# INSATIABLE EATS FARM-TO-FEAST THANKSGIVING

### Skip the holiday stress!

Preparing Thanksgiving can be overwhelming. Why spend all of your time in the kitchen... when you can enjoy your guests? Let our chef's work for you!

Master Chef Marco Barrila and his creative kitchen team prepare the "ultimate" holiday meals for *a guest list of any size*.

You will satisfy the most discerning appetites by bringing insatiable eats to your Thanksgiving table! If this isn't reason enough, each dish is prepared using the best of local East End farm's ingredients. We shop the North and South Fork farms for the best products so you don't have to. All natural. No GMO's. Enjoy spending a minute with our menu below. And no matter where you're travels will be taking you, take some or all of our dishes and transform your holiday into an insatiable Farm-To-Feast Thanksgiving .

Discover INSATIABLE dish by dish. If you know food, you must know us!

Order b/n November 5<sup>th</sup> - 23<sup>rd</sup>

#### TEL: 631.377.3353 WWW.INSATIABLEEATS.COM



### Fresh Turkey (Uncooked)

Fresh / 8-10 lbs avg. \$64.99 Fresh / 10-12 lbs avg. \$78.99 Fresh / 12-14 lbs avg. \$92.99 Fresh / 14-16 lbs avg. \$106.99 Fresh / 16-18 lbs avg. \$121.99 Fresh / 18-20 lbs avg. \$135.99 Fresh / 20-22 lbs avg. \$149.99 Fresh / 22-24 lbs avg. \$165.99 Fresh / 24-26 lbs avg. \$178.99

## (Cooked)

Traditional Roast 1.99 lb carrots, celery, onions base, brown sugar, maple syrup rub, rich turkey gravy

English Roast Turkey 2.99 lb banana leaves wrapped, spiced herb crust truffle gravy

Great American Roast 3.99 lb smoked bacon, green apples, cipollotti onions, fresh sage, honeyed apple cider gravy

Treat yourself and family to the most sumptuous turkey dinner they've ever experienced. Bursting with flavor, our local heritage turkeys from the North Fork are raised on a vegetarian diet that is anti-biotic and hormone free. When it comes time to roast the whole bird and present it to a gathering of family and friends, it is best to get the best. The entire feast depends on the burnished turkey, gleaming at the center of the table. Bursting with superb flavor, our turkey has 25% less fat than the standard, commercially-raised turkeys and roasts up nice and crispy on the outside with a tender, meaty moist center.

Our turkeys range in size suggesting to feed 1.5 lbs per person. Orders for fresh Turkeys must be placed before November 19th.





## Classic Giblet Gravy

#### 9.99

Chef Marco Barrila creates a classic turkey gravy with a twist. He uses the turkey au jus, adds molasses for sweetness and fresh herbs to intensify the flavor. After it is finished with a light roux to get just the right thickness and a wonderful silky texture. It is the perfect accompaniment to your turkey meat, mashed potatoes, biscuits, rolls and more. It is so good, you will want to eat it by the spoonful.

Size: 1 pint

Serves: 2 - 4 people

\*\* Gluten free version available (made with corn starch)



### Cranberry Sauce

13.99

This Thanksgiving favorite has a brightly tart flavor from stewing fresh-ripe cranberries and allowing the juices to thicken. The gorgeous deep red hues add color to the plate and its fresh flavor improves just about everything it touches. Our delicious cranberry concoction pulls the Thanksgiving meal together as the perfect condiment -- or next-day turkey sandwich.

\*\*roasted shallots & port. add 2

Size: 1 pint

Serves: 4 - 6 people



## Cranberry-Candy Orange Relish

#### 14.99

This Thanksgiving favorite is reinterpreted with a hint of citrus zest. Fresh ripe cranberries are stewed in pomegranate juice and garnished with a few seeds. The result maintains a great balance between sweet and tart, but a bit fruitier. It is a great break from the tradition.

