

LA MER GOURMET SEAFOOD
Mother's Day Menu

Plattered, Garnished & Ready!

BRUNCH

Cheese Board

Irish Cheddar, Goat, Jarlsberg, Triple Crème Brie, Grapes, Mission Figs, dried Apricots,
sliced baguette, Fruit Spread \$60. serves 15 guests
Charcuterie-add: Sopressata, Cappicola, Spinach dip, Cornichons & Olives, Flatbreads. \$30

Crudités Basket w/ Spinach-Kale Garlic Sour Cream Dip

French Beans, Cucumber, Carrots, Peppers, Celery, grape tomatoes, radish crowns,
Sm \$29-serves 20 / Med \$39-serves 30 / Lg \$49-serves 40

Salmon fillets or Medallions:

Garlic-Herb Roasted -or- Poached, \$21/lb. Creamy dill sauce \$4

Grilled Vegetables, 3 lbs.

Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portabello Mushrooms, carrot 44

American Caviar: 2 oz., crème fraiche, red onion and egg, Blinis 125

Tortilla Basket with chunky Guacamole & Lemon Hummus, Water Crackers & Tortilla Chips 15

Smoked Salmon Florettes

Diced Red onion, Tomato, Capers, lemon, garnish, 2 lb. Scottish/Nova 90

Bagels & Croissants

Butter Croissants \$2.25 Bagels: plain, everything, onion \$1 Brioche mini rolls \$1
Cream Cheese: Plain, Scallion, Vegetable, Smoked Salmon-caper spreads

APPETIZERS

Crab Dip w/ garlic crisps 19

16 Crab bites w/ Chipotle Sauce 21

12 Spinach-Feta Filo Tartlets 12

20 Large Coconut Shrimp w/ Apricot-Dijon Sauce 26

12 Lobster grilled cheese bites 24

ENTREES

Lobster Rolls 18 Browned butter Colossal Lobster Roll 24 Lobster Bisque 4

Lobster Dinner: Chowder, Avocado-Corn Salad, roasted New Potatoes, French Beans Almandine, Garlic bread 38

Lemon-Caper Soft Shell Crab with Penne Pomodoro & Roasted Vegetables 24

Grilled Orange-Teriyaki Wild Salmon, sesame noodle,s Stir-Fry baby Spinach, Crimini mushroom & Yellow Bell Peppers 29

Crab Stuffed Sole, w/ Baby Spinach & Plum Tomato Sautee' over Penne in a creamy cognac Sauce 22

Paella with Chorizo & Chicken over Saffron Rice 18

Chicken Marsala, brown rice and scallions, French Beans Almandine 15