



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
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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

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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

*We Only Serve Prime Dry-Aged Steaks

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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