

# LA MER GOURMET

## Seafood, Take -Out Market and Fun Caterers

See photos at [Lamerseafood.net](http://Lamerseafood.net) & La Mer Seafood'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 & Kiddush

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 \$45
- 4) Theme decorating 5) Full Service \$45hr.

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

# PLATTERS & BASKETS

www.Lamerseafood.net

*Artistically arranged and garnished*

Facebook/Lamerseafood

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

**2) Cold Seafood Cocktail Platter ( serves 10)**  
 5 Steamed & split 3-4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges  
 \$189

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

**5) Crudités Baskets**  
 French Beans, Cucumber, Carrots, Peppers, Celery, Grape Tomatoes, Radish crowns, Kale-garlic Dip.

*Mini \$19-serves 8 / Sm. \$45-serves 20*  
*Lg. \$65-serves 30 / Colossal \$85-serves 50*

**6) Sesame Ahi** cubes on Bamboo Knot picks -or- Cracker size sliced w/ wasabi mayo, seaweed salad.  
 \$45

<b>7) Salmon Fillets ( full size) or Medallions (½ portions):</b>	
Garlic-Herb or Poached, decorated and plattered.	
	\$22/lb.
Creamy Dill	\$ 5c.

**8) Vegetable & Shrimp Shumi skewers, -or- Chicken Dumplings, (36) dressed w/ Ginger teriyaki**  
 \$ 58

<b>9) 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

**10) Sandwich Basket:** cold sliders & mini sandwiches (details -See page) small 20/\$45. / Lg. 40/\$ 95

<b>11) 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>	<i>\$199</i>
<i>Delivery &amp; On Premises set up</i>	<i>\$ 45</i>

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

<b>13) Tortilla Basket</b>	
Chunky Guacamole -or Salsa & assorted tortilla chips	
	\$ 29
<b>13a) Colossal Three Dip Basket</b>	
Guacamole, Lemon humus, Spinach-Kale Dip, Crostinis, Blue Corn Tortilla Chips, multigrain Pitas, Ciabattas	
	\$ 65

**14) MEZZE Basket** serves 12/24/40. \$69/ \$99  
 Hummus, Tzatziki, Spinach Dip, Cuc & Yellow peppers, Artichoke, Manchego & Goat cheeses, Olives, Cashews, Grapes & Dried Apricots, Crostinis, Pitas, bread.

**15) Nova Platter, 2 lb.** \$99  
 Diced Red onion, Tomato, Capers, lemon, garnish.

**15a) Bagel Basket, 12 split** \$16

**16) Nova Bites** on Marble Rye squares & on Cucumber Rounds with Herbed Mascarpone-Crème Fraiche  
 18/ \$43

<b>17) Caprese Platter</b>	
Sliced Mozzarella, Tomato, Basil, Lettuce, Balsamic & EVOO drizzle	
	sm. 49.00 / lg. 89.00
<b>18) Classic Antipasti Basket</b>	
Sliced Salami, Soppressata, Capicola, assorted pitted olives, Grilled bell peppers, diced Asiago cheese, sliced Fontina, Artichoke hearts, crackers & Bread	
	<i>sm \$69.00 serves 15</i>
	<i>Lg. \$129.00 serves 35</i>

**19) 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 \$36 doz.

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

Lobster Grilled Cheese bites \$36/dz.

Seared Beef Sates' w/ horseradish sauce \$30/dz.

Sesame Pepper Chicken Sates \$18/dz.

Herbed Seared Cocktail Lamb Chops w/ mint Jelly \$30/dz.

Crab Bites \$25/16 w/ chipotle mayo

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

Bacon Wrapped Baby Scallops \$18/ 18 ( approx. ½ lb.).

Cocktail Egg rolls w/Apricot-horseradish \$18/12

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

Cocktail Quesadillas: Shrimp / Chicken / Spinach-feta \$18/12

Brie En Croute with Cranberry and Crostinis \$20

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 \$18 doz.

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

## SANDWICHES & SLIDERS

*Lobster salad on cocktail Brioche \$7 • Lobster rolls \$ 18 • Mini Lobster rolls \$9*  
*Nova on mini Croissant or Brioche w/ Tomato, Red onion & Creamy-Dill sauce \$7*

***Individual slider rolls \$2.25 each. Full Sandwiches \$9 each.***

***Each full sandwich can be cut to make 2 halves or 4 "sliders" or Finger Sandwiches.***

Stromboli-Manchego on Ciabatta wedge • Turkey & Brie w/Honey-Mustard on W.W.

Pastrami, Sauerkraut & Swiss Reuben w/ Russian-horseradish Sauce on Marble Rye

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

Grilled Chicken Chipotle Ciabatta • Pulled Pork & Slaw on cocktail Brioche

# 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 Glaze 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 \$36/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 \$36/18 | on cucumber rounds or Marble Rye \$36/18

Nova-Herbed Mascarpone-Crème Fraiche on Marble Rye Toasts & Cucumber \$18/12

Smoked Trout Pate' and Smoked Salmon Paté on Marble Rye Crostinis \$18/12

Assorted Sushi \$24/doz. / Sashimi & Crusted Seared Salmon & Tuna Carpaccio \$34/lb.

Clams on the Half shell \$12/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.

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

*House made w.w. Pita Chips, Ciabatta and Multigrain Crostinis & Fresh Ciabatta Rounds.*

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

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

Sedona: House mixed greens, cranberries, walnuts, Jack, white Balsamic Dijon vinaigrette

Spa-Kale: Yellow bell pepper, sliced Radish, toasted Sunflower seeds, lemon-ginger dressing

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

Cobb: Fresh Greens, Grape tomato, bacon, egg, avocado, diced grilled Chicken

## PASTA SALADS

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

Fusilli and broccoli in a creamy dressing \$11 lb.

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

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

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

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

## SALADS

German New Potato salad w/ vinegar, red onion, egg & Parsley \$ 9 lb.

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

Roasted Chicken w/ Golden raisins, celery, onion, cilantro \$9 lb.

Chunky Yellow Fin Tuna w/ Celery, Bermuda onion, craisins & parsley \$15 lb.

Lobster with Dill \$ MKT. • Lemony Riviera Salad \$20 lb.

Quinoa Tabbouleh \$12 lb.

Asian Style Broccoli & cabbage Slaw \$12 lb.

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

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

## SOUPS

Chowders \$16/qt. • Lobster Bisque \$18 qt.  
Bouillabaisse & Zuppa di Pesce \$19 qt.  
Gazpacho | Chicken & Rice | 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

Gluten Free or Traditional 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 \$7

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

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  
Chocolate mousse w/ dark chocolate drizzle \$9/6

Chocolate Chunk cookies  
Powdered Sugar topped Brownies  
mini Linzers  
Rugelach  
Marzipan Rainbow bars  
Mini Cannoli's  
Frosted Petit fours: Carrot, Vanilla, Chocolate  
\$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 to offer exceptionally authentic gluten-free breads & Beascakes Bakery of Armonk for their pastries and sweets.

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

## FRUIT

Sliced Fruit & Berries - Platter or Salad  
small \$35 for 12 / Med \$55 for 20/ large \$70 for 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, Rich Bobka,  
Cinnamon Walnut Bunt, Marble Cake.  
Each \$16. Combo Platter \$25/ \$45/ \$65

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Buttercream 4 layer cake. \$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.*