



## INSATIABLE EATS COCKTAIL STYLE DINNER RECEPTION

Our Chefs are committed to serving truly seasonally-inspired cuisine. Therefore, some of our items are only available at certain times of the year.

Our cocktail dinner packages are four hours with an additional hour and include:  
Premium Open Bar, a Specialty Cocktail Inspired by You, Maître D',  
Our Team of memory makers who will ensure that your special day is unforgettable.

### COCKTAIL HOUR

Specialty Cocktail Upon Arrival  
A Sampling of Butler Style Passed Hors D'oeuvres  
*(please select six to eight)*

### SIGNATURE STYLES

Codfish Taco / House made Mini Taco, Crusted Local Codfish, Red Slaw, Secret Sauce  
Angus Beef Slider / Red Onion Marmalade, Chipotle Catsup on a Brioche Bun  
Everything Dogs in a Blanket / Mustard and Hot Onions  
Tuna Slider / Hawaiian Roll, Ginger Aioli  
Mini Chicken Parmesan on soft sub roll  
BBQ Short Ribs on a Crispy Polenta  
Smoked Gouda Grilled Cheese with Tomato Basil Soup Shooter  
Truffle Frites with A1 Aioli served in Parchment Paper Cone  
Mini Lamb Meatballs, Fois Gras Dipping Sauce  
B.L.T. / Smoked Bacon, Micro Greens, Tomato, and Truffle Mayo on Soft Brioche

### FROM THE MARKET

Caprese Skewer, Tomato, Mozzarella, Basil  
Mini Portobello Tarts with Goat Cheese, Balsamic Syrup  
Yukon Gold Potato Croquettes with White Truffle & Chives

### UNDER THE SEA

Spicy Tuna, Tobiko, Spicy Japanese Mayo, Scallion, Wonton Crisp  
Lardo-Wrapped Sea Scallop, Aglio Pepperoncino, Balsamic "Fico"  
Local Fluke Ceviche on Root Crisp  
Mini Crab Cakes with Mango Salsa  
Scallop & Shrimp Ceviche in Shooter Glasses  
Skewered Shrimp Oreganata

#### BIRDS OF A FEATHER

Duck Confit Crostini, Fig Jam, Sherry Glaze  
Chicken & Lemongrass Pot Stickers with White Soy Sauce  
Chicken Quesadilla topped with Pico de Gallo & Guacamole

#### FROM THE BUTCHER

Beef Tartare, Rosemary Crisp  
Filet Mignon with Truffle Aioli and Parmigiano Reggiano on Sourdough Crisps  
Mini Grass-Fed Burgers, Aged Cheddar Cheese, Apple-Smoked Bacon

#### INTERACTIVE STATIONS

Add to Package I Optional

#### LOCAL & IMPORTED SEASONAL CHEESE AND FRESH FRUIT & BERRIES

Havarti, NY Cheddar, Smoked Gouda, Goat Cheese, and Ricotta Salata  
Garnished with Nuts, Dried Fruit, Flat Breads and Crackers  
Assorted Berries, Cantaloupe, Honeydew Melon, Golden Pineapple, Seedless Red Grapes

#### MEDITERRANEAN STATION

Roasted & Grilled Zucchini, Eggplant, Squash, Fennel, Red Peppers  
Feta Cheese, Chickpea Hummus, Dolmas & Tabouleh  
Assorted Pita Breads & Flatbreads

#### TUSCAN STATION

Marinated Artichokes, Olives, Mushrooms  
Fresh Bocconcini, Tomato, Fresh Basil, Balsamic  
Cannellini Bean Salad with Lemon, Herbs and Tomatoes  
Eggplant Caponata with Roasted Garlic Bread Crumb  
Tomato Bruschetta with Red Onion, Olive Oil, Herbs  
Stuffed Peppers in Extra Virgin Olive Oil  
Assorted Focaccia Breads

#### PASTA STATION

Prepared by a Chef

*(selection of two pastas and three sauces)*

Freshly Baked Bread and Grated Reggiano Parmesan Cheese  
Pasta / Sauces | Alfredo, Fresh Tomato, Pesto, Vodka, Wild Mushrooms  
Accompaniments (all included) | Broccoli Rabe, English Peas  
Mushrooms, Onions, Roasted Peppers, Sundried Tomatoes, Sweet Sausage,  
Caramelized Onions, Marinated Artichokes

CARVING STATION

Prepared by a Chef

Top Round of Beef / Horseradish Sauce, Warm House Rolls  
Pork Loin / Apple Compote, Roasted Fennel  
Free-Range Turkey / Cranberry Relish, Candied Yams  
Corned Beef / Whole Grain Mustard, Rye Bread, Sauerkraut  
Bone-In Fresh Ham / Pineapple Chutney  
Whole Wild Salmon / Cucumber Salad with Green Goddess Dressing

PLATED DINNER RECEPTION

SALAD COURSE

*(please select one)*

Caesar Salad / Crispy Croutons, Shaved Parmesan, Creamy House Dressing  
Traditional Mesclun Salad / Minced Shallots, Fines Herb, Dijon Red Wine Vinaigrette  
Fresh Buffalo Mozzarella / Heirloom Tomatoes, Boston Lettuce, Pesto, Extra Virgin Olive Oil Drizzle  
Arugula Salad / Julienned Pears, Crumbled Blue Cheese, Sun-Dried Cranberries, Raspberry Vinaigrette

ENTRÉE

*(please select two)*

*Entrée served with Freshly Baked Breads and Whipped Butter*

Braised Short Ribs / Spinach, Roasted Garlic Mashed Potatoes  
Local Pan-Seared Crescent Duck/ julienne vegetables, Cherry Port Wine Reduction, Whipped Potatoes  
Pan-Seared Tilapia / Parmesan Crust, Vegetable Caponata, Whipped Potatoes, Tomato Coulis  
Porcini-Crusted Chilean Sea Bass / Fingerling Potatoes, Wild Mushrooms, Red Wine Reduction  
Grilled Filet Mignon / Roasted Vegetables, Herb Red Bliss Potatoes, Barolo Wine Sauce  
Wild Salmon / Spaghetti Squash, Asparagus, & Roasted Potatoes, Beurre Blanc Sauce French-Cut  
Chicken Breast / Lyonnaise Potatoes, Asparagus, Mushroom Jus  
Herb-Seared Sirloin / Broccoli Oreganato, Gruyère Mashed Potatoes, Wild Mushrooms, Peppercorn Sauce  
Pan Seared Red Snapper with Caramelized Shallots, Baby Green Beans & Smashed Potatoes, Lemon Sauce  
Roast Tenderloin of Pork with Apple Chutney, Garlic-Mashed Potatoes & Broccolini, Pork Jus  
Vegetarian Entrées *(please select one)* / Seasonal Risotto, Roasted Root Vegetables with Balsamic Glaze, Eggplant  
Parmesan

DESSERT

Dessert Table

*(on request)*

Mini Pastries

Regular & Decaffeinated Coffee

Assorted Herbal Teas

BEVERAGES

Signature Cocktail upon arrival

Four Hour Premium Open Bar

Premium Red & White Wine

\$175 per Guest plus all needed Rentals, 20% Service Charge and New York Sales Tax

If you want something different, just ask! Our team of master chefs can create any dishes you dream of.