

Love at
**FIRST
BITE**

WEDDING MENU



WHAT'S YOUR STYLE?

COCKTAIL PACKAGES

Our cocktail wedding packages are a popular alternative to sit down dining. We guarantee guests do not left hungry.

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

DINE \$60 / p

3 hours of food service

- 2 cold canapés
- 6 warm canapés
- 2 substantial items
- 1 sweet canapé

INDULGE \$75 / p

4 hours of food service

- 3 cold canapés
 - 7 warm canapés
 - 3 substantial items
 - 1 sweet canapé
-

SHARE MENU | FROM \$65 / p

Family Style

- Plated appetizer (or 3 canapes)
- Breads, butter & spreads
- Min 2 salads / starters
- Min 3 shared mains / pasta
- Min 2 sides

ADD DESSERT CANAPES + \$12 / p
3 sweet canapés on platters to share

BUILD YOUR OWN

Create your dream menu from our wide selection of canapés, substantial items, and on-trend grazing or food stations.

Our talk to your coordinator about what you want and we can suggest some custom menu options.

Its YOUR day. We're just an insatiable part of it.

SIT DOWN PACKAGES

There is an art to providing sit down catering of this calibre to 100+ guests at once, without compromising the integrity of our food.

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

PLATED ELEGANCE \$70 / p

- 4 canapés
 - Breads, Butter & Spreads
 - Set salad / starter
 - Set plated entrée
 - Alternate plated main
 - Your wedding cake plated as dessert
-

BUFFET DINNER PACKAGES

Interactive Buffet Stations

PURIST \$75 / p

- 4 canapés
- Breads, butter & spreads
- Set Min 2 shared salads / starters
- Min 2 shared mains / pasta
- Min 2 shared sides
- Set plated dessert

INDULGENT \$85 / p

- 5 canapés
- Breads, butter & spreads
- Min 2 shared salad / starters
- Min 3 shared mains / pasta
- Min 2 shared sides
- Set plated dessert

LAVISH \$95 / p

- 6 canapés
- Breads, butter & spreads
- Min 2 salads / starters
- Min 4 shared mains / pasta
- Min 3 shared sides
- Set plated dessert

