

# LA MER GOURMET

## Seafood, Take -Out Market and Fun Caterers

See photos at [Lamerseafood.net](http://Lamerseafood.net) & Lamerseafood's Facebook page.

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

Theme Events, Menu Planning, Staffing, Rentals

All Religious and National Holidays Menus



Cocktail Parties & Traditional Buffets

Lobster Bake & Raw Bar / Armonk-Newport Seafood Grill

Breakfast, Brunch & Kiddish

Country BBQ & Picnics

Shabbat Dinner

Corporate / Office Lunch, Brunch, Open House, Grand Openings

Sunday football / Superbowl / Sandwich Baskets

Bar mitzva & Bat mitzva

Havana Nights

Luigi's Italian Kitchen

Oktoberfest

Private Chef Service

Cooking Lessons

Platters, Baskets & To-Go Trays

5 Service Options:

1) Pick up, 2) Delivery 35hr. 3) Quick set up  
4) Theme decorating 5) Full Service \$45hr.

914-273-1766 • [Lamerseafood.net](http://Lamerseafood.net)

# PLATTERS & BASKETS

Lamerseafood.net

*Artistically arranged and garnished*

Facebook/Lamerseafood

1) <b>Extra Large Shrimp Cocktail</b> Platter	
1 pound \$47	1.5 pounds \$60
2 pounds \$76	3 pounds \$109

2) **Cold Seafood Cocktail** Platter (*serves 10*)  
 4 Steamed & split 4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges  
 \$179

4) <b>Cheese Board</b>	
Aged Irish Cheddar, Goat, Jarlsberg, Triple Crème Brie. Grapes, Mission Figs, dried Apricots, Sour Cherry Spread, sliced baguette.	
sm \$69. serves 15	lg. \$109. serves 30
4a.) <b>Charcuterie:</b> Salami, Soppressata, Capicola, Spinach dip, Olives, Cornichons, Ciabatta rounds.	
Sm. \$49 / Lg. \$89	

5) **Crudités Baskets**  
 French Beans, Cucumber, Carrots, Peppers, Celery, Grape Tomatoes, Radish crowns, Kale-garlic Sour Cream  
*Mini \$20-serves 8 / Sm \$45-serves 20*  
*Lg \$65-serves 30 / Colossal \$85-serves 50*

6) **Sesame Ahi** cubes on Bamboo Knot picks **-or-**  
 Mini sliced w/ wasabi mayo, seaweed salad.  
 \$43

7) <b>Salmon Fillets</b> ( full size) <b>or Medallions</b> (½ portions): Garlic-Herb or Poached, decorated and plattered. \$22/lb. Creamy Dill \$5c.
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8) **Vegetable & Shrimp Shumi skewers, Chicken Dumplings**, (36) *dressed w/ Ginger teriyaki*  
 \$ 58

9) <b>Seafood Canapé Mirror:</b> Nova-Cucumber rolls, Lobster salad on Endive, Caviar on blinis, Rustic Maine Cocktail Shrimp, Seared Tuna bites, Chipotle Crab Pate' on Artichoke bottoms, Smoked Trout Pate' on Marble Rye Squares \$179
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10) **Sandwiches:** Assorted cold sliders & ½ sandwiches small \$45  
 Lg. \$ 95 -See Sandwiches page 3

11) <b>Raw Bar to Go!</b> 36 assorted Oysters, 30 Clams, 2 lb. Shrimp Cocktail, Mignonette, Cocktail, & Tabasco sauces, garnish, lemon, cocktail forks.	
<i>Pick up price</i>	\$199
<i>Delivery &amp; on premises set up</i>	\$ 45

12) **American Caviar:** 2 oz., Mascarpone-Crème Fraiche, diced red onion and egg, Blinis, platter \$135

13) **Tortilla Basket**  
 Chunky Guacamole -or Salsa & assorted tortilla chips  
 \$29

13a) **Large Three Dips Basket**  
 Guacamole, Lemon humus, Spinach-Kale Dip, Crostinis, Blue Corn Tortilla Chips, fresh pita chips, Ciabattas  
 \$65

14) <b>Smoked Salmon Platter</b> , 2 lb. Diced Red onion, Tomato, Capers, lemon, garnish. Smokey Scottish or Mild Nova \$90	
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15) **Nova-** on Marble Rye Toasts & on Cucumber Rounds with Herbed Mascarpone-Crème Fraiche  
 18/ \$43

