

PLATTERS & BASKETS

Lamerseafood.net

Artistically arranged and garnished

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1) Shrimp Cocktail & sauce on black platter or basket *prices include tax
Extra Large Shrimp: 1 pound \$36 | 1.5 pounds \$53 | 2 pounds \$67 | 3 pounds \$94

2) Cold Seafood Cocktail Platter
Steamed & split 4 oz. Lobster tails, 30 Shrimp, Salmon swirls, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges \$130

3) Grilled Fisherman's Platter: *Split Lobster tails, Shrimp, Scallops, assorted sauces* \$99

4) Cheese Board sm \$55. serves 15 guests lg.\$99. serves 30 guests
Irish Cheddar, Goat, Jarlsberg, Triple Crème Brie, Herbed Goat, Grapes, Figs, Apricots, sliced baguette

5) Crudités Basket
French Beans, Cucumber, Carrots, Peppers, Celery, grape tomatoes, Horseradish sauce
Mini \$19 / Sm \$29 / Med \$39 / Lg \$49 / Colossal \$69

6) Mini Sesame Ahi cubes on Knot picks or Carpaccio w/ *wasabi mayo and seaweed salad, rice crackers* \$43

7) Salmon fillets: *Garlic-Herb or Poached, decorated and plattered. \$21/lb. Creamy dill sauce \$4*

8) Vegetable & Shrimp Shumi skewers (48) *dressed w/ Ginger teriyaki* \$51

9) Canapé mirror: *Smoked Salmon on cucumber, Lobster salad endive, Caviar on blinis, rustic Maine shrimp, Seared mini Tuna bites, balsamic Pear & Prosciutto, Smoked Trout Pate' on radish crowns* \$168

10) Grilled Vegetables, 3 lbs
Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Crimini Mushrooms, carrot \$44

11) Raw Bar to Go!
36 assorted Oysters, 30 Clams, 2 lb. Shrimp, sauces, garnish \$190

12) American Caviar: *2 oz., crème fraiche, diced red onion and egg, Blinis, platter* \$125

13) Tortilla Basket *with chunky Guacamole or Salsa and assorted tortillas* \$19

13 a) Three Dips Basket: *Guacamole, Lemon humus, Spinach-Kale Dips, Flatbreads, Tortilla chips, Pita chips* \$ 45

14) Smoked Salmon Florettes Platter *Norwegian style \$85*
Diced Red onion, Tomato, capers, lemon, garnish, 2 lb. *Scottish/Nova \$95*

15) Smoked Salmon Tartar OR Spread, 8 oz., *w/sliced pumpernickel* \$24

Superior Seafood, Extraordinary Services



See photos on our Facebook page

All hors d'oeuvres are petite and exquisitely presented. Platters available.
New items introduced seasonally. Ask about them and custom menus.

HOT HORS D'OEUVRES

Lobster Mac-n-cheese tartlets \$18/12

Bacon Wrapped Scallops \$13/ ½ lb.

Fillet of Beef Sates' w/ horseradish sauce \$29/dz.

Sesame Pepper Chicken Sates \$18/dz.

Spinach & Feta in fillo cup \$12/12

Mini crispy spring rolls w/Apricot-Dijon \$18/18

Pigs in a blanket w/ brown mustard \$45/50 pcs.

Petite soft Tacos: Shrimp / Chicken / Spinach-feta \$18/12

Three Cheese Herbed Lobster Tartlets \$24 doz.

Walnut-Raisin bread and Brie Panini w/ fig chutney \$18/12

Mini Crab Cakes \$19/15 w/ chipotle mayo

Coconut Shrimp \$25 lb. w/ Dijon-Apricot Sauce

Mini Cajun Shrimp Skewers w/ pineapple \$19/ lb.

Caramelized Shrimp & Vegetable Shumi \$11/12 w/ Ginger teriyaki

Lobster Grilled Cheese bites \$45/dz.

Clams Casino \$18 doz. • Cocktail stuffed clams \$14 doz.

Lobster Mac-n-Cheese Ramekin \$8.50 ea. (6 minimum)

Smoked Trout Pate on Radish Crowns \$12/18

FROM COUNTRY ELEGANT TO ZEN CASUAL

407 Main Street, Armonk, NY, 10504 Tel: 914-273-1766 • Lamerfresh@aol.com | Lamerseafood.net

COLD HORS D'OEUVRES

Tuna Tar-Tar \$14 cup. Serve with homemade tortilla chips!

Balsamic Condimente infused Figs & Gorgonzola wrapped in Prosciutto \$24/24

Creamy Goat Cheese & Fig jam on Crostini \$14 doz.

Fillet Mignon on mini fresh Ciabatta Rounds \$30 doz.

Hanger Steak on mini fresh Ciabatta Rounds \$20 doz.

Seared Sesame Tuna Cubes on petite bamboo skewers w/ wasabi mayo & seaweed salad \$32/ lb.

