

EXPERIENCE INSATIABLE EATS



OUR FOOD

At Insatiable EATS, we love to create the most customized menus imaginable. We know how important the food is, so we take time to understand exactly what you want. Our menus are customizable and tailored to suit your needs. No matter the cuisine, our talented team of chefs deliver exceptional food at a world class level. We love to please every palate and whim, so the creative kitchen team will stage a wide range of serving styles from elevated banquets and buffets to interesting cocktail themes, formal or French plated dinners, live interactive stations and moveable feasts. From start to finish, we also perform it all. Ask about deliverable menus that are perfect for meetings and team building retreats.



WORLD CLASS CATERING

Our catering experience extends to all types of venue locations. From the office to a private estate, formal venue, vineyard or yacht, we do it all. Our event specialists can guide you with full event planning services or work side-by-side with your planners. No matter how elaborate or simple we can offer creative suggestions for making your special day exceptional.

Whatever you can wish, we will make it come true!

OUR EXPERTISE

Our incredible team is highly experienced in delivering world class food. They know exactly what it takes to exceed your day and surpass your every expectation. Their eye for detail, seamless service and passionate approach will put you at ease. Learn more about our past successes, our fantastic partners and all the extra details to make your day special wherever it is.

CLASSIC BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

CHICKEN SPRING ROLLS, PEANUT SAUCE

MINI BEEF WELLINGTON, MUSTARD

CRAB CAKES, MANGO SALSA

SPINACH TRIANGLES, FETA

WILD MUSHROOMS ON POLENTA CROSTINI

ROASTED VEGETABLE TARTLETS

ENTRÉE

Choose One:

ROLLATINI

Breast of Chicken filled with Chicken Mousse.
Served with a Truffled Mushroom Sauce.

CACCIATORE

Breast of Chicken Grilled with Bell Peppers, Onions,
Fresh Herbs, Tomato

CAPRESE

Sautéed Breast of Chicken, roasted tomatoes, smoked
Mozzarella, creamy Pesto Sauce.

FLORENTINE

Spinach and Fontina Stuffed Breast of Chicken. Served with a
Roasted Red Pepper Sauce.

SALTIMBOCCA

Breast of Chicken with Prosciutto, Spinach.
Served with a Sage Demi Glace Sauce.

DUAL ENTRÉE OPTIONS

TRI-TIP CARVERY / + 12.00 PER PERSON

With Crunchy Onions

FILET MIGNON CARVERY / + 20.00 PER PERSON

With Crunchy Onions

SAUCES Choose Two:

Cognac Creamed Horseradish / Argentinian Chimichurri /
Three Charred Onion / Gorgonzola Cream Sauce /
Balsamic Fig Reduction / Au Jus

ACCOMPANIMENTS

Choose Four:

RISOTTO WITH MUSHROOMS, TRUFFLES

GNOOCCHI CREAMY PESTO

PENNE A LA CHECCA

RICE PILAF OR JASMINE RICE

ARTICHOKE MASHED POTATOES

ROASTED RED POTATOES

BUTTERED OR STEAMED SEASONAL VEGETABLES

STRING BEAN GREMOLATA

GRILLED MARINATED VEGETABLES WITH BALSAMIC
REDUCTION

TRADITIONAL CAESAR SALAD

PEAR & WALNUT SALAD

ROASTED BEET & GOAT CHEESE SALAD

ARUGULA & MUSHROOM SALAD, PARMESAN

WHAT'S INCLUDED

PROFESSIONAL CHEFS/ KITCHEN STAFF

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$78.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Gratuity and Tax Additional

ALL-AMERICAN BUFFET

HORS D'OEUVRES

Tray Passed (Choose One):

PETITE CROQUE MONSIEUR

ALL BEEF PIGS IN PUFFED PASTRY

MINI JACKET POTATOES WITH BACON & GORGONZOLA

BBQ MEATBALLS, DIPPING SAUCE

PULLED PORK SLIDER / + 3.75 PER PERSON

Requires On-Site Chef

ANGUS BEEF SLIDER / + 4.00 PER PERSON

Requires On-Site Chef

Stationary (Choose One):

CRUDITÉ AND HOMEMADE CHIP STATION WITH BUTTERMILK RANCH AND ONION DIP

LAYERED BASIL TORTE WITH CRACKERS

BUFFALO CHICKEN WINGS WITH RANCH DIP

ENTRÉE

Choose Two:

BBQ CHICKEN THIGHS

SMOKED BEEF BRISKET

Requires 2 Day Notice

BBQ PULLED PORK

ST. LOUIS PORK RIBS

HOT DOGS 1/4 LB.

Requires On-Site Chef

CHILI DOGS / + 2.50 PER PERSON BBQ TRI-TIP / + 5.00

PER PERSON BABY BACK RIBS / + 5.00 PER PERSON

CHICKEN BROCHETTES / + 3.00 PER PERSON

BUILD YOUR OWN BURGER / + 3.50 PER PERSON

Requires On-Site Chef

Add gourmet toppings: Bacon / Bleu Cheese Crumbles / Caramelized Onions / Sauteed Mushrooms /

+ 2.50 PER PERSON

ADD ONS

WHOLE BBQ CORN WITH TOPPINGS / + 3.50 PER PERSON

Corn toppings: Parmesan Cheese / Mayonnaise / Butter / Tapatio

ALL-AMERICAN DESSERT STATION / + 7.50 PER PERSON

COMFORT STATION

Choose One:

MASHED POTATO STATION

Mashed Yukon Gold and Sweet Potatoes. Includes gourmet toppings

MAC AND CHEESE STATION

Choice of Panko Crusted, Jack, Asiago, and Gorgonzola Mac and Cheese or traditional Mac and Cheese. Includes gourmet toppings.