16) **Caprese Platter**  
 Sliced mozzarella, Tomato, Basil, Lettuce, balsamic & OO  
 sm. 49.00 / lg. 89.00

17) <b>Classic Antipasti:</b> Sliced Salami, Soppressata, Capicola, assorted pitted olives, Grilled bell peppers, diced Asiago cheese, sliced provolone, artichoke hearts, crackers & Bread sm \$69.00 serves 15 Lg. \$129.00 serves 35	
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18) **Grilled Vegetables**, 3 lbs.  
 Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portobella Mushrooms, Carrot, Onion  
 \$ 49

**\*Arranged Baskets and Platters prices include tax.**

## HOT HORS D'OEUVRES

Spinach & Feta Pancetta Filo Tartlets \$18/12

Zucchini-Cheddar-Filo Tartlet \$18/12

Lobster & Brie-Marscapone Filo Tartlets \$30 doz.

Apple & Pear Chutney & Brie Tartlet \$18/dz.

Lobster Grilled Cheese bites \$40/dz.

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

Sesame Pepper Chicken Sates \$18/dz.

Herbed Seared Cocktail Lamb Chops w/ mint Jelly \$28/dz.

Crab Bites \$25/16 w/ chipotle mayo

Caramelized Shrimp & Vegetable Shumi \$13/12 w/ Ginger teriyaki

Bacon Wrapped Baby Scallops \$15/ 15 ( ½ lb.).

Cocktail Egg rolls w/Apricot-horseradish \$13/12

Pigs in a blanket w/ brown mustard \$25/25, \$50/50 pcs.

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

Brie En Croute with Cranberry and Crostinis \$19

Pulled Pork topped with Broccoli slaw on warm Ciabatta Rounds \$18/dz.

Roasted vegetable Goat cheese on multigrain crisps \$18/dz.

Swedish Meatballs in Allspice gravy \$18/dz.

Clams Casino \$19 doz.

Large Coconut Shrimp \$29 lb. w/ Dijon-Horseradish Sauce

## SANDWICHES & SLIDERS

Lobster salad & Arugula on cocktail Brioche \$7

Smoked Salmon on Brioche w/ red onion & Creamy-Dill sauce \$5

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*Sandwiches are \$8 each.*

*Each sandwich can be cut to make 2 halves or 4 sliders.*

Portobello-Tomato-Mozzarella Ciabatta Square • Turkey & Swiss w/Honey-Mustard on W.W.

Pastrami Reuben w/ Russian-horseradish Sauce on Marble Rye

Tomato, Basil, Mozzarella, Balsamic & EVOO Ciabatta • Roasted Veg & Goat cheese on grainy roll

Grilled Chicken Chipotle Ciabatta • Pulled Pork & Slaw on Ciabatta.

# COLD HORS D'OEUVRES

*Artistically garnished and arranged Platters & Baskets available, \$10-15*

Mini Cajun Shrimp Skewers w/ pineapple \$50/50. ---On pineapple Tower +\$15

Tuna Tar-Tar \$16 cup. Serve with Rice crackers or Rustic Crisps \$3.99

Balsamic Condimente infused Figs & Brie wrapped in Prosciutto \$36/24

Creamy Goat Cheese & Fig jam on Ciabatta Crostini \$18 doz.

Sliced rare Fillet Mignon, horseradish sauce on fresh Ciabatta Rounds \$30 doz.

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

Seared Sesame Tuna Sliced on Rice crackers -OR- Bites on bamboo Picks w/ wasabi mayo & seaweed salad \$33/ lb.

Rock or Snow Crab Claws \$32/lb. Dijon-lime Mayonnaise \$5 c.

Lobster Salad on Endive \$40/dz.

X-Large Cocktail Shrimp \$29 lb. Cocktail sauce \$4 c.

Chipotle Crabmeat Dip on Endive or Costini \$24/dz.

Avocado-Tomato-Corn Tartlets \$18 dz.

Chilled Double Shooters: Carrot-Ginger-Chipotle / Crab Bloody Mary \$18/dz.

Smoked Salmon Swirls \$33/18 | on cucumber rounds or Marble Rye \$33/18

Smoked Trout Pate' and Smoked Salmon Paté on Marble Rye Crostinis \$27/18

Nova-Herbed Mascarpone-Crème Fraiche on Marble Rye Toasts & Cucumber \$27/18

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 | \$2.50 Maine | \$3 Kumamoto

## DIPS

Lemon-Garlic Hummus • Kalamata Olive Tapenade • Spinach-Kale-Garlic Sour Cream... All \$5 c.