Rock Crab Claws \$29/22 Dijon-lime Mayonnaise \$4 c.

Lobster salad on Endive \$45/12

Cocktail Shrimp \$26 lb. Cocktail sauce \$4 c.

Chilled Shooters: Carrot-Ginger-Chipotle / Cucumber-Yogurt / Gazpacho \$12/18

Smoked Salmon rosettes on fresh Pumpernickel w/ herbed Mascarpone \$36.00/18

Colossal Blue Claw Crabmeat served on Endive \$MKT. Dijon-lime Mayonnaise \$4 c.

Smoked Salmon Swirls \$18/18 | on cucumber rounds \$28/18

Smoked Trout Pate' and Smoked Salmon paté on toasted open brioche or fresh Ciabatta \$24/dz

Assorted Sushi \$19/doz. / Sashimi & crusted Seared Fish Carpaccio \$32/lb.

Clams on the Half shell \$10/dz. | Cocktail sauce \$4 c.

Oysters on the ½ shell \$2.50 local | \$3 Kumomotos / \$2.50 Maine

Caviar Pie \$35

DIPS \$4 c./ \$8 pt.

Garlic White Bean Hummus • Lemon-Garlic Hummus •

Salsa • Spinach-Kale-Garlic Sour Cream •

Olive Kalamata Tapenade • Roasted Vegetable Goat cheese

Assorted Tortilla chips • Crispy Pita Chips • Fresh Ciabatta Rounds • Brioche

Mango Salsa \$9.50 pt. • Chunky Guacamole \$9.50pt.

FINGER SANDWICHES & SLIDERS

Lobster salad & on cocktail Brioche \$4.5

Smoked Salmon on Brioche w/ red onion & Creamy-Dill sauce \$4

Fig jam, Spring Mix, Gouda on Ciabatta • Turkey & Swiss w/Chipotle mayo on wheat \$3

Tomato, Basil & Mozzarella w/ Balsamic on Ciabatta • ½ roasted Veg goat cheese wrap \$4

Sesame Tuna sliders w/ wasabi mayo & seaweed salad, tomato on Brioche \$3.50

Seared Hanger Steak w/ horseradish Sauce and caramelized onion \$3

GREEN SALADS (party size \$3 pp)

Garden: w/ Dijon Vinaigrette • **Caesar:** w/ tomato & Crostinis

Sedona: mixed greens, cranberries, walnuts, Jack, Cranberry vinaigrette

Gorgonzola Walnut: mixed greens, grape tomatoes, red onion, Dijon Vinaigrette

Spa: Kale, red bell pepper, chick peas, toasted Sunflower seeds, lemon-ginger dressing \$13 lb.

PASTA & SALADS

Country Pasta: Farfalle and Cannelloni beans, Broccoli Rabe', roasted peppers \$9/lb.

Penne w/ Kalamata olives, Feta, Sun-dried tomato, Oil & Garlic, parsley \$9 lb.

Penne & Basil w/Grape tomato and Garlic \$8 lb.

German New potato salad \$8 lb.

Israeli Cous Cous: w/ confetti Vegetables or Middle Eastern Style w/ dates and prunes, \$9 lb.

Avocado, Corn & Tomato in Lime-cilantro dressing \$13 lb.

Chicken w/ Golden raisins, celery, onion, cilantro \$10 lb.

Tuna w/ Celery, Bermuda onion, raisins & parsley \$15 lb.

Shrimp & Bow Ties, Basil, Red Onion and Feta, white balsamic & garlic & oil \$16 lb.

Lobster salad \$MKT. PRICE

Riviera Salad \$19 lb.

Quinoa: Scallion & Red bell peppers, Parsley & Cilantro, dried Apricots, \$12 lb

Asian Style Broccoli Slaw \$12 lb.

SIGNATURE Marinades & SAUCES \$4/c.

Yakitori • Creamy Dill • Horseradish Cream • Lemon-Herb & Caper

Dijon- Lime Mayonnaise • Chipotle Mayonnaise • Lemon-Ginger dressing

SOUPS

Chowders \$14/qt. • Lobster Bisque \$17 qt.
Bouillabaisse & Zuppa di Pesce \$19 qt.
Gazpacho | Chicken | Vegan Lentil & Vegetable | Vegan Split Pea \$11 qt.

BEEF & CHICKEN

(1/2 pans serve 6-7 as main course entrée)

Roasted Fillet Mignon, sliced or steaked, served hot or cold, with Au Ju sauce \$150.00 each

Grilled Cajun-Asian Flank, Hangar or Skirt Steak \$65, ½ tray

Chicken Marsala, Francese or Picata \$55 ½ tray

Swedish Meatballs and Rice \$55 ½ tray

Chicken Parmesan \$55 ½ tray

Fennel Sausage & Peppers \$45 ½ tray

Hungarian Pork Goulash \$55 ½ tray

Maple glazed Ham \$65.00 • Chicken Tenders w/ Honey Mustard \$11/lb.

