

Eighty Twenty

Catering Menu

201-367-9534

32 Westwood Ave, Westwood NJ





“The OG” - BURGER AND FRY PACKAGE

3 hour unlimited service

\$1925 for up to 50 people

\$30 per additional person up to 75 people. \$18 each above that

COMES WITH:

OG SMASHER

Custom Prime beef blend, Mandy sauce, yellow American cheese, grilled onions, Martin’s potato roll. It’s the burger that built us, our signature offering

SKIN ON CURLY FRIES

Tossed in our signature Snake Eyes salt, served with Mandy sauce for dunking. Crispy and fluffy all at once, fresh out the fryer, they’re a burgers best friend.



Choose the package that best fits your event, then choose add-ons.



“Carnivore” - BURGER ONLY PACKAGE



3 hour unlimited service

\$1500 up to 50 people

\$23 per each additional person
up to 75 people.

COMES WITH:

OG SMASHER

Custom Prime beef blend,
Mandy sauce, yellow American
cheese, grilled onions, Martin’s
potato roll.

“The OG Jr” - BURGER ONLY PACKAGE

2 hour unlimited service

\$1300 up to 30 people

\$20 per each additional guest. **This package is limited to 50 guests.**

Add fryer and fries \$300 (fryer enhancements now available)

COMES WITH:

OG SMASHER

Custom Prime beef blend, Mandy sauce, yellow American cheese, grilled
onions, Martin’s potato roll.

Choose the package that best fits your event, then choose add-ons.



Fryer Enhancements

*Fryer add-ons **only** available with “The OG” and “OG Jr” packages*

Fryer enhancements are all a 25 person minimum

THE EIGHTYTWENTY GLIZZY

Sourced locally from Karl Ehmers, 100% prime beef hotdogs fried till split, served on a Martin’s long roll, mustard/ketchup/relish- **\$6 per person**

Homemade chili and cheese sauce-**\$8 per person**

THE SPICY GLIZZY

Locally sourced at Ehmers like all our dogs, an all time staff favorite, fried till split, usual fixings- **\$6 per person**

Homemade chili and cheese sauce-**\$8 per person**

FISH, NO-CHIPS

UK style Beer Battered Cod filets, crispy yet fluffy, served with tartar sauce and vinegar- **\$8 per person**

ORIGINAL CHICKEN SANDWICH

Crispy tenders, pepper jack cheese, Mandy sauce, sliced pickle on a Martin’s Potato roll- **\$8 per person**

CHICKEN TENDYS

Fried to perfection and tossed in our original Snake Eyes salt, served with Mandy sauce (we bring ketchup too)- **\$6 per person**

EIGHTYTWENTY HOUSE OF DUMPLINGS

Your choice of: pork and veggie, kung pao chicken, or vegan veggie- **\$8 per person**

Choose the package that best fits your event, then choose add-ons.



Fryer Enhancements

BEER BATTERED ONION RINGS

Fresh out the fryer, real onion rings the way they should be done, in a beer batter to get that perfect crunch/soft onion bite- *\$5 per person*

JALAPEÑO POPPERS

Cream cheese stuffed, lightly breaded, served with Mandy sauce and Sriracha Ranch- *\$5 per person*

FRICKLES

Fresh dill pickle chips battered and fried to perfection and served with sriracha ranch- *\$5 per person*

ORIGINAL CHICKEN SANDWICH

Crispy tenders, pepper jack cheese, Mandy sauce, sliced pickle on a Martin's Potato roll- *\$8 per person*

TAQUITO-TIME

Chicken and cheese or beef and cheese, served with chipotle crema- *\$5 per person*

MOZZARELLA THICCS

Extra thick cut and battered mozzy sticks. Served with marinara- *\$8 per person*

ZUCCHINI FRIES

Vegetarian, crispy zuch sticks breaded and fried, sewed with horseradish mayo- *\$4 per person*

Choose the package that best fits your event, then choose add-ons.



Fryer Enhancements

FRIED RAVIOLI

Ricotta stuffed, seasoned with Italian herbs, served with marinara- **\$6 per person**

TATOR TOTS

Napoleon's favorite, fluffy inside with that nostalgic feel- **\$4 per person**

SWEET POTATO FRIES

A yammier twist on our classic fries, tossed in Snake Eyes salt and served with Mandy. I'm pretty sure these are keto- **\$5 per person**

COCONUT SHRIMP

Fresh u20 shrimp coated in toasted coconut and fried till crispy, tossed in Snake Eyes and served with a sweet chili sauce- **\$7 per person**

POPCORN SHRIMP

A southern staple, breaded shrimp bites tossed in our house seasoning and served with chipotle ranch- **\$7 per person**

FRIED CALAMARI

Flash fried rings and tails, lightly tossed in lemon and snake eyes and served with either Thai chili or marinara- **\$7 per person**

HOUSE OF CHURRO

10 inch, crispy yet soft, fried to order tossed in cinnamon sugar. Available in the following flavors- traditional, caramel stuffed, Bavarian creme filled, or strawberry jam filled- **\$6 per person**

All churros come with caramel sauce OR Nutella for dipping.

(Bavarian creme churro with Nutella drizzle is a dangerously good combo)

Choose the package that best fits your event, then choose add-ons.

**Additional Add-Ons,
Extras & Trays**

When burgers just aren't enough.





