

The insatiable
BUSINESS
of
FOOD
COCKTAIL MENU



CANAPE SELECTION

For 20 Person Minimum, Price Per Person, Per Hour

We at **Insatiable Eats** have created packages to make planning your party and calculating its costs so much easier. Our canapé hors d'oeuvre selections can be used for either a party in its own right or as a precursor to a sit down affair. If you want something different just ask, we can accommodate your every need.

1 CANAPE PACKAGE

\$18.50 / pp

Bruschetta with roasted tomato, mozzarella, basil
Mini crab cakes with sweet chili sauce
Moroccan chicken brochettes
Smoked salmon blinis with dill mascarpone and caviar
Prosciutto and pesto crostini
Selection of crispy wontons
Signature fois gras tartlet

2 CANAPE PACKAGE

\$20.50 / pp

Crisp pan-fried oysters with Ponzu dipping sauce
Grilled eggplant, tomato and goat cheese tartlet
Mignon of angus beef, mustard and red onion chutney
Red and yellow gazpacho shots
Crispy arancini risotto balls, mozzarella
Tempura shrimp with sweet Teriyaki glaze
Tuna tartare in a petite cone with wasabi aioli and tabiko

| SUBSTITUTE |

Asparagus bundles with prosciutto, puffed pastry
Duck and hoisin sauce spring rolls
Moroccan chicken brochettes
Smoked salmon blinis with dill mascarpone and caviar
Selection of crispy wontons

3 CANAPE PACKAGE

\$24.50 / pp

Crispy olives stuffed with sausage
Crispy salmon Nori with Ponzu dipping sauce
Duck and hoisin sauce spring rolls
Gazpacho shooters infused with chorizo and basil
Goat's cheese and black olive tart
Gulf shrimp spiedini
Mignon of organic beef, mustard and red onion chutney
Turkish lamb and vegetable borek

4 CANAPE PACKAGE

\$28.50 / pp

Beef carpaccio, celeriac remoulade and truffle oil
Bruschetta with sauteed wild mushrooms, truffle essence
Crab salad served on risotto herb crisp
Grilled lollipop lamb chops with minted curry yogurt
Lobster medallion, avocado and micro herbs on toasted brioche
Scallop and shrimp ceviche in cucumber cup
Prosciutto and chicken ballotine, strawberry and balsamic glaze
Smoked salmon blinis with dill mascarpone and caviar

| SUBSTITUTE |

Bruschetta with bistro steak, onion jam
Crab salad served on risotto herb crisp
Gulf coast crab cake sliders with creamy Ponzu dipping sauce
Maine sweet lobster tempura with a sweet Teriyaki glaze
Warm brie with apples, pear and melba toasts

CANAPES

Create your dream menu from our wide selection of canapes, substantial small plates and on-trend grazing or food stations. Talk to your coordinator about what you want and we can suggest some custom menu items. It's YOUR day. We're just a satiable part of it.

BUILD YOUR OWN

| COLD |

CHEESE

Bocconcini mozzarella, tomato basil bites
Cheese blintzes served, fresh berry topping
Chevre, bashed nectarines, caramelized walnuts
Chevre pesto & sundried tomato vol au vent
Herbed goat cheese in a cherry tomato shell
Glazed pear & goat cheese on mini baguette

MEAT

Corn arepa, pulled pork, mojo sauce
Duck confit spring rolls, cherry marmalade
Filet mignon crostini, red onion marmalade
Prosciutto and chicken ballotine, strawberry and balsamic gel
Pepper crusted beef tenderloin, parmesan puff, sweet onion jam

SEAFOOD

Fish, scallop or shrimp ceviche on yucca chip
Scallop and shrimp ceviche served on cucumber
Crab salad served on risotto herb crisp
Salmon tartare, cucumber & dill on crispy wonton
Smoked salmon blinis, dill mascarpone
Wild leek pancakes with salmon sumac and dill
Seared tuna, olive tapenade on rice cracker
Ahi Tuna tartare on farm peppers
Lobster medallion with avocado on crostini
Miniature lobster roll bites
Lobster salad on potatoes nest