ACCOMPANIMENTS

Choose two:

BAKED BEANS

CREAMED CORN

SEASONAL FRESH FRUIT

COLE SLAW

POTATO SALAD

MACARONI SALAD

MINTED FRUIT SALAD

SPINACH SALAD

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

SUGGESTED

GINGHAM OR BURLAP ACCENTS

MASON JARS

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$78.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

LATIN BUFFET

HORS D'OEUVRES

Stationary:

TORTILLA CHIPS & SALSA WITH QUESO FUNDIDO

Tray Passed (Choose One):

EMPANADAS WITH CILANTRO SOUR CREAM

Chicken / Beef / Cotija Cheese & Grilled Onion

CRAB CAKES WITH CHIPOTLE AIOLI

CHICKEN OR BEEF FLAUTAS

ENTRÉE

Choose Two:

CHICKEN ENCHILADAS VERDE

CHEESE ENCHILADAS RANCHERO

TEQUILA LIME CHICKEN

SOUTHWEST CHICKEN

CHICKEN TACOS

CARNITAS TACOS

CHICKEN MOLE

CHILE RELLENO / + 3.00 PER PERSON CARNE

ASADA TACOS / + 4.00 PER PERSON

Requires On-Site Chef

MAHI MAHI TACOS / + 4.00 PER PERSON

Requires On-Site Chef

ADD ONS

HORCHATA OR AGUA FRESCA / + 3.50 PER PERSON

FRUIT STATION WITH MANGO PASSION FRUIT OR
GRAND MARNIER DIP / + 5.00 PER PERSON

LATIN DESSERT STATION / + 7.50 PER PERSON

ACCOMPANIMENTS

Choose Three:

BLACK BEANS

REFRIED BEANS

RANCH STYLE BEANS

SPANISH RICE

PASILLA RICE

SWEET CORN CAKE

SPICY FLAME-GRILLED CORN

SPANISH CAESAR SALAD

WHAT'S INCLUDED

PROFESSIONAL CHEFS/ KITCHEN STAFF

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$79.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

ISLAND BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

CRAB CAKES WITH MANGO SALSA

TERIYAKI CHICKEN SKEWERS

CHICKEN SPRING ROLLS WITH PEANUT SAUCE

VEGETARIAN SPRING ROLLS WITH THAI GINGER SAUCE

PINEAPPLE RUMAKI

TILAPIA CEVICHE ON ASIAN SPOON / + 2.50 PER PERSON

SESAME SHRIMP AND MANGO ROLL WITH CITRUS GINGER SOY SAUCE / + 2.50 PER PERSON

COCONUT SHRIMP / + 3.25 PER PERSON
Requires On-Site Chef

AHI POKE ON A WONTON CHIP / + 2.75 PER PERSON
Requires On-Site Chef

ENTRÉE

Choose Two:

TERIYAKI CHICKEN BROCHETTES

MANGO CHICKEN

POLYNESIAN CHICKEN

HULI HULI CHICKEN

KALUA PORK WITH A PINEAPPLE AND BROWN SUGAR GLAZE

THAI CHICKEN CURRY

SLOW ROASTED BRISKET WITH PINEAPPLE BBQ SAUCE

TERIYAKI TRI TIP / + 5.00 PER PERSON

SWEET AND SOUR ASIAN SHORTRIB / + 4.00 PER PERSON

MACADAMIA MAHI MAHI / + 5.00 PER PERSON

ADD ONS

WHOLE PIG / + MARKET PRICE

TROPICAL FRUIT STATION WITH MANGO PASSION FRUIT OR PINA COLADA RUM DIP / + 5.00 PER PERSON

TROPICAL DESSERT STATION / + 7.50 PER PERSON

ACCOMPANIMENTS

Choose Three:

HAWAIIAN RICE

Brown Rice with Coconut, Pineapple, and Raisins.

FRIED RICE WITH PINEAPPLE

LONG BEANS

CANDIED SWEET POTATOES

WASABI MASHED POTATOES

STIR FRY VEGETABLES

JASMINE RICE

SEASONAL FRESH FRUIT

ASIAN SLAW

WILD CHERRY SALAD

PAPAYA SALAD

POTATO MAC SALAD

WHAT'S INCLUDED

PROFESSIONAL CHEFS / KITCHEN STAFF

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$78.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

TUSCAN BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

- CAPRESE SKEWER
 - FLATBREAD PIZZA WITH PANCETTA & FONTINA CHEESE
 - BRUSCHETTA POMODORO
 - WILD MUSHROOMS ON POLENTA
 - RED & YELLOW GAZPACHO SHOOTERS
 - LAMB MEATBALLS, FOIS GRAS DIPPING
 - GRILLED SHRIMP SKEWERS / + 3.25 PER PERSON
-

ENTRÉE

Choose Two:

- TRADITIONAL LASAGNA BOLOGNESE
 - CHICKEN RIGATONI WITH CREAMY POMODORO
 - CHICKEN OR VEGETARIAN ROTOLO
 - CHEESE TORTELLINI WITH CREAMY PESTO
 - CHEESE RAVIOLI WITH ROASTED BELL PEPPER SAUCE
 - PENNE A LA CHECCA
 - GNOCCHI BOLOGNESE
 - CHICKEN PARMIGIANA
 - CHICKEN MARSALA
 - CHICKEN TUSCANY / + 3.00 PER PERSON
 - CHICKEN PICATTA / + 3.00 PER PERSON
 - PUMPKIN OR SQUASH RAVIOLI WITH A BROWN BUTTER SAGE SAUCE / + 3.00 PER PERSON
-

