



*The insatiable*  
**BUSINESS**  
*of*  
**FOOD**

Our Easy Entertaining menus with platters and trays to go are ideal for East Enders who want to host their own affairs. A selection of your favorite dishes are available for pick up and delivery. This represents a sample of our offerings. If you want something different, just ask. Our team of chefs can create any dishes that you dream about!

Our Chefs are committed to serving truly seasonally-inspired cuisine. Therefore, some of our items are only available at certain times of the year. Host Platters are served at room temperature. Host Trays are delivered hot with reheating instructions. Buon Appetito!

**If you know food,  
you must know us!**

Contact us at:  
**631.377.3353**

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Visit us online at:  
**WWW.INSATIABLEEATS.COM**



# PLATTERS & TRAYS

## | APPETIZERS |

HALF  
TRAYS

ANTIPASTI MISTO	104
bocconcini mozzarella, cured meats, olives, tomatoes	
ARANCINI MESSINESE	36
crispy risotto balls, meat ragu	
ARANCINI FORMAGGIO	30
crispy risotto balls, bechamel, mozzarella	
BAKED CLAMS OREGANATA	73
TRIO OF BRUSCHETTA	69
chicken mousse pate, wild mushrooms, tomato	
BURRATA	110
fresh mozzarella, heirloom tomatoes	
CALAMARI FRITTI	99
fried calamari, pomodoro sauce	
CALAMARI FRITTI ARRABBIATA	99
fried calamari, spicy pomodoro sauce	
EGGPLANT ROLLATINI	70
roasted eggplant, pomodoro sauce	
FRITTO MISTO	105
fried calamari, shrimp, basil aioli	
GRIGLIATA MISTA	110
grilled calamari and shrimp, dipping sauce	
GRILLED OCTOPUS	110
fresh herb Mediterranean marinade	
GNOCCO FRITTO	42
fluffy fried dough bites, bufala mozzarella, prosciutto	
MOZZARELLA IN CAROZZA	36
fried mozzarella cheese sandwich, side of pomodoro sauce	
STEAMED MUSSELS	69
red, white or fra diavolo style	
POTATO CROQUETTES	36
crispy mashed potatoes bites, gorgonzola cheese	
POLPETTE DI MARCO	87
chicken, sausage and short ribs meatballs	
STUFFED MUSHROOMS	77
roasted and stuffed with herb bread crumbs, mushrooms	
SALUMI BOARD	87
Italian cured meats, imported cheese, accompaniments	

## | SALADS |

ARUGULA & MUSHROOM	58
baby arugula, farm mushrooms, shaved parmesan cheese	
creamy balsamic dressing	
CLASSIC CAESAR	58
romaine, parmesan, house croutons,	
fresh anchovy dressing	
GIARDINIERA	58
organic greens, seasonal vegetables,	
creamy balsamic dressing	
INSALATA CAPRESE	61
fresh mozzarella, heirloom tomatoes, basil pesto drizzle	
ROASTED BEETS & GOAT CHEESE	61
seasonal greens, creamy balsamic dressing	
MIXED SEAFOOD	119
calamari, octopus, scallops, shrimp, citrus vinaigrette	
TRI-COLOR	89
arugula, endive, radicchio, tomatoes, aged balsamic dressing	

## | PASTA |

HALF  
TRAYS

Pick Your Signature Sauce & Fresh Pasta	
ALLA NORMA	99
roasted eggplant, basil tomato sauce	
ALLA VODKA	99
creamy pomodoro sauce, Add Prosciutto \$8	
AMATRICIANA	99
guanciale roasted, tomato, red pepper flakes	
BOLOGNESE	99
signature meat ragu	
BROCCOLI GARLIC & OIL	65
CON SARDE	125
anchovies, onions, golden raisins, pine nuts, sardines, wild fennel	
COSTOLA BREVE	110
braised short rib ragu	
GHIOTTA	125
capers, green olives, onions, raisins, tomatoes, swordfish	
GORGONZOLA	99
imported gorgonzola, cream, parsley	
NERO DI SEPPIA	99
black squid & cuttlefish, tomato sauce	
PESTO	99
basil, garlic cloves, pine nuts, parmesan cheese	
PESTO TRAPANESE	99
almond, basil, plum tomatoes, pecorino cheese	
POMODORO	65
basil, tomato sauce	
POLPETTINI & POMODORO	99
meatballs, tomato sauce	
PRIMAVERA	95
roasted seasonal vegetables, tomato	
SALCICCIA E BROCCOLI	99
broccoli, sausage, garlic and oil	
FRUTTI DI MARE	125
calamari, clams, mussels, shrimp (red, white or fra diavolo)	
SICILIAN LASAGNA	95
mini meatballs, tomato sauce, bechamel, mozzarella	

