

631.377.3353

info@insatiableeats.com

www.insatiableeats.com



THE LEADER IN CATERING HAMPTONS WEDDINGS

# INSATIABLE EATS

As winners of numerous awards, Insatiable EATS Catering is the market leader in the Hamptons wedding catering industry.

# Welcome To World-Class Catering

## WORLD CLASS CATERING

Insatiable EATS has catered for countless weddings over the years. With our experience, we understand that the lead up to the big day can sometimes be stressful. You can relax in the knowledge that all of the staff at Insatiable EATS will be completely focused on you and your guests! Offering the highest caliber of food and service, we are sure to impress your most discerning guests.

## OUR FOOD

At Insatiable EATS, we love to create the most personalized wedding 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 both the bride and the groom's tastes. 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 our bachelor/ette parties, rehearsal dinners and next day breakfast and brunch packages.

## OUR VENUES

We proudly work in New York's most incredible venues. You will be amazed at what you find in our portfolio. We would be happy to assist you in booking breathtaking botanical gardens, coveted ocean beaches, sprawling vineyards, enchanting private estates, grand historic buildings, rustic barns, exciting yachts and much more. Our fantastic team can even create your perfect day in the comfort of your own home. Whether it be at an exclusive or private or public venue, we cater to any location in New York state or destination of your choice. Yes, if you wish to travel, we do that too. Our extensive network of travel partners assist us in making any dream location of yours come true.

## OUR EXPERTISE

Our incredible team is highly experienced in delivering world class weddings. 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.





For Hamptons and North Fork vineyards, we offer incentives to partner with us.



# Meet Owner Chef Marco



Celebrated Chef Marco Barrila creates a multi-regional array of traditional, rustic dishes that change seasonally and focus on local farm-to-table, as well as imported Italian products. The menu at Manna includes signature dishes like eggplant timbal, grilled octopus with chimichurri, lobster risotto and truffled veal chops.

Chef Barrila emphasizes the authenticity of his dishes. "Everyone is so excited about farm-to-table in this country, but in Europe it is the norm". No matter the region of cuisine, Chef Barrila gives his customers an authentic experience.

His expertise extends from his full-service catering and event planning company to his fine-dining restaurant, his take-away food outpost as well as his newest dining-at-home delivery meal service.

Chef Barrila services the Hamptons, New York City and the tri-state area as well as both Nassau and Suffolk counties. His team is mobile and performs destination events and weddings.

“ I love curating memorable events, especially weddings.”

# Why Insatiable EATS?

Insatiable EATS master chef, Marco Barrila and his creative kitchen team performs customized menus at a five-star level. The on-site service staff are trained so that no details go unnoticed. Ask our event-specialists for anything. They work in tandem with the best network of vendors to source the best products and services to meet your budget. Insatiable EATS caters weddings in the Hamptons, Long Island, NYC and the tri-state area as well as destinations around the world.



**Insatiable Eats**  
The Hamptons Wedding Catering Authority

## SERVICES

- Initial Concept
- Catering (free consultation)
- Décor/ Design, Linens
- Furniture and Staging
- Lighting and Sound
- All Types of Rentals & Table/Settings
- Entertainment & Music
- Floral
- Audio Visual
- Photography & Video
- Invitations & Stationary
- Tenting
- Timelines
- Hair, Make-Up & Personal Styling
- Destinations & Planning
- Hotels & Transportation
- On-site Management & Day of Production
- Venue Sourcing, Selection & Management





# What We Do

Our catering experience extends to all types of wedding locations. From the beach to a private estate, formal venue, vineyard or yacht, we do it all.

Our event specialists can guide you with full wedding planning services or work side-by-side with the wedding planner of your choice. No matter how elaborate or simple we can offer creative suggestions for making your special day exceptional.

Whatever you can dream of, we will make it come true!



## Insatiable Food

Whether buffet, plated or interactive stations, your insatiable cuisine will be presented with incredible style.

We take pride in providing the ultimate cocktail canapes, and both local and international menus that are not only insatiable but are also memorable. You are sure to please the most discerning palates with Insatiable Eats.



