

**Grilling, Carving and Raw Bar Stations require extra staffing and these services will be priced accordingly.*

RAW BAR *

Chilled Peel & Eat Shrimp	9.99 1lb.
Top Neck Clams	1.00 ea.
Blue Point Oysters	1.35 ea.
Cocktail Shrimp	1.35 ea.
Jonah Crab Claws	1.35 ea.
Chilled 1/2 Lobster	Market Price
King Crab Claws	Market Price

CARVING STATION* *Please inquire about pricing.*

Filet Mignon

Whole roasted filet mignon sliced to serve with your choice of sauces—Chimichuri, Bearnaise, or Demi-Glaze.

Loin of Pork

Sliced and served au jus.

Roast Turkey

Whole turkey served au jus.

GRILLING STATION* *Please inquire about pricing.*

Hamburgers & Hotdogs

With all the fixins'!

Flank Steak

Grilled to your liking and sliced to order. Served with your choice of sauces—Chimichuri, Béarnaise or BBQ.

Lobster—Grilled or Steamed

Whole or 1/2 lobster served with butter & lemon wedge.

Top Neck Clams

Grilled and served with butter and lemon.

Shrimp Skewers

Marinated, skewered and grilled—served with butter and lemon wedge.

At the end of a lazy day at the beach, give us a call to help organize a fresh Maine Lobster Clambake!

SOUPS & CHILI

Lobster Shanty's Original Lobster Bisque	Quart 9
Manhattan Clam Chowder	5
New England Clam Chowder Homemade & creamy with chunks of fresh clams and potatoes.	5
Chili Con Carne Served with grated cheddar and chopped green onion on the side.	5

SIDES *Served in Medium size portion pans*

Mixed Veggies Fresh carrots, zucchini and yellow squash steamed al dente and tossed lightly with olive oil and a hint of garlic.	15
String Beans Steamed fresh green beans tossed with butter and salt & pepper.	15
Roasted Red Bliss Potatoes Tossed with olive oil, fresh rosemary and herbs—then roasted.	15
Steamed Red Bliss Served with Grilling Station.*	15
Macaroni & Cheese Homemade mac & cheese baked with fresh cheese, cream & butter then topped with Panko bread crumbs.	20
Stuffed Baked Potatoes Baked then re-stuffed with either butter & chives or cheddar cheese. Baked until tops are light brown and crunchy.	25
Rice Creole White rice is flavored with onions, carrots, thyme and parsley.	10
Baked Beans Beans are flavored with smoked pork and brown sugar.	15
Roasted Corn on the Cob Cut in half and basted with butter and salt & pepper. Served with Grilling Station.* (Seasonal)	Market Price
DESSERTS	
Cookies or Viennese Tray Viennese tray with a beautiful display of cookies, pastries and more.	35
Fresh Fruit Platter Medium platter.	25
Traditional Rice Pudding A homemade Wharfside dessert staple. Half Tray	25
Chocolate Mousse Fluffy and chocolaty. Half Tray.	20

The **catered!** by chefs team can assist you in making any occasion one to remember. Our catering services extend beyond this menu, so please ask us about any of the following:

- Hors d'Oeuvres passed butler style
- Alternative menu suggestions to accommodate any diet.
- Customizing your event with Servers & Bartending Staff
- Equipment, tents, linen, crystal & china rental.



732-295-0350

catered! by chefs was born out of a decades-long history of serving incredibly delicious food to literally millions of people.

Jack Baker, the founder of the Lobster Shanty & Wharfside Restaurants, has always believed that when you put people and food together you've got a party.

catered! by chefs brings that party to you! Give us a call and together we'll organize an affair to remember!

Catering Office Hours

Monday-Friday 9:00 AM—5:00 PM

PLATTERS

Shrimp Cocktail Platter

Jumbo shrimp cocktail beautifully displayed on a platter with lemon slices and our homemade cocktail sauce.

Large 85 Med. 45

Gourmet Cheese Platter

A variety of hearty domestic and imported cheeses, artistically arranged with fruit and distinctive crackers.

85 45

Grilled Vegetable Antipasto Platter

Seasoned & grilled asparagus, eggplant, peppers, yellow squash, zucchini, marinated mushrooms, sliced imported cheeses and cured Italian meats.

85 45

Fresh Fruit Platter

A variety of fresh fruit served with a honey/cinnamon dipping sauce.

40 25

Crudités

Fresh vegetables including carrots, peppers, snow peas, celery, cherry or grape tomatoes, decoratively arranged on a platter with herb dip.

30 20

SALADS

Tossed Garden Salad

Iceberg lettuce, seasonal tomatoes, shaved carrots, cucumbers and your choice of two salad dressings served on the side.

