



OFF-PREMISE CATERING MENU 2020

*Whether you are having a business lunch or a social gathering we will
bring our award-winning food to you.*

*With the option of delivery or in store pick up, all you have to do is place the order and enjoy
a beautiful meal in the comfort of your home or office.*

FIRE & OAK – WESTIN HOTEL, NEWPORT, JERSEY CITY

Owner Operator – Errick Paragioudakis

Phone: 201.610.9610

Fax: 201.610.9611

errick.pa14@gmail.com

479 WASHINGTON BLVD., WESTIN JERSEY CITY NEWPORT, NJ 07310

fireandoak.com

COLD HORS D'OEUVRES & PLATTERS

CHILLED JUMBO SHRIMP COCKTAIL

\$28/LB (15pcs per pound)

CHILLED COLLOSAL U7 SHRIMP COCKTAIL

\$33/LB (7pcs per pound)

CRUDITE DISPLAY

*A display of fresh vegetables with blue cheese and ranch dip
Small \$45 Large \$75*

EXOTIC FRUIT DISPLAY

Small \$45 Large \$75

DOMESTIC & IMPORTED CHEESE DISPLAY

*Served with assorted flatbreads
Small \$65 Large \$105*

FRUIT AND CHEESE DISPLAY

*A selection of imported cheeses with assorted crackers, jams and fruit
Small \$65 Large \$105*

FRESH MOZZARELLA

*Fresh mozzarella sliced and layered with beefsteak tomatoes, roasted peppers & sun-dried tomatoes
Served with extra virgin olive oil & aged balsamic vinegar
Small \$60 Large \$85*

FRESH BURATTA

*Fresh creamy mozzarella, served with marinated heirloom tomatoes & crisp rustic bread
Small \$60 Large \$85*

MEDDITERRANEAN SAMPLER

*Classic hummus, angry feta, eggplant caponata, tzatziki. marinated olives,
grilled greek pita
Small \$60 Large \$85*

SALADS

(serves 8-10 guests)

MARKET GREENS SALAD

*Organic baby greens, cherry tomatoes, cucumber, red onion, radish, crisp bacon, egg, brioche croutons
Served with choice of dressing balsamic, ranch, champagne, blue cheese*

\$50

CAESAR SALAD

*Romaine lettuce with brioche croutons and shredded parmesan cheese
Served with our classic caesar dressing*

\$45

GREEK ISLAND SALAD

*Heirloom beefsteak tomatoes, cucumbers, red peppers, red onion, capers, olives and premium feta
Served with organic extra virgin olive oil and aged balsamic vinegar*

\$60

B.L.T SALAD

*Bibb lettuce, heirloom beefsteak tomatoes, vidalia onion, smoked bacon
Served with blue cheese dressing*

\$55

PASTA SELECTIONS

(1/2 tray serves 6-8, full tray 12-16)

PENNE WITH PULLED ORGANIC CHICKEN

Sun-dried tomatoes, plum tomato cream sauce

½ tray \$55 full tray \$105

BOWTIE PASTA WITH LOBSTER

In a light saffron tomato cream sauce

½ tray \$75 full tray \$140

RIGATONI PASTA WITH WILD MUSHROOMS

Porcini truffle cream sauce, baby spinach, whipped ricotta

½ tray \$60 full tray \$110

SHRIMP & CRABMEAT PASTA

Jumbo lump crab, gulf shrimp, hazelnuts, bacon, lobster cream sauce

½ tray \$75 full tray \$140

OUR SIGNATURE MAC & CHEESE

5 cheese blends, toasted bread crumbs

½ tray \$50 full tray \$90

CHICKEN SELECTIONS

(1/2 tray serves 6-8, full tray 12-16)

CHICKEN PICATTA

Sautéed Chicken breast in a lemon caper butter sauce

½ tray \$55 full tray \$90

CHICKEN PARMESAN

Breast of chicken topped with mozzarella cheese and our rustic tomato basil sauce

½ tray \$55 full tray \$90

CHICKEN FRANÇESE

Breast of chicken dipped in a light egg batter, in a lemon white wine sauce

½ tray \$55 full tray \$90

CHICKEN MILANESE

Crispy chicken topped with an arugula-tomato -red onion salad with balsamic vinaigrette

½ tray \$55 full tray \$90

ROAST CHICKEN ON THE BONE

Slow roasted with fresh herbs, lemon, garlic, olive oil and wine

½ tray \$60 full tray \$110

F&O SIGNATURE HOT WINGS

Honey chili pepper glaze, blue cheese dipping sauce

½ tray \$50 full tray \$90

BEEF SELECTIONS

(1/2 tray serves 6-8, full tray 12-16)

KOBE MEATBALLS

*Our signature kobe & veal meatballs simmered in our rustic marinara
served with whipped ricotta*

1/2 tray (20pcs) \$48 full tray (40pcs) \$90

B.B.Q. RIBS

Fall off the bone baby back ribs

1/2 tray \$60 full tray \$110

5 HOUR BRAISED BONELESS SHORT RIB

1/2 tray \$80 full tray \$150

PRIME HANGER STEAK

Served with peppercorn brandy cream sauce

1/2 tray \$80 full tray \$150

POTATO & VEGETABLE SELECTIONS

Roasted Garlic Whipped Potatoes

1/2 tray \$30 full tray \$55

Scalloped Potato Au Gratin

1/2 tray \$45 full tray \$75

Asian Vegetable Stir-Fry

1/2 tray \$35 full tray \$60

Sautéed French Green Beans

1/2 tray \$45 full tray \$75

Sautéed Or Grilled Asparagus

1/2 tray \$50 full tray \$90

Creamy Cole Slaw

1/2 tray \$30 full tray \$50

SEAFOOD SELECTIONS

(1/2 tray serves 6-8, full tray 12-16)

7 SPICE AHI TUNA

soba noodle, vegetable stir-fry, sun-dried tomato & wasabi sauce

½ tray \$90 full tray \$170

GRILLED SCOTTISH SALMON PROVENCAL

White Wine, Fresh Tomato, Baby String Beans

½ tray \$80 full tray \$150

ALL JUMBO LUMP CRAB CAKES

Whole Grain Mustard Sauce

½ tray \$75 full tray \$140

GRILLED CENTER CUT SWORDFISH

with lemon beurre blanc sauce

½ tray \$85 full tray \$160

MISO GLAZED WILD COD

sesame crusted and served with baby bok choy, snap peas, basmati rice in miso broth

½ tray \$90 full tray \$170

CRISPY DOMESTIC CALAMARI

served with our rustic tomato basil sauce

½ tray \$65 full tray \$115

PRINCE EDWARD ISLAND MUSSELS

served with white wine shallot sauce or fra diavolo

½ tray \$50 full tray \$100

SUSHI

All orders are accompanied by chopsticks, pickled ginger, wasabi & low sodium soy sauce

10 Roll Platter (8 piece per roll)

An assortment of California, Spicy Tuna, Salmon Mango, Thai Tuna, Rainbow & Dragon Rolls

\$100

Catering Services

Delivery & Set-up	<i>additional charge</i>
Chaffer with 2 Sternos	\$14

Payment Policy

*All packages require a deposit in order to finalize the contract.
Deposits are not refundable however, they are transferrable.
Final payment is due upon receipt of the catering invoice.
6.625% Sales Tax & 18% Gratuity will be added to all orders.*

*Thank you for considering us for your catering needs.
We look forward to serving you on your special occasion.*

*Prices are subject to change without notice.