



INSIGNIA

PRIME STEAK : SUSHI

P R I V A T E D I N I N G M E N U S

PLEASE CONTACT OUR BANQUET DIRECTOR
FOR MENU PRICING DETAILS AND TO BOOK YOUR EVENT

KERI D'ARPA
(631) 656-8120
Banquet@insigniasteakhouse.com



HORS D'OEUVRES

CHOICE OF SIX

- Vegetable Spring Rolls
- Chicken Pot stickers
- Spanakopita
- Pigs in a Blanket
- Mini Crab Cakes
- Fried Calamari
- Tomato & Mozzarella
- Kobe Sliders
- Short Rib Sliders
- Beef Sate
- Chicken Sate
- BBQ Chicken Salad
- Crispy Pork Belly
- Strawberries & Mascarpone
- Cucumber Chips
- Onion Rings
- Soup Shots
- Seared Tuna Sliders Rolls
- Smoked Salmon
- Tuna Tartar
- Salmon Tartar
- Lobster Cocktail (+\$5)
- Shrimp Tempura (+\$3)
- Ceviche (+\$3)
- Bacon Wrapped Scallops (+\$5)
- Sliced Beef (+\$3)
- Filet Mignon Tartar (+\$5)
- Shrimp Salad (+\$3)
- Lamb Meatballs (+\$5)

SUSHI/SASHIMI PLATTERS

Small Assorted Platter

SIX PIECES ASSORTED SUSHI, FIVE PIECES SASHIMI & SPICY TUNA ROLL

Large Assorted Platter

SEVEN PIECES ASSORTED SUSHI, SEVEN PIECES SASHIMI, ALASKAN ROLL & RAINBOW ROLL

SUSHI STATION

Selection of assorted sushi rolls

Spicy Tuna Roll | California Roll | Alaskan Roll

RAW BAR OPTION

Selection of Shrimp, Clams & Oysters

The administrative fee is for administration of the banquet, special function, or package. It is not a gratuity or a tip, and will not be distributed as gratuities or tips to the employees who provided any service to the guests.

SILVER PACKAGE

FIRST COURSE

Caesar Salad
Mixed Green Salad

ENTRÉE COURSE

Filet Mignon WITH MASHED POTATOES
Roasted Chicken WITH MASHED POTATOES
Grilled King Salmon WITH ROASTED CORN
Marinated Skirt Steak WITH MASHED POTATOES

*We only serve Prime dry-aged steaks

SIDE VEGETABLE

Creamed Spinach

DESSERT

Cheesecake
Insignia Chocolate Mousse Cake
Häagen-Dazs Ice Cream
Sorbet

BEVERAGES

Soda | Coffee | Tea Included

The administrative fee is for administration of the banquet, special function, or package. It is not a gratuity or a tip, and will not be distributed as gratuities or tips to the employees who provided any service to the guests.

GOLD PACKAGE

FIRST COURSE

Maryland Crab Cake
Jumbo Shrimp Cocktail
Lump Crab Meat Cocktail
Tomato and Mozzarella

SECOND COURSE

Traditional Caesar Salad
Insignia Salad

ENTRÉE COURSE

Sirloin Steak WITH MASHED POTATOES
Filet Mignon WITH MASHED POTATOES
Roasted Organic Chicken WITH MASHED POTATOES
Grilled King Salmon WITH ROASTED CORN
Grilled Florida Grouper WITH MASHED POTATOES

*We only serve Prime dry-aged steaks

SIDE VEGETABLE

Creamed Spinach
Sautéed Mushrooms

DESSERT

Cheesecake
Insignia Chocolate Mousse Cake
Häagen-Dazs Ice Cream
Sorbet

BEVERAGES

Soda | Coffee | Tea Included

The administrative fee is for administration of the banquet, special function, or package. It is not a gratuity or a tip, and will not be distributed as gratuities or tips to the employees who provided any service to the guests.

REFRESHINGLY DIFFERENT EVENING COCKTAIL PARTY

PASSED HORS D'OEUVRES Choice of 10

Vegetable Spring Rolls	Onion Rings
Chicken Pot stickers	Soup Shots
Spanakopita	Seared Tuna Sliders Rolls
Pigs in a Blanket	Smoked Salmon
Mini Crab Cakes	Tuna Tartar
Fried Calamari	Salmon Tartar
Tomato & Mozzarella	Lobster Cocktail (+\$5)
Kobe Sliders	Shrimp Tempura (+\$3)
Short Rib Sliders	Ceviche (+\$3)
Beef Sate	Bacon Wrapped Scallops (+\$5)
Chicken Sate	Sliced Beef (+\$3)
BBQ Chicken Salad	Filet Mignon Tartar (+\$5)
Crispy Pork Belly	Shrimp Salad (+\$3)
Strawberries & Mascarpone	Lamb Meatballs (+\$5)
Cucumber Chips	

CARVING STATION Choice of two

Filet Mignon Atlantic Salmon Turkey Breast Leg of Lamb

MASHED POTATOES & CREAMED SPINACH STATION

ASSORTED BREADS & ROLLS

JAPANESE SUSHI STATION

Grand Plateau of Assorted Sushi & Sushi Rolls

TRUFFLE MAC & CHEESE OR PASTA WITH GRILLED VEGETABLES STATION

DECONSTRUCTED SALAD

Colossal Bowl of Mixed Green Salad Accompanied by a variety of dressings, cheeses, nuts

DESSERT BAR

Mini Desserts & Pastries prepared by Insignia's Pastry Chef OR
Häagen-Dazs Bar

COCKTAILS & BEVERAGES

Soda | Coffee | Tea Included

The administrative fee is for administration of the banquet, special function, or package. It is not a gratuity or a tip, and will not be distributed as gratuities or tips to the employees who provided any service to the guests.

EVENING SIT DOWN MENU

PASSED HORS D'OEUVRES Choice of 10

Vegetable Spring Rolls	Onion Rings
Chicken Pot stickers	Soup Shots
Spanakopita	Seared Tuna Sliders Rolls
Pigs in a Blanket	Smoked Salmon
Mini Crab Cakes	Tuna Tartar
Fried Calamari	Salmon Tartar
Tomato & Mozzarella	Lobster Cocktail (+\$5)
Kobe Sliders	Shrimp Tempura (+\$3)
Short Rib Sliders	Ceviche (+\$3)
Beef Sate	Bacon Wrapped Scallops (+\$5)
Chicken Sate	Sliced Beef (+\$3)
BBQ Chicken Salad	Filet Mignon Tartar (+\$5)
Crispy Pork Belly	Shrimp Salad (+\$3)
Strawberries & Mascarpone	Lamb Meatballs (+\$5)
Cucumber Chips	

FIRST COURSE

Insignia Salad Traditional Caesar Salad

ENTRÉE COURSE

Filet Mignon
NY Strip Steak
Marinated Char-Grilled Skirt Steak
Roasted Organic Chicken
Wild Chilean Sea Bass WITH PINEAPPLE FRIED RICE
Grilled King Salmon WITH ROASTED CORN

SIDES

Mashed Potatoes Creamed Spinach Truffle Mac & Cheese

DESSERT

Chocolate Mousse Cake
Cheesecake
Häagen-Dazs Ice Cream or Sorbet

COCKTAILS & BEVERAGES

Soda | Coffee | Tea Included

The administrative fee is for administration of the banquet, special function, or package. It is not a gratuity or a tip, and will not be distributed as gratuities or tips to the employees who provided any service to the guests.

