

## CHICKEN

grilled lemon rosemary chicken breasts \_\_\_\$70  
crispy deep fried chicken breasts \_\_\_\$100  
24 wings . buffalo . cajun dry rub . sticky hot mango  
- mild, med, hot, choose blue cheese or ranch \_\_\_\$50  
chicken tenders . ranch \_\_\_\$70  
old fashioned chicken and biscuits (12) \_\_\_\$75  
bbq chicken boneless breasts & /or thighs \_\_\_\$75  
chicken picatta . lemon, caper sauce \_\_\_\$90  
chicken marsala . mushroom demi-glace sauce \_\_\_\$90  
adk maple balsamic chicken breasts \_\_\_\$90  
curried chicken . coconut cream sauce \_\_\_\$80  
chicken riggies . cherry peppers . tomato . white wine  
cream . rigitoni \_\_\_\$70  
chicken parmesan . breaded cutlets . house  
marinara . melted mozzarella \_\_\_\$100  
asiago chicken breasts \_\_\_\$90

## SEAFOOD

lump crab cake . red pepper aioli sauce \$12 each (8 min) \_\_\_  
baked haddock . lemon crumb topping . tartar sauce \_\_\_\$80  
fillet of haddock stuffed with shrimp & spinach \_\_\_\$110  
salmon poached . lemon . dill . white wine \_\_\_\$110  
salmon blackened \_\_\_ or herb roasted maple glaze \_\_\_\$110  
tropical salsa \$14 qt \_\_\_  
salmon en papillote (self basted in it's own juices) \_\_\_\$100  
\_\_\_\$18 per # uncooked

shrimp (2 # or 36-40 extra large shrimp per half pan) \$80  
garlic paprika shrimp . white wine . butter . garlic \_\_\_  
buffalo shrimp . butter . buffalo sauce . melted blue cheese \_\_\_  
bbq shrimp . bbq sauce \_\_\_  
bang bang . battered . fried . sriracha . sweet chili aioli \_\_\_  
shrimp scampi . garlic . butter . lemon . white wine \_\_\_

## BEEF

old fashioned meatloaf . mushroom gravy \_\_\_\$70  
(add mashed & a veggie!)

tenderloin tips of beef bourguignon \_\_\_\$90  
(serve over buttered noodles or rice!)

bistro steak (like filet, but more flavor) \_\_\_\$90  
served with horseradish crème fraîche

beef tenderloin \_\_\_\$250  
served with horseradish crème fraîche

baked ziti . meat sauce \_\_\_\$50: \_\_\_\$60 gf  
meatballs in marinara (20 balls) \_\_\_\$70; \_\_\_\$90 gf

lasagna . meat sauce \_\_\_\$80 or vegetarian \_\_\_\$80

## PORK

bacon wrapped roasted pork tenderloin \_\_\_\$75  
herb roasted pork loin . apple onion relish . gravy \_\_\_\$80  
add stuffing \_\_\_\$45

pulled pork . bbq sauce \_\_\_\$80  
add slider buns \$8 doz \_\_\_; chipotle slaw \$13 qt \_\_\_

hot or sweet sausage . peppers . onion \_\_\_\$70

breaded pork schnitzle \_\_\_\$90

baked brats with kraut \_\_\_\$80

## VEGETARIAN/VEGAN

min 4 (price pp)

black bean burgers . chipotle aioli \_\_\_\$15  
stuffed pepper . curried quinoa . veggies \_\_\_\$15  
portabello . herbed rice . spinach . tomato . white beans \_\_\_\$17  
acorn squash . quinoa . cranberries \_\_\_\$15

- 1. each half pan serves 8-10, unless otherwise noted.**
- 2. all food can be heated, \$10 per pan except bistro steak and beef tenderloin. (directions included)**
- 3. all food is served in recyclable, aluminum, oven safe containers and includes reheating instructions.**