ADD ONS

- ITALIAN MEATBALLS / + 2.00 PER PERSON
- SAUSAGE, PEPPERS & ONIONS / + 2.25 PER PERSON
- ITALIAN WEDDING SOUP STATION / + 3.00 PER PERSON
- ITALIAN DESSERT STATION / + 7.50 PER PERSON

ACCOMPANIMENTS

Choose Three:

- ROASTED SQUASH & ZUCCHINI
 - STRING BEAN GREMOLATA
 - VEGETABLE MEDLEY
 - GRILLED MARINATED VEGETABLES
 - CAESAR SALAD, CREAMY DRESSING
 - CAPRESE SALAD WITH MOZZARELLA, TOMATO, BASIL
 - FIELD GREENS SALAD WITH BALSAMIC VINAIGRETTE
 - ITALIAN CHOPPED SALAD / + 2.00 PER PERSON
 - WILD MUSHROOM SALAD / + 2.00 PER PERSON
-

WHAT'S INCLUDED

- PROFESSIONAL CHEF'S / KITCHEN STAFF
 - FRESH BAKED ROLLS & BUTTER
 - BEVERAGE STATION
 - Lemonade & Water*
 - COFFEE STATION
-

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$78.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

SOUTHERN BUFFET

HORS D'OEUVRES

Tray Passed (Choose One):

BLACKENED DEVEILED EGGS

ALL BEEF PIGS IN PUFFED PASTRY

CRAB CAKES WITH MANGO SALSA

SOUTHERN CRAWFISH BREAD

LOBSTER BISQUE SHOTS / + 4.00 PER PERSON SHRIMP

COCKTAIL SHOTS / + 3.00 PER PERSON

Stationary (Choose One):

SOUTHERN CREAMED CORN DIP WITH KETTLE CHIPS CAJUN

CRAB DIP WITH BAGUETTES

FRESH VEGETABLE CRUDITÉ TRAY WITH CREAMY DIP

ENTRÉE

Choose One:

BOURBON HONEY GLAZED HAM

PORK LOIN WITH JACK DANIEL'S SAUCE

OVEN BAKED CHICKEN

BBQ CHICKEN

CHICKEN GUMBO

16-HOUR SMOKED BRISKET

Requires 2 day notice

COUNTRY STUFFED CHICKEN

BBQ SPARE RIBS / + 5.00 PER PERSON

ADD ONS

BREAD PUDDING

MIXED BERRY COBBLER

JAMBALAYA STATION WITH ADOUILLE SAUSAGE / + 7.00 PER PERSON

FRIEND GREEN TOMATOES / + 2.00 PER PERSON

Requires On-Site Chef

FRENCH BEIGNET STATION / + 8.00 PER PERSON

Requires On-Site Chef

BANANAS FOSTER FLAMBÉ WITH ICE CREAM / + 8.00 PER PERSON

Requires On-Site Chef

ACCOMPANIMENTS

Choose One:

FRESH BAKED ROLLS & BUTTER

CORN BREAD MUFFINS & HONEY BUTTER

Choose Three:

COLLARD GREENS

BLACK EYE PEAS

RED BEANS & RICE

CANDIED SWEET POTATOES

DIRTY RICE

CREAMED CORN

MACARONI & CHEESE

SOUTHERN GREEN BEANS

CHEESY POTATOES OR GRITS

COLE SLAW

MASHED POTATOES & GRAVY

WATERMELON WEDGES

SOUTHERN CHOPPED SALAD WITH APPLE CIDER

VINAIGRETTE

WHAT'S INCLUDED

PROFESSIONAL CHEFS/ KITCHEN STAFF

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$78.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

MEDITERRANEAN BUFFET

HORS D'OEUVRES

Tray Passed (Choose One):

CAPONATA VEGETABLES ON CRISPY PARMESAN CRISP

SPANAKOPITAS

Spinach & Feta

ZUCCHINI ROLL UP

STUFFED GRAPE LEAVES

FIG, GOAT CHEESE, AND MASCARPONE TART

CUCUMBER WITH FETA & KALAMATA OLIVE

BRUSCHETTA WITH HERB BAKED CROSTINIS

GARLIC SHRIMP ON A SKEWER / + 3.25 PER PERSON

AMERICAN GRILLED BABY LAMB CHOPS /

+ 4.00 PER PERSON

Requires On-Site Chef

Includes:

HUMMUS TRIO STATION WITH SEASONAL VEGETABLES AND PITA CHIPS

ENTRÉE

Choose One:

CHICKEN CACCIATORE

MEDITERRANEAN CHICKEN

GRILLED CHICKEN KABOB

LAMB KABOB / + 10.00 PER PERSON

FILET KABOB / + 13.00 PER PERSON LAMB SHANK

STEW / + 13.00 PER PERSON

GRILLED SALMON WITH LEMON, OLIVE OIL & GARLIC

/ + MARKET PRICE

Requires On-Site Chef

ACCOMPANIMENTS

Choose Four:

CORSICA PASTA

Penne, Feta, Sundried Tomatoes, Kalamata Olives, Artichoke

Hearts, Garlic, and Olive Oil

BASMATI RICE WITH CURRANTS & TOASTED PINE NUTS

GRILLED VEGETABLES PLATTER WITH GRILLED ROMA TOMATOES

MOUSSAKA / + 2.00 PER PERSON

GREEK SALAD

COUSCOUS

TABOULEH

ORZO SALAD WITH PINE NUTS & FETA IN LEMON OLIVE OIL

SHIRAZI SALAD

Cucumbers, Tomatoes, Parsley & Onion with

Lemon Vinaigrette

BAKLAVA / + 2.00 PER PERSON

WHAT'S INCLUDED

PROFESSIONAL CHEF'S / KITCHEN STAFF

PITA BREAD & TZATSIKI

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$78.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