St. Louis Smokey BBQ pork Spare ribs \$ 35/ ½ tray

Rolled Chicken Florentine \$7 per 9 oz. portions

PASTA ENTREES

Shrimp Scampi over Linguine \$15 por. / \$55 ½ pan

Traditional fresh pasta Vegetable lasagna \$55.00 ½ pan

White Seafood Lasagna with fresh pasta \$75.00 ½ pan

Eggplant Parmesan \$55.00 ½ pan

Shrimp and Broccoli Penne in Garlic and Oil \$15 por. / \$55 ½ pan

Penne-Tomato Basilica \$9 por. / \$35 ½ pan

Salmon in creamy garlic & Dill sauce over Penne \$15 por. / \$45 ½ pan

Frutte di Mare in Saffron-Wine sauce over Fettuccine \$17 por.

Grilled Chicken, lemon & capers, grape tomato & basil on Penne \$12 por. / \$45 ½ pan

Lobster Bolognese over Fettucini \$25 por. • Lobster Mac-N-Cheese \$23 por.

FRESH BREADS

Traditional & 7 grain Baguettes, seeded Bastones \$2, sliced multigrain loaves \$4
Minis: Ciabatta squares, multigrain, Onion, Brioche \$1.00
Classic French & 7-grain Garlic breads \$4

SIDES STARCHES

All ½ pans \$45

Saffron Rice w/ peppers, and carrots \$9 lb.
Quinoa & Scallion Pilaf w/ red bell peppers and dried Apricots \$12 lb.
Mashed potatoes \$9 lb.
Roasted garlic & Rosemary new potatoes \$8 lb.
Israeli Cous Cous & confetti vegetables \$11lb.

VEGETABLES

All ½ pans \$45

Ginger Mashed Sweet Potato \$10 lb. • mashed Cauli w/ Garlic \$12 lb.
Haricot Vert Almandine \$12 lb
Yellow bell pepper & Bok Choy stir fry w/ scallion & Broccoli \$12 lb.
Garlic Broccoli or Broccoli-Rabe' w/Cannelloni beans \$12 lb.
Roasted Brussels Sprouts, Cauliflower, red bell peppers, Zucchini and Butternut squash \$12 lb.

SEAFOOD ENTREES

1 ½ lb. Lobster fra diavolo \$30.00 ea.

Soft Shell Crab w/ wine-caper sauce \$11 ea., seasonal

Mussels Garlic & Parsley \$8 qt.

Paella: scallops and shrimp, clams and mussels, chorizo, chicken and rice ½ tray \$65.00 (serves 5)

Frutte de Mare in red sauce over linguine \$17 por. / ½ tray \$69.00 (serves 5)

Shrimp, Sword & Vegetable Kabobs, marinated & grilled \$12 ea.

Linguine w/ Clam Sauce \$15 por. • Scampi Shrimp \$15 por. w/ rice or pasta ½ pan \$55

Spinach-Feta or Crabmeat Stuffed Sole, 10 oz. pieces \$11 por.

Seared Herbed or Poached Salmon w/ creamy dill sauce \$10.00 6-7 oz. por.

Baked Tilapia Provencal \$8 por.

Halibut or Swordfish or Sea Bass, Miso-Glazed or Picatta \$17 por.

Poached or grilled 10 oz. Lobster tails in Lemon & Capers sauce \$22.00 portion

Lobster Mac-n-cheese \$23 por.

DESSERTS

Key Lime:

3" Individuals \$3.50 ea. | cocktail size \$9/6

Fudge Brownies & Lemon Bars \$2.25

Chocolate Chunk cookies \$14 lb.

Sahra Bernharts \$22 lb.

Theme cookies, Rainbow bars, Rugelach \$16 lb.

Minis:

Cream puffs, Cannolis, Eggclairs, Linzer Tarts

Blondie squares, frosted Petit fours \$16 lb.

Dessert Basket sm. \$55 | lg. \$95

Ice cream bar \$4.00/per person

FRUIT

Sliced Fruit & Berries Platter \$55 (serves 20)

Fruit & Berry Salad \$55

No Stem Chocolate dipped Strawberries \$18/doz.

Honeydew Swan Basket \$25.00...on platter with assorted fruit \$55

Watermelon Basket or Fish \$75

CAKES & PIES

9" Fruit Tort \$ 50

10" New York Style Cheese Cake \$40 , w/ fruit topping \$ 50

Red Velvet layer cake | Carrot Cake | Tiramisu Cake | Bavarian chocolate Layer

Apple Pie | Blueberry Pie | Key Lime Pie

\$40

All items subject to availability.

Prices may change without notice.

Some minimum quantities apply. Catered or full service events may incur higher prices for supplies and equipment.

Platters, Staff and delivery are not included unless clearly stated otherwise.