



INSATIABLE EATS BUFFET 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 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

BUFFET 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 Local 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

\$115 per Guest | Food and Service

\$130 per Guest | Beer & Wine Bar, Food, Service

\$140 per Guest | Full Bar, Food, Service

Plus all needed Rentals, 10% 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.