ASIAN BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

CRAB CAKES WITH MANGO SALSA

CURRY APPLE CHICKEN SKEWERS

CHICKEN OR VEGETARIAN SPRING ROLLS, PEANUT SAUCE

MISO SOUP SHOOTERS

SESAME SHRIMP AND MANGO SPRING ROLL WITH CITRUS GINGER SOY SAUCE

SPICY THAI BBQ FROG LEGS / + 3.25 PER PERSON

Requires On-Site Chef

CLASSIC ASSORTED DIM SUM DUMPLINGS & SHU MAI / + 2.75 PER PERSON

Requires On-Site Chef

ENTRÉES AND CURRY

Choose Two:

TEPPANYAKI CHICKEN SKEWERS CARAMELIZED

GARLIC ROTISSERIE CHICKEN

KOREAN STUFFED CHICKEN BREAST WITH SAUSAGE AND LEEKS

THAI THREE FLAVORED BBQ CHICKEN

SZECHWAN COCA COLA PORK

KOREAN BULGOGI BEEF

RED, GREEN, OR YELLOW CURRY

With your choice of Beef, Chicken, or Pork. All prepared with Garden Vegetables and served with steamed Rice.

ANGUS HOISIN TRI TIP OF BEEF / + 5.00 PER PERSON

KOREAN BBQ SHORTRIB / + 4.00 PER PERSON

HONEY & GINGER GLAZED SALMON FILLET / + 5.00 PER PERSON

SEASAME CITRUS ORANGE ROUGHY FILLET / + 6.00 PER PERSON

ACCOMPANIMENTS

Choose Three:

SHORT GRAIN STICKY RICE

BBQ PORK FRIED RICE

VEGETABLE FRIED RICE

7 GRAIN RICE

FAR EAST WOK LONG BEANS

BROCCOLINI SPEARS WITH RAISINS, BUTTER, AND PEANUTS

STEAMED SEASONAL VEGETABLES

FLAT NOODLES WITH BLACK BEAN SAUCE

WHAT'S INCLUDED

PROFESSIONAL CHEFS/ KITCHEN STAFF

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$84.00	\$86.00	\$88.00	\$90.00
75 to 99	\$78.00	\$80.00	\$82.00	\$84.00
100+	\$76.00	\$78.00	\$80.00	\$82.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

SMALL PLATE STATION

THE STARTER

Choose One Station:

BRUSCHETTA STATION

Coarsely chopped Tomato Pomodoro, Olive Tapenade, Sundried Tomato Cream Cheese, Sautéed Mushrooms, Caramelized Onions, Gorgonzola Crumbles, and Balsamic Reduction with Parmesan Crostinis.

DIPS AND SPREADS STATION

Warm Monterey Jack Cheese with Chorizo and fresh Mushrooms, Served with Pico de Gallo, Jalapeños and Fresh Tortilla Chips and Salsa / Spring Pea or Sundried Tomato Hummus with Red Pepper, Celery, Carrots and Jicama / Parmesan Crusted Crab Dip with Crostinis / Basil Cream Cheese Torte with Crackers

FUSION STATION

California Rolls, Chicken Spring Rolls, Cowboy Rolls and Edamame served with Soy Sauce, Wasabi, Ginger, Peppercorn Soy Sauce, and Peanut Sauce. Chicken or Cotija Cheese Empanadas served with Cilantro Cream.

SEASONAL FRUIT AND CRUDITÉ STATION

Artistically displayed fruit with a choice of one of the following dipping sauces; Passion Fruit Mango, Malibu Rum, or Grand Marnier Cream. An assortment of garden fresh Vegetables with Buttermilk Ranch and Spinach Artichoke dip.

SALAD STATION

Choose Two:

TRADITIONAL CAESAR SALAD

Romaine Lettuce, homemade Focaccia Croutons, and fresh grated Parmesan Cheese. Served with creamy Caesar dressing.

SPANISH CAESAR SALAD

Romaine Lettuce with shredded Tortilla Chips, Pepitas, and Cotija Cheese. Served with Cilantro Pepita dressing.

SPINACH SALAD

Organic Baby Greens, Pine Nuts and Goat Cheese. Served with Raspberry Vinaigrette.

SUNDRIED TOMATO PENNETTE SALAD

Pennette Pasta tossed with Sundried Tomatoes and Feta Cheese in a Herb Vinaigrette.

PEAR SALAD

Wild Field Greens and Romaine Lettuce, sliced Pears, chopped Walnuts and mild Gorgonzola Dolce Cheese. Served with Pear Vinaigrette.

ADD-ONS

EUROPEAN AND DOMESTIC CHEESE WEDGES

May include an assortment of Petit Basque, Champignon Brie, rustic Saint Andre, Herb Boursin Brie, and Red Derby. Garnished with Grape clusters, Cashews, dried Apricots, and fresh Berries. Served with fresh baked Artisan breads and crackers.

Large serves up to 50 / 175.00

SECOND STARTER STATION / + 5.00 PER PERSON

SMALL PLATE STATION

THE COMFORT

Choose One Station:

MASHED POTATO STATION

Mashed Yukon Gold and Sweet Potatoes. Includes the following toppings: Applewood Smoked Bacon, Green Onions, shredded Jack and Cheddar Cheese, Sour Cream, Butter, Caramelized Onions, sautéed Mushrooms, Brown Sugar, and candied Pecans.