VEGETABLE

Roasted mission figs, balsamic glaze
Red & yellow gazpacho shooters

| WARM |

CHEESE

Arancini risotto balls, mozzarella
Caramelized onion & gruyere tartlets
Mille foglie blended imported cheese, puff pastry
Chef's mac & cheese bites blended imported cheese

MEAT

Arancini risotto balls with meat Bolognese
Asian BBQ lotus cups, apples and crispy shallots
Beef or chicken empanadas, chipolte aioli
Pulled bbq chicken crostini
Braised short rib meat pie
Grilled chicken satay, peanut dipping sauce
Grilled Steak satays, horseradish dipping sauce
Steak skewers, chimichurri sauce
Teriyaki or spicy meatballs
Mini lamb meatballs, creamy porcini dip
Pigs In Puff pastry, mustard dip
Sesame chicken skewers, hot and sour dip
Tiny tacos with beef or chicken
Turkish lamb and vegetable borek
Veal bite with plum tomatoes and basil
Chipotle rubbed flatiron steak skewers
Avocado, roasted corn and lime relish / +\$2.00/p

SEAFOOD

Coconut shrimp lollipop, asian dip
Grilled shrimp skewers, mango salsa
Herb shrimp vol au vent
Shrimp corn dog, mustard dip
Petite phyllo asparagus with shrimp and gouda
Mini crab cakes, chipotle mayo
Shrimp toast, butter brioche (cold)

VEGETABLE

Asparagus cigars in puffed pastry
Caponata vegetables on crispy polenta
Petite grilled cheese / +\$3.5p tomato soup
Potato & gorgonzola fritters, horseradish dip
Roasted vegetable & goat cheese tartlet
Spinach Neopolitan triangles with feta
Vegetable croquettes, herb aioli dip
Vegetable quesadillas with jack cheese
Wild mushroom on polenta crostini
Mushroom, xo sauce, spring onion, root crisp

SWEET CANAPES

MINIATURE DESSERTS

Chocolate eclairs
Strawberry eclairs
Chocolate flourless cakes
Cannoli filled cream puff
Mini Bischoff cream puff
Mini New York cheesecake bite
Mini carrot cake bite, cream cheese frosting
Mini chocolate chip trifle
Mixed berry and fruit sorbet
Lavender lemon bar
Panna cotta with fresh berries
Salted caramel chocolate bar
White chocolate mousse cups
Watermelon and feta bite

TARTS

Banana cream
Chocolate berry
Chocolate mousse
Chocolate caramel
Fruit fresh custard
Key lime pie
Lemon meringue
Peanut butter and chocolate

| SIGNATURE |

Assorted Miniature Pastries: berry crumb square, chocolate mousse cups, berry tart, fruit custard, cheesecake, eclairs

Short & Sweet Dessert Parfaits: Apple crumble a la mode, Blueberry peach crumble a la mode, Chocolate mousse and brownie, Key lime pie, Lemon meringue, New York cheesecake, Coconut panna cotta, Pomegranate panna cotta, Mint chocolate chip, Strawberry tiramisu, Traditional tiramisu, Salted caramel ice cream, Dark and white chocolate Stracciatella gelato



SMALL PLATES

MAIN TASTING DISHES

Asparagus and mushroom risotto, parmesan cheese
Casarecci al pesto pasta, parmesan cheese
Gnocchi with Bolognese meat ragu
Chef Barrila's signature spaghetti & meatballs

Buttermilk fried chicken with chef's mac and cheese bites
Chicken ballotine with prosciutto, strawberry and balsamic glaze
Chicken and feta stuffed chicken roulade
Individual chicken pot pies with flakey crust

Coconut poached cod over jasmine rice, leeks
Grilled local sea bass over basmati rice, grilled mango salsa
Poached Atlantic salmon, spring pea risotto
Southern shrimp, creamy parmesan grits
Sesame crusted tuna tataki over sticky rice

Bbq beef brisket with red cabbage slaw
Braised beef short ribs over polenta
Roasted duck, cherry port reduction, Asian vegetables
Surf & turf skewers with filet mignon and shrimp

Spanish paella with chicken and chorizo
*Upgrade to De Marisco / add clams, mussels, shrimp

Grilled portobello mushroom cap stuffed with crab meat
Vegetable ratatouille over vegan polenta
Truffled mac and cheese with frizzled leeks

