

## HOST YOUR OWN HOLIDAY Drop-Off Catering

**HAMPTONS & LONG ISLAND**

Catering: 631.377.3353

E-mail: hello@insatiableeats.com

If you want something different, just ask!  
Our creative kitchen team prepares any dishes that like.

### SEASONAL SOUPS & STARTERS

*Soups by Quart, Starters by Dozens, Platters Serve Six*

Butternut Squash Soup	\$32.95
Leek & Potato Soup	\$32.95
Lobster Bisque	\$54.95
Lobster Pumpkin Bisque	\$64.95
Mini Beef Wellingtons (12)	\$54.95
Caramelized Onion & Gruyere Tartlets (24)	\$54.95
Cauliflower Fritters or Vegetable Croquettes (24)	\$54.95
Mini Crab Cakes/Creole Roumolade (12)	\$54.95
Mini Lobster Rolls/citrus mayo (12)	\$119.95
Mini Beef or Chicken Pot Pies (12)	\$59.95
Roasted Vegetable Tartlets/Goat Cheese (12)	\$36.95
Mini Lamb Meatballs/Fois Gras Dip (24)	\$36.95
Sausage Stuffed Mushrooms (24)	\$59.95
Baked Artichoke Dip/Crackers or House Pita Chips	\$54.95
Farmer's Vegetable Crudite, Herb Dip	\$72.95

Pain de Canape: (Two Dozen Tea Sandwiches)	\$59.95
<i>Cucumber &amp; Watercress, Curried Egg Salad</i>	
<i>French Cheddar &amp; Chutney</i>	
<i>*Grilled Vegetable &amp; Goat Cheese,</i>	
<i>Prosciutto &amp; Mozzarella, Smoked Salmon/ Dill Butter</i>	

Gorgonzola & Roasted Onion Fondue/ Baguette	\$54.95
Bruschetta Bar (3)/	\$92.95
Cannellini Beans, Caramelized Onions, Chickpea Hummus, Eggplant Caponata, Roasted Sweet Pea, Sundried Tomato, Traditional Tomato, Wild Mushrooms	
Artisanal Cheese Board/Fruit, Crackers	\$92.95
Charcuterie/Cured Meats, Olives, Pate, Crackers	\$92.95
Ceviche/Fluke or Scallops & Shrimp, Wonton Chips	\$72.95
Gulf Shrimp Cocktail, Cocktail Sauce	\$84.95
Crab Claws, Cocktail Sauce, Lemons	\$181.95
Poached Lobster Salad, Crackers	\$Mkt
Crab or Shrimp Salad, Crostinis	\$59.95
Oysters on the 1/2 Shell	\$49.95
Traditional Stuffed Clams or Mussels/Tuscan Bread (24)	\$74.95

### FARM TO FORK SALADS \$54.95

Half Tray (Serves Six)

Caprese/Fresh Mozzarella, Tomato, Basil  
Kale Caesar/House Croutons, Shaved Parmesan  
Mediterranean Chickpea/Cucumber, Tomatoes  
Pear/Arugula, Cranberries, Walnuts, Gorgonzola Dolce  
Roasted Beets/Spinach, Goat Cheese  
Warm Vegetable Salad/Seasonal Greens

### AUTHENTIC PASTA DISHES

*Served with house garlic bread*

Half Tray (Serves 4-6)

Chicken Cacciatore or Chicken Piccata	\$64.95
Eggplant Norma Cassarecci or Eggplant Parmigiana	\$64.95
Gnocchi Al Pesto or Bolognese	\$84.95
Lasagna Bolognese or Vegetable	\$89.95
Linguine Fra Diavolo/Seafood	\$143.95
Lobster Ravioli, Cachaca Sauce	\$110.95
Spinach or Wild Mushroom Ravioli, Pomodoro Sauce	\$84.95
Penne or Rigatoni Alla Vodka or Basil Pomodoro	\$59.95
Risotto with Mushrooms and Truffles	\$93.95
Veal Canneloni/Bechamel Sauce	\$89.95

### SPECIALTY MEAT & POULTRY ENTREES

*Served with gardeniera salad*

Half Tray (Serves Six)

Chicken Roulade/ <i>choice of stuffing: chicken mousse, mushroom mousse, spinach&amp;fontina, roasted pepper&amp;goat cheese</i>	\$115.95
Chicken Saltimbocca/spinach and prosciutto	\$115.95
Seared Duck/cherry port wine reduction	\$189.95
Braised Short Ribs/creamy polenta (on side)	\$136.95
Brisket of Beef/horseradish crème fraiche, crunchy onions	\$152.95
Glazed Boneless Ham/cooked to perfection, sliced	\$115.95
Rack of Lamb/creamy horseradish sauce	\$189.95
Roast Beef/creamy horseradish sauce	\$130.95
Roasted Pork/apple chutney, fresh herbs, white wine sauce	\$117.95
Roasted Turkey/cranberry relish, goblet gravy	\$121.95
Filet Mignon/Borolo wine reduction (pistachio crusted opt'l)	\$189.95
Skirt Steak/Argentinian chimichurri sauce	\$164.95
Prime Rib-Eye/au jus or bernaise sauce	\$164.95

