

Eighty Twenty



WESTWOOD, NEW JERSEY

EST 2021

“off menu” Catering

This menu was created in response to customer requests to make our holiday menus available year-round. Please note these items are not part of our regular offerings and require additional lead time. Our team brings together diverse cultural backgrounds and extensive restaurant experience, enabling us to present a broad, comprehensive selection. If you don't see something you want, please ask and we'll do our best to accommodate it

Discounts, FAQs & Tidbits

Order Minimums, 2 days & \$300

How Many Does It Feed?

All our dishes are served in deep half trays, aluminum with lids for hot food, best for reheating, plastic trays for chilled platters for better presentation.

We say 8-10 people, but everyone has a different appetite. The more trays your order, the less you need per person

Salads are served in a large bowl, more conducive for greens, but comparatively sized.

All our heros are stuffed and over 2 feet long and cut into 8 pieces, all bread is baked fresh daily.

Desserts are 9 inch squares unless otherwise noted. (like cookies)

All drinks are one Gallon jugs and made in house, just like everything else

BREAD CHOICES

- Seeded Semolina
- Semolina
- Classic Italian
- French Baguette
- 7 Grain Multi
- Classic White Hero
- Sourdough

Loaf Bread Options

- White
- Seeded Rye
- 7 Grain
- Challah
- Milkbread
- Potato Bread
- Sourdough
- Honeywheat

Need Bigger?

Almost all our trays can be made full size, salads and platters can be made XL, pricing is an additional 30% for 50% more food
** marked unavailable for size upgrade**

SALAD DRESSINGS

- Caesar
- Chipotle Vinaigrette
- Ranch
- Bleu Cheese
- Balsamic Vinaigrette
- Sesame Ginger
- French
- Southwest Ranch
- Honey Dijon Vinaigrette
- Greek Dressing
- Creamy Italian
- Thousand Island
- Green Goddess
- Carrot Ginger
- Lemon Basil Vinaigrette
- Champagne Shallot Vin
- Harissa Yogurt
- Sriracha Lime Avocado
- Apple Cider Vinaigrette

Shorthand Abbreviations

SPO = salt pepper oregano

RRP = roasted red peppers

O&V = oil & vinegar

CPR = cherry pepper relish

Things to Note:

- All our catering comes with appropriate serving utensils (plastic) these can be upgraded to metal at an additional cost
- You can hire us to attend, set up, and serve your party for an additional cost.
- All our catering can come served hot and ready to eat or chilled, ready to reheat when you're ready.

LARGE PARTY DISCOUNTS

more than 5 trays- 10% off

more than 10 trays- 15% off



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Green Salads**

Kale Chicken Caesar	chopped & tossed, crispy, grilled or blackened	\$52
Salad 82	mixed greens, strawberries, blueberries, walnuts, gorgonzola, carrots, peppers, onions, carrots.	\$44
Cobb Salad	romaine, soft-boiled egg, avocado, bacon, bleu cheese, cherry tomato, crispy chicken	\$59
Chef Salad	romaine, turkey, ham, roastbeef, provolone, croutons, carrots, onions, tomato	\$58
Taco Salad	romaine, black beans, jalapeño corn salsa, Flaming Hot Fritos, shredded cheese, picó de gallo, seasoned ground beef	\$58
Asian Chicken Salad	romaine, mandarin oranges, almonds, fried noodles, carrots, cabbage, edamame	\$59
Greek To Me	romaine, grilled chicken, feta cheese, grape leaves, tomato, red onion, cucumber, Kalamata olives, served w pita	\$59
Burrata Arugula	red onion, fresh burrata, cherry tomato, parmesan crisps	\$48
Beets & Goat Cheese	arugula, roasted beets, crumbled honey goat	\$46
PizzaShop Salad	iceberg, tomato, red onion, black olives, pepperoncini	\$42

Chilled "Salads"