MENU - 1

| PURIST |

Menu includes artisan dinner rolls
rosemary olive oil, whipped butter

HORS D'OEUVRES

Select 3 tray-passed hors d'oeuvres

SALAD

Select 1 salad

MAINS

Select 2 main dishes and 2 accoutrements
Alternative Vegetarian

DESSERT

Set Dessert



| HORS D'OEUVRES |

See list

| SALADS |

See list

| MAIN |

Caprese chicken, heirloom tomato, fresh mozzarella

Chicken florentine, roasted red pepper sauce

Chicken marsala, Mattituck mushrooms

Grilled lemon chicken, beurre blanc sauce

Roast pork tenderloin, cherry port wine reduction

Atlantic salmon, beurre blanc sauce *substitute champagne mustard sauce

Pan seared Tilapia with parmesan crust, tomato coulis

Porcini crusted local bass, red wine reduction

Shrimp risotto, asparagus

Shrimp scampi, spinach, garlic white wine butter sauce

Herb seared sirloin, peppercorn sauce

New York ribeye steak, fresh herb marinade

Bucatini amatriciana, guanciale, tomatoes, red pepper flakes

Spinach agnolotti, basil pomodoro sauce

Wild mushroom ravioli, porcini cream sauce

Vegetarian Entrées (please select one) /

Seasonal Risotto

Roasted root vegetables, Mediterranean grains

Roasted eggplant, vegetable couscous

Mezzanotte (optional): Spaghetti & meatballs

| ACCOUTREMENTS |

See list

| DESSERTS |

See list

MENU - 2

| INDULGENT |

Menu includes artisan dinner rolls
rosemary olive oil, whipped butter

HORS D'OEUVRES

Select 3 tray-passed hors d'oeuvres

SALAD

Select 1 for plated, 2 for buffet

MAINS

Select 3 main dishes and 2 accoutrements
Alternative Vegetarian

DESSERT

Set Dessert

| HORS D'OEUVRES |

See list

| SALADS |

See list

| MAIN |

Chicken roulade, chicken mushroom mousse, truffled mushroom sauce

*substitute parmesan cheese sauce

French cut semi-boneless chicken breast, herb au jus

Herb crusted breast of chicken, parmesan sauce

Mediterranean artichoke chicken, sundried tomatoes, white wine sauce

Stuffed pork loin with apples and wild fennel, au jus

Porcini crusted filet of cod over chickpea puree, truffle broth

Pan seared Mediterranean branzino filet, blood orange beurre blanc sauce

Red Snapper with caramelized shallots, lemon beurre blanc sauce

Crab stuffed jumbo shrimp, lemon white wine sauce

Scallop Risotto with spring peas, shaved parmesan cheese

Gnocchi with braised short ribs

Flat iron steak, garlic herb demi glace

Herb marinated New York strip steak, borolo wine reduction

Gnocchi pesto trapanese, shaved parmesan cheese

Mare monte pasta with tiger shrimp and Mattituck mushrooms, garlic and oil

Ravioli filled with pancetta, porcini mushroom sauce

Vegetarian Entrées (please select one) /

Seasonal Risotto

Roasted stacked vegetables

Eggplant timbalino with casarecci

Mezzanotte (optional): Spaghetti vongole



MENU - 3

| LAVISH |

Menu includes artisan dinner rolls
rosemary olive oil, whipped butter

HORS D'OEUVRES

Select 3 tray-passed hors d'oeuvres

SALAD

Select 1 for plated, 2 for buffet

MAINS

Select 4 main dishes and 3 accoutrements
Alternative Vegetarian

DESSERT

Set Dessert



| HORS D'OEUVRES |

See list

| SALADS |

See list

| MAIN |

Chicken saltimbocca with prosciutto and spinach, sage demi-glace sauce

Prosciutto wrapped chicken, Silician basil pesto trapanese

Semi-boneless cornish hens, fresh herb marinade, Calabrian pepperoncini

Crescent duck breast over creamy polenta, cherry port wine reduction

Alaskan halibut, English pea and parmesan emulsion

Pistachio crusted Chilean sea bass over fava bean puree, citrus consume

Dry aged prime filet, thinly sliced, crispy chanterelles, Borolo wine reduction

Peppercorn crusted prime filet mignon, bernaise sauce

American lamb chops, crispy chanterelle mushrooms, currant port sauce

Rosemary roasted rack of lamb, wine reduction

Crab stuffed lobster tail, lemon butter

Lobster ravioli, fresh poached lobster filling, cachaca sauce

Paccheri tartufati, wild mushrooms, cognac, touch of cream, black truffles

Seafood Bolognese, fresh fettucini pasta

Surf & turf prime filet with half Maine lobster tail Supplement +\$15/p

Vegetarian Entrées (please select one) /

Seasonal Risotto

Roasted Vegetable Terrine

Roasted eggplant boat filled with vegetable quinoa

Mezzanotte (optional): Spaghetti caviar

| ACCOUTREMENTS |

See list

| DESSERTS |

See list

HORS D'OUERVES

| 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 Neapolitan 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



SALADS

| SALADS |

Arugula and mushroom, shaved parmesan cheese, raspberry vinaigrette

Classic wedge with crispy bacon, tomato, frizzled onions, blue cheese crumbles, creamy garlic herb dressing

Classic Caesar, shaved parmesan, garlic croutons, fresh anchovy dressing

Heirloom tomato with Persian cucumbers, watercress, watermelon koji dressing

Simple mixed greens with English cucumber, cherry tomatoes, julienne red onions, balsamic vinaigrette

Caprese with heirloom tomatoes, fresh mozzarella, basil pesto drizzle

Mediterranean Chickpea and cucumber with tomatoes, red onions, lemon, arugula

Sugar snap peas with pea sprouts, mint, parmesan, shaved radish, toasted hazelnuts, burrata, citrus vinaigrette

Greek salad with romaine, kalamata olives, cucumbers, red onions, tomatoes, crumbled feta, red wine vinaigrette

Goat cheese croquette with mixed baby greens, toasted hazelnuts, raspberries, red onions, red wine vinaigrette

Roasted beet with baby arugula, goat cheese, champagne vinaigrette

Tuscan kale with brussel sprouts, candied walnuts, granny smith apples, pecorino, red wine vinaigrette

Apple and arugula with candied walnuts, sundried cranberries, shaved Manchego, balsamic reduction

Poached pear with baby field greens, honey roasted pecans, Roquefort sherry vinaigrette

Strawberries, baby spinach, toasted almonds, frisee, goat cheese, balsamic vinaigrette

TO FINISH

| ACCOUTREMENTS |

Asparagus with parmesan bread crumbs
Grilled jumbo asparagus, lemon truffle vinaigrette
Charred broccoli, chili flakes, olive oil, lemon
Balsamic glazed brussel sprouts, pancetta
Roasted baby squash
Grilled zucchini, lemon zest
Harticot vert, butter, shallots, parsley
Roasted cauliflower
Sautéed baby spinach, garlic
String bean gremolata
Braised baby carrots, balsamic glazed
Roasted butternut squash

