



The insatiable
BUSINESS
of
FOOD
INSATIABLE BBQ MENU



BBQ PACKAGES

FROM \$55 / P

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

| BBQ PACKAGE | \$55 / P

Includes; Breads with butter + Tomato Ketchup & BBQ Sauce

PROTEIN

Beef Fat Boy sausage, onion chutney (DF)

Prime Ribeye steak, grilled onions (GF)

Chicken breast with Portuguese glaze, grilled lemon (2 per person) (GF, DF)

VEGETABLES

BBQ corn cob, with butter and smoked paprika

SALADS

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF)

Insatiable potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF)

| BURGER STATION | \$20 / P

Choice of burger flavor to be cooked fresh on the BBQ for your guests.

Served with hand-cut potato wedges, with mild cajun seasoning.

Classic angus beef patty (GF)

Grilled fish (GF)

Peri Peri chicken (GF)

Texas style BBQ beef brisket (GF)

Pulled pork (GF)

Portobello mushroom & brie (V)

'No meat' plant based patty (Vn)

With a selection of fillings & condiments:

American cheese, fresh salad leaves, iceberg lettuce, slaw, tomato, cucumber,

Onion chutney, aioli, tomato sauce, BBQ sauce, guacamole

+ Fresh burger buns



BUILD YOUR OWN BBQ MENU

Tray passed butler style or stationary table

| SMALL BITES |

Tray passed butler style

- BBQ Crostini with pulled chicken or pork (DF) 3
- Bocconcini, cherry tomato basil bites (V) 3
- Clam chowder soup shots 3
- Coconut shrimp with Asian dipping sauce 4
- Filet mignon crostini, red onion jam 4
- Grilled chicken satays, peanut sauce 3
- Grilled shrimp skewers with nuoc cham sauce 4
- Farmer's crudite with vegetable dip (GF, Vn) 3
- Grilled octopus bites with chimichurri sauce (GF) 4
- Heirloom gazpacho shooters (GF, Vn) 3
- Mac and cheese bites (V) 3
- Mini crab cakes, chipotle mayo 4
- Mini Pizzettes with chicken and gorgonzola 3
- Pigs in puffs, mustard dip 2
- Crab salad on sea crackers 4
- Spinach triangles with feta (V) 3
- Petite lobster rolls 5
- Stuffed clams with bacon, herb crumbs 4
- Roasted vegetable and goat cheese tartlet (V) 3
- Tuna poke gyoza tacos (GF) 4
- Vegetable spring rolls (GF, Vn) 3
- Wholly guacamole with fresh tortilla chips (V) 3
- Wild mushrooms on polenta (V) 3

| BBQ STATIONS |

Interactive theme stations create an engaging atmosphere to encourage guests to mingle.

MAYAN SHRIMP LOLLIPOPS | \$12P

Head-on shrimp skewers with fresh herb marinade. Served with signature Mediterranean couscous bowl

CEVICHE SHOOTERS | \$10P

Scallops, Shrimp & Fish Ceviche with our Fresh Tortilla Chips, Wonton Chips, Fresh Lime, Wedges & Sauces

CEVICHE MARTINIS | \$14P

Scallops, Shrimp & Fish Ceviche with our fresh tortilla chips, wonton chips fresh lime wedges and assortment of sauces

RAW BAR | \$28P

Locally sourced shellfish on crushed ice. Oysters on ½ shell, Littleneck clams, Jumbo shrimp cocktail. Served with fresh cocktail sauce, house mignonette, lemon wedges. King Crab legs + Snow Crab available on request
Mkt \$

SHRIMP + GRITS

Signature bowl of bbq cajun shrimp over creamy cheddar southern style grits

WHOLE ROASTED PIG | \$28P

Maui Taco Station with warm corn tortillas, corn salsa, broccoli slaw, pineapple salsa, roasted tomato salsa, island rice, guacamole, fresh tortilla chips

