

Prices include food as specified. Staff, sales tax, service gratuity, bar service, rentals are extra. We will provide estimate based on your needs.

"August 2024, To the Team at Simply Gourmet, Wow! Everything about our parents 75th anniversary party was over the moon. Thank you and your staff for an amazing celebration ."Shannon and Jack"



Our goal at Simply Gourmet is to provide you with an outstanding wedding or 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 also do Rehearsal Dinners, Post-Wedding Breakfast/Brunch at our location or yours.

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?

Breakfast/Brunch - takes place late morning and lasts around two hours.
Luncheon - drinks, light hors d'oeuvres and lunch is two-three hours.
Cocktail Party - Substantial hors d'oeuvres replaces lunch or dinner and, because it is more mobile, tables and chairs are not needed for all guests. See The Forest Menu.
Family Style - Can begin with a plated salad, soup or appetizer. When first course is cleared, dinner is served in bowls and on platters. on the table and encourages guests to interact.
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, due to distance from kitchen.



Prices effective 4/25 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

\$65 per person

Select 5 Hors d'oeuvres

Cold Pimento Cheese Toast v Creamy Deviled Eggs vgd Smoked Salmon Cucumber Canapes g Blue Cheese, Walnut & Honey Bruschetta v Hot Bourbon Bacon Meatballs Chevre & Herb Stuffed Mushrooms vg Pigs in a Blanket d Veggie Spring Roll vd



Salad (choose one)

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

Simply Bread and Whipped Butter



Entrees (choose two) French Bistro Steaks . Horseradish Crème Fraîche Grilled Lemon Rosemary Chicken Breast . Jus Maple Glazed Salmon . Tropical Salsa Vegetarian/Vegan Children's Selections available, page 8

Complements (choose two)

Baby Green Beans . Almondine Sauteed Seasonal Vegetable Medley Herbed Rice Oven Roasted Baby Potato Wedges . Olive Oil . Garlic . Rosemary





Tuscany

\$80 per person Select Six Hors d'oeuvres

Cold

Bruschetta. Roasted Red Peppers vyg Caprese Tomato Picks. Basil. Balsamic Reduction vg Italian Picks. Olive. Salami. Provolone Marinated Mozzarella Picks . Garlic . Pepper Flakes vg Hot

Sausage Stuffed Mushrooms Pigs In A Blanket. Honey Mustard Cheese Tortellini Spoon . House Marinara vg Spanikopita vg



Mixed Geens with Tomatoes . Cucumbers . Red Onions . Croutons . Balsamic Dressing Caprese Heirloom Tomatoes . Fresh Mozzarella . Basil . EVOO . Balsamic . Sea Salt . Cracked Pepper

Simply Bread and Whipped Butter

Entrees (choose two)



Chicken Marsala. Mushroom. Demi-Glace Chicken Parmesan Salmon Florentine . Spinach . Cream . Fresh Herbs Beef Bracciole - Stuffed Braised Beef Roll. Gravy Vegetarian/Vegan, Children's Options , Page 8

Complements (choose two)

Roasted Seasonal Veggie Medley Utica Greens Fettuccini. EVOO. Basil. Sea Salt. Cracked Pepper Oven Roasted Baby Potato Wedges . Olive Oil . Garlic . Rosemary Pasta . Marinara

> Dessert Tiramisu or Mini Cannollis



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The Forest

minimum 50 guests \$70 (includes Charcuterie Bar and three (3) items from each food station)

Charcuterie Bar

Simply Bread . Seasoned Olive Oil . Whipped Butter . Olives . Jam . Spiced Nuts Five Cheeses . Crackers . Fruit . Sopressata . Proscuitto . Salami . Honey . Cornichons

Salad Station

Crudites Display . Hummus . Blue Cheese gvvgd Guacamole & Salsa . Chips dv Watermelon . Basil . Feta Balsamic Drizzle v Caesar Salad Cones Chilled Gazpacho Soup Shooters vvgdg

Seafood Station

Shrimp Cocktail Shooters . Zesty Sauce gd Mini LobsterRolls Ahi Tuna Bites . Sesame Seeds . Pickled Veggies . Wasabidg Cold Poached Salmon Platter . Cucumber Scales . Dill Creme Fraicheg

Clams Casino . Spinach . Breadcrumbs . Lemon . Herbs

Mahi Fish Tacos . Veggies . Crema.

