

LA MER GOURMET

Seafood, Take -Out Market and Fun Caterers

See photos at 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

2022

PLATTERS & BASKETS

www.Lamarseafood.net

Artistically arranged and garnished

Facebook/Lamarseafood

1) Extra Large Shrimp Cocktail Platter			
1 pound	\$50		1.5 pounds \$ 65
2 pounds	\$85		3 pounds \$119

2) Cold Seafood Cocktail Platter (serves 12)
 5 Steamed & split 3 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges \$280
 ½ platter \$ 150

4) Cheese Board	
Aged Cheddar, Goat, Fontina, Triple Crème Brie, Grapes, dried Apricots, Fig Spread, sliced baguette & crackers.	
sm.3 cheeses	\$65
Lg.4 cheeses	\$99
4a.) Charcuterie: Salami, Sopressata, Capicola, Spinach dip, Olives, Ciabatta rounds & crackers.	
sm	\$65
Lg	\$99

5) Crudités Baskets
 French Beans, Cucumber, Carrots, Peppers, Celery, Grape Tomatoes, Radish crowns, Kale-garlic Dip.
 Mini \$29-serves10 / Sm. \$49-serves 20
 Lg. \$69-serves 30 / Colossal \$109-serves 50

6) Sesame Ahi bites on paddle picks -or- Cracker size sliced w/ wasabi mayo, seaweed salad.
 \$59 Crackers \$5

7) Salmon Fillets or Medallions (½ portions): Garlic-Herb or Poached, decorated and plattered. \$29/lb. Creamy Dill \$ 5c.	
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8) Shrimp Shumi skewers -or-
 Chicken Dumplings, (36) dressed w/ Ginger teriyaki
 \$ 62

9) 2 Seafood Canapé Platters Nova-Cucumber, Lobster salad on Endive, Caviar on blinis, Rustic Maine Shrimp on picks, Tuna bites, Chipotle Crab Pate' on Red pepper , Smoked Trout Pate' on Marble Rye points 9 each sm. \$119/ 18 each Lg. \$199	
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10) Sandwich Basket: cold sliders & mini sandwiches (details-See page 2) sm 20pcs./\$65 / Lg. 40/\$ 120

11) Raw Bar to Go!	38 assorted Oysters, 36 Clams, 2 lb. Shrimp Cocktail, Mignonette, Cocktail, & Tabasco sauces, garnish, lemon, cocktail forks.
Pick up price	\$199
Delivery & On Premises set up	\$ 45

12) American Caviar: 2 oz., Crème Fraiche, diced red onion and egg, Blinis, garnished platter \$150

13) Tortilla Basket	
Chunky Guacamole -or Salsa & assorted tortilla chips \$ 39	
13a) Colossal Three Dip Basket	
Guacamole, Lemon humus, Spinach-Kale Dip, Crostinis, Corn Tortilla Chips, Homemade Crisps, Ciabattas \$ 69	
14) MEZZE Basket serves 12/24/40. \$50/ 79/ 109	
Hummus, Tzatziki, Spinach Dip, Cuc & Yellow peppers, Artichoke, Manchego & Goat cheeses, Olives, Cashews, Grapes & Dried Apricots, Crostinis, Pitas, bread.	

15) Nova Platter, 1 lb. \$79 2 lb. \$119
 Diced Red onion, Tomato, Capers, lemon, garnish.
 15a) Bagel Basket, 12 split \$21

16) Nova Bites on Marble Rye squares & on Cucumber Rounds with Herbed Mascarpone-Crème Fraiche
 18/ \$45

17) Caprese Platter	
Sliced Mozzarella, Tomato, Basil, Lettuce, Balsamic & EVOO drizzle sm. 49.00 / lg. 89.00	
18) Classic Antipasti Basket	
Sliced Salami, Sopressata, Capicola, assorted pitted olives, Grilled yellow peppers, diced Provolone cheese, sliced Fontina, Artichoke hearts, crackers & Ciabatta sm \$69.00 serves 15 Lg. \$129.00 serves 35	

19) Grilled Vegetables, 3 lbs.
 Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portobella Mushrooms, Carrot, Onion \$ 59

*Arranged Baskets and Platters prices include tax.

