

PLATTERS & BASKETS

www.Lamerseafood.net

Facebook.com/Lamerseafood

Artistically arranged and garnished

1) Extra Large Shrimp Cocktail Platter

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 Shrimp, Snow Crab Claws,
Colossal crabmeat,
Dijon Lime & Cocktail sauces, lemon wedges \$190

4) Cheese Board

Gouda, Goat, Manchego, Triple Crème Brie,
Grapes, Mission Figs, dried Apricots, Fig Spread, sliced Ciabatta.
sm \$69. serves 15 lg. \$109. serves 30

4a.) Charcuterie: Salami, Sopressata, 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 Dip.
Mini \$19-serves 8 / Sm. \$45-serves 20 / Lg. \$65-serves 30

6) Sesame Ahi cubes on Bamboo Knot picks on white platter

-or-

Cracker size sliced w/ wasabi mayo, seaweed salad.

\$49

7) Salmon Fillets (2-5 lbs.) or **Medallions** (½ portions):

Garlic-Herb or Poached, decorated and plattered.

\$22/lb. Creamy Dill \$ 5c.

**Arranged Baskets and Platters prices include tax.*

9) Seafood Canapé Mirror: Nova on Cucumber, Lobster salad on Endive, Caviar on blinis, Rustic Maine Cocktail Shrimp, Seared Tuna bites, Chipotle Crab Dip on Artichoke bottoms, Smoked Trout Pate' on Ciabatta toasts \$190

10) Sandwich Basket: cold sliders & mini sandwiches

(details -General Catering Menu page 4) sm. 20/\$55. / Lg. 40/\$ 105

11) Raw Bar to Go!

*36 assorted Oysters, 30 Clams, 2 lb. Shrimp Cocktail,
Mignonette, Cocktail & Tabasco sauces, garnish, lemon, cocktail forks.*

Pick up price

\$199

Delivery & On Premises set up

\$ 55

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

13) Tortilla Basket

Chunky Guacamole & assorted tortilla chips

\$ 29

13a) Colossal Three Dip Basket

Guacamole, Lemon humus, Spinach-Kale Dip, Crostinis, Blue Corn
Tortilla Chips, multigrain Pitas, fresh Ciabattas

\$ 65

14) MEZZE Basket serves 20/40. \$69/ \$99

Hummus, Tzatziki, Spinach Dip, Cuc & Yellow peppers, Artichoke,
Manchego & Goat cheeses, Olives, Cashews, Grapes & Dried
Apricots, sliced Ciabatta, Crackers.

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

15 a.) Bagel Basket, 12 split : Plain, Everything, w.w., Cinn-raisin \$18

Hot Hors D'oeuvres

Sweet Sesame Chicken sate \$18/12

Coconut Shrimp w/ sweet-Thai Chili sauce \$29/lb.

Crab bites \$25/16 w/ Chipotle Mayonnaise

Shrimp Shaomi with Ginger Teriyaki \$13/12

22 Grilled Lemon-Herb Shrimp \$29/lb.

Lobster-Mascarpone Filo Tartlets 39/doz.

Bacon Wrapped Scallops, ready to bake, \$17/ ½ lb.

Clams Casino \$19/12

King Crab Legs, cut 3" pieces, \$40/lb. Steamed \$2/lb.

Stuffed Clams \$12/tray.

Mini Vegetable Egg Roll w/ Sweet Thai Chili sauce \$18/25

Cold Hors D'oeuvres

21 x-Lg. Cocktail Shrimp \$29/lb. Cocktail sauce \$ 5 c.

Sesame Crusted Tuna Bites w/ seaweed salad & Wasabi on paddle picks \$34/lb.

Rock or Snow Crab Claws \$39/20 Dijon-lime Mayonnaise \$5 c.

Lobster salad on Endive \$52/12

Goat cheese & Fig Jam Ciabatta Crostinis \$18/24

Colossal Blue Claw Crabmeat \$49/lb. Dijon lime-Mayonnaise \$5 c.

Clams \$12/dz.

L.I. Oysters \$2.50 each, | Maine oysters \$2.50| Kumomoto \$3

Includes Shucking on the Half shell.

Soups

Bouillabaisse \$26/qt. • Lobster Bisque w/ lobster bits \$18/qt.

Items subject to availability. Prices may change without notice.

Domestic Caviars & Blinis

1 & 2 oz. Jars. 500 gram units by order)

Domestic & Siberian Osetra \$90-115/oz • Beluga \$150 +

American White Sturgeon \$50/oz. • Salmon Roe \$8/oz

Black Lumpfish \$3.50/oz.

Blinis \$17/17

Dips & Spreads

Crab Dip \$16 c.

Warm Cheesy Crab Dip \$16/pt.

Smoked Salmon spread w/capers \$16 c.

Chunky Guacamole \$10 pt. • Lemon Hummus \$4/c.

Pita Chips • Tortilla chips • House made Ciabatta Crostinis

Salads

Sedona- Baby Spinach, Kale, Romaine, dried Cranberries, Walnuts, Monterey Jack, Dijon Vinaigrette \$9 serves 2-3

Fresh & Garlic Breads

Classic & 7-grain Baguettes \$2.25| brioche rolls \$1 / Garlic breads \$4.50

Lobster Tails

2, 4, 6 & 10 oz. \$40/lb.

Lemon-Basil Crusted \$1.00/each

Lemon Herb marinated \$1.00/each

Desserts: Cookies and Tartlets. Visit General catering Menu.

...Entrées →→→→→→→→

Main Course

Half Crab Stuffed Lobster \$19 with Lemon

Paella \$21 por.

Paella w/ Lobster \$35 por.

Lobster Dinner w/ roasted potatoes, vegetable, salad, soup,
garlic bread \$39 each

Butter & Wine dressed Stuffed Soles:

Spinach & feta \$19/lb. • Crab \$23/lb. • Lobster \$39/lb.

Lobster Bolognese over Fettuccini \$29/portion

Naturally raised Salmon: Garlic Herb Crust grilled \$12/ 7 oz. por.
with Creamy Dill, Yakitori, or Scampi

Garlic and parsley Mussels appetizer for 2 \$8/qt.

Grilled Swordfish Provencal \$14 por.

Maryland style Crab Cakes browned \$11 each w/ Dijon Mayonnaise

6 oz. Lobster Tail, Brandy-Tomato cream sauce \$19 each

1.5 lb. Lobster steamed \$27.00 per lobster

Clarified Butter \$2.50

Artistically arranged Baskets available.

New Year's Eve



La Mer

Gourmet Seafood

The Freshest Seafood, Healthful Take-out,
Casual and Fine Catering



Superior Seafood. Extraordinary Service

407 Main Street, Armonk, NY 10504, 914-273-1766

www.lamerseafood.net | [facebook](#) | [instagram](#)