Seafood Salad	mussels, shrimp, octopus, calamari, olives, cucumber, celery, lemon vinaigrette	\$87
LA Fruit Stand	mango, pineapple, cucumber, lime, chamoy & tajín	\$49
Caprese Salad	pearl mozzarella, cherry tomato, basil, red onion, balsamic	\$49
Tortellini Antipasto Salad	charcuterie ends, oil & vinegar	\$53
Macaroni Salad		\$33
Potato Salad		\$33
Potato Egg Salad		\$35
German Potato Salad		\$34
Red Skin Potato Salad		\$34
Tri-Color Italian Pasta Salad		\$37



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Chilled "Salads"

Backyard Coleslaw	the classic, shaved carrot and cabbage	\$36
Apple Fennel Slaw	Granny Smiths, shaved fennel, toasted sesame, mayo	\$39
Spicy Cucumber Salad	traditional korean preparation	\$49
Homemade Kimchi	traditional preparation	\$65
Chicken Salad	ole reliable, mayo, onion, celery, loaf of bread	\$64
Curried Chicken Salad	grapes, raisins, carrots, toasted almonds	\$67
Waldorf Chicken Salad	apples, walnuts, celery, loaf of bread	\$67
Tunafish Salad	albacore white, carrot, celery, mayo, loaf of bread	\$59
Tuna Mac	house made tunasalad mixed with our traditional mac salad	\$55
Classic Egg Salad	served with a loaf of white bread	\$52
Truffled Egg Salad	black truffle, caviar, chive, loaf of bread	\$89
Shrimp Salad	celery, scallion, cucumber and mayo	\$72
Orzo Salad	orzo pasta, feta, arugula, peppers and onions	\$46
Couscous Salad	cucumber, tomato, red onions, peppers, mozzarella	\$46
Chickpea Feta Salad	peppers, onions and tomatos	\$48
Tabbouleh	fresh herbs, red onion, tomato, bulger	\$48
Sheppards Salad	chopped tomato, cucumber, onions and herbs	\$47
Watermelon Feta	lemon juice, fresh mint, crumbled feta, sea salt	\$50
Seasame Soba Noodle	can be made spicy!	\$49
Ambrosia Salad	chaotic but iconic, pineapple and mandarins with marshmallows in a coconut cream sauce	\$46



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Chilled Appetizers - Platters

Caprese Platter	heirlooms, proscuttio, mozz, basil pesto & balsamic	\$59
Fruit Platter	assorted seasonal fruit, chefs selection	\$68
Prosciutto Melon Skewers	mozzarella, cantaloupe, tomato	\$55
Carmelized Onion Dip	in a sourdough bread bowl	\$49
Spinach Dip	in a pumperknickel bread bowl	\$49
Guacamole, Salsa & Queso	homemade tortilla chips	\$58
Hummus, Baba Ganoush & Tzatziki	with warm pita bread	\$55
Dozen Deviled Eggs	topped with chili powder or paprika	\$49
VIP Deviled Eggs	topped with caviar, salmon roe, crème fraîche, chives	\$79
Charcuterie Board	gouda, hot capicola, prosciutto, brie, hard salami, cheddar, olives, brioche crackers	\$99
Cold Cut Platter	ham, turkey, rare roast beef, Genoa salami, Swiss provolone & muenster, served w loaf of bread, LTO	\$86
Whipped Ricotta & Goat	topped with honey and chili crisp, crostini	\$49
Pimento Cheese Ball	served with ritz crackers	\$49
Shrimp Ball	Grandma's recipe, cream cheese, cocktail sauce, Ritz crackers	\$55
Crab Ball	Mom's version, cream cheese, cocktail sauce, Ritz crackers	\$62
Lobster & Lump Cocktail	four tails, one pound lump crab	\$119
Shrimp Cocktail	2 pounds colossal shrimp, traditional accompaniments	\$89
Caviar Service	50g ossetra caviar, chopped egg whites & crumbled yolks, crème fraîche, chives, blinis & brioche crostini	\$260
Oceans Bounty	12 clams, 12 oysters, 2 whole lobsters, 12 colossal shrimp, pound of lump crab, 4 uni sushi, 4 toro sushi, 4 scallop sushi	\$449
Korean Kimbop	two spam and two spicy tuna	\$40