HOT HORS D'OEUVRES

Spinach & Feta Pancetta Filo Tartlets \$21/12

Zucchini-Cheddar-Filo Tartlet \$21/12

Lobster & Brie-Marscapone Filo Tartlets \$55 doz.

Apple & Fig spread & Brie Tartlet \$21/dz.

Lobster Grilled Cheese bites \$55/dz.

Seared Beef Sates' w/ horseradish sauce \$39/dz.

Sesame Pepper Chicken Sates \$21/dz.

Herbed Seared Cocktail Lamb Chops w/ mint Jelly \$48/dz.

Crab Bites \$39/16 w/ chipotle mayo

Caramelized Shrimp & Vegetable Shumi \$16/12 w/ Ginger teriyaki

Bacon Wrapped Baby Scallops \$19/ 19 (approx. ½ lb.).

Cocktail Egg rolls w/Sweet Thai Chili Sauce \$19/12

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 \$26

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

Roasted vegetable Goat cheese on multigrain crisps \$21/dz.

Swedish Meatballs in Allspice gravy \$18/dz.

L.N. Clams Casino \$21 doz.

Large Coconut Shrimp \$30 lb. w/ Sweet Thai Chili Sauce

SANDWICHES & SLIDERS

Lobster salad on cocktail Brioche \$11 • Lobster rolls \$ 26 • Mini Lobster rolls \$11

Nova on mini Croissant or Brioche w/ Tomato, Red onion & Creamy-Dill sauce \$9

Individual slider rolls \$3.5 each. Full Sandwiches \$10.50 each.

Each full sandwich can be cut to make 2 halves or 3 "sliders.

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

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

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

Grilled Chicken Chipotle Ciabatta • Pulled Pork & Slaw on ciabatta square

COLD HORS D'OEUVRES

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

Mini Cajun Shrimp Skewers w/ pineapple \$70/50. ---On pineapple Tower w/platter +\$30

Tuna Tar-Tar \$21 cup. Serve with Rice crackers , or Tortilla Chips \$5

Balsamic Glaze fresh Figs & Brie wrapped in Prosciutto \$36/24

Creamy Goat Cheese & Fig jam on Ciabatta Crostini \$18/12

Sliced rare Fillet Mignon, horseradish sauce on fresh Ciabatta Rounds \$42 doz.

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

Seared Sesame Tuna Sliced on Rice crackers -OR- Bites on paddle Picks w/ wasabi mayo & seaweed salad \$45/ lb.

Rock or Snow Crab Claws \$65/lb. Dijon-lime Mayonnaise \$5 c.

Lobster Salad on Endive \$55/dz.

X-Large Cocktail Shrimp \$30 lb. Cocktail sauce \$4 c.

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

Avocado-Tomato-Corn Tartlets \$21 dz.

Chilled Double Shooters: Carrot-Ginger-Chipotle / Crab Bloody Mary \$24/dz.

Nova-Herbed Mascarpone-Crème Fraiche on Marble Rye Toasts & Cucumber \$24/12

Chipotle-Lime Smoked Trout Pate' and Smoked Salmon spread on Marble Rye Crostinis \$21/12

Assorted Sushi \$24/doz. / Sashimi & Crusted Seared Salmon & Tuna Carpaccio \$45/lb.

Clams on the Half shell \$12/dz. | Cocktail sauce \$5 c.

Oysters on the ½ shell \$2.50 L.I. | \$2.50 Maine | \$4 Kumamoto

DIPS

Lemon-Hummus • Kalamata Olive Tapenade • Spinach-Kale-Garlic Sour Cream... All \$6 c.

Chunky Guacamole \$12 pt. • Chipotle-Lime Smoked Trout Pate' \$10 c.

Chipotle Crab Dip \$22c. • Warm Cheesy Crab Dip \$22/c.

Nova Spread w/Capers & Onion \$16/c. • Smoked Salmon or Tuna Tartar \$21 c.

Pita Chips, Ciabatta and Multigrain Crostinis, & Fresh Ciabatta Rounds.

GREEN SALADS BOWLS & PLATTERS \$ 13/lb., (party size \$4 pp)

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

Sedona: Baby Spinach, Kale, Romaine, cranberries, walnuts, Jack, white Balsamic Dijon vinaigrette

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

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

Cobb: Mixed 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 \$12 lb.