Add-Ons, Extras & Trays

PREMIUM PIG ROAST

Bring a pig roast to your backyard, crispy skin and fall off the bone meat, it gets rubbed down in our Snake Eyes salt and injected with a Cuban garlic marinade. Comes with Alabama White BBQ, Carolina Gold BBQ, Famous Dave's Devils Spit, & Japanese BBQ sauce. As well as, Martin's Potato rolls and pickled red onions. (1) FULL tray cowboy baked beans, (1) FULL tray of Mom's Mac and cheese, (1) FULL tray of apple & fennel slaw, (1) FULL tray of cornbread soufflé, AND a chef to staff the station and serve the buffet- **\$1300**

LUPE'S FAMOUS MANGONADA

Fresh mango and watermelon, tossed in homemade chamoy, tajin and a ton of fresh lime. A salty, sour, and sweet snack hugely popular in Mexico. Immensely refreshing- **\$175 for a family-style platter**

RUEBEN SLIDERS

A pull-apart sheetbake tray of sliders with warm pastrami, melted Swiss, house Russian and kraut- **\$130**

TURKEY RUEBEN SLIDERS

Pull-apart sheetbake sliders with fresh sliced turkey, coleslaw, melted Swiss and Russian- **\$130**

CORDON SLIDERS

Fresh chicken cutlet, thinny sliced ham, Swiss cheese bechemel, touch of honey mustard. Pull apart sheetbake- **\$140**

CORN BREAD SOUFFLÉ

A twist on a classic, moist and decadent, topped with melted sharp cheddar- **\$80**

Choose the package that best fits your event, then choose add-ons.



Add-Ons, Extras & Trays

BUFFALO CHICKEN SLIDERS

Tender chicken cutlet tossed in our homemade Buffalo sauce, topped with fresh crumbled blue cheese and blue cheese dressing, Served as a sheetbake on King's Hawaiian- **\$140**

ALL THINGS WINGS

Choose up to 2 flavors: Garlic Parm, Honey BBQ, Teriyaki, Medium Buffalo, Thai Chili, Spicy BBQ, Mango Habanero, Hot Buffalo- **\$120 full tray**

VEGETARIAN-ENHANCEMENT

Our classic smasher gets a black bean twist. Mandy sauce, grilled onions, and yellow American, and a homemade spicy black bean patty- **\$100 serves up to 15 guests. \$175 serves up to 30 guests**

MY MOM'S MAC & CHEESE

Full Tray of 5-cheese baked Mac and cheese. Topped with crispy breadcrumbs. My childhood favorite. I promised my mom I'd tell people it's her recipe, it was the only way she'd let me have it - **\$120**
Enhance to Lobster Mac- **\$250**

SAUSAGE AND PEPPERS

Full tray of hot and sweet Italian sausage with a medley of peppers dressed lightly in a basil pomodoro, served with Italian rolls- **\$150**

BAKED RIGATONI

Essentially Italian mac and cheese- **\$120**

ESQUITES

Fresh crisp corn, cotija cheese, lime juice, Mexican crema tajin- **\$80**

Choose the package that best fits your event, then choose add-ons.



Add-Ons, Extras & Trays

APPLE & FENNEL SLAW

A traditionally dressed cabbage slaw with crisp green apple and fresh fennel, familiar yet unique- **\$60**

make it blackened salmon

COWBOY BAKED BEANS

Sweet and spicy baked beans, amplified by roasted chilis, candied bacon, and sweet corn- **\$90**

CANDIED YAMS

Roasted until soft, tossed in cinnamon sugar and topped with dried cranberry and marshmallow- **\$90**

LOADED MASH

Yukon gold potatoes, rich and buttery, topped with bacon, cheddar and mozzarella cheeses, and chives- **\$90**

EGGPLANT ROLLATINI

Thin sliced and lightly fried eggplant cutlet stuffed with ricotta mascarpone and topped with pomodoro- **\$120**

CRISPY BRUSSELS SPROUTS

Flash fried till crispy like a Brussels sprout should be, tossed in sweet chili and Panchetta, tossed with scallions and puffed rice- **\$100**

LOBSTER BAKE

Maine lobster tails butterflied and broiled, topped with a Cajun butter sauce- **\$30 per tail, 12 tail minimum**

LARGE SHRIMP COCKTAIL

The standard fixings- **\$200**

Choose the package that best fits your event, then choose add-ons.



Add-Ons, Extras & Trays

SALMON BAKE

Blackened Alaskan king salmon filets stuffed with lump crab and topped in a chipotle cream sauce- **\$220**

JERK CHICKEN CEASAR

Full tray of chopped romaine, pumpernickel croutons, shaved parmesan, jerk chicken, served tossed in ceasar dressing- **\$110**

Make it blackened salmon- **\$185**

THE COBB

Fresh romaine, 6 minute egg, candied bacon, Roquefort Bluecheese, hass avocado, cherry tomato, and crispy chicken. Dressed with house vinaigrette- **\$175**

THE HOUSE

Mixed greens, garden veggies, candied pecans, dried cranberries, goat cheese, fresh herbs, sliced pear, sherry Dijon vinaigrette- **\$100**

PEANUT BUTTER & JELLY BREAD PUDDING

Crossiant and brioche, raspberry preserves and peanut butter sauce- **\$120**

STRAWBERRY SHORTCAKE

Egg white genovese cake, sweet vanilla whipped cream, fresh strawberry, 16 inch round- **\$160**

APPLE COBBLER

Granny smiths, cinnamon butter, brownsugar oat crumb- **\$100**

Conrad's vanilla ice cream available- **\$12 per pint**

****Add melted cheddar on top for free because I think you're awesome****

Choose the package that best fits your event, then choose add-ons.