BUILD YOUR OWN BBQ MENU

Included: Breads with butter + Tomato & BBQ Sauce

| BBQ PROTEINS | SELECT 3+

Calamari, lemon grass, chilli, nuoc cham dressing (GF, DF) 10

Butterfly shrimp, garlic, chilli, butter (3 per person) (GF, DF) 12

Seared Atlantic salmon, chef's herb bbq sauce (GF, DF) 12

Local sea bass filet, devil butter, cucumber & fennel salad (GF, DF) 12

Grilled cod, tomato & caper salsa (GF, DF) 14

½ cray, garlic butter, tomato salsa (GF, NF) POA

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Chicken breast with Portuguese glaze, grilled lemon (2 per person) (GF, DF) 9

Authentic chicken satay, toasted peanut sauce (2 per person) (DF) 7

Citrus & thyme infused chicken thighs, tomato and mint salsa (GF, DF) 9

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Pork & chicken gourmet sausage, grilled onions (DF) 7

Pork loin, seeded mustard aioli (GF, DF) 10

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Beef Fat Boy sausage, onion chutney (DF) 8

Beef rump steak, grilled onions (GF) 10

120g Beef tenderloin steaks, horseradish cream (GF) 16

120g New York strip steak, oregano, garlic marinade, butter (GF) 14

Lamb chops, chimmi churri (2 per person) (GF, DF) 15

Spiced rack of lamb, coriander and cucumber yoghurt (GF) 11

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Chickpea & parsley falafel, with mint & cumin yoghurt (V, GF) 6

Haloumi, fresh lemon, ice berg lettuce, lemon dressing (V, GF) 6

| VEGETABLES | SELECT 1+

Char grilled peppers and zucchini, balsamic, rosemary (Vn, GF) 3

Grilled brocolini, EVOO, toasted almonds (V, GF, DF) 3

Balsamic infused field mushrooms (Vn, GF) 4

BBQ corn cob, with butter and smoked paprika 3



BUILD YOUR OWN BBQ MENU

*If you want something different, just ask!
Our chefs can create any dish you dream of!*

| BBQ SALADS | SELECT 2+

- Garden lettuce, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF) 4
- Pickled pear, walnut and blue cheese salad with rocket and creamy dressing (V, GF) 4
- Zucchini, snow peas, black garlic, mixed leaves, toasted oats, vinaigrette (Vn) 4
- Roasted kombucha pumpkin, currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 4
- Grilled seasonal melon, rocket, shaved pecorino, truffle dressing (V, GF) 4
- Roasted beets, goats cheese, rocket lettuce, micro herbs 4
- Orange, fennel and cucumber salad, carol leaves, white balsamic dressing (Vn, GF) 4
- Lychee, cucumber, mint and pickle salad, mixed greens lettuce, spicy tamarind (Vn, GF) 5
- Insatiable potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF) 4
- Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF) 3
- Caesar salad, bacon, crisp garlic, croutons, traditional Caesar dressing 4
- Penne pasta, sundried tomatoes, cashew nuts, pesto dressing & mizuna (V) 4

| BAR & BEVERAGE |

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BASIC PACKAGE

3HR \$34/p- 4HR \$40/p- 5HR \$45/p

Includes: Assorted soft drinks, water and ice. Selection of 1 White, 1 Red,
1 Specialty Drink + 1 Local /1 Imported Beer

PREMIUM PACKAGE

3HR \$38/P- 4HR \$45/p- 5HR \$50p

Includes: Assorted soft drinks, water and ice. Basic bar plus selection of 1 Sparkling wine, 2 White + 2
Red Wines, 2 local/ 2 Imported beers

DELUXE PACKAGE

3HR \$48/p- 4HR- \$55- 5HR \$62/p

Includes: Assorted Soft drinks, water and ice. Premium bar plus selection of 1 Sparkling wine, 3 White/
3 Red wines, 2 local/ 2 Imported beers + 4 liquors/ mixers. Top Shelf +\$10/p

| LET'S CHAT |

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