Mango Salsa & Chunky Guacamole \$10 pt. • Chipotle-Lime Smoked Trout Pate' \$10 c.

Chipotle Crab Dip \$16c. • Warm Cheesy Crab Dip \$16/c.

Smoked Salmon Spread w/Capers & Parsley \$16/c. • Smoked Salmon or Tuna Tartar \$16 c.

*House made Pita Chips, Ciabatta and Multigrain Crostinis & Fresh Ciabatta Round*

## GREEN SALADS & PLATTERS \$ 13/lb., (party size \$3.50 pp)

**Garden:** w/ white Balsamic Dijon Vinaigrette • **Caesar:** w/ tomato & Croutons

**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

**Armonk:** Arugula, Green Leaf, Radicchio, Red Grapes, Yellow Bell Peppers, Goat Cheese Rounds

**Cobb:** Fresh Greens, Grape tomato, bacon, egg, avocado, Shrimp & Grilled Chicken

## PASTA SALADS

Country Style Penne & Cannelloni beans, Arugula, yellow peppers \$11 lb.

Penne - Kalamata olives, Feta, Sun-dried tomato, Oil & Garlic, parsley \$11 lb.

Penne – Basil, Grape Tomato, Garlic & Oil \$11 lb.

Shrimp & Bow Ties, Arugula, Red Onion and Bell Peppers, white balsamic & garlic & oil \$16 lb.

Pearl Cous Cous: Confetti Vegetables -Or- Middle Eastern Style w/ Dates \$11 lb.

## SALADS

German New Potato salad w/ vinegar and egg \$9 lb.

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

Chicken w/ Golden raisins, celery, onion, cilantro \$11 lb.

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

Lobster salad \$MKT. • Lemony Riviera Salad \$19 lb.

Quinoa, Scallion & Red bell peppers, Arugula, Parsley & Cilantro, dried Apricots, \$13 lb.

Asian Style Broccoli Slaw \$13 lb.

## SIGNATURE Marinades & Sauces \$4-5/c.

Dijon-Lime Mayonnaise • Chipotle Mayonnaise • Creamy Dill • Horseradish Cream  
Yakitori • Lemon-Herb & Caper • Lemon-Ginger dressing

## SOUPS

Chowders \$14/qt. • Lobster Bisque \$16 qt.  
Bouillabaisse & Zuppa di Pesce \$19 qt.  
Gazpacho | Chicken Noodle | Vegan Vegetable Lentil | Split Pea \$11 qt.

## BEEF & CHICKEN

(½ pans serve 6-7 as main course entrée)

Roasted Fillet Mignon, sliced or steaked, served hot or cold, Mushroom Au Ju \$150.00

Maple glazed sliced Ham \$65.00

Grilled Cajun-Asian Flank \$60 ½ tray

Chicken Marsala, Francese or Lemon-Caper \$50 ½ tray

Swedish Meatballs with Egg Noodles \$50 ½ tray

Chicken Parmesan \$50 ½ tray • Fennel Sausage & Peppers \$50 ½ tray

Chicken Tenders w/ Honey Mustard \$12/lb.

Sweet & Smokey Pulled Pork \$ 45 ½ pan • St. Louis Smokey BBQ pork Spare ribs \$ 40 ½ tray

Rolled Chicken Florentine \$50 ½ tray

## SEAFOOD ENTREES

1 ½ lb. Angry Lobster \$33.00 ea.

Soft Shell Crab w/ Lemon-caper sauce \$12 ea., seasonal

Mussels Garlic & Parsley \$9 qt. • Lobster Mac-n-cheese \$23 por.

Halibut, Swordfish, Sea Bass, Miso-Glazed, Yakitori or lemon-herb & caper \$18 por.

Paella: shrimp & scallops, clams & mussels, chorizo, chicken over Vegetable rice. ½ tray \$85.00 (serves 5)

Jambalaya \$16 portion/\$65 1/ pan

Frutte de Mare in red sauce over linguine \$19 por. / ½ tray \$85.00 (serves 5)

Shrimp, Sword & Vegetable Kabobs, marinated & grilled \$14 ea.

Linguine w/ Clam Sauce \$16 por. • Scampi Shrimp \$16 por. w/ rice or pasta, ½ pan \$85

Spinach-Mushroom -or- Crabmeat Stuffed Sole, wine and EVOO drizzle, 8 oz. pieces \$12 por.