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BUCATINI thin spaghetti like pasta with hole
FETTUCCINE flat, thick pasta
FUSILLI corkscrew pasta
LINGUINE long flat thin pasta
PACCHERI large, flat, broad pasta
RIGATONI tubular shaped pasta
SPAGHETTI long thin pasta
TAGLIATELLE long, spaghetti like ribbon pasta
GNOCCHI handmade potato dumplings
RAVIOLI thin pasta dough pockets with fillings



# PLATTERS & TRAYS

## | MEAT |

*Served with insatiable sides, artisan dinner rolls*

## HALF TRAYS

<b>CHICKEN</b>	99
<b>VEAL</b>	139
FRANCESE lemon beurre blanc sauce	
MARSALA mushrooms, marsala wine reduction	
PALLIARD fresh herb marinade	
PARMIGIANA mozzarella, pomodoro sauce	
PICCATA lemon, white wine, capers	
SCARPARELLO sausage, onions, peppers, tomatoes	
SORRENTINO eggplant, prosciutto, mozzarella, marsala	
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CHICKEN ROULADE choice of stuffing: chicken mousse, mushroom mousse, spinach & fontina, roasted pepper & goat cheese	154
CHICKEN SALTIMBOCCA spinach and prosciutto	154
SEARED DUCK cherry port wine reduction	209
BRISKET OF BEEF horseradish crème fraiche, crispy onions	198
ROASTED PORK LOIN mushroom sauce	140
FILET MIGNON borolo wine reduction (pistachio crusted opt'l)	252
PRIME RIB-EYE au jus or bernaise sauce	222
SKIRT STEAK Argentinian chimichurri sauce	222
ITALIAN SAUSAGE & PEPPERS	94
ROASTED RACK OF LAMB au jus	194
BRAISED SHORT RIBS red wine and tomato ragu	194
VEAL CHOP grilled or milanese	194

## | SEAFOOD |

*Served with insatiable sides, artisan dinner rolls*

## HALF TRAYS

JUMBO LUMP CRAB CAKES chipotle mayo or creole remoulade	144
RED SNAPPER capers, olives, tomatoes, white wine	192
POACHED CHILIAN SEA BASS wild fennel crust	274
GRILLED SALMON champagne mustard sauce	134
POACHED SALMON creamy dill sauce	134
RED SNAPPER MARE CHIARO tomato, white wine sauce	134
STUFFED SOLE crab stuffing, lemon buerre blanc sauce	192
SWORDFISH INVOLTINI citrus buerre blanc sauce	216
YELLOWFIN TUNA black & blue or crusted	216
LOBSTER POT PIE lobster, artichokes, asparagus, saffron veloute, savory pie crust	186
FILET OF SOLE OREGANATA lemon fresh herbs, parmesan, buerre blanc sauce	134

## | SHRIMP |

*Served with insatiable sides, artisan dinner rolls*

## HALF TRAYS

FRA DIAVOLO spicy pomodoro sauce	144
FRANCESE lemon butter white wine sauce	144
SCAMPI OR OREGANATA herb bread crumbs, white wine sauce	144
MARE CHIARO tomato, white wine sauce	144
MARINARA basil pomodoro sauce	144
PARMIGIANA mozzarella, pomodoro sauce	144

## | CARVING TRAYS | \$149 (6-8 PEOPLE)

*Served with Palm Rolls*

Bone-In Fresh Ham	pineapple chutney
Pork Loin	apple compote, roasted fennel
Free-Range Turkey	cranberry relish, goblet gravy
Corned Beef	grain mustard, sauerkraut
Top Round Roast Beef	horseradish sauce
Whole Wild Salmon	creamy dill sauce