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Hot Sides & Appetizers

Pork Dumplings	pork&chicken, steamed or fried, scallion & sesame	\$65
Chicken Yaki Tori	teriyaki glaze, grilled scallions, sesame	\$64
Lumpia (mini spring roll)	pork, side of Thai chili	\$65
Spam Musubi	12 pc, seared spam, egg, rice, nori	\$59
Loaded Tater Tot Bake	bacon, cheddar, chive, ranch, chipotle mayo	\$59
Pigs in a Blanket	lil smokies, croissant pastry, mustard, ketchup	\$54
Texas Twinky (10)	stuffed cream cheese & pulled pork, bacon wrapped	\$69
Fried Mac&Cheese Balls	with marinara and ranch for dipping	\$56
Crab Rangoons	sweet & sour sauce on the side	\$59
Coconut Shrimp	with sweet chili and sriracha aioli	\$75
Garlic Shrimp	served with garlic bread	\$79
Jalapeno Popper Dip	served with pita chips	\$55
Buffalo Chicken Dip	served with celery & pita chips	\$52
Spinach Artichoke Asiago Dip	homemade tortilla chips	\$49
My Moms Bean Dip	homemade tortilla chips	\$49
Hot Crab Dip	asiago, Colby jack, blue claw lump crab, crostini	\$79
Stuffed Mushrooms	sausage and herb	\$59
Esquites	lime, Tajin, crema, and cotija cheese	\$52
Chicken Taquitos	chipolte crema, cotija cheese, salsa verde y rojo	\$57
Oysters Rockefeller	(24)	\$93
Clams Casino	(24)	\$72



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Hot Sides & Appetizers

Baked Mac&Cheese gruyere, gouda, cheddar	\$65
Lobster Mac&Cheese 4 large lobster tails	\$129
Oxtail Mac&Cheese 2lbs of oxtail	\$134
Maryland Crab Mac&Cheese 2 pounds of lump crab	\$139
Buffalo Chicken Mac&Cheese	\$72
Herb & Sausage Sourdough Stuffing	\$59
Traditional Vegetarian Stuffing	\$49
Spicy Sausage & Cornbread Stuffing	\$54
Eighty Twenty Smasher Stuffing	\$65
Brussel Sprouts & Bacon with a honey balsamic glaze	\$52
Grilled Asparagus with goat cheese and lemon vinaigrette	\$55
Roasted Broccoli garlic confit, shaved parmesan	\$47
Sweet Potato Casserole marshmallow, cranberry, bacon	\$55
Creamy Mashed Potatoes served with gravy	\$49
Loaded Mashed Potatoes bacon, cheddar, chives	\$65
VIP Mashed Potatoes lobster, gouda, pancetta	\$89
Potato Au Gratin	\$63
Cowboy Baked Beans poblanos, corn, ham hock	\$56
Baked Brie raspberry compote, hot honey, puff pastry, crostini	\$54
Millionaire Cornbread a rich and decadent treat, savory and sweet	\$49
Billionaire Cornbread with cheddar, bacon & candied jalapeños	\$59