Classic or turkey chili, fixings, corn chips

+SLICING STATION

Each comes with accompaniments

BBQ brisket or beef
Braised short ribs
Center cut filet mignon
Roast beef
Roast pork loin
Roast turkey
Poached salmon

| DESSERTS |

Crème brulee, seasonal fruit, biscotti
Sicilian pistachio and meyer lemon torte, raspberry sorbet
Southern custard tart, fruit compote, vanilla gelato
Caramel cheesecake, berries, walnuts, vanilla cream
Chocolate berry tart, raspberry reduction,
Chocolate panna cotta, cocoa nib tuile, hazelnut meringue

S'more tart, salted caramel, chocolate fudge, toasted marshmallows, chocolate shortbread crust

REGIONAL AND INTERNATIONAL CHEESE

Manchego, Brie, Boursin, Reggiano, Shaft Blue, Fresh Berries, Grapes, Dried Fruit, Cranberries, Pears, honey, Pecans, French Baguette and Assorted Artisan Crackers

CHEESE FONDUE

Interactive Chef Required, Minimum 75 Guests

Saucisson Sec, Cornichon, Crostini, Fingerling Potato, Dijon Mustard, Pickled Pearl Onions

MEDITERRANEAN MEZZE

Marinated Artichokes, Mushrooms, and artichokes, Assorted Olives, Caper Berries, Roasted Garlic Bulbs, Assorted Grilled Vegetables with Aged Balsamic. Includes Rustic Breads, Crostini, artisan Crackers with Olive Tapenade, Hummus, Tomato-Basil Relish, and Baba Ghanoush.

CLASSIC CHARCUTERIE

Dried Sausage, Prosciutto, Rosemary Ham, Spanish Chorizo, Grapes, Dijon Mustard, Whole-Grain Mustard, Cornichon and Toasted Breads

CRUDITES

The Seasons Freshest Vegetables Hand Selected And Artfully Arranged With Roasted Garlic Hummus, Cilantro Ranch, Toasted Crostini and Olive Oil

Add Three Cubed Domestic Cheeses + 5.00 pp

Make It A Grazing Board With Charcuterie & Cheese + 7.00 pp

MEATBALL SLIDER

Select Three:

Traditional Italian Grandma Style, Parmesan, Micro Basil

Swedish, Lingonberry, Micro Parsley

Vietnamese Chicken, Pickled Carrot and Radish, Cilantro Aioli, Thai Basil

Korean BBQ, Gochujang Aioli, Kimchi, Sesame Seeds

Lamb, Yogurt, Zaatar, Tomato, Lettuce

SALAD STATION

Interactive Chef Available

Includes the Following:

Romaine
Mesclun Mix
Grape Tomatoes
Shaved Red Onions
Sliced Cucumbers
Shredded Carrots
Blue Cheese
Shredded Cheddar
Diced Avocado
Hard-Boiled Eggs
Kalamata Olives
Diced Chicken
Candied Pecans
Applewood-Smoked Bacon Crumbles
Seasoned Croutons

Includes All Dressings:

Fresh Basil
Lemon Caper Vinaigrette
Buttermilk Ranch
Balsamic Vinaigrette

Optional Display Upgrade:

Salad Matrix +75.00

PASTA STATION

Interactive Chef Available

Select Two:

Rigatoni
Orecchiette
Penne
Farfalle

Select Two:

San Marzano Pomodoro
Alfredo
A La Vodka
Fra Diavolo
Roasted Cherry Tomatoe
Bolognese- Beef or Turkey
Tomato Lamb Ragout
Extra Virgin Olive Oil, Garlic, Herb
Cacio e Pepe

Includes All Accompaniments:

Parmesan
Chili Flakes
Extra Virgin Olive Oil
Pesto
Micro Basil

THE CARVERY

Interactive Chef Available

Make it an entrée portion with a starch and veggie for 9.00 pp.