MAC AND CHEESE STATION

Choice of Panko Crusted, Jack, Asiago and Gorgonzola Mac and Cheese or Traditional Mac and Cheese. Includes the following toppings: Applewood Smoked Bacon, Sundried Tomatoes, crunchy Onions, sliced Italian Sausage, and sliced Mushrooms.

PASTA STATION

Choose Two:

*ROTOLO BOLZANO WITH CLASSIC MARINARA
"Chef's Award Winner" Pasta Sheet rolled around our special blend of fresh Vegetables. Baked in Marinara sauce and topped with Fontina Cheese Sauce.*

PENNE A LA CHECCA

TORTELLINI WITH CREAMY PESTO

RIGATONI WITH CREAMY MARINARA

ADD-ON / + 4.00 PER PERSON

Add mini Italian Meatballs, Italian Sausage, grilled Onions and Peppers, grilled Mushrooms, fresh grated Parmesan Cheese and mini Artisan Rolls.

SOUP STATION

Choose Two:

All soups served with the choice of Cornbread or French rolls.

CLAM CHOWDER WITH OYSTER CRACKERS

CORN CHOWDER WITH HAM OR SAUSAGE

ITALIAN WEDDING SOUP WITH FRESH GRATED PARMESAN

CHICKEN TORTILLA SOUP WITH TORTILLA STRIPS, CILANTRO, DICED ONIONS, AND LIME WEDGES

CHILI CON CARNE WITH SOUR CREAM, SHREDDED CHEESE, AND ONIONS

CREAMY TOMATO BASIL WITH FRESH MADE CROUTONS

SPLIT PEA WITH HAM, SOUR CREAM, AND GREEN ONIONS

BLACK BEAN SOUP WITH SOUR CREAM AND DICED ONIONS

ADD-ONS

SECOND COMFORT STATION / + 6.00 PER PERSON

SMALL PLATE STATION

THE MAIN COURSE

Choose Two Stations:

SLIDER STATION

Choose Two:

KALUA PORK WITH PINEAPPLE SALSA, TANGY MAUI BBQ SAUCE, APPLE SLAW & CRUNCHY ONIONS ON A MINI BRIOCHE ROLL

CLASSIC BEEF SLIDER WITH STOUT BEER CHEESE SAUCE, BACON, AND CARAMELIZED ONION ON A MINI BRIOCHE ROLL

BRISKET OF BEEF WITH HORSERADISH CREME FRAICHE, & CRUNCHY ONIONS ON A MINI BRIOCHE ROLL

ITALIAN MEATBALL WITH SHREDDED MOZZARELLA CHEESE ON A MINI CHEESE ROLL

GRILLED VEGETABLE WITH HAVARTI CHEESE AND BALSAMIC REDUCTION ON A MINI CHEESE ROLL

CRAB CAKE WITH WASABI AIOLI AND MICRO GREENS ON A MINI BRIOCHE ROLL

STREET TACO STATION

Choose Two:

All tacos served with Fresh Tortilla Chips, Salsa bar, taco toppings, and Corn Tortillas. Homemade Tortillas, made fresh on site, Chef required / + 2.00 PER PERSON

MAHI MAHI

POLLO ASADO

CARNITAS

AL PASTOR

CARNE ASADA / + 4.00 PER PERSON

QUESADILLA STATION

Choose Two:

GRILLED CHICKEN & BRIE WITH RASPBERRY CHIPOTLE

CARNITAS & JACK CHEESE WITH FRESH SALSA VERDE

GRILLED VEGETABLE & HAVARTI CHEESE WITH BALSAMIC REDUCTION

GOURMET CHICKEN STATION

Choose Two:

VERONIQUE

Lightly sautéed boneless Chicken Breast. Served in a creamy Champagne Sauce and topped with Red and Green Grapes.

ROLLATINI

Breast of Chicken filled with Chicken Mousse. Served with a Truffled Mushroom Sauce.

FLORENTINE

Tender boneless Chicken Breast filled with Spinach and Prosciutto. Served with a roasted Red Bell Pepper sauce.

SANTORINI

Boneless breast of Chicken grilled with Lemon Herb Seasoning. Garnished with Artichoke Hearts, Mushrooms, Red Bell Peppers and Shredded Fresh Basil.

BARRILA

Tender boneless Chicken Breast filled with Apple-Nut stuffing. Served with Bing Cherry sauce.

GRILLED FLATBREAD STATION

Choose Two:

GLUTEN-FREE MEDITERRANEAN VEGGIE

TOMATO & BASIL

MUSHROOM & PROSCIUTTO

MEAT LOVERS

GRILLED CHICKEN, GOAT CHEESE, ARUGULA & PESTO

CHORIZO, JACK CHEESE & JALAPEÑO

PAELLA STATION

This sultry smoky classic Rice dish is filled with Chicken, Andouille Sausage, Spanish Chorizo, fresh Tomatoes, and a hint of Saffron for added Romance. Certain to be center stage at your next event.

Add Seafood / + MARKET PRICE

SMALL PLATE STATION

THE MAIN COURSE CONT.

Choose Two Station:

OFF THE GRILL SKEWERS

Choose Two:

MEDITERRANEAN CHICKEN

GRILLED VEGETABLES

SALMON / + 3.00 PER PERSON

BEEF TENDERLOIN / + 5.00 PER PERSON

SHRIMP / +5.00 PER PERSON

Savor the flavors of the Mediterranean with our Off the Grill Skewers. Grilled to perfection over a hot fire, the flavors of Garlic, Saffron, Onions, Lime Juice, and Olive Oil are sure to excite your palette. Served with freshly baked Flatbread alongside Mint and Cilantro Pesto Sauce & Tzatziki Sauce.