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Entrees & Mains

Filet Mignon Steak Tips	hot peppers, creole butter, brioche toast	\$89
Chicken and Biscuits	served with sausage gravy	\$68
Chicken and Waffles	with honeybutter and maple syrup	\$68
Chicken Française or Marsala		\$69
Chicken Sorrento or Piccata		\$71
Chicken Parmesan	red or vodka sauce	\$68
Veal Parmesan	red or vodka sauce	\$79
Veal Milanese	arugula, mozzarella, red onion, tomato, balsamic, evoo	\$79
Eggplant Rollatini	red or vodka sauce	\$65
Eggplant Parmesan	red or vodka sauce	\$68
Lasagna Bolognese	8 hour bolognese, mascarpone, ricotta	\$70
Veggie Lasagna	bechemel, spinach, carrots, peas	\$64
Stuffed Shells	red or vodka sauce	\$59
Sausage & Peppers	hot & sweet, served over rigatoni or with rolls	\$69
Manicotti	Vodka Sauce	\$58
Pork Osso BUCO	in a red wine reduction	\$69
Beef Meatballs	24 pc, beef, pork & veal	\$65
Oxtail Gnocchi Bolognese	a staff favorite	\$69
Veal Saltimbocca	sage and prosciutto, white wine butter sauce	\$78
Chicken Scarpariello	sausage, potato, hot peppers	\$69
Rabbit Cacciatore	hunter stew, grandma nonna recipe	\$74
Sunday Sauce	braciole, sausage, meatballs in a red ragu	\$67



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Entrees & Mains

Shrimp Oreganata over garlic spinach	\$79
Stuffed Shrimp with crab and fresh herbs, lemon wine sauce	\$79
Salmon Bake served over rice, can be blackened, cajun, thai chili, lemon herb, garlic white wine or mango habanero	\$79
Chilean Seabass in a lemon garlic wine sauce with blistered cherry tomato and chili	\$99
Miso Glazed Cod nobu who	\$96
Sole Oreganata over garlic spinach	\$76
Stuffed Salmon stuffed with crab & shrimp with a cajun cream sauce	\$99
Cajun Lobster Tails (8)	\$145
Seafood Fry Diablo shrimp, clams, mussels and crabs in spicy red	\$84
Shrimp & Grits cajun shrimp over cheesy buttery grits	\$78
Spicy Marinated Crab raw, spicy, and decadent	\$82
Filipino Chicken Adobo bone in thighs, spicy or classic	\$64
Chimichurri Strip Steak	\$89
Roasted Chicken 3 whole birds, cut into sections, garlic citrus chili rub	\$59
Sichuan Mapo Tofu spicy or super spicy	\$59
Japanese Pork Katsu with traditional japanese curry	\$68
Korean Dak Galbi bone in thighs, spicy, sour, and sweet.	\$65
Korean Galbi grilled beef shortribs	\$99
Thai Green Chicken Curry	\$68
Massaman Chicken Curry	\$68



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Entrees & Mains

Chicken Enchiladas rojo, mole or verde	\$68
White People Taco Night de-constructed and ready for assembly	\$67
Chicken Tikka Masala served with garlic naan	\$68
Lamb Vindaloo served with garlic naan	\$84
Beef Curry & Fufu spicy and sweet, mashed cassava	\$69

Pastas

Pasta Primavera penne, garden vegetables, garlic, oil	\$49
Ravioli Pesto or Vodka proudly serving Pastosa Ravioli	\$67
Fettuccine Alfredo add crispy chicken +\$15	\$52
Penne Shrimp Pesto with a spicy breadcrumb topping on the side	\$72
Linguini White Clam	\$66
Spaghetti Mussels Diavlo	\$67
Crispy Chicken Bacon Tortellini Alfredo	\$68
Rigatoni Bolognese	\$63
Spicy Vodka Rigatoni	\$49
Bucatini Amatriciana	\$63
Baked Ziti	\$53
Spaghetti & Meatballs	\$58
Sausage Broccoli Rabe Orecchiette	\$63
Pappardelle Short Rib Ragu	\$70