Roasted forest mushrooms
Rosemary roasted potatoes
Garlic roasted mashed potatoes
Whipped potatoes
Sweet potato, brown butter, sage
Twice baked potatoes, loaded
Scalloped potatoes
Hasselback sweet potato
Creamy polenta parmigiano
Wild mushroom risotto cake
Wild rice pilaf
Chef's mac and cheese, bread crumbs
Risotto parmigiano reggiano
Quinoa pilaf
White cheddar grits
Truffled Mashed Potatoes

| DESSERTS |

Crème brulee
seasonal berries, biscotti
Dark and white chocolate profiteroles
Sicilian pistachio and meyer lemon tart
seasonal fruit compote, raspberry sorbet
Southern custard tart,
seasonal fruit compote, vanilla gelato
Caramel cheesecake
seasonal berries, vanilla cream
Chocolate berry torte
white chocolate raspberry
S'more tart with salted caramel
chocolate fudge toasted vanilla bean marshmallow
chocolate shortbread crust
Milk chocolate panna cotta
white chocolate coriander cream, hazelnut meringue
Plated mini dessert trio
select three mini dessert selection
Assorted miniature pastries of berry crumb squares,
chocolate mousse cups, berry tart, fruit custard,
cheesecake, eclairs

BOTTOMS UP

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

| DELUXE PACKAGE |

3HR \$38 / p - 4HR \$45 / p - 5HR \$52 / p

Includes: 1 sparkling, 2 white, 2 red, 3 beer / cider
Assorted soft drinks, water & ice included.

DELUXE SPARKLING | *SELECT 1*

Italian Prosecco
Premier Brut

DELUXE WHITE | *SELECT 2*

Chardonnay
Pinot Grigio
Sauvignon Blanc

DELUXE RED | *SELECT 2*

Cabernet Sauvignon
Merlot
Pinot Noir
Chianti
Nero Davola

DELUXE BEER + CIDER

Domestic
Lager
Pilsner
Summer Ale
Ginger Beer

| PREMIUM PACKAGE |

4HR \$48 / p - 5HR \$55 / p - 6HR \$62 / p

Includes Deluxe Package
Liquor, mixers & garnishes

PREMIUM LIQUORS | *SELECT 4*

Tangeray Gin
Absolut Vodka
Bacardi Rum
Herradura Tequila

TOP SHELF PACKAGE | *SELECT 5*

4HR \$58 / p - 5HR \$65 / p - 6HR \$72 / p

Makers Mark Bourbon
Hendricks Gin
Grey Goose Vodka
Bacardi Gold Rum
Casamigos Tequila

WE GET THE FOUNDATIONS RIGHT

Catering equipment, glassware, service trays, ice, cleaning products, rubbish disposal, service staff, timing if your eyes are glazing over already, don't worry - this is where our experience *shines*.

We might wear aprons instead of capes, but we still save the day. It ain't glamorous, but these are the foundations of a successful event. Your coordinator will ensure you have everything you need and consult you on key decisions throughout this process. We can help suggest ways to contain costs, so you have budget left over for the fun stuff!

COCKTAIL STAFFING

Staffing & equipment are an additional cost. These costs are variable depending on your venue, menu and guest numbers.

Our quotes include as standard a venue set up allowance of min 3 hrs to set up your venue, kitchen & bar area, assist with placement of all tables and chairs, linen, cutlery, glassware, menus, place cards, wedding favours & all tableware.

Our service staff arrive 1.5 hrs prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

For a **cocktail menu**, you will require qualified chef/s to prepare and plate your cocktail menu and experienced service staff to tray serve the menu to your guests, and run beverage service.

For a **sit down or stations menu**, you will require qualified chef/s to prepare and plate your seated courses and experienced service staff to serve your chosen menu and beverages to the table, in a professional, organised and timely manner.

1 hr pack down ensures all food and Insatiable Eats equipment is taken off site and external hire equipment is checked and packed away and the venue is left as it was on arrival.

COCKTAIL MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Small bowls
Cocktail forks
Canape spoons
Platters
Napkins

KITCHEN EQUIPMENT

Hot box
Commercial oven
Chafing dishes
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers

PLATED & STATIONS EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Butter knife
Entrée knife
Entrée fork
Main knife
Main fork
Dessert spoon
Dessert fork
Tea spoon
Side plate
Entrée plate
Dessert plate
Main plate

KITCHEN EQUIPMENT

Hot box
Commercial oven
Chafing dishes
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers

SHARE MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIRED FOR SERVICE

CUTLERY & CROCKERY

Protein platters 2/table
Side dish bowls 3/table
Serving tongs 2/table
Serving spoons 3/table
Platter raisers 2/table
Side knife
Entrée knife
Entrée fork
Main knife
Main fork
Dessert spoon
Dessert fork
Tea spoon
Side plate
Entrée plate
Dessert plate (if required)
Main plate

