
$50 per person (tax and tip not included)
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)
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)
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 Franchaise
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)
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)
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 Brule** ~ 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

Catering by Baia Restaurant