

Simply catering weddings & special events

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

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"



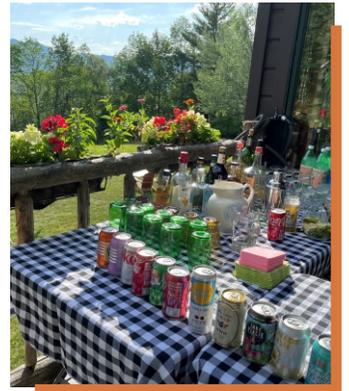
Our goal at Simply Gourmet is to provide you with an outstanding wedding or special event experience at a fair price. Showers, Engagement Parties, Rehearsal Dinners, Brunch, Weddings, Birthdays, Anniversaries, Holiday Parties. Casual to Formal and everything in between. We are happy to meet with you 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 1/2026 MENU & PRICES SUBJECT TO CHANGE AND AVAILABILITY.

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Simply catering™

weddings & special events

GETTING READY!!!

breakfast variety

CONTINENTAL # A 10/\$150

Served with Preserves, Sweet Butter and Cream Cheese

- Full size bagels, muffins, croissants and pastries
- Coffee service

CONTINENTAL # B 10/\$200

Served with Preserves, Sweet Butter and Cream Cheese

- Full size bagels, muffins, croissants and pastries
- Coffee service
- Basket of juices

Add Fruit Bowl - 10/\$50

CONTINENTAL # D 10/\$250

- Platter of sausage or bacon, cheese and egg english muffins
- Coffee service
- Basket of juices

CONTINENTAL # C 10/\$350

Served with Preserves, Sweet Butter and Cream Cheese

- Full size bagels, muffins, croissants and pastries
- Mini yogurt parfaits (4 oz.)
- Fresh Fruit
- Coffee service
- Basket of juices

Mimosas __ and/or
Bloodys __ \$40 qt



lunch is ready

CHIPMUNK 10/\$350

- Assorted Sandwiches
- Two Sides of your Choice (see below)
- Sliced Fresh Fruit Platter
 - Dessert Platter
 - Basket of Drinks

RED SQUIRREL 10/\$300

- Assorted Sandwiches
- Two sides of your choice (see below)
 - Dessert platter
 - Basket of Drinks

PORCUPINE 10/\$150

- Assorted Mini Croissant Sandwiches
- Chicken Salad, Tuna Salad, Egg Salad, Ham salad
- One side of your choice (see below)
- Homemade Sides: Macaroni Salad, Potato Salad, Coleslaw

Includes paper plate, forks, spoon, coffee cups & napkins. Bamboo service \$3 pp

The Meadow

\$70 per person . 30 guests minimum

Select 5 Hors d'oeuvres

Cold

Pimento Cheese Toast _v
Creamy Deviled Eggs _{v g d}
Smoked Salmon Cucumber Canapes _g
Blue Cheese, Walnut & Honey Bruschetta _v

Hot

Bourbon Bacon Meatballs
Chevre & Herb Stuffed Mushrooms _{v g}
Pigs in a Blanket _d
Veggie Spring Roll _{v d}



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 . *New* Italian . 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
Sautéed Seasonal Vegetable Medley
Herbed Rice
Oven Roasted Baby Potato Wedges . Olive Oil . Garlic . Rosemary



Dessert

Brownie & Lemon Bar Bites

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Tuscany

\$85 per person . minimum 30 guests

Select Six Hors d'oeuvres

Cold

Bruschetta . Roasted Red Peppers vg
 Marinated Artichoke Heart Skewers vg
 Italian Picks . Olive . Salami . Provolone
 Mozzarella Picks . Garlic . Pepper Flakes vg

Hot

Sausage Stuffed Mushrooms
 Pigs in a Blanket . Honey Mustard
 Cocktail Meatballs Marinara
 Spanikopita vg



Salad (choose one)

Mixed Greens with Tomatoes . Cucumbers . Red Onions . Croutons . *New* Italian 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 Bracciale - 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 Cannolis



The Forest

50 guests minimum

\$75 (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 . Prosciutto . Salami . Honey . Cornichons