KITCHEN EQUIPMENT

Hot box 18 rack
Hot box 12 rack
Commercial oven, turbo
Chafing dish
Electric/gas ring/hotplate
Hot water urn
Trestle tables
Raisers

WEDDING CATERING ON LONG ISLAND

Food is intrinsically tied to our emotions. With this in mind, Insatiable Catering and Events endeavour to create a personalized culinary experience for all weddings. Our fresh, modern cuisine is carefully designed to tantalize taste buds & emotions with flavor, texture & timeless presentation. For 15 years Chef Marco and his culinary team have set the standard for wedding catering and have become the most experienced and trusted Hamptons wedding caterer.

There are many caterers that can create great food, but there is an art to providing catering of this calibre on a larger scale. There are a whole range of considerations and complexities to wedding catering and event coordination for larger numbers or at unique venues – and this is where our 15 years of experience becomes invaluable. Catering and beverage service is one of the most intensive parts of wedding, it underpins an event and it is crucial it is well coordinated. Which is why Hampton's best wedding planners and stylists prefer to work with a caterer they can trust to help create a seamless experience for all involved.

Your big event is too important not to consider our catering services. Placing trust in Insatiable Eats for your wedding is as easy as saying 'I do'.

Your dedicated wedding coordinator will guide couples through every step of selecting your menu, from menu tastings to the final event, ensuring that every detail will exceed expectations. Simply choose your style of wedding catering service from our extensive wedding catering menus or describe your own vision. We will suggest exquisite menu items, table settings and all things wedding catering. We cater to all weddings, from classic sit downs or buffet catering to elegant cocktail weddings.

WEDDING TASTINGS

Once you have selected items that appeal to you, we can organize a tasting session with our coordinator to guide you through your wedding menu selections and assist in making a final decision.

WEDDING SPECIALISTS

Being the marquee wedding specialists in the Hamptons, means we have the experience and capacity to produce restaurant quality food for large weddings better than anyone else. If marquee wedding catering isn't your thing, we have wedding tents or a range of stunning and unique wedding venues on the East End.

WEDDINGS BY INSATIABLE EATS WILL DELIVER

Food that is simply outstanding – our chefs prefer the freshest local produce and prepare on-site to deliver fresh, exquisite cuisine. Honest food has nowhere to hide. Superb service – our wedding team are highly disciplined and attentive. Experience – Insatiable Eats has catered for hundreds of Hamptons weddings for 15 years. Beverages charged either as a wedding package or on consumption. Ordering your beverage catering through Insatiable Eats Catering means we will do everything – deliver, tub and ice the drinks plus take care of the tedious clean-up.

BESPOKE WEDDING MENUS

Looking to create a bespoke menu? Use Insatiable Eats extensive culinary menu's with our exciting add-ons to create the your dream Wedding menu. Our master chef and owner Marco Barrila can also customize any special dish that you or your partner have in mind.

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THANK YOU FOR YOUR PATIENCE

Covid-19 has presented many significant challenges for the hospitality and events industry – particularly in regards to maintaining staff levels, stock availability and shorter lead times. Our entire team work tirelessly to deliver exceptional catering and event experiences that continue to exceed your expectations, whilst ensuring the impact of these additional challenges are managed.

Our team are out at events, functions and weddings, in addition to juggling office-based hours. We appreciate your patience and understanding, as we do our best to answer enquiries as quickly as we can.

REQUEST A PROPOSAL

Interested in our services and need a personalized quote?

Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our team can create a proposal that best suits your requirements.

| REQUIRED ENQUIRY DETAILS |

NAME & CONTACT DETAILS

PARTNER NAME & CONTACT DETAILS

PREFERRED DATE OF WEDDING

APPROX # GUESTS

DO YOU HAVE A BUDGET PER HEAD IN MIND?

WHAT STYLE OF CATERING WOULD YOU LIKE? *(eg. cocktail, sit down, share table, buffet)*

WEDDING CATERING PACKAGE *(if known)*

BEVERAGE CATERING PACKAGE *(if known)*

DO YOU HAVE A VENUE IN MIND? *(if known or address for private residence)*

WHAT ARE YOUR VENUE REQUIREMENTS? *(eg. style, location, outdoor, ocean views, transport, wheelchair access)*

CEREMONY LOCATION OR ADDRESS

ONLINE ENQUIRY

| LET'S CHAT |

Organising a wedding can be overwhelming. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email.

631.377.3353 | hello@insatiableeats.com

| NEED SOME INSPO? |

Need some inspiration or ideas for your function?

Connect with us on socials, or describe your vision to our coordinators and we can suggest options to suit.