# PLATTERS & TRAYS

## | INSATIABLE SIDES |

	HALF TRAYS
GRILLED ASPARAGUS	42
SAUTÉED SPINACH	42
SAUTÉED BROCCOLI	42
SAUTEED BROCCOLI RABE	42
ESCAROLE & BEANS	48
ROASTED STRING BEANS	42
ROASTED CAULIFLOWER	42
ROASTED POTATOES	36
MASHED POTATOES	36
TRUFFLED MASHED POTATOES	49
TRUFFLE FRIES	58
SIGNATURE MEATBALLS	58
CREAMED SPINACH	54
BRAISED BABY CARROTS	54
SAUTEED BOK CHOY	54
INDIAN CORN PUDDING	54
ROASTED BRUSSEL SPROUTS	54
ROASTED PORTOBELLO MUSHROOMS	54
SCALLOPED POTATOES	54
GLAZED BUTTERNUT SQUASH	54
ROASTED SEASONAL VEGETABLES	59
CARROT CAULIFLOWER MASH	59
LEEK & KALE CAULIFLOWER MASH	59
ROASTED CAULIFLOWER MASH	59
STRING BEAN GREMOLATA	59
CHEF'S MACARONI & CHEESE	59
LOBSTER MAC & CHEESE	79
ULTIMATE DUCK STUFFING	59
ULTIMATE VEGETARIAN STUFFING	49
KALE, SQUASH & PANCETTA PIE	59
LEMON ORZO OR MEDITERRANEAN COUSCOUS	59
QUINOA & WILD RICE OR VEGETABLE FARRO	59
HONEY NUT CORN BREAD (NUTS OPTIONAL)	29
ARTISAN DINNER ROLLS	11

## | VEGETARIAN | \$99

*Served with Artisan Dinner Rolls*

EGGPLANT PARMIGIANA	
layered with mozzarella, pomodoro sauce	
EGGPLANT ROLLATINI	
rolled and filled with mozzarella, pomodoro sauce	
EGGPLANT BOATS	
roasted and filled with vegetable quinoa	
PASTA PRIMAVERA <i>gluten free on request</i>	
fresh pasta, seasonal vegetables	
ROASTED SEASONAL VEGETABLES	
Mediterranean grains of the day	

## HALF TRAYS

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## | DESSERT | \$59

Italian Inspired Desserts

Dark or White Chocolate Profiteroles

Deconstructed Cannoli

Frutti Di Bosco Cake

Traditional Tiramisu

## HALF TRAYS

## | PLATTERS |

Beautifully Presented | Guest Grazing

## | CHARCUTERIE | \$154 (6-8 PEOPLE)

Chef's Selection of Italian Cured Meats, Imported Cheese

(From Chef's Cheese Selection below)

Brasaola, Cacciatolino, Finocchietta, Mortadella, Porketta,

Prosciutto Di Parma, Soppressata, Speck

*Served With Grissini Bread Sticks or Warm Bread Basket,*

*Extra Virgin Olive Oil, Whipped Butter*

## | IMPORTED CHEESE | \$142 (6-8 PEOPLE)

Chef's Selection of Imported Cheese with Fresh Fruit & Berries

Bufala, Caccio Tartufo, Gorgonzola, Parmesan, Pecorino

Provolone, Stracchino, Goat Cheese and Ricotta Salata

Fig Spread, Honey, Membrillo

Garnished with Nuts, Dried Fruit

Assorted Berries, Cantaloupe, Honeydew Melon, Golden

Pineapple, Seedless Red Grapes

*Served with Flat Breads and Crackers*

## | MEDITERRANEAN | \$128 (6-8 PEOPLE)

Chef's Selection of Speciality Vegetable Offerings

Roasted Squash, Zucchini, Eggplant, Fennel, Mixed Marinated

Peppers, Feta Cheese, Chickpea Hummus, Greek Dolmas

& Tabbuleh

*Served with Assorted Flatbreads and Pita Breads*

## | TUSCAN | \$147 (6-8 PEOPLE)

Chef's Selection of Bruschetta Bar Dips, Spreads & More

Marinated Artichokes, Olives, Mushrooms

Fresh Bocconcini, Tomato, Fresh Basil, Balsamic

Cannellini Bean Salad with Lemon, Herbs

Tomatoes Eggplant Caponata

Tomato Bruschetta with Red Onion, Olive Oil, Herbs

Stuffed Peppers in Extra Virgin Olive Oil

*Served with Assorted Focaccia Breads*

