

Simply special events menus

We do have COVID Restrictions in place. Our staff wears masks and gloves and we require, per NY State guidelines, effective 6/15/2021 all UNVACCINATED guests to have a mask covering their nose and mouth if they are not seated.

Our goal at Simply Gourmet is to provide you with an outstanding wedding, or other special event, experience at a fair price. Showers, Engagement Parties, Rehearsal Dinners, Brunch, Weddings, Birthdays, Anniversaries, Holiday Parties. Casual to Formal and everything in between. We are happy to meet with you to determine which is best for you. We do it all at your choice of location (we can even help you find that). We are a preferred caterer for the Olympic Ski Jump and Bobsled Facilities.

We believe in using the freshest ingredients, local when possible, always sustainable. We never use any additives or preservatives in the preparation of our food. We are happy to accommodate any special dietary needs, such as low sodium or gluten free, and restrictions, such as nut allergies.

We follow three steps for good eating: great ingredients, wonderful preparation & beautiful presentation.

What type of service is available? (Those currently crossed out are not considered safe for service during Covid.)

- ☞ Breakfast/Brunch - usually takes place late morning usually lasting around two hours.
- ☞ Luncheon - Usually a lighter menu than dinner service with drinks, hors d'oeuvres and lunch usually two-three hours.
- ☞ Cocktail Stations - Stationery and passed hors d'oeuvres and cocktails usually is around two-three hours, substantial hors d'oeuvres replaces lunch or dinner and, because it is more mobile, tables and chairs are not needed for all guests, this saves some money on rentals including a tent, if the facility has room to stage the stations. See Hors d'oeuvres Menu.
- ☞ Family Style - Can begin with a plated salad, soup or appetizer. When first course is cleared, dinner is served family style in bowls and on platters. Encourages guests to interact. Dessert can be served as a buffet if appropriate.
- ☞ Traditional Buffet - Requires fewer servers than family style but requires more food and can take longer for guests to get their food.
- ☞ Plated - Requires the most staff, one per ten guests, more kitchen staff to plate, and can require more expensive rentals if plate covers are needed

Prices effective 6/15/2021 menu & prices subject to change and availability.

2099 Saranac Ave., Lake Placid, NY 12946

Phone 518-523-3111 Fax 518-523-3319 E-mail: simply.gourmet@hotmail.com

www.eatlakeplacid.com

The Meadow

Select 5 Hors d'oeuvres

Cold

Avocado Toasts d v
Creamy Deviled Eggs g v d
Smoked Trout Pate Toast
Caprese Tomato Picks v g
Blue Cheese, Walnut & Honey Bruschetta v

Hot

Bourbon Bacon Meatballs
Chevre & Herb Stuffed Mushrooms v
Bacon Wrapped Stuffed Jalapenos d g
Veggie Spring Roll v vg d
Wild Boar Sausage Puffs with Lignonberries

Salad (choose one)

Mixed Baby Greens . Tomatoes . Cucumbers . Red Onions . House Croutons
Baby Greens . Granny Smith Apple . Shaved Cheddar . Walnuts
Homemade Dressings: Maple Vinaigrette, Balsamic, Caesar, Ranch, Russian or Blue Cheese

Includes Simply Bread and Whipped Butter

Entrees (choose two)

French Bistro Steaks served with Horseradish Crème Fraîche
Baked Haddock Lemon Butter
Chicken Marsala with a Mushroom Demi-Glace

Vegetarian/Vegan, Children's Selections available, see page 7

Compliments (choose two)

Maple Honey Glazed Carrots
Sautéed Seasonal Vegetable Medley
Oven Roasted Baby Potato Wedges with Olive Oil, Garlic & Rosemary
Herbed Rice

Tuscany

Select Five Hors d'oeuvres

Hot

Godfatha' Meatball Parm
 Sausage Stuffed Mushrooms
 Pigs in a Blanket . Honey Dijon
 Bacon Wrapped Stuffed Cherry Pepper
 Garlic . Mozzarella Flatbread

Cold

Italian Bruschetta
 Caprese Tomato Pick
 Olive . Provolone . Sopressata Pick
 Ricotta Toast with Lemon & Spinach