\*\*ginger & bourbon walnuts, add 2

Size: 1 pint

Serves: 4 - 6 people



## Ultimate Vegetarian Stuffing

16.50

This celebrated dish is made with chestnuts, mushrooms, caramelized onions and fresh herbs all baked in glorious custard until crisp-edged, moist and fluffy. Adorn your holiday table, absorb your gravy and wallow in your cranberry sauce.

\*We also offer a traditional sausage and sage stuffing that is light, fluffy and packed with flavor.

\*\*Gluten free version available with corn bread and pancetta

Size: 1 Quart

Serves 2 - 3 people



## Ultimate Duck Stuffing

22.50

Yes, *duck* stuffing. That means tender *roasted duck* with stacks of flavor. The apple and sage compliment the richness of the duck well, while the gravy is just simply transcendental. You'll be licking your chin eating this one! <sup>(C)</sup>

Size: 1 Quart

Serves 2 - 3 people



### Nut Sweet Potato Casserole

#### 15.99

This is a side dish you're going to want on the holiday dinner table. Or maybe, on your regular fall dinner table. Because who can wait for the holidays? It is sweet potato season after all, which means we are cooking them all week long. For greater edible pleasure, we have added caramelized onions... soon to be your perennial fall favorite.

Size: 2 lbs ~ approx.

Serves 3 - 4 people

\*\*fontina & roasted shallots, add 2

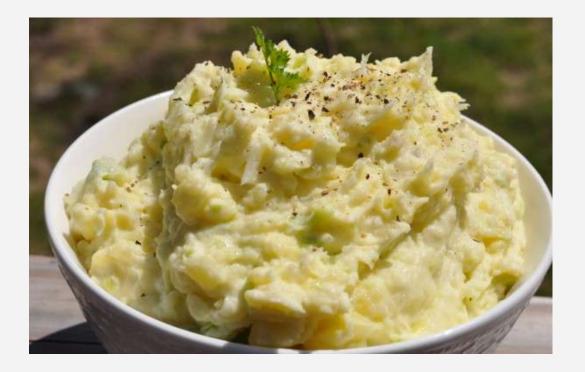


### Carrot Cauliflower Mash

#### 12.99

Unlike traditionally mashed side dishes, we have roasted savory carrots with sweet cauliflower to give you a new favorite. Put this on your turkey menu this year. It is so yummy that you will be eating heaps of it.

Size: 1.5 lb's ~ approx.



### Garlic Roasted Mashed Potatoes

#### 14.99

Our Yukon gold potatoes are whipped into a rich and smooth creamy mash. To give this dish more refinement, we have added the right amount of roasted garlic. It's as simple as that.

\*\*for purists, we make buttery mashed potatoes (without the garlic).

Size: 1.5 lb's ~ approx.



### Truffled Mashed Potatoes

#### 20.99

Treat yourself to this extravagant side dish that features fresh truffles. It is temptation that no funghi lover can resist. We whip the potatoes by hand and infuse with white-truffle oil lending an intense aroma. Fresh truffles are folded in to make a shockingly delicious side dish that is to-die-for good. It almost doesn't matter what you serve them with; that's how good they are.

Size: 1.5 lb's ~ approx.



### Leek & Kale Cauliflower Mash

14.99

Cauliflower gets a lot of love this time of year. Serving mashed cauliflowers with earthy leeks and kale is an easy way to lighten up a meal and a great way to get extra greens in at turkey dinner. This cauliflower kale mash is light and fluffy and will be savored by all.

Size: 1.5 lb's ~ approx.



### Roasted Multi-Color Cauliflower

12.99

We love it when nature provides a rainbow of colorful vegetables to work with. Our local farms are full of cauliflower in the fall. Once roasted, it is irresistible with a tender inside and wonderful crunchy texture outside. This vegetable dish will liven up any plate and palate.

Size: 1.25 lb's ~ approx.