## Customized Menus

Our menus are fully customized and inspired by both local and exotic ingredients. Each menu can be paired with local or imported wines or specialty drinks and cocktails.

Ask about our comprehensive catering packages that make planning your wedding effortless and within your budget.



## Dedicated Event Team

Our dedicated team of specialized chefs, bartenders and waitstaff are carefully screened, selected and trained. We know that their performance is vital to the success of your wedding so we hold each to a standard of excellence to ensure that no detail goes unnoticed.

For themed weddings we go above and beyond to match our staff to your style.



## First-Class Service

Our first-class service standard starts with our event specialists team and extends to our vendors. No matter what your special request we will cater to your every whim. We have carefully sourced our vendors over time so you don't have to.

With this we are confident to provide you with the best products and services at prices to match your budget. It is our experience that makes your experience - nobody does it better!







## COCKTAIL CANAPES

Our handcrafted canapés come in every imaginable category of cuisine. They are easy to eat and the perfect size with no chance of drip, dribble or splatter. These mini morsels can be used as a reception in their own right or as a prelude to your dinner reception. They are sure to please the most discernible palates!

## BUFFET

Our buffets are designed to match your overall wedding's style. Never your traditional buffet, we enhance the looks to elevate the overall guest experience. From casual to cool and exotic to formal, our experience leaves your guests with visions of food in abbondanza to talk about.

## PLATED

Our plated dinners offer the ultimate service experience. With expert waiters, your guests will enjoy a fine dining experience with the cuisine of your choice. The plated dinner selections are offered from traditional three course menus to 5-7 course tasting menus for those really wishing to wow their guests. Each dish is presented with décor that leaves an impression of art to taste.

## INTERACTIVE STATIONS

Our interactive stations allow your guests to mix and mingle while enjoying a live food experience.

There is something spectacular about being able to choose your dishes while watching the chef's prepare it. The interactive live stations offer choices to guests with menus are meant to enhance their food expectations.

## AFTER HOURS

Our after hour menus are served up in many exciting ways with food carts, food trucks, market stands or wrapped up as parting gifts. We never like to let your guests leave hungry. We have multiple menu formats and styles to choose from! Your guests will love you more than they already do!

## BAR / SPECIALTY DRINKS

We always raise the bar with our incredible drink selections! Cocktail, dinner and dessert menus can be paired with the perfect libation of choice. Adding elements to every bar item will ensure that your guests sip, savor and celebrate in memorable ways



**Insatiable Eats**

The Hamptons Wedding Catering Authority



# Sample Wedding Menu

## **STARTER**

### **TUNA CARPACCIO**

Ahi Tuna Thinly Sliced, Micro-Arugula, Wasabi Lemon Vinaigrette

## **SALAD**

### **TOMATO TORETTE SALAD**

Heirloom Tomatoes, Buffalo Mozzarella, Basil Herb Drizzle

## **ENTREE**

CHOICE OF

### **ROASTED SALMON**

Wild Atlantic Filet, Champagne Mustard Sauce  
Lemon Zucchini, Potato Pie

### **BRICK PRESSED CORNISH HENS**

French Cut Baby Chickens, Lemon Rosemary Sauce,  
Asparagus, Fingerling Potatoes

## **DESSERT**

**CAKE OF CHOICE**





**Insatiable Eats**  
The Hamptons Wedding Catering Authority





# Sample Wedding Menu #2

## **STARTER**

### **CRAB CAKES**

Thai Crab Cakes, Sweet Chili Sauce

## **SALAD**

### **MEDITERRANEAN SUMMER SALAD**

Mixed Garden Greens, Seasonal Vegetables  
Sweet Basil Dressing

## **ENTREE**

CHOICE OF

### **FILET MIGNON**

Roasted Filet Mignon, Borolo Wine Reduction  
Served With Sauteed Wild Mushrooms, Garlic Mashed Potatoes

### **STRIPED BASS**

Roasted Local Filet, Chickpea Puree  
Served With Braised Swisschard Potato Gratin