Salad (choose one)

Watermelon Salad . Feta . Basi . Pomegranate Balsamic . Arugula
 Caprese Heirloom Tomatoes . Fresh Mozzarella . Basil . Greek Olive Oil . Maldon Sea Salt . Cracked Pepper

Includes Simply Bread and Whipped Butter

Entrees (choose two)

Chicken Marsala with a Mushroom Demi-Glace
 Asiago Chicken Parmesan
 Beef Bracciale
 Shrimp Scampi

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Compliments (choose two)

Grilled Veggies
 Utica Greens
 Pasta
 Gnocci in Brown, Sage Butter
 Oven Roasted Baby Potato Wedges with Olive Oil, Garlic & Rosemary

Dessert

Tiramisu or Baby Canollis

The Forest

Select Six Hors d'oeuvres

Cold

Avocado Toasts d v
Smoked Salmon Cucumber Canape g
Creamy Deviled Eggs g v d
Smoked Trout Pate Toast
Caprese Tomato Pick S v g
Blue Cheese, Walnut & Honey Bruschetta v

Hot

Bourbon Bacon Meatballs
Sausage Stuffed Mushrooms
Chevre & Herb Stuffed Mushrooms v
Bacon Wrapped Stuffed Jalapenos d g
Veggie Spring Roll v vg d
Pigs in a Blanket . Honey Dijon

Salad (choose one)

Caprese Tower . Heirloom Tomatoes . Basil . Maldon Sea Salt . Rosemary Spear . EVOO Drizzle
Traditional Caesar . Freshly Grated Aged Parmesan . Lemon . Homemade Croutons

Includes Simply Bread and Whipped Butter

Entrees (choose two)

Adk Maple Glazed Chicken Breast
Grilled Bistro Steak with Horseradish Creme Fraiche
Shrimp & Spinach Stuffed Filet of Sole with Lemon Cream Sauce

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Compliments (choose two)

Oven Roasted Brussels Sprouts
Sauteed Seasoned Veggie Medley
Oven Roasted Baby Potato Wedges with Olive Oil Garlic & Rosemary
Creamy Mashed Potatoes
Herbed Rice

The Preserve

Select Eight Hors d'oeuvres

Hot

Bourbon Bacon Meatballs
Sausage Stuffed Mushrooms
Chevre & Herb Stuffed Mushrooms v
Bacon Wrapped Stuffed Jalapenos d g
Veggie Spring Roll v v g d
Wild Boar Sausage Puffs with Lignonberries
Maryland Crab Cake, Red Pepper Aioli

Cold

Avocado Toasts d v
Smoked Salmon Cucumber Canape g
Creamy Deviled Eggs g v d
Smoked Trout Pate Toast
Caprese Tomato Pick S v g
Shrimp Cocktail Shooter
Seared Ahi Cube, Pickled Cucumber, Wasabi

Salad (choose one)

Traditional Caesar . Freshly Grated Aged Parmesan . Lemon . Homemade Croutons
Baby Greens . Pears . Pecans . Blue Cheese Crumbles . Maple Balsamic
Wedge . Apple Wood Bacon . Tomato . Smoked Blue Cheese . Red Onions . Parmesan Peppercorn
Watermelon Salad . Feta . Basi . Pomegranate Balsamic . Arugula
Caprese Heirloom Tomatoes . Fresh Mozzarella . Basil . Greek Olive Oil . Maldon Sea Salt . Cracked Pepper
Includes Simply Bread and Whipped Butter

Entrees (choose two)

Lobster Stuffed Chicken Roulade with a Champagne Cream Sauce
Perfectly Seasoned & Roasted Beef Tenderloin with Horseradish Crème Fraîche
Surf & Turf Shrimp Scampi with a Petit Filet Mignon
Elk Rib-Eye Roast with Wild Blackberry Sauce +15 per person

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Compliments (choose two)

Grilled Asparagus with Lemon and Sea Salt (seasonal)
Baby Brussels Sprouts with Pancetta
Roasted Seasonal Veggie Medley
Sharp Cheddar & Bacon Twice Baked Potatoes
Oven Roasted Baby Potato Wedges with Olive Oil & Garlic & Rosemary
Herbed Rice or Wild Rice Mixture

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Lighter, less formal, fun fare perfect for a wedding or rehearsal dinner.

