



**INSIGNIA**

PRIME STEAK : SUSHI

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

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

KERI D'ARPA  
(631) 656-8120  
[Banquet@insigniasteakhouse.com](mailto:Banquet@insigniasteakhouse.com)



# HORS D'OEUVRES

## CHOICE OF SIX

Vegetable Spring Rolls  
Strawberries & Mascarpone  
Tomato & Mozzarella  
Cucumber Chips  
Onion Rings  
Soup Shots  
Kobe Sliders  
Short Rib Sliders  
Crispy Pork Belly  
Beef Sate  
Chicken Sate  
BBQ Chicken Salad  
Pork Belly Sliders  
Mini Crab Cakes  
Fried Calamari  
Tuna Rolls  
Smoked Salmon  
Tuna Tartar  
Salmon Tartar  
Lobster Cocktail  
Shrimp Tempura  
Ceviche  
Bacon Wrapped Scallops  
Sliced Beef

## SUSHI OPTION

### SEAFOOD TOWER 2/3 TIER

Selection of Shrimp, Little Neck Clams  
East Coast Oysters, Mussels, 1 1/4 Pound of Maine Lobster  
1 1/2 Pound of Snow Crab Legs, 4 oz. Colossal Crab Meat

SERVED WITH MAYONNAISE, COCKTAIL SAUCE AND MIGNONETTE

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

## ENTREE 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  
Haagen-Dazs Ice Cream  
Sorbet

## BEVERAGES

Soda  
Iced Tea  
Coffee  
Tea

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# GOLD PACKAGE

## FIRST COURSE

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

## SECOND COURSE

Traditional Caesar Salad  
Insignia Salad

## ENTREE 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  
Haagen-Dazs Ice Cream  
Sorbet

## BEVERAGES

Soda  
Iced Tea  
Coffee  
Tea

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# COCKTAIL PARTY

## **PASSED HORS D'OEUVRES** Choice of Six

Vegetable Spring Rolls	Fried Calamari
Strawberries & Mascarpone	Tuna Rolls
Tomato & Mozzarella	Smoked Salmon
Cucumber Chips	Tuna Tartar
Onion Rings	Salmon Tartar
Soup Shots	Lobster Cocktail
Kobe Sliders	Shrimp Tempura
Short Rib Sliders	Ceviche
Crispy Pork Belly	Bacon Wrapped Scallops
Beef Sate	Sliced Beef
Chicken Sate	Filet Mignon Tartar
BBQ Chicken Salad	Shrimp Salad
Pork Belly Sliders	Lamb Meatballs
Mini Crab Cakes	

## **STATIONS**

Carving Choice of Two

LEG OF LAMB  
FILET MIGNON  
TURKEY BREAST

Sushi

ASSORTED SUSHI ROLLS

Pasta WITH GRILLED VEGETABLES

## **DESSERT**

Mini Desserts PASSED BUTLER STYLE

## **BEVERAGES**

Soda  
Iced Tea  
House Wine  
Tap Beer

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# PLATINUM PACKAGE

## PASSED HORS D'OEUVRES

Vegetable Spring Rolls	Beef Sate	Choice of Four
Strawberries & Mascarpone	Chicken Sate	Salmon Tartar
Tomato & Mozzarella	BBQ Chicken Salad	Lobster Cocktail
Cucumber Chips	Pork Belly Sliders	Shrimp Tempura
Onion Rings	Mini Crab Cakes	Ceviche
Soup Shots	Fried Calamari	Bacon Wrapped Scallops
Kobe Sliders	Tuna Rolls	Sliced Beef
Short Rib Sliders	Smoked Salmon	Filet Mignon Tartar
Crispy Pork Belly	Tuna Tartar	Shrimp Salad
		Lamb Meatballs

## FIRST COURSE

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

## SECOND COURSE

Traditional Caesar Salad	Insignia Salad
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## THIRD 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
Veal Chop WITH MASHED POTATOES
8oz. South African Lobster Tail ACCOMPANY ANY ENTRÉE

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## SIDE VEGETABLE

Asparagus	Sautéed Mushrooms	Creamed Spinach
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## DESSERT

Cheesecake	Haagen-Dazs Ice Cream
Insignia Chocolate Mousse Cake	Sorbet

## BEVERAGES

Soda	Coffee
Iced Tea	Tea

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