

PLATTERS & BASKETS

Lamarseafood.net

Artistically arranged and garnished

Facebook/ Lamarseafood

1) Shrimp Cocktail & sauce on black platter or basket prices includes 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 boards sm \$55 serves 10 guests lg.\$99 serves 20 guests
FRENCH •Port Salut, herbed Chevre, Triple Crème Brie, Roquefort, Grapes, Figs, Apricots, sliced baguette
European• Irish Sharp Cheddar, Goat Gouda, Jarlsberg, Manchego, Grapes, Figs, Apricots, sliced baguette
\$55

5) Crudités Basket
Snap peas, Cucumber, Carrots, Peppers, Celery, grape tomatoes, Horseradish sauce \$28/\$38

6) Mini Sesame Ahi logs or mini carpaccio w/ wasabi mayo and seaweed salad, rice crackers \$39

7) Salmon fillets: *Garlic-Herb or Poached w/creamy dill sauce* \$18/lb.

8) Vegetable & Shrimp Shumi skewers (48) *caramelized & dressed w/ Ginger teriyaki* \$53

9) Canapé mirror: *Smoked Swirls on cucumber, Lobster salad endive, Caviar on blinis, Lemon-ginger popcorn shrimp, Seared mini tuna cubes, balsamic Pear & Prosciutto* \$158

10) Roasted Vegetables
Brussels Sprouts, Zucchini, Red Bell Peppers, Butternut Squash, Cauliflower \$11/lb.

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 homemade tortillas* \$19

14) Smoked Salmon Platter Norwegian style \$75
Diced Red onion, Tomato, capers, lemon, garnish, 1 ¼ lb. Scottish/Nova \$85

15) Smoked Seafood Mirror *Sable, Mackerel, Trout, Salmon, Scallops, Horseradish sauce* \$85

16) Smoked Salmon Tartar 12 oz., *w/house made Pita wedges* \$24

Catering

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/ red wine reduction \$29/dz.

Sesame Chicken Sates \$18/dz.

.Spinach & Feta in fillo cup \$12/12

Mini crispy spring rolls w/Plum sauce \$14/18

Pigs in a blanket \$35/50 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 \$24 lb. w/ Dijon-Apricot Sauce

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

Caramelized Shrimp & Vegetable Shumi \$10/12 w/ Ginger teriyaki

Lobster Grilled Cheese bites \$29/dz.

Clams Casino \$14 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

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

Balsamic Condimente infused Figs & Gorgonzola wrapped in Proscuitto \$18/24

Creamy Goat Cheese w/ Currant jam on Crostini \$14 doz.

Fillet Mignon on mini Baguette Crisps \$29 doz.

Seared Sesame Tuna Cubes on petite bamboo skewers w/ wasabi mayo & seaweed salad \$28/ lb.

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

Lobster salad on Endive or garlic Crostini \$36/12

Cocktail Shrimp \$25 lb. Cocktail sauce \$4 c.

Chilled Shooters: Carrot-ginger & Chipotle / cucumber-yogurt / Gazpacho \$12/16

Smoked Salmon & Capers on Pumpernickel w/ herbed Mascarpone \$32.00/16

Colossal Blue Claw Crabmeat served on Endive \$39 lb. Dijon-lime Mayonnaise \$4 c.

Smoked Salmon Swirls \$16/18 | on cucumber rounds \$24/18

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

Assorted sushi \$19/doz.

Clams on the Half shell \$9/dz. | Cocktail sauce \$4 c.

Oysters on the ½ shell \$2.00 local | \$2.50 Kumomotos / \$3 Miyagi

Caviar Pie \$35

DIPS \$8-\$9.50 pt.

Garlic White Bean Hummus • Lemon-Garlic Hummus • Jalapeno Pineapple Hummus

Artichoke-Kale Hummus • Chipotle-Lime Hummus • Salsa

• Garlic-Kale Sour Cream •

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

SIGNATURE SAUCES \$4/c.

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

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

Homemade Tortilla chips • Fresh Pita Chips • Terra Chips • Thin Breads • Brioche

FINGER SANDWICHES & SLIDERS

Lobster salad & Spring mix on cocktail Brioche \$6

Smoked Salmon on Brioche w/ red onion & Mascarpone \$4

Fig jam, Arugula, Asiago on seeded Semolina • Turkey & Swiss w/Chipotle mayo on wheat \$3

Tomato, Basil & Mozzarella w/ Balsamic on Ciabatta • ½ Grilled Veg wrap w/ chevre \$3

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

Seared Flat Iron w/ horseradish Sauce and caramelized onion \$3

SALADS (serves 25/ \$35 or \$3 portion)

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 & POTATO SALADS

Farfalle and Cannelloni beans, baby Arugula, grilled plum tomato \$8/lb.