POKE STATION / + 5.00 PER PERSON

Choose Two:

PACIFIC AHI POKE

HAMACHI POKE

SHRIMP POKE

ROASTED PORK BELLY / + 6.00 PER PERSON

ACCOMPANIMENTS:

Asian Sticky Rice / Wakame Seaweed Salad / Crunch Cabbage & Slaw Salad / Dilled Sesame Tomatoes / Marinated Mushroom Salad

TOPPINGS

Sticky Rice / Masago / Pickled Ginger / Chopped Scallions / Fukujinzuke (Sweet Pickled Radish) / Furikake Flakes (Traditional Japanese Seasoning) / Crispy Won Ton Chips / Assorted Pacific Rim & domestic condiments

ADD A CARVERY

TRI TIP CARVERY / + 12.00 PER PERSON
Chimichurri, Horseradish, and crunchy Onions

FILET MIGNON CARVERY / + 20.00 PER PERSON
Chimichurri, charred three Onion sauce, and crunchy Onions

WHAT'S INCLUDED

PROFESSIONAL CHEFS/ KITCHEN STAFF

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$95.00	\$97.00	\$99.00	\$101.00
75 to 99	\$89.00	\$91.00	\$93.00	\$95.00
100+	\$87.00	\$89.00	\$91.00	\$93.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)

10% Service Charge, Gratuity, and Tax Additional

PLATED

TRAY PASSED HORS D'OEUVRES

Choose Two:

CHICKEN SPRING ROLLS WITH PEANUT SAUCE MINI

BEEF WELLINGTONS WITH GRAIN MUSTARD SAUCE

CRAB CAKES WITH MANGO SALSA

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA ON A BAGUETTE

KALAMATA PISTACHIO ROLL WITH ORANGE HONEY GLAZE

ZUCCHINI CRISPS, AOILI

FIG MASCARPONE TART

STUFFED MUSHROOMS

CAPRESE SKEWER

EMPANADAS WITH CILANTRO SOUR CREAM

SALAD COURSE

Choose One:

PEAR SALAD

Mixed Greens with sliced Asian Pears and candied Walnuts. Drizzled with a Pear and White Balsamic Vinaigrette.

CAESAR SALAD

Crisp Romaine, homemade Focaccia Croutons, and fresh grated Parmesan Cheese. Tossed with our creamy Caesar Dressing.

MUSHROOM SALAD

Wild Arugula Greens, farm mushrooms and shaved Parmesan Cheese. Drizzled with Aged Vinaigrette.

STRAWBERRY SPINACH SALAD / + 2.00 PER PERSON

Baby Spinach, sliced California Strawberries, Sonoma Goat Cheese and Sesame Seeds. Drizzle with a Strawberry & White Truffle Infused Vinaigrette.

GRILLED PANZANELLA SALAD / + 2.00 PER PERSON

Arugula and Heirloom Tomato Salad with Grilled Smoky Brioche, Pine Nuts, and Sweet Maui Onions. Served with Feta Cheese and a Fresh Oregano Vinaigrette.

VEGETABLE

Choose One:

BABY VEGETABLES

French Baby Carrots and Baby Green and Yellow Sunburst Squash.

BROCCOLINI

HARICOT VERTE

Fresh Green Beans in Amadine Butter with French Baby Carrots.

WINTER ROOT VEGETABLES / + 1.00 PER PERSON

Turnips, Parsnips, Golden Beets, and Carrots roasted with Olive Oil and Sea Salt.

GRILLED GREEN & WHITE ASPARAGUS WITH HEIRLOOM CARROTS / + 1.00 PER PERSON

STARCH

Choose One:

GOURMET MASHED POTATOES

OVEN ROASTED RAINBOW FINGERLING POTATOES

GOURMET ARTICHOKE MASHED POTATOES

JASMINE RICE

BASMATI RICE

CHARGRILLED POLENTA WITH GORGONZOLA / + 1.00 PER PERSON

DAUPHINOIS POTATO TOWER / + 1.00 PER PERSON

Sliced Yukon Potatoes baked in Cream and Parmesan Cheese

PEAR POTATO / + 2.00 PER PERSON

Pear shaped Panko Crusted Garlic Mashed Potato

PLATED

THE MAIN COURSE

CHICKEN

CHICKEN FLORENTINE
Spinach and Prosciutto stuffed Chicken Breast. Served with a roasted Red Bell Pepper sauce.

OR

CHICKEN ROLLATINI
Breast of Chicken filled with Chicken Mousse. Served with a Truffled Mushroom Sauce.

OR

CHICKEN VERONIQUE
Sautéed Airline Chicken Breast in a Champagne Cream Sauce with Red and Green Grapes.

RATES PER GUEST

50 to 74	\$96.00
75 to 99	\$88.00
100+	\$84.00

Additional -----

SANTORINI CHICKEN

Grilled Airline Breast of Chicken with Lemon Herb Seasoning, Artichoke Hearts, Mushrooms, Red Bell Peppers, and topped with fresh Basil.

RATES PER GUEST

50 to 74	\$99.00
75 to 99	\$91.00
100+	\$87.00

Additional -----

CHICKEN SONOMA

Airline Chicken Breast Stuffed with Chevre and Fresh Herbs. Served with Sundried Tomato Jus.