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### SPECIALTY SEAFOOD ENTREES

Served with *gardiniera salad*  
Half Trays (Serves Six)

Jumbo Lump Crab Cakes (2 ea)/creole remoulade	\$149.95
Red Snapper/capers, olives, tomatoes, white wine	\$172.95
Poached Chilean Sea Bass/ (wild fennel crust)	\$229.95
Poached Salmon/creamy dill sauce	\$149.95
Roasted Salmon/fresh herb or champagne mustard	\$149.95
Stuffed Sole/crab stuffing, lemon, beurre blanc	\$188.95
Swordfish Involtni/citrus beurre blanc	\$184.95
Whole Maine Lobster Bake 1.5lb steamed and cracked. Served with baked potato, cole slaw, corn on cob Mkt\$	\$Mkt
Yellowfin Tuna/Black&Blue or Crusted	\$184.95
Seafood Pot Pie	\$228.95

### MARKET SIDES

Half Tray (Serves Six)

Creamed Spinach	\$53.95
Glazed Butternut Squash	\$53.95
Grilled Local Asparagus	\$53.95
Braised Baby Carrots	\$53.95
Bok Choy or Broccoli Rabe	\$53.95
Indian Corn Pudding	\$53.95
Garlic Roasted Mashed or Rosemary Fingerling Potatoes	\$53.95
Roasted Brussel Sprouts	\$53.95
Roasted Portobello Mushrooms	\$53.95
Scalloped Potatoes	\$53.95

### SPECIALTY SIDES

Half Tray (Serves Six)

Carrot Cauliflower Mash	\$59.95
Leek & Kale Cauliflower Mash	\$59.95
Roasted Multicolor Cauliflower or Cauliflower Mash	\$59.95
Roasted Root Or Steamed Seasonal Vegetables/dill	\$59.95
String Bean Gremolata	\$59.95
Chef's Macaroni & Cheese	\$59.95
Lobster Mac & Cheese	\$143.95
Truffled Mashed Potatoes	\$79.95
Ultimate Duck Stuffing	\$111.95
Ultimate Vegetarian Stuffing	\$59.95
Kale, Squash & Pancetta Pie	\$59.95
Plymouth Succatash	\$59.95
Grains/Lemon Orzo, Mediterranean Couscous	\$59.95
Quinoa & Wild Rice, Vegetable Farro/Wheat Berries	\$59.95
Honey Nut Corn Bread (nuts optional)	\$29.95
Artisan Dinner Rolls or House Bread	\$15.95

### DEEP DISH SAVORY PIES/TORTE SALATE

Appetizer (Doz min), Individual or Family Size

Agnello/lamb with vegetables and potatoes	\$4/\$18/\$68
Anatra/duck with mushrooms, black cherries, cheddar	\$4/\$18/\$68
Costola Breve/short ribs and vegetables	5/\$20/\$74
Pancetta & Zucca - kale, squash, pancetta, fontina cheese	\$4/\$16/\$64
Pollo/chicken, vegetables, potatoes	\$3 /\$16/\$62
Salsiccia/italian sausage, bell peppers, broccoli	\$3 /\$16/ \$62
Tacchina/turkey, vegetable, potatoes	\$4 /\$16/ \$62
Radice/root vegetables, potatoes, chestnuts	\$4/\$16/\$58
Spinaci & Ricotta/spinach, ricotta, sundried tomatoes	\$4/ 16/\$58
7 Pesce/local fish and shellfish	\$7/\$28/\$108

### HOLIDAY DESSERTS

Half Tray (Serves 6-8)

Assorted Miniature Pastries	\$72.00
Holiday Cakes: Chocolate Mousse or Coconut 8"	\$48.95
Rum Bread Pudding	\$63.95
Strawberry or Traditional Tiramisu	\$77.95
Variety of Vegan Cakes & Desserts	\$77.95

(\* full list on request)

### NORTH FORK DESSERT PIES BY THE PIE/ PRICE

Apple (\$24), Apple Crisp (\$25), Blueberry (\$25), Blueberry Cream (\$26)	
Cherry Cream (\$28), Chocolate Cream (\$29), Peach (\$25), Pumpkin (\$24)	
Raspberry Peach (\$25), Raspberry Cream (\$29), Strawberry Rhubarb (\$25)	

### | Let's Chat |

Request A Proposal  
Full Service Catering Available

More menus available online

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