

Appetizers

AB&B Fresh Pulled Mutz \$40

Coal Fired Plums, vin cotto & Thyme

Hoboken Butcher Board \$120

Selection of Italian Meats and they're associates

Crudite (Raw or Roasted) \$65

Seasonal Dips horseradish, edamame, hummus

Northeast Cheese Board: \$120

Assorted selection of Artisan Cheeses, Coal Charred Apple Butter, Spiced Nuts, Assorted Breads and Crackers

Jumbo (Head On) Hot Oil

Shrimp each \$3

w/grilled lemon

Antique Stuffed Bread \$12

Pepperoni, Sausage, Proscuitto, Spinach

Killer Garlic Bread \$8

Parsnip Puree \$15

Dulce de leche, coriander & chili oil w/ Antique Bread

Sweet Potato Hummus \$15

Thyme tahini, chili oil w/ Antique Bread

Crab Cakes \$54

w/ Chili Aioli

Antique Beef Meatballs \$36 **

w/ Tomato Sauce (4oz.)

Empanadas \$48 **

Short Rib or Winter Veggie

Seasonal Rice Balls \$42 **

Mac n Cheese Balls \$36 **

Dijonaise

Coal-Fired Ribeye

Sliders \$75

Pumpkin Seed Sliders \$60

Pork Cheek Parmigiano

Sliders \$75

Pulled Pork Sliders \$75

Tuna Tartare on Crispy

Wonton \$60

Antique Pizza Bread \$12

Antique Bread, fresh mutz, house-made tomato sauce

Antique "Devil May Care"

Lasagna \$80 (All trays serve 10)

Loosely Laid layers of fresh pasta, braised beef shank, bechamel & parmasean

Reginetti \$80

Mixed Mushrooms, Brown Butter & Parmasean

Entrees

Roaming Razorback Boar Ragu \$95

House Made Rag Pasta, Ricotta

Garganelli, Winter Garden

Vegetable Ragu (w/ or w/o cheese) \$65

Chickpea Pasta \$65

Seasonal Beans Stewed in Tomato Sauce, w/ Herbs

Strozzapretti \$80

Sausage, Olive Oil Poached Tomatoes, Fennel & Spicy Vodka Cream

Hard Herb Steak \$115

Includes choice of sauce: Herb Puree, Hot Oil, Black Olive

Antique Roasted Chicken \$48

Seaweed brined and baked

Whole Roasted Salmon \$MP

Seasonal/ Sustainable Market

Fish (Whole or Filet) \$MP

Rack of Pork \$MP

Rack of Lamb \$MP

Chicken Marsiala, Chicken

Piccata, or Pecan Chicken \$80

Mashed Pecorino Potatoes

Brussels Barbacoa

(w/ or w/o bacon)

Smashed Baby Gold Potatoes

Chimichurri & Garlic Chips

Charred Carrots

Calabrian Chillies, orange & oregano braised greens, red chimichurri

Praline Sweet Potatoes

(w/ or w/o bacon)

Baked Farro & Pesto

Blackened Beets

Goat Cheese, Buttered Walnuts & Chive

Buttered Butternut Squash

Honey Hazelnuts & Pickled Chillies

Mexican Street Cauliflower

Smoked Crimini Mushrooms

Saba & Sea Salt

Broccoli Rabe

Crisp Garlic & Calabrian Chillies

Spiced Brown Rice & Pumpkin

Pilaf

Smoked potato Salad

Love This.

Entrees cart's

Fresh Mozzarella, Tomato & Basil \$50

Antique Grilled Cheese, Pressed Baguette \$50

Artisanal Cheddar, Tomato & Arugula

Broccoli Rabe & Fresh Mutz \$50

Tuna Salad, Tomato, Onion, & Kalamata Olive \$65

Hoboken Italian Hot Dog

\$5 per (min. of 8)

All beef w/ roasted peppers, mustard & Prick-A-Frack

Meatball w/ Marinara Sauce \$70

Cu-boken: \$60

Slow Roasted Pork, Ham, Swiss, and Pickle Panini

Organic Coal-Fired Chicken Salad w/ Arugula & Herb Puree \$60

Hard Herb Hanger Steak

Pizzaiola \$75

(w/ Sauteed Peppers)

Dirty Chocolate Cake

Chocolate Mousse cake with chocolate fudge frosting!