## **DESSERT**

### **CAKE OF CHOICE**



# Sample Wedding Menu #3

## **STARTER**

### **GRILLED OYSTERS**

Peconic Bay Oysters Lightly Grilled, Lemon, Penko, Caviar

## **SALAD**

### **ARTICHOCK & FENNEL RAVIOLINI**

Organic Tomato Confit, Pearl Onions  
Parmesan Emulsion, Anise Hyssop Salad

## **ENTREE**

CHOICE OF

### **SWORDFISH INVOLTINE**

Thinly Sliced Swordfish, Lightly Grilled, Pine Nuts, Golden Raisins  
Herbs, Fennel, Bloody Orange Salad, Potato Croquette

### **LAMB CHOPS**

American Lamb Chops, Grilled Roasted Root Vegetables  
Porcini Risotto Cake, Cherry Port Of Wine Reduction

## **DESSERT**

### **CAKE OF CHOICE**





**Insatiable Eats**  
The Hampton's Wedding Catering Authority







# Sample Wedding Vegetarian

## ON ARRIVAL

COCKTAIL TABLES

**EDAMAME BOWLS**  
**SASHIMI ROASTED BEETS**  
**SUSHI AVOCADO ASPARAGUS ROLL**

## HANDCRAFTED CANAPES

PASSED

### CHICKPEA CAKES

Apricot-Ginger Chutney

### CRISPY SALMON NORI

Scallion Pancakes

### GRILLED VEGAN SATAYS

Fruit, Vegetable, Seitan  
Dipping Sauces

### HERB SHRIMP VOL AU VENT

Shrimp Mousse, Puffed Pastry Nest

### ROASTED FIGS

Tofu Walnut Mousse

### MINI WHEAT BALLS

Tomato Truffle Sauce

### ROASTED VEGETABLE TARTLETT

Tapioca Cheese

### SPINACH TRUFFLES

Brie Fusion

## PASTA

TASTING TRIO

### GNOCCHI AL PESTO VG

Handmade Potato Dumplings, Heirloom  
Tomato Ragout or Basil Pesto Sauce

### LOBSTER RAVIOLI

Handmade Pasta Stuffed With Lobster  
Meat, Fresh Herbs, Cachaca Cream Sauce

### TUSCAN LASAGNA VT

Grilled Zucchini, Peppers And Onions  
Basil Tapioca, Seitan Ragout or  
Tomato Sauce

## ENTREES

### PORCINI DUSTED STRIPED BASS

Roasted Local Striped Bass Filet, Fresh  
Herbs, Lemon Emulsion Served With  
Chanterelle Mushrooms, Scallop Potatoes

### WOOD ROASTED GRILLED FARM VEGETABLES

Abundance Of Organic Vegetables, Greek  
Yogurt Sauce, Mediterranean Couscous

## DESSERT TALE

**ASSORTED MINIATURE PASTRIES**  
**WEDDING CAKE**



**Insatiable Eats**

The Hamptons Wedding Catering Authority



# Sample Bridal Shower Menu

## **AMUSE BOUCHE**

### **MUSHROOM CEVICHE**

Miso Aubergines, Ginger Ponzu Sauce

## **SALAD**

### **RACCICIO & ROASTED BEET SALAD**

Red Lettuce, Organic Beets, Herbs, Farro, Feta Cheese

## **ENTREE**

CHOICE OF

### **JOHN DORY FILET**

Roasted Atlantic Fish with Capers, Black Olives, Tomatoes, White Wine  
Served with Rosemary Roasted Potatoes, Tuscan Kale

### **PHYLLO ROULADE**

Baked Lentils, Root Vegetables, Phyllo Crust, Carrot-Cream Sauce,  
Caramelized Onions, Swiss Chard

## **DESSERT**

CHOICE OF

### **PANNA COTTA, BERRIES CHOCOLATE SOUFFLE CAKE**



**Insatiable Eats**

The Hamptons Wedding Catering Authority







CREATIVE KITCHEN CUISINE OF CHEF MARCO BARRILA

INSATIABLE EATS

---

5 5th Avenue, New York NY 10013

275 Pantigo Road, East Hampton NY 11937

670 Montauk Highway, Water Mill 11976

631.377.3353

[info@insatiableeats.com](mailto:info@insatiableeats.com)

---