RATES PER GUEST

50 to 74	\$103.00
75 to 99	\$95.00
100+	\$91.00

VEGETARIAN

QUINOA & GRILLED VEGETABLE STUFFED PORTOBELLO MUSHROOM

OR

ROTOLO BOLZANO
Pasta with fresh Vegetables, Marinara Sauce, and Fontina Cheese

RATES PER GUEST

50 to 74	\$98.00
75 to 99	\$90.00
100+	\$86.00

Additional -----

SEAFOOD

ATLANTIC SALMON FILLET
Char grilled with Blue Agave Cactus Nectar

OR

GRILLED NEW ZEALAND ORANGE ROUGHY
Topped with a light Tangerine Citrus Jus

RATES PER GUEST

50 to 74	\$107.00
75 to 99	\$99.00
100+	\$95.00

PLATING CHEFS 50.00/hour (3 for up to 100 guests)

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

PLATED

THE MAIN COURSE CONT.

BEEF

CLASSIC FILET OF BEEF
Served with Madeira Sauce or Au Poivre

RATES PER GUEST

50 to 74	\$112.00
75 to 99	\$104.00
100+	\$100.00

Additional -----

TUSCAN BRAISED BEEF SHORT RIBS Braised
with Chianti and Root Vegetables

RATES PER GUEST

50 to 74	\$110.00
75 to 99	\$102.00
100+	\$98.00

Additional -----

ANGUS FLAT IRON
Cooked medium with fresh Herbs & Tuscan Butter

RATES PER GUEST

50 to 74	\$107.00
75 to 99	\$99.00
100+	\$95.00

DUAL ENTRÉE

CLASSIC FILET OF BEEF
Served with Madeira Sauce or Au Poivre

YOUR CHOICE OF CHICKEN

RATES PER GUEST

50 to 74	\$115.00
75 to 99	\$107.00
100+	\$103.00

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

ALL MENUS BASED ON A 5 HOUR EVENT

ADDITIONAL TIME

Rates per guest

5.5 hrs.	6 hrs.	6.5 hrs.	7 hrs.
\$2.00	\$4.00	\$6.00	\$8.00

PLATING CHEFS 50.00/hour (suggest 3 for up to 100 guests)

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

**Salads & Sides must be the same on all entrees*

***Tablesides Wine service & custom menu options available*

EMBELLISHMENTS

PLATINUM RIMMED OR GOLD RIMMED CHINA / 1.95 PER PIECE

WHITE SQUARE CHINA / 1.90 PER PIECE

SPECIALTY SHANTUNG LINENS / PRICES VARY

Black / White / Champagne / Pewter

BAR GLASSWARE / .49 STARTING PRICE PER PIECE

BRIDE'S ROOM HORS D'OEUVRES / 60.00 EACH

Turkey Focaccia Triangles with Sundried Tomato Aioli, Red & Green Seedless Grapes, Layered Basil Torte with Crackers Serves

6-12

GROOM'S ROOM HORS D'OEUVRES / 60.00 EACH

Turkey & Ham Hoagie, Red & Green Seedless Grapes, Layered Basil Torte with Crackers

Serves 6-12

INFUSED WATER SERVICE

Lemon with Lavender Stem / 1.25 PER PERSON

Orange with Fresh Mint / .75 PER PERSON

Cucumber with Fresh Mint / .75 PER PERSON

BEVERAGE STATION UPGRADE / + 2.50 PER PERSON

Lavender Lemonade

CHEF'S CHOICE VENDOR MEALS / 25.00 EACH

DESSERTS

CLASSIC DESSERT STATION

A collection of French Macarons, Raspberry Chocolate Decadence, fresh Fruit Tarts, Vanilla Bean Chocolate Éclairs & French Apple Tarts.

*Minimum 25 / 8.00 PER PERSON
Minimum 100 / 7.50 PER PERSON*

GOURMET DESSERT STATION

A collection of mini Lemon Curd Tarts, French Macarons, Raspberry Chocolate Decadence, mini Carrot Cupcakes with Cream Cheese frosting & Caramel Crème with Lemon Curd and Praline Crisp dessert shots.

*Minimum 25 / 9.00 PER PERSON
Minimum 100 / 8.50 PER PERSON*

ALL AMERICAN DESSERT STATION

A collection of S'more pops, fresh Fruit Crostatas, Old Fashioned Cookies, Rice Krispy Treat pops & mini Rocky Road Cupcakes.

*Minimum 25 / 8.00 PER PERSON
Minimum 100 / 7.50 PER PERSON*

TROPICAL DESSERT STATION

A collection of Piña Colada Key Lime dessert shots, individual Pineapple Upside Down Cakes, Tropical Fruit Tarts with Mango Cream, mini Coconut capped Bavarian Cupcakes & Banana Passion Fruit cream puffs.

*Minimum 25 / 9.00 PER PERSON
Minimum 100 / 8.50 PER PERSON*

ITALIAN DESSERT STATION

A collection of Tiramisu Cannolis, Cappuccino Cream Puffs, Fruit Tarts, Chocolate dipped Biscotti & mini Tiramisu Cupcakes.

*Minimum 25 / 8.00 PER PERSON
Minimum 100 / 7.50 PER PERSON*

LATIN DESSERT STATION

A collection of petite Tres Leches Cakes, mini Caramel Custard Flan, Coconut Pineapple Macarons, Dulce de Leche Chocolate Tarts & Mexican Cookies.

*Minimum 25 / 8.00 PER PERSON
Minimum 100 / 7.50 PER PERSON*

RUSTIC DESSERT STATION

A collection of mixed Berry Crostatas, Chocolate Croissants, Almond Croissants, Scones & Raspberry Chocolate Decadence.

