



FALL/WINTER PLATED DINNER MENU

10 IBM Road
Poughkeepsie, NY 12601
p 845.214.0300
info@simplygourmetevents.com
www.simplygourmetevents.com

SALADS

MIXED GREENS

grape tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette

CLASSIC CAESAR

herb croutons and Parmesan cheese

BABY ARUGULA

shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette

HARVEST

mixed greens with apples, cranberries, blue cheese, candied pecans & local maple vinaigrette

BEET SALAD

mixed greens, roasted beets, blue cheese, candied pecans & blood orange vinaigrette

SOUPS

BUTTERNUT SQUASH

cranberry chutney, sage croutons & cinnamon crème fraîche

POTATO LEEK

crispy leeks & chives

ENTRÉES

GRILLED BEEF TENDERLOIN

whipped potatoes, baby vegetables & herb jus

BRAISED BEEF SHORT RIBS

whipped potatoes, root vegetables & natural jus

PAN SEARED CHICKEN BREAST

farro risotto, wild mushrooms, crispy leeks & pomegranate reduction

PAN SEARED CHICKEN BREAST

sweet potato hash, caramelized brussels sprouts & apple cider reduction

PECAN CRUSTED SALMON

roasted potatoes, baby vegetables & honey-mustard cream sauce

ROASTED PORK LOIN

apple-cranberry bread pudding, haricot verts & port wine jus

GRILLED SWORDFISH

stewed Tuscan beans, baby spinach & herb aioli

BUTTERNUT SQUASH RAVIOLIS

sage cream sauce

QUINOA STUFFED ACORN SQUASH (VEGAN)