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Giant Hot Heros

Chopped Cheese	peppers & onions, cheese, LTO, ketchup, mayo	\$69
Cheesesteak	shaved ribeye, Cooper sharp, peppers & onions	\$76
Spicy Cheesesteak	pepperjack, hot peppers & onions, chipotle mayo	\$76
Surf n Turf Cheesesteak	lobster, fontina, peppers & onions, garlic	\$89
Cheesesteak 82	extra cheese, peppers, onions, mushrooms, Mandy	\$78
Chicken Cheesesteak	chicken, Cooper sharp, peppers & onions	\$67
Cali Chicken Cheesesteak	avocado, LTO, peppers & onions, ranch	\$74
Oxtail Cheesesteak	mushrooms, peppers&onions, side of gravy	\$94
Korean Cheesesteak	bulgogi, peppers&onions, kimchi, gochujang	\$83
Chicken Parm	mozzarella, mascarpone, red or vodka sauce	\$69
Shrimp Parm	mascarpone, mozzarella, red or vodka sauce	\$78
Eggplant Parm	ricotta, mozzarella, mascarpone, red or vodka sauce	\$64
Veal Milanese	arugula, burrata, red onions, tomato, balsamic	\$78
Meatball Ricotta Parm	mozz, mascarpone, red or vodka sauce	\$69
Ham & Gruyere	carved ham, Swiss béchamel, Gruyère, cornichon	\$62
The Godfather	roast beef, mozz&provolone, garlic bread, side of gravy	\$79
Chicken Pesto	chicken, burrata, RRP, pesto, arugula, prosciutto, balsamic	\$69
Chicken Broccoli Rabe Provolone	side of red sauce	\$72
Chicken Cheddar Bacon Ranch	(it's in the name!)	\$69
Cordon Bleu	cutlet, swiss, shaved ham, béchamel, honey mustard	\$69
NJ Sloppy Joe	turkey, pastrami, swiss, coleslaw, Russian dressing	\$77



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Giant Hot Heros

The Cuban	roasted pork, shaved ham, swiss, pickle, mustard	\$69
The Gobbler	rotisserie chicken, cranberry sauce, stuffing, gravy	\$68
The Anthony Bourdain	seared mortadella, provolone, dijonaise	\$69
Viva La France	butter, brie cheese, blueberry compote, honey, arugula	\$59
Turkey Melt	bacon, tomato, melted cheddar, chipolte mayo	\$72
Crispy Fish	battered cod, lettuce, tomato, tarter sauce, side of vinegar	\$67
Tuna Melt	albacore chunk, mayo, bacon, tomato, cheddar	\$70
CrabbyPatty	crabcakes, arugula, tomato, pickled red onion, lemongarlic mayo	\$82
Sausage & Peppers	hot & sweet, peppers & onions, provolone	\$71
Roastbeef Special	gruyère, caramelized onions, horseradish aioli	\$75
The Vegetarian	grilled eggplant, zucchini, RRP, goat cheese, balsamic	\$67
BeirHaus	kielbasa, fresh sauerkraut, Jarlsberg fondue, brown mustard	\$75
Rodeo Beef	rare roastbeef, melted cheddar, fried onions, bbq sauce	\$74

Giant Cold Heros

Mortadella Burrata	pistachio pesto, arugula, shaved parm	\$67
Tuna Nicoise	tuna, tomato, hard boiled egg, olives, potato, green beans	\$76
Ham & Butter	thick cut freshly roasted ham, French butter	\$49
Bacon Jam & Brie	with arugula and hot honey	\$67
Salmon BLT	blackened & chilled salmon, bacon, butter lettuce	\$87
Roastbeef Boursin	served with au jus on the side for dipping	\$76