35 20

Classic Caesar Salad

Traditional Caesar salad made with Romaine lettuce. Our own croutons and Caesar dressing are served on the side for tossing just before serving.

35 20

Gourmet Salad—Pears & Prosciutto

Mixed seasonal greens, beets, goat cheese & crisp bacon with our own pomegranate dressing on the side.

42 25

Cole Slaw

Imported from the Wharfside!

20 10

Traditional Potato Salad

Boiled potatoes soaked in a vinaigrette dressing and tossed with fresh mayonnaise, chopped onion and celery.

20 10

Tomato, Mozzarella, Cucumber & Sweet Onion Salad

Tossed in a tangy vinaigrette.

25 15

BREAD

Bread Basket

Assorted sliced loaves, focaccia and dinner rolls served with individual packets of butter.

35 20

ENTREES— Seafood

Stuffed Flounder

Stuffed with our famous crabmeat stuffing and served with tartar or sundried tomato cream sauce.

Large 75 Med. 50

Herb Crusted Salmon

Served with a fresh dill cream sauce or chive infused sauce.

60 40

Shrimp Stuffed

Stuffed with our famous crabmeat stuffing!

75 55

Coconut Shrimp

With sweet almond, orange sauce for dipping.

50 30

Scampi

Shrimp Italian style! Traditionally prepared shrimp in fresh garlic, wine and butter.

75 45

Shrimp Francaise

Butterflied and coated in egg and flour then lightly sautéed in a delicate lemon, wine and butter sauce.

75 40

Lump Crab Cakes

Maryland style jumbo lump crabmeat served with a roasted red pepper sauce on the side.

75 40

Mussels Marinara or Fra Diabolo

Fresh ocean mussels steamed in either a tangy tomato marinara or a spicy fra diablo sauce.

30 20

ENTREES— Chicken

Chicken Francaise

Chicken coated in egg and flour then lightly sautéed in a delicate lemon, wine and butter sauce.

50 30

Chicken Florentine

Chicken layered with spinach, roasted red peppers & mozzarella in a basil cream sauce.

50 30

Apricot Chicken

Almond encrusted breasts, lightly sautéed and topped with a creamy apricot sauce laced with apricot brandy.

50 30

Chicken Piccata

Chicken sautéed with capers, lemon & butter.

50 30

Chicken Cordon Bleu

Breaded and layered with ham, Swiss cheese and served in a veloute cream sauce.

50 30

Chicken Parmigiana

Breaded and layered with mozzarella & marinara.

50 30

Chicken Marsala

Breast of chicken, lightly pounded, dip in egg and sautéed in a Marsala wine mushroom sauce.

50 30

ENTREES— Beef & Pork

Beef Stroganoff or Beef Burgundy

Filet Mignon Tips Stroganoff—in a rich sour cream and mushrooms gravy or—in an elegant Burgundy Sauce. Your choice!

Large 72 Med. 40

Beef Pizziola

Filet mignon tips simmered in a tomato, onion, garlic and mushroom sauce.

72 40

Beef Florentine

Grilled flank steak sliced topped with spinach, roasted peppers and a garlic cream sauce.

60 35

Veal Francaise

Veal thinly pounded, coated in egg and flour then lightly sautéed in a delicate lemon, wine and butter sauce.

60 35

Veal Piccata

Veal thinly pounded, coated in egg and flour, sautéed with capers in a lemon butter sauce.

60 35

Veal Marsala

Veal thinly pounded, dip in egg and sautéed in a Marsala wine mushroom sauce.

60 35

Sausage & Peppers

Fresh sweet Italian sausage sautéed with onions and green & red peppers in olive oil with herbs and spices.

40 25

Sweet & Sour Meatballs

A cocktail party favorite! Cocktail sized meatballs in a sweet and savory Teriyaki BBQ sauce.

40 25

Roast Pork with Apples & Sauerkraut

Pork loin roasted with a red pepper glaze then served with sautéed apples and sauerkraut.

65 35

PASTA

Lobster Ravioli

Tender ravioli stuffed with lobster stuffing and served with a lobster champagne cream sauce.

75 40

Penne a la Vodka

Penne pasta cooked al'dente tossed in a creamy light vodka sauce.

45 25

Penne Roma with Shrimp

Tender penne pasta tossed with asparagus, tomatoes, olive oil, white wine, parmesan and jumbo shrimp.

75 40

Baked Ziti

Traditional baked ziti with ricotta, mozzarella and Romano, baked in a fresh tomato sauce.

45 25

Eggplant Parmigiana

Breaded and fried with traditional Italian bread crumbs layered with mozzarella, tomato sauce and grated Parmigiano.

35 22

Please note that prices are subject to change without notice.