Penne w/ calamata olives, Feta, Sun-dried tomato \$9 lb.

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

German New potato salad \$8 lb.

Israeli Cous Cous w/ confetti Vegetables \$9 lb. OR Middle eastern w/ dates and prune,

Avocado, Corn & Tomato \$11 lb.

Chicken w/ Golden raisins, mint & Almonds \$10 lb.

Country Style Tuna w/ Celery, Bermuda onion & craisins & parsley \$13 lb.

Shrimp & Bow Ties, Basil, Red Onion and Feta, white balsamic & oil \$15 lb.

Lobster salad \$MKT. PRICE

Riviera Salad \$18 lb.

Quinoa: Scallion & Red bell peppers. Parsley & Cilantro, dried apricots, \$11 lb

Asian Style Broccoli Slaw \$11 lb.

SOUPS

Chowders & Lobster Bisque \$12 qt.
Bouillabaisse & Zuppa di Pesce \$19 qt.
Gazpacho | Chicken | Vegan Lentil & Tomato | Vegan Split Pea \$11 qt.

BEEF & CHICKEN

(1/2 pans serve 7-8 as main course entrée)

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

Cajun-Asian Flank 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 \$11/lb.

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

Rolled Chicken Florentine \$ 6 per 8 oz. portions

PASTA ENTREES

Shrimp Scampi, \$15 por.

Vegetable lasagna \$55.00 ½ pan

Seafood Lasagna \$75.00 ½ pan

Eggplant Parmesan \$55.00 ½ pan

Shrimp and Broccoli Penne in Garlic and Oil \$15 por.

Penne-Tomato Basilica \$9 por.

Salmon in creamy garlic sauce over Penne \$15 por.

Seafood in Saffron sauce on Fettuccine \$17 por.

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

Lobster Bolognese over Tagliatelli \$20 por

FRESH BREADS

Traditional & 7 grain Baguettes, seeded Bastones \$4
mini ficelles & Brioche \$1.00 • Multigrain Burger rolls \$1.00
White & 7-grain garlic breads \$3.50

SIDES STARCHES

Saffron Rice *w/ peppers, and carrots* \$9 lb.
Quinoa & Scallion Pilaf *w/ red bell peppers and dried Apricots* \$10 lb.
Ginger Mashed Sweet Potatoes | Rustic mashed potatoes \$8 lb
Roasted garlic & Rosemary new potatoes \$8 lb.
Israeli Cous Cous *w/ dates and confetti vegetables* \$9 lb.

VEGETABLES

Ginger Mashed Sweet Potato \$11 lb.
Haricot Vert Almondine \$11 lb
Yellow bell pepper & Bok Choy stir fry *w/ scallion & Broccoli* \$11 lb.
Garlic Broccoli-Rabe' *w/Canneloni beans* \$11 lb.
Roasted Brussels Sprouts, Cauliflower, red bell peppers, Zucchini and Butternut squash \$11 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)
Shrimp, Sword & Vegetable Kabobs, *marinated & grilled* \$11 *ea.*
Frutte de Mare (red sauce) over linguine \$17 por.
Linguine *w/ Clam Sauce* \$15 por. • Scampi Shrimp \$15 por. *w/ rice or pasta*
Spinach-Feta or Crabmeat Stuffed Sole, 10 oz. pieces \$11 por.
Seared Herbed or Poached Salmon *w/ creamy dill sauce* \$10.00 *por*
Baked Tilapia Provençal \$8 por.
Halibut or Swordfish or SeaBass, Miso-Glaze or *Picatta* \$17 por.
Poached 10oz. Lobster tails in Lemon & Capers sauce \$22.00 portion
Lobster Mac-n-cheese \$20 por.

DESSERTS

Key Lime:

Pie \$20 ea. | Individuals \$3ea. | cocktail size \$13.50/9

Fudge Brownies & Lemon Bars \$2.25

Chocolate chip cookies \$14 lb.

Minis: *Cream puffs, Cannolis, Eggclairs,*

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

Assorted dessert basket sm. \$ 55 | lg. \$95

| **Ice cream bar \$4.00/per person** |

FRUIT

Melon & Berry platter \$55.00

Melon & Berry Salad \$55.00

Chocolate dipped Strawberries, \$18/doz.

Honeydew Swan \$25.00 • Watermelon fish basket \$75

9" Fruit Tort \$ 45

10' New York Style Cheese Cake \$35

w/ fruit topping \$ 45

Red Velvet layer cake | Carrot Cake | Tiramisu Cake | Bavarian chocolate Layer
\$35

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.

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