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Giant Cold Heros

Italian American	ham, salami, provolone, LTO, O&V, SPO, mayo	\$74
Italiano	prosciutto, mortadella, soppressata, fresh mozz, RRP, arugula, balsamic	\$75
Hot Italian	hot ham, spicy suppersatta, pepperoni, CPR, Calabrian mayo, LTO	\$74
Chopped Italian	ham, salami, mortadella, provolone, LTO, mayo, O&V	\$75
Caprese	fresh mozzarella, heirlooms, RRP, arugula, balsamic glaze	\$62
Fried Eggplant	crispy eggplant, arugula, ricotta, RRP, balsamic	\$69
Soprano	turkey, caramelized onions, fresh mozz, greens, sundried tomato mayo	\$70
Turkey Brie	honey turkey, sliced apple, brie, mixed greens, cranberry mayo	\$69
Turkey Muffuletta	olive tapenade & provolone	\$73
Turkey Grinder	turkey w/ chopped LTO, pepperoncinis, RRP, mayo, O&V	\$70
Turkey BLTA	chipolte turkey, bacon, butter lettuce, heirlooms, avocado, mayo	\$72
Chicken BLTA	cutlet, bacon, butter lettuce, heirlooms, avocado, chipotle mayo	\$73
THE BLT	applewood smoked bacon, heirlooms, butter lettuce, S&P, mayo	\$68
The "Club"	turkey, roastbeef, American, bacon, LTO, mayo	\$69
Chicken Salad Club	crispy bacon, shedded iceberg, heirloom tomato	\$72
Cutlet Grinder	chicken w/ chopped LTO, pepperoncinis, RRP, mayo, O&V	\$70
Chicken Caesar	crispy cutlet topped with chopped Caesar salad	\$72
Scooby DOO	turkey, ham, salami, roastbeef, bacon, American, LTO, pickles, mayo, O&V	\$89
Italian Tuna	(no mayo) pepperoncini, arugula, tomato, lemon, black olives	\$73
The Egg Salad	kewpie mayo, shredded iceberg, crispy bacon, S&P	\$67
School Lunch	thick cut bologna, American cheese, mustard mayo, LTO	\$58
Beef & Brie	rare roastbeef, brie, RRP, mixed greens, honey mustard	\$76



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Desserts

Strawberry Shortcake	\$35
Chocolate Covered Strawberries ⁽¹²⁾	\$36
Keylime Pie	\$35
Classic Flan	\$30
Banana Oreo Cheesecake	\$40
Cookie Butter Cheesecake	\$40
Raspberry Lemon Poppyseed Shortcake	\$35
Ultimate Chocolate Cake	\$36
Strawberry Coconut Cake	\$32
Chocolate Chip Cookies ⁽¹⁵⁾	\$30
Oatmeal Cookiebutter Cookies ⁽¹⁵⁾	\$31
Strawberry N Creme Cookies ⁽¹⁵⁾	\$31
Apple Pie Cookies ⁽¹⁵⁾	\$32
Lemon Blueberry Cookies ⁽¹⁵⁾	\$32
Red Velvet White Chocolate Cookies ⁽¹⁵⁾	\$30
Peanut Butter Jelly Bread Pudding	\$42
Tres Leches	\$34
Oreo Chocolate Shortcake	\$36
Pumpkin Pie	\$29
Blueberry Crumb Pie	\$32



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Soups, Drinks, & Extras

Fresh Squeezed Lemonade	\$12
Sweet Tea	\$9
Arnold Palmer	\$12
Strawberry Lemonade	\$16
Mango Pineapple Lemonade	\$16
Fresh Watermelon Juice	\$18
Fresh Squeezed Grapefruit	\$30
Fresh Squeezed Orange Juice	\$32
Grape Drink	\$13
Chocolate Ovaltine	\$15
Orange Peach Mango	\$22
Cookie Milk	\$15
Garlic Bread <small>4 cheese, garlic confit, fresh herbs</small> 18 inch	\$12
Dinner Rolls w Rosemary Honey Butter <small>(12)</small>	\$20
Garlic Herb Focaccia Sheet	\$26
Quart of Pickles	\$10
Quart of Mandy	\$14
Catering Racks & Water Pan	\$6ea
Sternos (fuel) <small>2pack</small>	\$7
Serving Utensils (metal) <small>tongs, spoons etc</small>	\$6ea