

The insatiable

BUSINESS

of

FOOD

BRUNCH MENU



BRUNCH MENU

| TRAYS |

CANAPES

Passed or Stationary

- Bruschetta with roasted tomatoes
- Bruschetta with wild mushroom, truffle
- Fig, goat cheese and mascarpone tart
- Caprese skewers with basil pesto
- Crab cakes with chipotle mayo
- Spiced deviled egg mousse
- Miniature quiche with vegetables
- Miniature stacked pancakes, blueberries
- Smoked salmon blinis, dill mascarpone

CONTINENTAL

- Assorted miniature bagels with spreads
- Assorted berry and bran muffins with butter
- Cheese and fruit Danishes
- Cinnamon or pecan rolls
- Crispy filled croissants
- Mini European coffee cakes or scones
- Fresh seasonal fruit with Greek yogurt
- Mixed berries with organic granola
- Granola oatmeal bars

| PLATTERS |

CHARCUTERIE & CHEESE

Imported cheese, cured Italian meats, grapes, strawberries and honey. Served with artisan house bread, grissini and crackers

FARMER'S CRUDITE

Selection of organic vegetables with variety of dips

KOSHER

Smoked Salmon or Whitefish with bagels with capers, cream cheese, red onions, tomatoes

| MAIN DISHES |

- Scratch pancakes with bananas, blueberries and maple syrup
- Pannetone French toast, berry syrup reduction
- Polenta pancakes with maple syrup
- Iron waffles with strawberries and maple syrup
- Sicilian poached eggs in pomodoro sauce
- Crispy chicken with buttermilk biscuits and gravy
- Crispy chicken with waffles, maple syrup and gravy
- Chicken pailard with fresh herb marinade
- Jumbo lump crab cakes over arugula salad
- Brisket over hash brown with poached egg
- Prime steak and eggs, any style
- Yellowfin tuna Nicoise over seasonal greens

EGGS ANY STYLE

EGG SCRAMBLE, FARM OMELETS, FRITATTAS

- Choice of cheese: American, provolone, feta or goat cheese
- Asparagus and mushroom, Mushroom & spinach, Spinach, tomato & feta, Roasted seasonal vegetables, Bacon and spinach, Ham, sausage and peppers

| ACCOMPANIMENTS |

BREAKFAST SIDES

- Applewood smoked, Canadian or Turkey bacon
- Breakfast sausage or Chicken sausage
- Sweet potato with caramelized bacon crumble
- Bacon and cheddar or traditional or vegetarian hash
- Moon dusted potatoes

BRUNCH SALADS

Choice of chef's own signature dressings

- Classic Caesar with house croutons, shaved parmesan
- Baby Kale salad with lemon and shaved parmesan
- Pear salad with blue cheese and walnuts
- Spinach salad with goat cheese and pine nuts
- Giardiniera salad with seasonal vegetables

BRUNCH MENU

| LIVE CHEF STATION |

Interactive chef station for guest engaging

EGG BENEDICTS FOUR WAYS

House made toast with poached eggs and hollandaise sauce
Choice of: Canadian bacon, crab cakes, salmon and spinach

EGG SCRAMBLE OR OMELETS

Farm eggs with fillings of choice
Bacon, ham, sausage, smoked salmon, vegetables and more

SIGNATURE CARVERY

Served with palm rolls and accompaniments
Center-cut filet mignon carvery station
Roasted turkey carvery station

| DESSERTS |

Assorted miniature pastries
Short and sweet dessert shooters
Espresso or strawberry tiramisu
Miniature crepes with bananas, strawberries and Nutella
Miniature cupcakes, cream cheese frosting
Insatiable brownies and cookies
Fresh seasonal fruit display

| BAR & BEVERAGE |

COFFEE BAR

Coffee, Cappuccino, Espresso and Lattes

JUICE BAR

Cranberry, Grapefruit, Orange Juice and Water

SOFT BAR

Domestic and imported Beer, Wine and Sodas
Bottled and Infused Water and Ice

PREMIUM BAR

Premium Alcohol, Mixers and Garnishes
Bottled and Infused Water and Ice

| LET'S CHAT |

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| BRUNCH BAR |

HOSTED BAR

Bellinis, Mimosas, Prosecco. Bloody Mary's
Bottled and Infused Water and Ice

| 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 additional.

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

CHAMPAGNE & CIDER

Add on to bar package
Champagne flutes are additional

| REQUEST A PROPOSAL |

RATES PER GUEST

Based on menu selections and number of guests

Admin Fee, Bartenders and Tax Additional
Hosted Bar Services Are Not Unlimited
Some Items May Run Out During the Duration of Your Event
Bartenders Will Not Serve Shots

GLASSWARE

Our bar packages include clear acrylic disposable service ware. Glassware can be added for an additional cost