

EASY ENTERTAINING

EASTER HOLIDAY DINNERS

Host your own Easter Holiday with masterful meals by Chef Marco Barrila

DINNER PACKAGES

Include choice of: appetizer, salad, entrée and dessert
\$75 person

| APPETIZERS |

Deviled eggs, spicy mousse
Mini meatballs, foie gras dip
Truffle mushroom risotto balls

| SALADS |

Baby arugula, farm mushrooms, shaved parmesan
aged balsamic dressing
Cavolo nero kale, crispy house croutons, shaved
parmesan, fresh anchovy dressing
Roasted seasonal vegetables, organic mixed greens
warm basil dressing

| ENTREES |

Pan roasted breast of duck, cherry port reduction
Served with fingerling potatoes, julienne vegetables
Herb roasted rack of lamb with cipolloti onions,
Served with baby carrots, novella potatoes
Organic breast of stuffed chicken filled with dates and
pine nuts, sage essence.
Served with roasted vegetables, whipped potatoes

| DESSERTS |

Valrhona chocolate mousse, fresh whipped cream
Classic rum bread pudding, chocolate chips
Strawberry or Traditional tiramisu layered with
puree soaked lady fingers, fresh mascarpone mousse

| VEGETABLE COMPOTE |

Half Tray (feeds 4-6 people)

Mélange of roasted seasonal vegetables including
eggplant, mushrooms, peppers, potatoes, squash,
zucchini + more
Served with betard bread

| LET'S CHAT |

Ask about our other
seasonal drop-off menus

INSATIABLE HOME

Perfect for celebrations,
host gatherings or simply
entertaining at home

| SAVORY PIES |

Our Signature Collection of Torte Salate

Chef Barrila has curated a collection of handmade deep
dish Sicilian inspired savory pies made with local Long
Island farm fresh sustainable ingredients in the ultimate
savory pie crust! Ask about our full menu of pie selections.

Full Size (feeds 4-6 people) | Individual (4p minimum)

AGNELLO \$68 | \$18

Lamb, celery root, parsnips, potatoes, dates, fresh
rosemary

PANCETTA & ZUCCA \$64 | \$16

Cavolo nero kale, butternut squash, pancetta,
caramelized onions, fontina cheese

POLLO \$64 | \$16

Chicken, carrots, celery, onions, peas potatoes, fresh dill

SPINACI & RICOTTA \$58 | \$16

Braised spinach, ricotta, sundried tomatoes

| PASTA |

Half Tray (feeds 6 people) \$108

GNOCCHI GORGONZOLA

Handmade potato dumplings with a gorgonzola sauce
topped with toasted walnuts

RISOTTO FUNGHI

Vialone nano rice with exotic mushrooms and parmesan
cheese

PACCHERI SALSICCIA

Broccoli and Italian sausage tossed with our fresh large
wide tubular shaped pasta in a roasted garlic and oil

RIGATONI ALLA NORMA

Roasted eggplant and ricotta salata tossed with our
fresh wide shaped tubular pasta

**North &
South Forks
New York.**

DELIVERY BASED ON LOCATION

Order for Pick Up or Delivery

48 Hour Advance Notice

☎ 631.377.3353

✉ hello@insatiableeats.com