The River

Housemade Salads (choose two)

ADK Potato Salad . Old Fashioned Macaroni Salad . Crispy Cole Slaw . Chopped Tomato Cucumber . Mexican Corn & Black Bean

Entrees (choose two)

Chicken

Grilled Chicken Boneless Breasts & Thighs - your choice of: Traditional Bbq, Chipotle, Maple Glazed, Honey Dijon, Blackened Cajun.

Beef

Burgers & Dogs with Buns & Condiments

Pork

BBQ Slow Roasted Pulled Pork Sliders

Sausage Peppers & Onions with Buns

Vegetarian/Vegan

Black Bean Burgers topped with Chipotle Slaw (V,vg,df)

Compliments (choose three)

Boston Baked Beans . Mac & Cheese . Sauteed Seasonal Vegetables . Corn On Cob (seasonal) Herb Butter . Corn Bread

Dessert

Seasonal Shortcake Bar - Homemade Feather Biscuits, Seasonal Fruit Toppings like Strawberries, Blueberries or Peaches, Flavored Whipped Creams!

The Ridge

Market Price

Whole Steamed 1 1/4- 1 1/2# Main Lobster

Steamed Clams or PEI Mussels

Raw or Grilled Oysters

Steamed Kielbasa

Salt Boiled Potatoes

Corn on the Cob

Cole Slaw

Chopped Tomato & Cucumber Salad

Dessert

Seasonal Shortcake Bar - Homemade Feather Biscuits, Seasonal Fruit Toppings like Strawberries, Blueberries or Peaches, Flavored Whipped Creams!

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Children's Selections

Ten and under. Select one option. Minimums apply.

(If you want children to partake in the adult meal, we count two children under 10 as one adult for portion and pricing purposes.)

All Beef Hotdog on Bun, Mac & Cheese, Carrot Sticks with Ranch Dressing, Ketchup, dessert

Homemade Chicken Fingers, Mac & Cheese, Carrot & Celery Sticks with Ranch Dressing, Ketchup dessert

Vegetarian / Vegan Selections

Stuffed Portobello with Grain, Veggies & Fresh Herbs (gf,V,vg)

Black Bean Burgers topped with Chipotle Aioli (V,vg,df)

Pasta Prima Vera (V)

Curried Rice Stuffed Peppers with Coconut Carrot Ginger Sauce (gf,V,vg, df)

Quinoa Stuffed Acorn Squash with Roasted Apple & Cranberries (gf,V,vg, df)

Consider Dessert Stations for your next party. It's interactive and fun!

ICE CREAM BAR

Choose two flavors of ice cream and go simple or spectacular.

Cones, Hot Fudge or S'Mores Sundaes, Banana Nutella Splits, Toppings can include Fresh Fruit, Chocolate, Nutella, Caramel, Raspberry Sauces. Cover with assorted Sprinkles, Cherries for the top, spray Whipped Cream, Nuts, even crumbled Bacon

SHORT CAKE BAR

Homemade Feather Biscuits, Seasonal Fruit Toppings like Strawberries, Blueberries or Peaches, Flavored Whipped Creams!

FLAMBE STATION

can be one or more of the following -

- Dessert Crepes (guests will choose from two selections) like Banana Nutella, Fresh Lemon Curd with Blueberries, Creme Brulee, or Suzette
 - Cherries Jubilee
 - Bananas Foster
 - Peach Melba

PIE AND/OR CAKE STATION

An assortment of our homemade pies and cakes: Accompanied by various ice & whipped creams

Mini-Dessert Buffets

Eclairs, Cream Puffs, Cannolis, Fruit Tarts, Cupcakes, Peanut Butter Mousse Cups, Apple Strudel
Simply Cookie Wedges, Brownie and Seasonal Square Bites

Wedding & Special Occasion Cakes of any size shape and flavor.

Please call for a dessert consultation.

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