World Famous Antique Bread Pudding

The best cinnamon toast you've ever had!

Giant Skillet Cookie w/ Ice Cream

Family Sized, Brown sugar cookie dough, Peanut Butter and an Ice cream scoop topped w/ chocolate syrup

Shake Station

Banana Split Station

Keep the Fire burning!

antique bar & bakery

COAL FIRE CATERING

Coal fired Veggie & Sides

Mashed Pecorino Potatoes

Brussels Barbacoa

(w/ or w/o bacon)

Smashed Baby Gold Potatoes

Chimichurri & Garlic Chips

Charred Carrots

Calabrian Chillies, orange & oregano braised greens, red chimichurri

Praline Sweet Potatoes

(w/ or w/o bacon)

Baked Farro & Pesto

Blackened Beets

Goat Cheese, Buttered Walnuts & Chive

Buttered Butternut Squash

Honey Hazelnuts & Pickled Chillies

Mexican Street Cauliflower

Smoked Crimini Mushrooms

Saba & Sea Salt

Broccoli Rabe

Crisp Garlic & Calabrian Chillies

Spiced Brown Rice & Pumpkin

Pilaf

Smoked potato Salad

per side \$40

Sandwiches

(all trays serve 10)

Dessert

each \$20

serves up to 5 people!

Keep the Fire burning!

antique bar & bakery
COAL FIRE CATERING

Kale, Pistachios & Pecorino Salad

Arugula, Almond Puree, Lemon & Olive Oil

All Salads \$40

Watercress, Roasted Squash, Red Onion & Oregano Vinaigrette

Bothouse Lettuce, Olive Oil Poached Pears & Sage Yogurt Dressing

Any Salad can be made vegan, We'll leave the cheese on the side!

A bespoke cocktail experience brought to you by the bards and bootleggers of Antique!

Full Bar (All or your choice of):
Bartenders
Mixers
Accouterments



Check out our website for more info!

While you're at it Inquire about our Breakfast Catering!

Jersey Fresh Salad

Antique Craft Cocktail Catering

A Bushel of Baked Oysters \$400
Jersey oysters stuffed with antique casino bread

Stuffed Lobster \$MP
2lb Lobsters Stuffed with buttered antique stick stuffing, lemon, oregano, and chillies. Served w/ buttered burned tomato sauce & pasta

Coal Baked Brisket \$320
Antique Rolls, horseradish cream, charred cabbage, pickled chillies

Coal Baked Pork Shoulder \$300
Antique Rolls, baked plantain, charred cabbage, and pickled chillies

Coal Baked Turkey 22 lbs \$250
Antique Stick Brown Butter sage stuffing, gravy

Buried Bones 20 lbs \$400
Urban Pit Cookig. Large Back Ribs marinated in red chimichurri, wrapped in plantain leaf and buried in hot coal. Cooked for 8 hours. Served w/ Antique Rolls, coal baked plantains, red chimichurri, charred cabbage, and pickled chillies.

Whole Coal Charred 30 Day Dry Aged Rib Eye \$1000
One full rack of Rib Eye Steak, roasted garlic, burned lemons, charred chillies, oregano and served w/ Antique Garlic Bread

The Whole Hog*

**Market Price. Depends on Size*
50lb whole hog, coal roasted, 20¢ of pork buried bones, charred cabbage, pickled chillies, antique bread, red chimichurri, smashed baby golds & baked butternut squash

Order must be placed a week in advance

Large Format Food

Antique Pig Roast

(Serves 50+)

antique bar & bakery
COAL FIRE CATERING

Antique Bar & Bakery is a restaurant in a century old Hoboken institution boasting a 30 ton coal oven built of porcelain brick.



Chef Paul Gerard and Filmmaker / Restaurateur Joseph Casello preserved the Hoboken heirloom to keep the fire burning!

www.antiquecatering.com
201.683.7029 or call Richard Salfenmoser at 732.216.5617
antiquebarandbakery@gmail.com