

# Welcome to Simply Gourmet Catering!

Thank you for choosing Simply Gourmet for your special occasion! We look forward to providing you with unparalleled excellence in food and service.

We follow three steps for good eating: great ingredients, wonderful preparation & beautiful presentation. We believe in using the freshest ingredients, local when possible, always sustainable. If there is something you would like prepared you don't find here, please ask. Holly & Mickey Healy, Phoebe Burns & the Entire Simply Gourmet Family

## THE FOOD

At Simply, there is no such thing as a set menu. We have lots of suggestions but we listen to your needs and wants. Our menus take advantage of the freshest seasonal bounty and include the best new food trends.

## HOW DO I PLACE AN ORDER?

You can E-mail us or call in your order from 9 to 5, Monday through Friday and ask to speak to a Catering Specialist. We need your name, phone number, email and payment information. Payment is due the day of your event. Let us know when you will pick up your order, or provide detailed delivery directions & time. For late arrivals, pre-paid orders can be picked up through the 'dack Shack, our sister restaurant in the same building. Or, we can arrange delivery to your home or suite through a caretaker or concierge.

## DO YOU CHARGE FOR CATERING DELIVERY?

Deliveries within the Village on orders over \$25 are free. Orders outside of village, \$1.50 per mile. Over 50 miles, \$1.25 per mile. (Charges include staff time as well as gas & maintenance.)

## WHAT IF I HAVE TO CANCEL MY ORDER?

We accept cancellations up to 48 hours before the order is due with the exceptions of weddings (one month).

## THE SERVICE

It has been said that when you have Simply Gourmet cater your event, you truly feel like a guest at your own party. Every Simply server is highly trained, well groomed and well mannered. Their service is crisp and unobtrusive yet remarkably personable. This attractive, dependable group is very much a part of what makes a Simply Gourmet event so memorable.

## HOW MUCH FOOD DO I NEED?

Based on the number of guests, their ages, the type of event and the time of day, we can help you determine how much food you will need.

## WHAT DOES IT COST?

We have tried to make the menu pricing easy for you to interpret but if you need help, once your menu is determined, we can provide you with detailed pricing that can include staffing if required.

## THE STAFF

We hire and train our staff and hold them to the highest service standards. The number of staff needed for each event is determined by us according to guest count and/or menu selections. Approximately one Server per 10-25 guests. One Staff Captain per event over 100 guests. Depending upon complexity of menu and amount of preparation required on site, either an Executive Chef or an Assistant Chef. We will arrive approximately 1½ to 2 hours prior to each event for setup and food preparation. We depart the premises approximately one hour after the event ends or when the last guest departs. Please allow at least a week's notice to book staff for your party.

Servers, Bartenders \$30/hour; Staff Captain \$40/hour (used on events of more than 100 people) Executive Chef \$75/hour (normally only requires one - two hours on site; Assistant Chef or Private Chef/Server \$35/hour

Catered food and beverages are subject to sales tax. Catered, staffed events 20% service fee applies.

## PLAN YOUR COCKTAIL PARTY LIKE A PRO!

### How many hors d'oeuvres per person?

The number depends on the length of the cocktail "hour". Served before a meal, plan on 5-7 per person. For a two hour cocktail party with no meal following, plan on 10 -12 per person

### How many different types for an hors d'oeuvre only party?

For 25 guests, plan on 5-6 different kinds of hors d'oeuvres. More than 25 guests, plan on 8-10 different types.

## DON'T FORGET ICE!

Figure on 1# per guest per hour, more in hot weather.

### Need Help?

Servers, Bartenders and Private Chefs are available.

Please let us know if there are any known allergies. Through all our menus we have tried to provide safe coding g=Gluten Free; V=Vegetarian; v=Vegan; N=Contains Nuts

# Simply

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24-48 hours notice preferred. Orders for weekends due by Thurs @ 4 pm

Prices effective 2/2022. Menu & prices subject to change & based on product availability