## COMPLEMENTS .

### starches

mashed potatoes . creamy plain \_\_\_\$50  
garlic mashed potatoes \_\_\_\$55  
creamy baked mac & cheese \_\_\_\$60  
creamy truffle mac & cheese \_\_\_\$70  
au gratin potatoes \_\_\_\$60  
buttered noodles \_\_\_\$25  
moroccan couscous . herb . veggies . spices \_\_\_\$45  
cheesy, bacony twice baked potatoes \$4.50 pp  
how many (min 8) \_\_\_  
oven roasted potato wedges . olive oil . garlic . rosemary \_\_\_\$50  
steamed rice pilaf \_\_\_\$25  
rice pilaf . veggies \_\_\_\$35  
old fashioned sage stuffing (great with roast pork) \_\_\_\$45

### vegetables

baby green beans . garlic . olive oil . red pepper flakes \_\_\_\$35  
sweet & sour red cabbage \_\_\_\$40  
steamed broccoli \_\_\_\$40  
roasted broccoli with parmesan \_\_\_\$45  
sauteed baby brussels sprouts . butter \_\_\_\$40  
baby brussels sprouts . pancetta \_\_\_\$45  
maple honey glazed carrots \_\_\_\$25  
corn off the cob . red peppers \_\_\_\$22  
baby spinach . olive oil . garlic . red pepper flakes \_\_\_\$45  
creamed baby spinach \_\_\_\$50  
roasted seasonal vegetable medley \_\_\_\$40

### SALADS

mount pisgah . mixed greens . tomatoes . red onions . homemade  
croutons . cukes \_\_\_\$40

mount whitney (caesar) . romaine . homemade croutons . lemon .  
fresh parmesan \_\_\_\$45

mount jo . mixed greens . fresh apples . ny cheddar . chopped  
walnuts \_\_\_\$45

salad dressings - balsamic . caesar . italian . ranch . maple  
vinaigrette . lemon vinaigrette . creamy blue cheese . oil & vinegar

## DON'T FORGET

loaves of fresh simply bread: \_\_\_ asiago peppercorn, \_\_\_ caramelized onion,  
\_\_\_ rosemary garlic, \_\_\_ basil pesto, \_\_\_ hearth (plain-like a baguette) v,vg \$5  
\_\_\_ whipped herb butter, 8 oz. \$5

## APPETIZERS

wild white shrimp . cocktail sauce . lemon . 2#(36-40) \$65\_\_\_

artisan cheese platter - selection of three cheeses . dried/fresh fruit . crackers . cocktail nuts  
\_\_\_ \$80 (serves 10-20); \_\_\_ \$120 (serves 30-40) selection of 5 cheeses plus accompaniments

crisp crudites - fresh seasonal veggies . choose dip \_\_\_ blue cheese \_\_\_ hummus vvggd  
small \_\_\_ \$40 (serves 8-10) large \_\_\_ \$65 (serves 10-20)

smoked salmon on cucumber rounds 12/\$30 \_\_\_

bourbon bacon meatballs 24/\$30 \_\_\_

pigs in a blanket . honey dijon dipper 12/\$18 \_\_\_

veggie spring rolls . sweet/sour dipper 12/\$24 \_\_\_

beef wellington en croute . dijon dipper 12/\$36 \_\_\_

brie en croute . raspberry . brie . almonds 12/\$30 \_\_\_

want something more? check out our hors d'oeuvres menu.

## DESSERTS

world famous half # cookie wedge platters \_\_\_ (24 pieces) \$25

assorted bar platter brownies \_\_\_; lemon bars \_\_\_ (16 pieces) \$25

cheesecake balls \_\_\_ (20 pieces) \$50

chocolate covered strawberries \_\_\_ (20 pieces) \$60 gf

assorted pies and cakes in the bakery. see our dessert menu for many other options.

Name \_\_\_\_\_ Date of event \_\_\_\_\_ PU/Del Time \_\_\_\_\_

CC mc/visa/amex/disc # \_\_\_\_\_

Expir. \_\_\_/\_\_\_ cvc on back \_\_\_\_\_ (front for Amex) Billing zip code \_\_\_\_\_

Type of event \_\_\_\_\_ # of guests \_\_\_ I need Staff \_\_\_ please let me know more.

Cell Phone # \_\_\_\_\_ Email \_\_\_\_\_

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

*Three days, or 72 hours notice preferred. Orders for weekends due by Wed @ 4 pm*

## Feeding a Crowd?

main courses, sides & salads  
for 8 or more guests  
2026



"People who love  
to eat are always  
the best people."  
Julia Childs

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