Shrimp & Bow Ties, Arugula, Red Onion and Bell Peppers, white balsamic & garlic & oil \$17 lb.

SALADS

Red Potato salad w/ mayo & vinegar, red onion, Parsley \$ 9 lb.

Avocado, Corn & Tomato in Lime-cilantro dressing \$14 lb.

Roasted mixed Chicken w/ Golden raisins, celery, onion, cilantro \$12 lb.

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

Lobster with Dill \$ MKT. • Lemony Riviera Salad \$25 lb.

Quinoa Tabbouleh (tomato, onion, garlic, cucumber, lemon, olive oil, parsley \$12 lb.

Asian Style Broccoli & Cabbage Slaw \$13 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 \$24 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 \$225.00
Maple glazed sliced Ham \$65.00
Grilled Cajun-Asian Flank \$75 ½ tray
Chicken Marsala, Francaise or Lemon-Caper \$65 ½ tray
Swedish Meatballs with Egg Noodles \$65 ½ tray
Chicken Parmesan \$65 ½ tray • Fennel Sausage & Peppers \$65 ½ tray
Chicken Tenders w/ Honey Mustard \$14/lb.
Sweet & Smokey Pulled Pork \$ 55 ½ pan • St. Louis Smokey BBQ pork Spare ribs \$ 55 ½ tray
Rolled Chicken Florentine \$65 ½ tray

SEAFOOD ENTREES

1 ½ lb. Angry Lobster \$36.00 ea.

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

Mussels Garlic & Parsley \$ 12 qt. • Lobster Mac-n-cheese \$29 por.

Halibut, Swordfish, Sea Bass, Miso-Glazed, Yakitori or lemon-herb & caper \$19 por.

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

Jambalaya \$21 portion /\$85 / ½ pan

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

Shrimp, Sword & Vegetable Kabobs, marinated & grilled \$15 ea.

Linguine w/ Clam Sauce \$17 por. • Scampi Shrimp \$17 por. w/ rice or pasta, ½ pan \$85

Spinach-Feta -\$14 por. • Crabmeat Stuffed Sole, wine, EVOO drizzle, 8 oz. pieces \$20/ por.

Garlic Herb Seared or Poached Salmon w/ creamy dill sauce \$13.00/ 7 oz. por.

Grilled Lobster tails in Lemon & Capers sauce. 12 oz./ \$39.00 , 7 oz. / \$25.00 portion

PASTA ENTREES

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

Shrimp Scampi over Linguine \$17 por. / \$85 ½ pan

Fresh pasta Vegetable lasagna \$65.00 ½ pan

Fresh pasta Seafood Lasagna \$95 ½ pan

Gluten Free or Traditional Eggplant Parmesan \$65 ½ pan

Broccoli Penne in Garlic and Oil Portions \$9 / w/ grilled chicken \$15 / w/Shrimp \$17

Penne-Tomato Basilica \$9 por. / \$40 ½ pan

Salmon Tomato-Fennel Ragu over Penne \$19 por. / \$85 ½ pan (8 7 oz. portions)

Penne Pancetta Ala Vodka \$14 por., \$55 ½ pan, with Shrimp \$95

Sliced Grilled Chicken, lemon & capers, diced tomato & basil on Penne \$15 por. / \$65 ½ pan

Lobster Bolognese over Fettuccini \$26 por. • Lobster Mac-N-Cheese \$29 por., \$105 ½ pan

FRESH BREADS

Baguettes: traditional \$5 & 7 grain \$6 • Challahs & sliced multigrain loaves \$7

Square Sandwich Ciabattas, Ciabatta & Brioche dinner rolls \$1.25 each

French & 7-grain Garlic breads \$5

SIDES STARCHES *All ½ pans \$50, or \$10/lb.*

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 \$55 or 13.99/lb.*

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 \$10/6

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 or Strawberry, in Glass Flutes \$4.5

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
\$21/doz.

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

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

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

CAKES & PIES

Sliced Rich Bobka, Carrot bread, lemon cake,
Cinnamon Walnut Bunt, Marble Cake.
Each \$16. Combo Platter \$25/ \$45/ \$65

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 3" 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.