Slider Station

Pulled Pork Sliders . Chipotle Slaw Buffalo Chicken Sliders . Blue Cheese Crumbles . Ranch Dressing Meatball Sliders . Melted Provolone Grilled Veggie Sliders . Pesto Mayonnaise v Ham & Swiss Biscuits . Honey Mustard

Extras

Add Whole Beef Tenderloin Platter +\$200 Baguette Slices . Horseradish Creme Fraiche Creamy Hot Mac 'n Cheese +2 pp

Dessert Station

Cake Pops . Cream Puffs . Fruit Tarts . Cheesecakes Cannolis . Macaroons g . Lemon Bars . Brownies Chocolate Covered Cheesecake Balls . Italian Rainbow Cookies





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The Preserve

\$120 per person Select Seven Hors d'oeuvres

Cold Lobster Canape Smoked Salmon Cucumber Canape g Pimento Cheese Toast v Caprese Tomato Picks . Basil . Balsamic Reduction gv Shrimp Cocktail Shooter g d Seared Ahi Cube . Pickled Cucumber . Wasabi . Gingergd

Hot

Bourbon Bacon Meatballs Sausage Stuffed Mushrooms Tenderloin Bites . Chimichurri gd Veggie Spring Roll dv Rumyaki Scallops graf Maryland Crab Cake . Red Pepper Aioli



Salad (choose one)

Baby Greens with Pears . Glazed Pecans . Blue Cheese . Maple Vinaigrette Watermelon Salad . Feta . Basil . Pomegranate Balsamic . Arugula Traditional Caesar . Freshly Grated Aged Parmesan . Homemade Croutons

Simply Bread and Whipped Butter

Entrees

Lobster Stuffed Chicken Roulade . Champagne Cream Sauce Perfectly Seasoned & Roasted Beef Tenderloin . Horseradish Crème Fraîche Baked Salmon Florentine. Lemon . Garlic . Butter . White Wine . Herbs Vegetarian/Vegan, Children's Options , Page 8





Complements (choose two)

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



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

The River

\$50 per person

Housemade Salads (choose three) ADK Potato Salad. Old Fashioned Macaroni Salad. Crispy Cole Slaw. Broccoli Salad . Chopped Tomato Cucumber . Corn & Black Bean

Entrees (choose two) Grilled Chicken Pieces - your choice of: Traditional Bbq, Maple Glazed, Honey Dijon, Blackened Cajun. Burgers & Dogs with Buns & Condiments BBQ Slow Roasted Pulled Pork Sliders Sausage Peppers & Onions with Buns

Complements (choose two) Smoky Baked Beans . Charred Corn & Bacon . Creamy Mac & Cheese . Grilled Vegetables . Corn On Cob (seasonal) Herb Butter

> Dessert Seasonal Shortcake



Market Price

Whole Steamed 11/4-11/2# Main Lobster Steamed Clams or PEI Mussels Grilled Oysters Steamed Kielbasa Salt Boiled Potatoes Corn on the Cob Cole Slaw Chopped Tomato & Cucumber Salad

Dessert

Seasonal Shortcake

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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 \$15 Homemade Chicken Fingers, Mac & Cheese, Carrot & Celery Sticks with Ranch Dressing, Ketchup, Dessert \$16 Spaghetti and Teeny Meatballs, Carrot & Celery Sticks with Ranch Dressing \$14 Crustless Grilled Cheese Sticks & Little Cup of Tomato Soup, Carrot & Celery Sticks with Ranch Dressing \$12

Vegetarian / Vegan Selections (min 4 per selection) +15 per serving

Portabello Mushroom . Herbed Rice . Spinach . Tomato . White Beans gvvgd Pasta Prima Vera v Curried Rice Stuffed Peppers with Coconut Carrot Ginger Sauce gvvgd Quinoa Stuffed Acorn Squash with Roasted Apple & Cranberries gvvgd



DESSERTS

There are many options from which to choose: Cakes, cupcakes, pies, stations, mini-desserts or a combination of a few.



