

# PLATTERS & BASKETS

www.Lamerseafood.net

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*Artistically arranged and garnished*

## 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 10)

4 Steamed & split 3 oz. Lobster tails, 30 Shrimp, Snow Crab Claws,  
Colossal crabmeat,  
Dijon Lime & Cocktail sauces, lemon wedges \$280  
½ platter \$150

## 4) Cheese Board or patter

Aged Cheddar, Goat, fontina, Triple Crème Brie,  
Grapes, dried Apricots, Fig Spread, sliced Ciabatta & crackers.  
sm 3 cheeses \$65. serves 15 • lg. 4 cheeses \$109. serves 30

**4a.) Charcuterie:** Salami, Sopressata, Capicola,  
Spinach dip, Olives, Cornichons, Ciabatta rounds.  
Sm .long platter \$59 • Lg. 16" round \$89

## 5) Crudités Baskets

French Beans, Cucumber, Carrots, Peppers, Celery,  
Grape Tomatoes, Radish crowns, Kale-garlic Dip.  
Mini \$29-serves10 / Sm. \$49-serves 20 / Lg. \$79-serves 30

## 6) Sesame Ahi Bites (32) on paddle picks, dressed, on white platter

-or-

Cracker size sliced w/ wasabi mayo, seaweed salad, ginger.  
\$59 rice crackers \$5

## 7) Salmon Fillets ( 2 to 5 lbs. ) or Medallions ( ½ portions):

Garlic-Herb or Poached, decorated and plattered.  
\$29/lb. Creamy Dill \$ 5c.

*\*Arranged Baskets and Platters prices include tax.*

9) **2 Seafood Canapé Platters:** Nova on Cucumber, Lobster salad on Endive, Caviar on blinis, Rustic Maine Shrimp, Seared Tuna bites, Chipotle Crab Dip on Artichoke bottoms, creamy Goat & Fig Ciabatta toasts \$199

10) **Sandwich Basket:** cold sliders & mini sandwiches  
(details -General Catering Menu page 4) sm. 20/\$65. / Lg. 40/\$ 115

## 11) Raw Bar to Go!

38 assorted Oysters, 26 Clams, 2 lb. Shrimp Cocktail,  
Mignonette, Cocktail & Tabasco sauces, garnish, lemon, cocktail forks.  
Pick up price \$219  
Delivery & On Premises set up \$ 45

12) **American Caviar:** 2 oz., Mascarpone-Crème Fraiche, diced red onion and egg, Blinis, on platter \$145

## 13) Tortilla Basket

Chunky Guacamole & assorted Tortilla chips  
\$ 39

## 13a) Colossal Three-Dip Basket

Guacamole, Lemon humus, Spinach-Kale Dip, Crostinis, Blue Corn  
Tortilla Chips, multigrain Pitas, fresh Ciabattas  
\$ 69

## 14) MEZZE Basket serves 20/\$69 for 40/ \$109

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

15) **Nova Platter 2 lb.,** Red onion, Tomato, Capers, lemon, garnish. \$119

15 a.) **Bagel Basket** 12 split : Plain, Everything, w.w., Cinn-raisin \$21

15 b.) 1 pt. plain cream cheese spread, 1 pt. Vegetable spread \$12

## Hot Hors D'oeuvres

Sweet Sesame Chicken sate \$21/12

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

Crab bites w/ Chipotle Mayonnaise \$39/16

Shrimp Shaomi w/ Ginger Teriyaki \$16/12

20 Grilled Lemon-Herb Shrimp \$30/lb.

Lobster-Mascarpone Filo Tartlets \$55/doz.

Bacon Wrapped Scallops, ready to bake, \$19/( ½ lb.), \$21

G.F. L.N. Clams Casino \$21/12

King Crab Legs, cut 3" pieces, \$65/lb. Steamed \$3/lb.

Large and chunky Stuffed Clams \$18/5-7 per tray

Baked Cocktail Egg Rolls w/ Sweet Thai Chili sauce \$19/12

## Cold Hors D'oeuvres

21 x-Lg. Cocktail Shrimp \$30/lb. Cocktail sauce \$ 5 c.

Sesame Crusted Tuna Bites dressed w/ seaweed salad & Wasabi on paddle picks \$45/lb. (sets of 8. 32 peces per pound).

Rock or Snow Crab Claws \$65/20 Dijon-lime Mayonnaise \$5 c.

Lobster salad on Endive \$55/12

Goat cheese & Fig Jam Ciabatta Crostinis \$18/12

Colossal Blue Claw Crabmeat \$79/lb. Dijon lime-Mayonnaise \$5 c.

Little Neck Clams \$12/dz.

L.I. Oysters \$2.50 each, | Maine oysters \$2.50| Kumomoto \$4

*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.*

## Caviars & Blinis

1 & 2 oz. jars & tins. (larger 500 gram units by order).  
Domestic & Siberian Osetra \$90-130/oz • Beluga \$150 +

American Sturgeon \$55/oz. • Salmon Roe \$19/oz  
Black Lumpfish \$5/oz. **Blinis \$16/24**

## Dips & Spreads

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

Nova Cream cheese Spread \$16 c.

Chunky Guacamole \$12 pt. • Lemon Hummus \$6/c.

Olive Tapenade \$7 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 ½ Baguettes \$3 | Brioche rolls \$1.25 / Garlic breads \$5

## Lobster Tails

2, 3, 7, 12, 14 oz. \$49/lb.

Lemon-Basil Crusted \$2.00/each

Lemon Herb marinated \$2.00/each

**Desserts:** Cookies and Tartlets. Visit General catering Menu.

**...Entrées → → → → →**

## Main Course

Half, Crab Stuffed Lobster, with Lemon \$24

Paella \$21 por.

Paella w/ ½ Lobster, meat, no shells \$36 por.

Garlic and Parsley Mussels appetizer for 2 \$12/qt.

Lobster Dinner w/ roasted potatoes, vegetable, salad, soup,  
garlic bread, clarified butter. \$47 each

Butter & Wine dressed Stuffed Soles:

Spinach & feta \$26/lb. • Crab \$39/lb. • Lobster \$55/lb.

Lobster Penne Vodka over Penne \$26/portion

Naturally raised Salmon: Garlic Herb Rub grilled \$13/ 7 oz. por.  
with Creamy Dill, Yakitori, or Lemony Scampi sauce

Grilled Halibut \$19/por. or Branzino Provencal \$15 por.

Maryland style Crab Cakes baked \$19 each w/ Dijon Mayonnaise

Butterflied 7 oz. Lobster Tail, Lemony Scampi \$27 each

1.6 lb. Lobster steamed \$34.00 per lobster

Clarified Butter \$3/c.

*Artistically arranged Baskets & Platters available.*

# *New Year's Eve*



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