All served with assorted rustic rolls and appropriate condiments

Herb and Salt Crusted Prime Rib of Beef
Natural Jus, Stone-Ground Mustard,
Creamy Horseradish

**Cracklin' Brown Sugar
and Cider Baked Ham**
Assorted Mustards

Maple-Glazed Whole Roast Turkey
Orange-Cranberry-Pecan Relish,
Stone-Ground Mustard

Roast Tenderloin of Beef Wellington
Béarnaise or a Truffled Cognac Demi

Pacific King Salmon
Chipotle Honey Glaze

**Soy and Ginger Marinated
Kobe-Style Beef Tri-Tip**
Light Sweet Soy Glaze

**Roast Tenderloin of Beef
with Five Peppercorn Crust**
Bordelaise and Béarnaise Duet

**Roasted Boneless Leg of Lamb
with Garlic and Rosemary Rub**
Basil, Red Bell Pepper, Walnut Mint Pesto Accompaniments

POLENTA BAR

Chef Marco's Creamy Polenta

Select Two:

Short Rib San Marzano Tomato Ragout
Red Wine-Braised Chicken, Mushrooms, Pearl Onions
Turkey Bolognese
Braised Lamb Ragout
Ratatouille
Garlic Butter Gulf Shrimp +2.00 pp
Roasted Forest Mushrooms

Includes All:

Parmigiano-Reggiano
Chopped Calabrian Chiles
Peppermill

POTATO BAR

Select Two:

Cheddar and Chive
Boursin and Garlic
Buttered Red Bliss
Yukon Gold
Sweet Potato and Brown Butter
Chipotle Green Onion Wasabi

Select Two:

Kalua Pulled Pork
Red Wine-Braised Chicken, Mushrooms, Pearl Onions
Sirloin, Caramelized Onions, Cabernet Reduction
Soy Ginger Beef and Broccoli
Pulled BBQ Chicken
Short Rib San Marzano Tomato Ragout
Garlic Butter Gulf Shrimp +2.00 pp
Ratatouille
Roasted Forest Mushrooms

Includes All Accoutrements:

Aged White Cheddar
Sour Cream
Scallions
Applewood-Smoked Bacon
Frizzled Onion Hay

RISOTTO

Interactive Chef Recommended

Select Two:

Parmigiano Reggiano
Cacio e Pepe / Pecorino and Black Pepper
Butternut Squash
Red Wine
Pearl Barley
Saffron Risotto +2.00 pp

Select Two:

Short Rib San Marzano Tomato Ragout
Red Wine-Braised Chicken, Mushrooms, Pearl Onions
Turkey Bolognese
Braised Lamb Ragout
Ratatouille
Garlic Butter Gulf Shrimp +2.00 pp
Roasted Forest Mushrooms

Includes All Accoutrements:

Shaved Parmesan
Basil Pesto
Pickled Cherry Peppers
Lemon-Roasted Cherry Tomato
Micro Herb Salad

STATION

GRILLED CHEESE

Select Two:

‘Murica: Vermont White Cheddar, American Cheese, Herb Butter, Texas Toast
Brieoncé: Triple-Cream Brie, Lemonade Honey Jam, Thick-Cut Brioché
Gouda Be Kidding Me: Beemster Gouda, Bacon Caramelized Onion Jam, Sourdough
Spanish Bikini: Serrano Ham, Manchego, Mozzarella, Truffle Butter
Parisian: Gruyère, Jambon de Paris, Dijon Mustard, French Bread
Goodfella: Mozzarella, Provolone, Razor-Shaved Garlic, Calabrian Chilies, Basil, Rustic Bread

BUILD YOUR OWN SLIDERS

Select Two:

Angus Beef
Seasoned Turkey
Pulled Kalua Pork
Braised Short Ribs
Veggie

Includes:

Brioche and Wheat Buns

Includes the Following Toppings:

Cheddar
Swiss
Shredded Iceberg Lettuce
Tomatoes
Bermuda Onions
Grilled Onions
Pickle Chips
Frizzled Onion Hay
Applewood-Smoked Bacon

Includes the Following Sauces:

Sriracha Aioli
Roasted Garlic Aioli
Barbecue Sauce
Ketchup
Yellow Mustard
Mayonnaise

FRENCH DIP

Interactive Chef Required

Select One:

Prime Beef
Turkey
Pork
Au Jus, Horseradish Crème Fraîche, Frizzled Onion Hay

MAC AND CHEESE

Select Two:

Shells
Macaroni Elbows Orecchiette
Orzo

Select Two:

Aged White Cheddar Chipotle Cheddar
Three Cheese- Fontina, Parmesan, Gruyère Awesome Sauce
Boursin and Goat Cheese

Select Two:

Red Wine-Braised Short Ribs BBQ Pulled Pork
BBQ Pulled Chicken Herb Grilled Chicken BBQ Brisket
Roasted Forest Mushrooms

Includes All Accoutrements:

Green Onions
Applewood-Smoked Bacon Shaved Jalapeño
Frizzled Onion Hay

WING STATION

Interactive Chef Available

Served with Celery, Carrots and Buttermilk Sauce

Select Three:

Korean
Buffalo
Soy Honey
Chili Limon
Sweet and Sour
Mango Habanero
Ginger Fish Sauce
Jamaican Jerk
Adobo
Miso Sesame
Country-Fried with Honey Hot Sauce
Char Siu

STATION

FRENCH FRIES

Fryer Rental Required

Select Two:

Seasoned Curly Fries
Sweet Potato Fries
Pommes Frites
Tater Tots

Select Two:

Homemade Chili
Cheese Sauce
Poutine Gravy

Select Four:

Sour Cream
Shredded Cheddar Cheese
Bacon Bits
Chopped Green Onions
Pickled Jalapeño Peppers
Cheese Curds

STREET TACOS

Select Three:

Al Pastor	Kahlua pork
Carne Asada	Chimichurri steak
Chicken Mole	Grilled shrimp
Baja Fish	
Potato Chorizo	

Select Two:

Corn Tortilla
Flour Tortilla
Tostada

Includes All Accoutrements:

Onions
Cilantro
Queso Fresco
Shredded Lettuce
Pico de Gallo
Tapatio

BISCUIT BAR

*Requires 24 - Hour Notice for 100+
and 48 - Hour Notice for 250+*

Includes All:

Honey Butter
Drop Biscuits
Herb Biscuits
Whipped Butter
Strawberry Preserves
Apricot Preserves
Pimento Cheese

SAVORY WAFFLE

Interactive Chef Available

Select Two:

Ricotta Parmesan Waffle with Roasted Tomato, Basil
Kimchi Waffle with Cheesy Corn, Korean Chili Flake
Miso Sesame Waffle with Ahi Tuna, YuzuKosho, Furikake
+2.00 pp
Cream Cheese Waffle with Smoked Salmon, Red
Onion,Everything Spice
Cheese Curd Waffle with Popcorn Chicken,Maple Hot
Sauce
Cornbread Waffle with BBQ Pulled Pork,Vinegar
Coleslaw
Sweet Potato Waffle with Teriyaki Chicken,Green
Onions, Sesame Seeds
Applewood-Smoked Bacon Waffle with AgedIrish
Cheddar, Green Onions

AVOCADO TOAST

Crushed and Sliced Avocado

Select Two:

Brioche
Sourdough
Whole Grain Wheat

Includes All Accoutrements:

Cherry Tomato
Cucumber
Radish
Pickled Onions
Applewood-Smoked Bacon
Queso Fresco
Hot Sauce
Japanese Crunchy Chili Garlic
Fleur de Sel
Chives
Cilantro Sprigs
Fried Egg +2.00 pp

PRETZELS

Select One:

Salted Soft Pretzels
Cheddar and Jalapeño
Cinnamon Sugar
Garlic Herb Parmesan

Includes All:

Whole-Grain Dijon Mustard
Honey Mustard
Warm Beer Cheese Sauce

*Optional Display Upgrade:
Hanging Pretzel Display +75.00*

STATION



SMOKIN GUN STATION

Interactive chef required

Texas Chipotle Honey Fried Chicken Drizzled With Smoky Sriracha Sauce, Over Cheddar Bacon Mac & Cheese. Smoked In Front Of Your Guests By Our Chef In A Smoke Filled Glass Dome

LIVE PAELLA

Served from authentic paella pans.

Traditional Spanish Paella, Gulf Shrimp, Chicken, Atlantic Mussels, Steamed Clams, Calamari, Chorizo, Saffron Rice, Artichoke Hearts, Sweet Peppers

QUESO STATION

Served from authentic paella pans.