Cakes

"We LOVED our Simply wedding cake so much and so did all our guests! Such a work of baking art, such a perfect crown to our wedding day pageantry. Thanks from the bottom of our hearts! With love, Terri & Rob"



These are our most popular flavors. If you have one you don't find here, we will be happy to create it for you *Cake choices:* vanilla, chocolate, , ADK maple, carrot, red velvet, lemon, strawberry, gf chocolate & gf vanilla. *Fillings:* vanilla buttercream, ADK maple buttercream, chocolate buttercream, cream cheese butter cream, chocolate truffle, strawberry preserve, raspberry jam,

other fruit presrves. *Premium fillings*: pastry cream, chocolate mousse, lemon curd, fresh fruit (extra \$10 for 6" or 8" \$15 for 10" or 12") *Frostings*: buttercream or Swiss buttercream (more buttery, less sweet) vanilla, chocolate, pink lemonade or ADK maple (with candied maple walnut sides); cream cheese buttercream or whipped cream. Vegan cakes available with chocolate or vanilla buttercream.



All of our cakes are custom designed and are priced on size and complexity. We work with you to plan a unique, delicious confection for your celebration. Wedding Cake prices begin at \$6 per person. Cake tastings can be scheduled, \$25 per person and include up to three choices each of cake, filling and frosting. Other delicious dessert options are available.

Some clients choose to do a small, two tier, ceremonial cake for a traditional cutting and then serve other desserts to their guests. Please call us to arrange a dessert consultation.



DESSERTS con't



Mini Desserts

(min one doz per variety) \$36 dozen__Eclairs; __Cream Puffs; __Fruit Tarts; __Cannolis; __Truffles __Peanut Butter Mousse World Cups; __Pecan Pie; __Apple Strudel; __Nutella Tart; __ __Raspberry Cheesecake Bites (gf)_Cheesecake bites __Chocolate Dipped Strawberries \$30 a dozen __Brownie Bites; __Lemon Bar Bites; __Simply Cookies; __Coconut Macaroons (gf) __Almond Clouds (gf)

Dessert Stations

Ice Cream Bar from \$10 per person 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

> Chocolate Fountain from \$8 per person Cake, Bananas, Marshmallows, Strawberries, Peaches Seasonal Fruits & Sweets

Short Cake Bar \$10 per person Homemade Feather Biscuits, Seasonal Fruit Toppings like Strawberries, Blueberries or Peaches, Flavored Whipped Creams!

> Pie and/or Cake Station \$10-14 per person An assortment of our homemade pies and cakes: Accompanied by various ice & whipped creams

> > Mini-Dessert Buffets \$12 per person (4 bites pp) Choose from Mini-dessert menu

If there is a dessert you would like, not listed, please ask. We will be happy to accommodate your special requests. For Weddings and other large parties:

Once the style of wedding service is decided upon, we can plan a menu and provide you with an accurate estimate. When you have made a preliminary menu selection, we can provide you with an estimate to include staff and rentals if needed. Minimums apply.

Preliminary Event Information

Today's Date	
Event Date	
	Email
Mailing Address	
Type of Event	
Event Planner ?Name	
	Email
Venue Location	
	Contact Email
	Beer & Wine only?Full/Partial Bar
	ls premised licensed?
Rentals required?	Vendor
	EmailEmail
Preliminary Times of Event	
Non-refundable deposit to reserve date 90 days prior: current guest count and 5 30 days prior: finalized guest count and	e. \$500, which will be applied to the final billing. Additional payments due as follows: 50% of estimated balance
Date Paid	(attach receipt)
Client Signature	Date
Simply Caters Representative	Date
	2099 Saranac Ave., Lake Placid, NY 12946 11 Fax 518-523-3319 E-mail: <u>simply.gourmet@hotmail.com</u>