*Minimum 25 / 9.00 PER PERSON
Minimum 100 / 8.50 PER PERSON*

ADD A CAKE

*6" Round Cake / 70.00
8" Round Cake / 80.00
Tall 8" Round 3 layer Cake / 100.00
2 Tier 9"x6" Round 2 layer Cake / 175.00*

DESSERT STATION DISPLAY

5 Pieces / 25.00

**Dessert stations are thoughtfully created, no substitutions please.*

WEDDING CAKE (Price includes cake cutting and delivery on full service events. Choose from our selection of cake designs.)

*Minimum 100 / 6.75 PER PERSON
Minimum 75 / 7.75 PER PERSON
Minimum 50 / 8.75 PER PERSON*

CREPE STATION

*Signature pastry with ricotta filling. Requires on-site chef.
Minimum 75 / 4.50 EACH*

GRAND COFFEE BAR & HOMEMADE DONUT STATION

Assorted Homemade Donuts alongside LaVazza Coffee, Fresh Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Amaretto, Baileys & Kahlua.

*50-99 / 5.75 PER PERSON
100+ / 5.25 PER PERSON*

COOKIES AND MILK SHOTS

*Warm cookies baked on location & served with ice cold milk
Minimum 25 / 3.00 EACH*

BRUNCH BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

FIG GOAT CHEESE AND MASCARPONE TART

CAPRESE SKEWER WITH BASIL PESTO

CRAB CAKES WITH MANGO PAPAYA SALSA

ROASTED TOMATO BRUSCHETTA

DEVILED EGGS

ENTRÉE

Choose Two:

IRON WAFFLES

BLUEBERRY PANCAKES

GRAND MARNIER FRENCH TOAST

EGG SCRAMBLE WITH BACON, HAM AND ONIONS

EGG SCRAMBLE WITH PEPPERS, ONIONS AND MUSHROOMS

ACCOMPANIMENTS

Choose Three:

AGAVE FRUIT SALAD

FRESH FRUIT PLATTER

PEAR & WALNUT SALAD

STRAWBERRY SALAD

SWEET POTATO WITH CARAMELIZED BACON CRUMBLE

POTATOES O'BRIEN

ROSEMARY ROASTED POTATOES

ASSORTED MUFFINS

ASSORTED PASTRIES

CINNAMON ROLLS

WHAT'S INCLUDED

PROFESSIONAL CHEFS/ SERVING STAFF

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Lemonade & Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$74.00	\$76.00	\$78.00	\$80.00
75 to 99	\$68.00	\$70.00	\$72.00	\$74.00
100+	\$66.00	\$68.00	\$70.00	\$72.00

SERVICE STAFF / 50.00/hour (suggest 1 for every 20 guests)
10% Service Charge, Delivery and Tax Additional

HOSTED BARS

SOFT BAR

Imported & Domestic Beer, Wine, Sodas, bottled Water, Ice & clear acrylic disposable glassware

RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$20.00	\$21.00	\$22.00	\$23.00	\$24.00
75 to 99	\$18.00	\$19.00	\$21.00	\$21.00	\$22.00
100+	\$16.00	\$17.00	\$18.00	\$19.00	\$20.00

PREMIUM BAR

Premium Alcohol, mixers, garnishes, Imported & Domestic Beer, Wine, Sodas, bottled Waters & clear acrylic disposable glassware

RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$30.75	\$32.00	\$33.25	\$34.50	\$35.75
75 to 99	\$28.75	\$30.00	\$31.25	\$32.50	\$33.75
100+	\$26.75	\$28.00	\$29.25	\$30.50	\$31.75

TOP SHELF BAR

Top shelf Alcohol, mixers, garnishes, Imported & Domestic Beer, Wine, Sodas, bottled Waters & clear acrylic disposable glassware

RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$38.00	\$39.50	\$40.00	\$41.50	\$42.00
75 to 99	\$36.00	\$37.50	\$38.00	\$39.50	\$40.00
100+	\$34.00	\$35.50	\$36.00	\$37.50	\$38.00

BRIDE & GROOM SIGNATURE COCKTAILS

Included with Premium & Top Shelf bars. Add a personal touch with two signature cocktails designed and named by you

BAR SERVICE WINE UPGRADE

to replace house wine

St Bris Red/White / 5.00 PER PERSON

CRAFT COCKTAIL BAR

If you really want to treat your guests to an interactive experience, let them create their own Craft Cocktails! With a focus on fresh Herbs, Fruits, and house-made Syrups, our Craft Cocktail Bar's ingredients are creatively displayed in labeled glass and on wood risers. Mason jar bar glasses are included.

Selections include:

Vodka / Rum / 7-Up / Club Soda / Limes / Lemons / Jalapeño / Rosemary / Mint / Basil / Pineapple / Blueberries / Raspberries / Cucumbers / Key Lime Syrup / Pomegranate Syrup / Sugar Cane Stirrers.

ADD ON TO THE PREMIUM BAR 5 hours / 7.00 PER PERSON

ADD ON TO SOFT BAR 5 hours / 9.00 PER PERSON

GLASSWARE

Glassware can be added for an additional cost.

CHAMPAGNE AND CIDER TOAST / 6.00 PER PERSON*

Includes Champagne flute

* With purchase of a bar package Hosted Bar Services Are Not Unlimited. Some Items May Run Out During the Duration of Your Event. Bartenders Will Not Serve Shots.



While Insatiable Eat strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

Contact us at:

631.377.3353 East
917.753.5538 NYC

Or visit us online at:
insatiableeats.com