

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 \$37 | 1.5 pounds \$54 | 2 pounds \$69 | 3 pounds \$97

2) Cold Seafood Cocktail Platter (serves 10)
Steamed & split 4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat,
Dijon Lime & Cocktail sauces, lemon wedges \$145

3) Grilled Fisherman's Platter: Split Lobster tails, Shrimp, Scallops, assorted sauces (serves 7) \$119

4) Cheese Board sm \$60. serves 15 guests | lg.\$99. serves 30 guests
Irish Cheddar, Goat, Jarlsberg, Triple Crème Brie, Grapes, Mission Figs, dried Apricots, sliced baguette.
(cheese variety may vary).

4a.)Charcuterie-Add:, Sopressata, Cappicola, Spinach dip, Cornichons & Olives, Crackers, Breads, Fruit Spread

5) Crudités Basket
French Beans, Cucumber, Carrots, Peppers, Celery, grape tomatoes, radish crowns, Kale-garlic- Sour Cream
Mini \$19-serves 10 / Sm \$29-serves 20 / Med \$39-serves 30 / Lg \$49-serves 40 / Colossal \$79-serves 55

6) Mini Sesame Ahi cubes on Knot picks or Mini "Carpaccio" w/ wasabi mayo, 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 \$52

9) Canapé mirror: Smoked Salmon on Brioche, Lobster salad endive, Caviar on blinis, rustic Maine shrimp,
Seared mini Tuna bites, Balsamic Fig & Prosciutto, Smoked Trout Pate' on Cucumber \$168

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

11) Raw Bar to Go!
36 assorted Oysters, 30 Clams, 2 lb. Shrimp, sauces, garnish, lemon \$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 tortilla chips \$ 19

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

14) Smoked Salmon Florettes Platter Norwegian style \$90
Diced Red onion, Tomato, Capers, lemon, garnish, 2 lb. Scottish/Nova \$90

15) Smoked Salmon Tartar -OR- Mascarpone & Caper 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 \$24/12

Lobster & Brie Tartlets \$24 doz.

Lobster Grilled Cheese bites \$40/dz.

Bacon Wrapped Scallops \$13/ ½ lb.

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

Sesame Pepper Chicken Sates \$18/dz.

Spinach & Feta filo Tartlets \$12/12

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

Pulled Pork topped with Broccoli slaw on Ciabatta Rounds \$12/dz.

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

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

Roasted vegetable Goat cheese on multigrain crisps \$18/12

Mini Crab Cakes \$21/16 w/ chipotle mayo

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

Mini Cajun Shrimp Skewers w/ pineapple \$50/50. On pineapple-same \$

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

Clams Casino \$19 doz. • Cocktail stuffed clams \$14 doz.

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

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

Platters available

Tuna Tar-Tar \$16 cup. Serve with our homemade Pita chips \$3.99

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

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

Fillet Mignon & caramelized onion, horseradish sauce on fresh Ciabatta Rounds \$30 doz.

Hanger Steak on & caramelized onion, horseradish sauce on fresh Ciabatta Rounds \$20 doz.

Seared Sesame Tuna Sliced -or-Cubes on petite bamboo skewers w/ wasabi mayo & seaweed salad \$33/ lb.

Rock Crab Claws \$32/22 Dijon-lime Mayonnaise \$4 c.

Lobster salad on Endive \$45/dz.

X-Large Cocktail Shrimp \$28 lb. Cocktail sauce \$4 c.

Large Cocktail Shrimp \$24 lb.

Avocado-Tomato-Corn Tartlets \$12 dz.

Chilled Double Shooters: Carrot-Ginger-Chipotle / Crab Bloody Mary \$12/dz.

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

Colossal Blue Claw Crabmeat with Dijon-Lime mayo served on Endive \$24/dz

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

Smoked Trout Pate' and Smoked Salmon paté on toasted open brioche or Baguette Rounds \$36/18

Assorted Sushi \$22/doz. / Sashimi & Crusted Seared Salmon & Tuna Carpaccio \$33/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

DIPS \$4-\$5 c./ \$8-\$10 pt.

Garlic-Rosemary White Bean Hummus • Lemon-Garlic Hummus

Chipotle Smoked Trout Pate' • Crab Dip • Spinach-Kale-Garlic Sour Cream

Kalamata Olive 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 \$30/6

Smoked Salmon on Brioche w/ red onion & Creamy-Dill sauce \$24/6

Fig jam, Spring Mix, Gouda on Ciabatta \$15/6 • Turkey & Swiss w/Chipotle mayo on Rye \$15/dz.

Tomato, Basil, Mozzarella w/ Balsamic on Ciabatta • Roasted Veg & Goat cheese grain roll \$15/6

Sesame Tuna sliders w/ wasabi mayo & seaweed salad, tomato on Brioche \$21/6

Roast Beef w/ Russian-horseradish Sauce on brioche \$15/6 • Pulled Pork & slaw on ciabatta \$15/6

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 \$9 lb.*

German New potato salad w/ vinegar and egg \$8 lb.

Israeli Cous Cous: w/ *confetti Vegetables* or Middle Eastern Style w/ dates \$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, craisins & 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 Vegetable Lentil | 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, or Hangar Steak \$65, ½ tray

Chicken Marsala, Francese or Picata \$65 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 & Baby Spinach stir fry \$12 lb.
Steamed 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. | 1" cocktail size \$9/6

Fudge Brownies & Lemon Bars \$2.25

Chocolate Chunk cookies \$14 lb.

Sahra Bernharts \$22 lb.

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

Minis:

Cream puffs, Cannoli's, Eclairs

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 \$35, w/ fruit topping \$ 45

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

Apple Pie | Blueberry Pie | Key Lime Pie

\$22-45

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.