Serves: 2 - 3 people



# Roasted Brussel Sprouts

12.99

Our tender roasted brussel sprouts have been transformed. We have tossed them with an orange and rosemary gremolata to give amazing zing and fragrance. The deep caramelized flavor is enhanced making this a quintessential side dish.

Size: 1 lb's ~ approx.



## Roasted Root Vegetables

#### 17.99

We gather up all the seasonal root vegetables from our favorite farms and roast them with thyme and marjoram vinaigrette. That's our magic in making them come out sweeter and slightly nuttier tasting. They transform into far more deeply flavored morsels, or more specifically root.

Size: 2 lb's ~ approx.



### String Bean Gremolata

#### 11.99

The gremolata adds a great variation to these fresh crisp, crunchy string beans. They are blanched, sautéed and tossed with a mince of lemon zest, garlic, parsley, parmesan and pine nuts. Even the fussiest eater will appreciate this final tease to the traditional vibrant string beans.

Size: 3/4 lb ~ approx.

Serves: 2 - 3 people.



## Roasted Squash with Brown Butter &Sage

#### 13.99

These gorgeous chunks of squash are roasted until caramelized and meltingly tender. When cloaked with nutty brown butter and crispy fried sage, it brings up visions of autumn. An excellent hearty, yet light sumptuous side dish.

Size: 1.5 lb's ~ approx.



## Quinoa Stuffing with Butternut Squash

#### 12.99

We gave stuffing a healthy make-over. This dish comes with all of your thanksgiving favorite flavors like leeks, cranberries, butternut squash, sage and thyme. In addition, we added chopped kale. You will fall in love the variety of colors, tastes and textures in this stuffing.

Size: 1.5 lb's ~ approx.



## Cavalo nero Kale, Butternut Squash & Pancetta Pie

29.99

Baking isn't always as easy as pie. This savory pie is better than imaginable. The flaky pastry dough is filled with sauteed kale, roasted butternut squash and Italian pancetta. It is a delicious solo dish or delightful accompaniment to your turkey dinner. Served hot or room temperature.

Size: 2 lb's ~ approx.

Serves: 6-8 people



## Plymouth Succatash

#### 12.99

When was the last time you had a nice casserole of corn and beans? We tribute this savory old-time dish of corn, peppers, zucchini and lima beans to Native Americans who first created it. Succotash meaning "broken corn kernels" is the perfect traditional dish to serve at thanksgiving. Our succulent version can be served as a stand-alone dish or vegetarian side.

Size: 1.25 lb's ~ approx.

Serves: 2 - 3 people



### Honeyed Chestnut Cornbread (or w/o nuts)

14.99

This Indian inspired classic is hearty and robust with plenty of cornmeal, yet tender and moist. Sweet, buttery cornbread that's baked in the skillet or cast iron for a soft interior and with a slightly crispy golden exterior. It features whole corn kernels, local honey and chestnuts for a bit of crunch.

Size: 5" x 10"

Serves: 6 - 8 people



### Briermere North Fork Pies

North Fork's Briermere's Farm pies were nominated as America's Best Pies for a reason!

Apple 22 Apple Crisp 23 Blackberry Apple 23 Blueberry, Blueberry Crisp 23 Blueberry Cream 28 Cherry Cream 28 Chocolate Cream 28 Peach 23 Pumpkin 21 Raspberry Peach 23 Raspberry Cream 28 Strawberry Rhubarb 23

If you are looking for the world's best pies, you have found them here. TRUE connoisseurs of the fruit pie, the all-American creation don't hesitate to call the pies from Briermere Farms on the North Fork the best in the world. Some think they are even better than that. "They're out of this world". Winning "the best pie in America" award, any one of these selections will complete your insatiable Ultimate Thanksgiving feast.

Serves: 6 - 8 people (large)



# Rum Bread Pudding with Chocolate Chips

#### 28

Chef Marco is famous for his tempting takes on classic American desserts. This rum bread pudding is moist and decadent combining the perfect holiday flavors.

Size: Half Tray - 3 lb's ~ approx.

Serves: 6 - 8 people