

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 \_\_\_\$60

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

BBQ Boneless Chicken Thighs \_\_\_\$60

Chicken Picatta with a light Lemon, Caper sauce \_\_\_or Marsala \_\_\_\$60

Maple Balsamic Chicken \_\_\_\$60

Utica Chicken Riggies . 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 \_\_\_\$60

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 \_\_\_\$60

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 \_\_\_\$40

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) \_\_\_\$120

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 \_\_\_\$35

(Add Grilled Chicken \$5\_\_\_;Crab Cake \$12\_\_\_;Grilled Salmon \$8\_\_\_, per person)

Mount Jo mixed greens, fresh apples, NY cheddar & chopped walnuts \_\_\_\$35

Baxter mixed greens, pears, crumbly blue cheese & crunchy pecans \_\_\_\$40

Little Crow spinach, bacon, hard-boiled egg, goat cheese & red onions \$40

Paleface (antipasto) mixed greens, roasted red peppers, cucumbers, banana peppers, salami & provolone \_\_\_\$40

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

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  
2021



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Prices effective 6/17/2021. Menu & prices subject to change & based on product availability.

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