

Take a night off. Let us do the cooking!

The price per person is a very reasonable alternative to cooking yourself or going out.

Each Pan serves 8-10

All food is served in recyclable, aluminum, oven safe containers and include reheating instructions.

We can heat \$10 per pan

Chicken

Grilled Lemon/Rosemary Chicken Breasts ___ \$60

Crispy, Deep Fried Chicken Breasts ___ \$80

Old Fashioned Chicken and Biscuits (10) ___ \$60

BBQ Boneless Chicken Breasts & Thighs ___ \$80

Chicken Picatta with a light Lemon, Caper sauce ___ or Marsala ___ \$60

Maple Balsamic Chicken ___ \$60

Utica Chicken Riggies . pasta . hot peppers . butter . tomatoes . white wine ___ \$60

Curried Chicken in a Coconut Cream Sauce \$70 ___

Beef

Old Fashioned Meatloaf side of Mushroom Gravy ___ \$65 (add mashed & a veggie!)

Tenderloin Tips of Beef Bourguignon ___ \$60 (Serve over buttered noodles or rice!)

Bistro Steak (like filet, but more flavor) ___ \$80 (Serve with Horseradish Creme Fraiche)

Beef Tenderloin ___ \$172 ___ add horseradish crème fraîche \$8 pt

Baked Ziti with Meat Sauce ___ \$50

Lasagna ___ \$80

Pork

Pulled Pork with BBQ Sauce ___ \$65 Add slider buns \$6 doz ___; add chipotle slaw \$8 pt ___

Bacon Wrapped Roasted Pork Tenderloin ___ \$65

Maple Orange Glazed Baked Ham ___ \$50

Herb Roasted Pork Loin with Apple Onion Relish and gravy ___ \$60

Pasta Carbonara . crisp bacon . peas . portabella mushrooms . parmesan . cream ___ \$50

Orecchiete Pasta . hot sausage . spinach . red pepper . garlic . olive oil . ricotta ___ \$60

Sauteed Sausage . peppers . onions ___ \$60

Seafood

Crab Cake (no fillers) with a side of Chipotle Aioli Sauce \$12 each (4 min) ___

Baked Fresh Cod ___ or Haddock ___, Lemon Crumb Topping, Tartar Sauce ___ \$75

Filet of Sole Stuffed with Shrimp & Spinach ___ \$85

Salmon Poached in Lemon, Dill & White Wine ___ \$100

Salmon Blackened ___ Herb Roasted Maple Glaze ___ \$100, cucumber melon salsa \$12 pt ___

Salmon en Papillote (self basted in it's own juices) ___ \$100 ___ \$16 per # uncooked