Salad Station

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



Seafood Station

Shrimp Cocktail Shooters . Zesty Sauce g d
Mini Lobster Rolls +6
Ahi Tuna Bites . Sesame Seeds . Pickled Veggies . Wasabi d g
Cold Poached Salmon Platter . Cucumber Scales . Dill Creme Fraiche g
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 +\$250
(Includes Baguette Slices . Horseradish Creme Fraiche)
Creamy Hot Mac 'n Cheese Bites+4 pp



Dessert Station

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

The Preserve

\$125 per person . 50 guests minimum
Select Seven Hors d'oeuvres

Cold

Lobster Canape
Smoked Salmon Cucumber Canape _g
Pimento Cheese Toast _v
Avocado Toast _{g,v}
Shrimp Cocktail Shooter _{g,d}
Seared Ahi Cube . Pickled Cucumber . Wasabi . Ginger _{g,d}

Hot

Bourbon Bacon Meatballs
Sausage Stuffed Mushrooms
Tenderloin Bites . Chimichurri _{g,d}
Veggie Spring Roll _{d,v}
Rumyaki Scallops _{gf,df}
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



Dessert

Miniature Cream Puff . Chantilly Filling

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

The River

\$60 per person . 30 guests minimum
any substitutions may be additional

Housemade Salads (choose three)

ADK Potato Salad . Old Fashioned Macaroni Salad . Crispy Cole Slaw .
Broccoli Salad . Chopped Tomato Cucumber . Corn & Black Bean Salad

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 . Salt Boiled Potatoes . Creamy Mac & Cheese . Grilled Vegetables . Corn On Cob (seasonal) Herb Butter

Dessert

Seasonal Shortcake

The Ridge

Market Price

Whole Steamed 1 1/4- 1 1/2# 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

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 g v v g d

Pasta Prima Vera v

Curried Rice Stuffed Peppers with Coconut Carrot Ginger Sauce g v v g d

Quinoa Stuffed Acorn Squash with Roasted Apple & Cranberries g v v g d

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.

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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 30 guests minimum each station

Mini-Dessert Display \$12 pp

Four bites per guest

Ice Cream Bar from \$10 per person

Choose two flavors of ice cream and go simple or spectacular.

Cones and/or dish service, Chocolate, Caramel, Raspberry Sauces. Cover with assorted Sprinkles, Cherries for the top, spray Whipped Cream,

Chocolate Fountain from \$8 pp

Cake, Bananas, Marshmallows, Strawberries, Pineapple

Seasonal Fruits & Sweets

Shortcake Bar \$10 pp

Homemade Feather Biscuits, Seasonal Fruit Toppings like Strawberries, Blueberries or Peaches, Flavored Whipped Creams!

Traditional Viennese Dessert Display \$16 per person

Chef's Choice Assortment from Mini-dessert menu, Pies, Cakes, Pastries, Cookies, Chocolate Fountain

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 of 30 plus:

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 _____

Client Name (s) _____

Contact Person _____

Primary Phone Number _____ Email _____

Mailing Address _____

Type of Event _____

Event Planner? _____ Name _____

Primary Phone Number _____ Email _____

Venue Location _____

Venue Name _____

Address _____

Contact Person _____

Contact Phone _____ Contact Email _____

Will alcohol be served? _____ Beer & Wine only? _____ Full/Partial Bar _____

Is Special Liquor License required? _____ Is premised licensed? _____

Rentals required? _____ Vendor _____

Vendor Address _____

Rental Vendor Contact Person _____

Primary Phone Number _____ Email _____

Preliminary Guest Count _____

Preliminary Times of Event _____

Non-refundable deposit to reserve date. \$500, which will be applied to the final billing. Additional payments due as follows:

90 days prior: current guest count and 50% of estimated balance

30 days prior: finalized guest count and remaining balance

Credit Card must be on file for host bars and incidentals, such as extra ice. Client will be notified of charges, if applicable, in advance of making any charges.

Reservation Deposit \$500

Date Paid _____ (attach receipt)

Client Signature _____ Date _____

Simply Caters Representative _____ Date _____