

# Simply Gourmet

## CATERING MENU



942 Route 376 - suite 8  
Wappingers Falls, NY 12590  
p 845.214.0300  
info@simplygourmetevents.com  
www.simplygourmetevents.com

## Buffet Menu

### **SALADS** (serves 12-15)

<b>MIXED GREENS</b> with tomatoes, carrots, cucumbers and choice of dressing	\$16
<b>CLASSIC CAESAR</b> with croutons and parmesan cheese	\$19
<b>CHOPPED</b> crispy romaine, baby tomatoes, cucumbers, red onions, bell peppers and peppercorn ranch	\$20
<b>BABY ARUGULA</b> with shaved fennel, red onions, goat cheese, toasted almonds & citrus vinaigrette	\$26

### **POULTRY** half pan (serves 8-12)

<b>MARSALA</b> sautéed with mushrooms and marsala wine	\$38
<b>FRANCAISE</b> egg battered with lemon butter & white wine	\$38
<b>PICCATA</b> sautéed with lemon & capers	\$38
<b>SALTIMBOCCA</b> with ham, baby spinach, provolone cheese & mushroom-white wine sauce	\$42
<b>MEDITERRANEAN</b> sautéed with artichokes, sundried tomatoes & white wine	\$40
<b>PAN ROASTED</b> with herb gravy	\$38
<b>COQ AU VIN</b> braised with red wine, bacon, mushrooms & pearl onions	\$45
<b>STUFFED</b> with sundried tomatoes, baby spinach, asiago cheese & fire roasted tomato sauce	\$44
<b>CHICKEN &amp; MUSHROOM CREPES</b> with an asiago cheese sauce	\$42
<b>CACCIATORE</b> braised with onions, peppers & tomatoes	\$40
<b>FLORENTINE</b> with shallots, garlic, baby spinach, artichokes & white wine cream	\$42
<b>BONELESS BBQ CHICKEN</b> with smokey bourbon bbq	\$38
<b>OVEN ROASTED TURKEY BREAST</b> with herb gravy	\$38

### **BEEF**

<b>BOURGUIGNON</b> braised with red wine, bacon, mushrooms & pearl onions	\$50
<b>POT ROAST</b> with natural reduction	\$45
<b>STROGANOFF</b> braised with onions and mushrooms and finished with sour cream	\$40
<b>SLICED BISTRO STEAK</b> with mushroom gravy	\$40
<b>HUNGARIAN GOULASH</b> braised with onions & paprika	\$40
<b>STUFFED PEPPERS</b>	\$38
<b>GUINNESS BEEF STEW</b>	\$38

### **PORK**

<b>PORK LOIN</b> stuffed with apples, cranberries & port jus	\$38
<b>SCALOPPINE</b> with mushrooms, shallots, white wine & fresh herbs	\$38
<b>GRILLED TENDERLOIN</b> with balsamic onions	\$38
<b>CHOPS DIANE</b> sautéed with a brandy-mustard cream sauce	\$40
<b>BARBECUED PULLED PORK</b> with rolls	\$40

## FISH

<b>STUFFED TILAPIA</b> with puttanesca sauce	\$42
<b>GRILLED SALMON</b> with orange-ginger glaze & pineapple salsa	\$45
<b>PAN SEARED SALMON</b> with white wine, dill & capers	\$45
<b>PECAN CRUSTED SALMON</b> with honey-mustard sauce	\$50

## VEGETARIAN

<b>ROASTED VEGETABLE LASAGNA</b>	\$32
<b>EGGPLANT ROLLATINI</b>	\$28

## VEGETBALES

<b>RATATOUILLE</b>	\$22
<b>GREEN BEANS</b> with herb butter	\$19
<b>GLAZED CARROTS</b>	\$19
<b>SPAGHETTI SQUASH</b>	\$19
<b>GREEN BEAN CASSEROLE</b>	\$22
<b>CORN SUCCOTASH</b>	\$23
<b>ROASTED ROOT VEGETABLES</b>	\$23
<b>MIXED ROASTED VEGETABLES</b>	\$21
<b>SAUTÉED SQUASH MEDLEY</b>	\$19
<b>BRAISED RED CABBAGE</b>	\$20
<b>SQUASH CASSEROLE</b>	\$23
<b>STUFFED ZUCCHINI</b>	\$19
<b>SPINACH GRATIN</b>	\$25
<b>ROASTED BROCCOLI</b> with garlic	\$19
<b>BRAISED KALE</b>	\$22
<b>ZUCCHINI &amp; TOMATO GRATIN</b>	\$20
<b>ROASTED BEETS</b>	\$19
<b>ROASTED BRUSSELS SPROUTS</b>	\$25
<b>JULIENNED VEGETABLES</b> with herb butter	\$19

## POTATOES/RICE

<b>AU GRATIN POTATOES</b>	\$25
<b>ROASTED TUSCAN POTATOES</b>	\$19
<b>TWICE BAKED POTATOES</b>	\$23
<b>STEAK FRIES</b>	\$19
<b>MASHED SWEET POTATOES</b>	\$19
<b>LOADED MASHED</b>	\$23
<b>ROASTED GARLIC WHIPPED POTATOES</b>	\$21
<b>BASIL PESTO WHIPPED POTATOES</b>	\$21
<b>CROQUETTES</b>	\$22
<b>CHEESY POTATO CASSEROLE</b>	\$22
<b>STEWED BISTRO POTATOES</b>	\$19
<b>PARMESAN ARANCINI</b>	\$28
<b>BAKED MACARONI &amp; CHEESE</b>	\$22
<b>HERB RICE PILAF</b>	\$15
<b>VEGETBALE COUS COUS</b>	\$16
<b>CONFETTI RICE</b>	\$19

(ONIONS, PEPPERS, CARROTS, CELERY, CORN AND PEAS)

## DESSERT

<b>SEASONAL CRISP</b>	\$32 / HALF PAN
<b>CHOCOLATE BREAD PUDDING</b>	\$24 / HALF PAN
<b>MOLTEN CHOCOLATE CAKES</b>	\$3.50 / EACH
<b>BROWNIES</b>	\$7 / DOZEN
<b>CHOCOLATE CHIP COOKIES</b>	\$8 / DOZEN
<b>PEANUT BUTTER COOKIES</b>	\$8 / DOZEN
<b>OATMEAL CRANBERRY COOKIES</b>	\$8 / DOZEN

If you don't see it on our menus, just ask!