Shrimp - (65-70 extra large shrimp per half pan) \$120

Garlic Paprika Shrimp . white wine . butter . garlic ___

Buffalo Shrimp . butter . buffalo sauce . melted blue cheese ___

BBQ Shrimp . butter . lemon . bbq sauce ___

Bang Bang . butter . sriracha . sweet chili aioli ___

Vegetarian/Vegan Selections - price each

Black Bean Burgers . Chipotle Aioli ___ \$12

Curried Quinoa Stuffed Pepper ___ \$15

Spinach, Tomato & White Bean-Stuffed Portabella Mushroom & Herbed Rice ___ \$16

Quinoa , Cranberry Stuffed Acorn Squash ___ \$15

Lasagna ___ \$80 feeds 8-10

Compliments

Starches

Au Gratin Potatoes ___ \$50

Buttered Noodles or Pasta ___ \$25

Moroccan Couscous . herb . veggies . spices ___ \$40

Cheesy, Bacony Twice Baked Potatoes \$3.50 pp how many people ___

Oven Roasted Baby Potato Wedges, Olive Oil, Garlic & Rosemary ___ \$40

Mashed Potatoes - Creamy Plain ___ \$40

Old Fashioned Creamy Baked Mac & Cheese ___ \$50

Creamy Truffle Mac & Cheese ___ \$60

Steamed Rice Pilaf with Parsley ___ \$30

Vegetables

Baby Green Beans Sauteed with Garlic, Olive Oil & Pepper Flakes ___ \$25

Steamed Broccoli ___ \$25

Sauteed Baby Brussels Sprouts with Butter ___ \$25

Baby Brussels Sprouts Sauteed with Pancetta ___ \$30

Maple Honey Glazed Carrots ___ \$20

Corn off the Cob with red peppers ___ \$15

Baby Spinach with Olive Oil with Garlic & Red Pepper Flakes ___ \$30

Creamed Baby Spinach ___ \$40

Utica Greens . spinach . hot peppers . bacon . parmesan . fresh bread crumbs ___ \$45

Grilled Veggies - Zucchini, Yellow Squash, Bell Peppers, Portobello Mushrooms ___ \$50

Sauteed Seasonal Vegetable Medley ___ \$35

Platters for a Crowd

All of the items below are beautifully plattered, garnished and ready to serve.

Beef Tenderloin a platter of perfectly cooked rare beef tenderloin thinly sliced and presented with a horseradish crème fraîche. We suggest a baguette ___ \$5 if you want sandwiches.

___ Half \$100 serves 9-10 (cocktails), 4-5 (dinner);

___ Whole \$180 serves 18- 20 (cocktails), 8-10 (dinner)

Poached Salmon a full side of North Atlantic salmon, delicately poached. Garnished with lemon & cucumber scales. Serves 16-30 (cocktails), 6-8 (dinner) ___ \$125

Herb Roasted Turkey Breast ___ \$60; 8 oz side of cranberry horseradish sauce ___ \$4 (serves 18-20 for cocktails, 10-12 dinner) ___ Silver Dollar Slider Buns \$6/doz

Salads - Serves 8-10 All dressings come on side. If you want to serve in your own bowl, ask for it de-constructed.

Mount Pisgah mixed greens, tomatoes, red onions, homemade croutons & cukes ___\$35

Mount Whitney (Caesar) romaine, homemade croutons, lemon, fresh Parmesan ___\$40

(Add Grilled Chicken \$4_; Grilled Salmon \$8___, per person)

Mount Jo mixed greens, fresh apples, NY cheddar & chopped walnuts ___\$45

Baxter mixed greens, pears, crumbly blue cheese & crunchy pecans ___\$45

Little Crow spinach, bacon, hard-boiled egg, goat cheese & red onions \$45

Paleface (antipasto) mixed greens, roasted red peppers, cucumbers, banana peppers, salami & provolone ___\$50

Salad dressings - (Served on the side) Balsamic, Caesar, Ranch, Russian, Creamy Blue Cheese, Oil & Vinegar, Maple Vinaigrette

Heirloom Tomato Platter with fresh mozzarella & basil, drizzled with Greek olive oil & dusted with cracked pepper & sea salt ___\$70, serves gV (seasonal)

Loaves of Fresh Simply Bread: ___ Asiago Peppercorn, ___ Caramelized Onion,

___ Rosemary Garlic, ___ Basil Pesto, ___ Hearth (plain-like a baguette) \$5

___ Whipped Herb Butter, 8 oz., \$4

Don't forget to order appetizers, soups & desserts!

Name _____ Date of event _____

CC mc/visa/amex/disc # _____

Expir. ___/___ cvc on back _____ (front for Amex) Billing zip code _____

Type of event _____ # of guests _____

Location of Event _____ Time _____

Phone # _____ Email _____

I need Staff ___ please let me know more.

I have checked things I am interested in, Please contact me with a estimate!

48 hours notice preferred. Orders for weekends due by Thurs @ noon

Main Courses, Sides & Salads Food for a Few or a Feast for a Crowd!

Heat & Serve
2022



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Prices effective 11/2021. Menu & prices subject to change & based on product availability.

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