Garlic Herb Seared or Poached Salmon w/ creamy dill sauce \$10.00 6 oz. por.

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

## PASTA ENTREES

(½ pans serve 6-7 as main course entrée)

Shrimp Scampi over Linguine \$16 por. / \$85 ½ pan

Fresh pasta Vegetable lasagna \$55.00 ½ pan

Fresh pasta Seafood Lasagna \$85 ½ pan

Eggplant Parmesan \$55 ½ pan

Broccoli Penne in Garlic and Oil Portions \$9 / w/ grilled chicken \$12 / w/Shrimp \$16

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

Salmon Tomato-Fennel Ragu over Penne \$16 por. / \$75 ½ pan

Penne Pancetta Ala Vodka \$10 por., \$35 ½ pan, with Shrimp \$75

Sliced Grilled Chicken, lemon & capers, diced tomato & basil on Penne \$12 por. / \$55 ½ pan

Lobster Bolognese over Fettuccini \$29 por. • Lobster Mac-N-Cheese \$23 por., \$85 ½ pan

## FRESH BREADS

Traditional & 7 grain Baguettes \$4, Challahs, sliced multigrain loaves \$5

Minis: Ciabatta & Multigrain squares, Brioche \$1.00

Classic French & 7-grain Garlic breads \$4

## SIDES STARCHES *All ½ pans \$50*

Saffron Rice w/ peppers, and carrots

Quinoa & Scallion Pilaf w/ red bell peppers and dried Apricots

Mashed potatoes ( garlic optional)

Roasted garlic & Rosemary new potatoes

Pearl Cous Cous w/ confetti vegetables -or- Tuscan Mushroom and Tomato-Basil

## VEGETABLES *All ½ pans \$50*

Ginger Mashed Sweet Potato • Mashed Cauli w/ Garlic

Haricot Vert Almandine • Mushroom, Yellow bell pepper & Baby Spinach stir fry

Steamed Garlic Broccoli -or- Broccoli-Rabe' w/Cannelloni beans

Roasted Cauliflower, Brussels Sprouts, Red bell peppers, Zucchini and Butternut squash

# DESSERTS

## BAKED COOKIES & PASTRIES

Brownies \$2.50  
Topped w/ Vanilla Crème & Strawberries \$3.50

Sahra Bernharts \$22 lb.

1.5" Tartlets:  
Key Lime, Lemon, Fruit, Assorted Cheesecakes  
\$9/6

Chocolate Chunk cookies  
Brownies  
mini Linzers  
Rugelach  
Rainbow bars  
Mini Cream puffs  
Frosted Petit fours  
\$16 lb.

**Dessert Baskets** sm. \$55 | lg. \$95

**Parfaits** Lemon / Strawberry, in Glass Flutes \$4.50

**Ice Cream Bar** 2 flavors, 4 toppings \$4.50 pp

## GLUTEN-FREE

La Mer has partnered with Eli's New York & Beascakes Bakeries of Armonk to offer exceptionally authentic gluten-free breads, pastries and sweets.

Vanilla & Chocolate Cakes  
Chocolate Chip Cookies & Brownies  
Coconut Macaroons & Rice Crispy Treats

## FRUIT

Sliced Fruit & Berries - Platter or Salad  
small \$35 serves 12 / large \$70 serves 25-30.

No-Stem Chocolate Dipped Strawberries  
\$18/doz.

Mini Seasonal Fruit Skewers \$18/dz.  
In Yogurt Dip \$4

Honeydew Swan on platter with assorted  
fruit & Berries \$75

Filled Watermelon "Basket" -or-  
"Fish" Watermelon, on Blue Jello, Platter \$95

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## CAKES & PIES

Sliced Russian Coffee Cake, Bobka,  
Cinnamon Walnut, Marble Cake  
Each or Combo Platter \$20/ \$35/ \$50

Buttercream Frosted cake 4 layer \$MKT

Fruit Tort

New York Style & Vanilla Cheese Cakes

Red Velvet Layer, Carrot, Tiramisu

Chocolate Temptation, Chocolate Mousse

Flourless Chocolate Tort

Apple, Blueberry, Key Lime Pies

All starting at \$25

Personal size \$42 / 12

**Assorted Dessert Table starting at \$4.50 pp**

*All menu's items are subject to availability.*

*Prices may change without notice.*

*Some minimum quantities apply*

*Platters, Staff and delivery are not included except where clearly stated.*