Cheese:

Melted Queso

Select One:

Braised Short Ribs
Chorizo
Chicken Tinga
Carnitas

Sides:

Crispy Homemade Tortilla Chips
Chopped Cilantro & Onion
Black Beans
Jalapeños
Sour Cream
Pico De Gallo
Guacamole +2.25 pp

DIM SUM BAR

Select Three:

Pork Dumplings with Scallions and Ginger Soy Sauce
Shrimp Shumai in Charred Scallion Pesto
Char Siu Bao Sweet Barbecue Pork Bun
Golden Chicken Pot Stickers with Yuzu Ponzu Sauce
Deep Fried Vegetable Spring Rolls with Plum Sauce
Assorted Dips & Sauces

CAVIAR BAR

Priced Accordingly

Sturgeon Caviar with Toasted Brioche, Crème Fraîche, Chopped Egg, Onion

Optional Interactive Upgrade:

Fresh Blini +3.00 pp

Interactive Chef Required

SEAFOOD / RAW BAR

Jumbo Gulf Shrimp, Snow Crab Claws, Seasonal Oysters on the Half Shell, Chilled Mussels and Pickled Vegetables

Sauces Include:

Traditional Cocktail
Herbed Tartar
Classic Mignonette Sauces
Horseradish
Tabasco
Lemons
Pickled Cucumber Relish

Raw Bar Additions May Include (Market Price):

Marinated Calamari Salad
Scallop Ceviche
Smoked Salmon Platter
New Zealand Mussels
Octopus Salad
Crab Louie or Cracked Lobster Claws
King or Snow Crab Legs

CEVICHE STATION

Select Three:

Rock Fish, Coconut, Lime, Grilled Pineapple, Tomato, Red Onion, Cilantro
Sea Bass, Orange, Mango, Papaya, Cucumber, Red Onion, Jalapeño, Cilantro
Scallops, Cucumber, Lemongrass, Fresno Chili, Fennel, Parsley
Shrimp, Fresno Aguachile, Red Onion, Grilled Scallion, Yellow Bell Pepper, and Chive
Calamari, Lime, Sweet Pickled Red Onions, Red Bell Pepper, Parsley, Scallion
Octopus, Yuzu Ponzu, Ginger, Red Onion
Papaya, Mango, Red Bell Peppers, Pineapple, House Ceviche Sauce



LATE NIGHT

FLATBREAD OR FOCCACCIA PIZZAS

Our popular Mediterranean flatbread and focaccia pizzas can be customized with toppings.

Bbq Chicken
Caramelized onion, gorgonzola
Tomato and pesto
Sausage & onion
Seasonal vegetables
Spinach and goat cheese

MAC & CHEESE BOWLS

Our own fresh casarecci or orchiette pasta

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

SIGNATURE SLIDERS

Our selection of gourmet sliders offer a twist on the traditional.

Kalua pork with pineapple salsa, tangy maui bbq sauce,
apple slaw & crispy onions

Angus beef with stout beer cheese sauce, bacon and
caramelized onions

Brisket of beef with horseradish crème fraiche, and
crispy onions

Grilled chicken with cheddar cheese and microgreens

Italian meatball with shredded mozzarella cheese

Grilled vegetable with Havarti cheese and balsamic
reduction

Mini lobster rolls with fresh poached lobster, citrus mayo

MINI BURRITOS OR QUESADILLAS

*Burritos: warm filled flour tortillas with rice and fillings
or Quesadillas: warm pressed flour tortillas with fillings.
Each served with caramelized onions, peppers and
Mexican cheese, guacamole, salsa, sour cream*

Ancho beef, Chipotle chicken, Grilled shrimp

STREET TACOS

*Build your own street tacos with crispy and/ or soft
tortillas, shredded lettuce, tomato, cheese, chili lime
slaw, cilantro, fresh limes.*

Carne or pollo asada
Kahlua pork
Mediterranean steak
Grilled Cilantro Lime Shrimp

SAVORY POT PIES

*Our savory pot pies are in miniature version and better
than you can imagine!*

Classic chicken and vegetable
Short ribs and peas
Spinach and fontina cheese

STUFFED PRETZELS

*Our signature pretzels come with sauces of: beer cheese,
grain mustard and stadium mustard*

Bacon and cheddar
Jalepeno and jack cheese
Spinach and feta