



# CORPORATE CATERING MENU

## CONTINENTAL BREAKFAST

Bagels with cream cheese & butter  
Chef's Choice of Assorted Pastries  
Fresh Fruit Platter  
Coffee, Tea & Bottled Water  
Orange Juice & Cranberry Juice  
\$7 per person

## BISTRO LUNCH

Mixed Green or Caesar Salad  
Assorted Sandwiches  
(wraps are available upon request)  
Choice of Two Side Dishes  
Fresh Baked Cookies & Brownies  
Soft Drinks, Seltzer & Bottled Water  
Gourmet Sandwiches \$14 per person  
Café Sandwiches \$13 per person

We are proud to include many local  
products from Dutchess County  
& The Hudson Valley

### Contact:

info@simplygourmetevents.com  
10 Ibm Road, Poughkeepsie, NY 12601  
ph 845.214.0300

## GOURMET SANDWICHES

*combining our unique flavors for the food enthusiast*

ROAST TURKEY  
goat cheese, arugula & cranberry spread on ciabatta  
ROAST BEEF  
cheddar cheese, caramelized onions  
& horseradish sauce on ciabatta  
SMOKED HAM  
cheddar cheese, Crown maple-mustard-apple  
spread on ciabatta  
VEGETABLE  
Farmer's cheese, hummus, cucumbers, tomatoes,  
roasted peppers & sprouts on multi-grain

## CAFÉ SANDWICHES

*simple selections for a casual experience*

ROAST TURKEY, ROAST BEEF or SMOKED HAM  
cheddar cheese, lettuce & tomato on ciabatta  
mayonnaise & mustard on the side  
CHICKEN SALAD  
lettuce & tomato on multi-grain  
CAPRESE  
fresh mozzarella, tomatoes, red onions & pesto on focaccia

## SIDE DISHES

Homemade Potato Chips	Macaroni Salad
Buttermilk Cole Slaw	Quinoa Salad
Creamy Potato Salad	Seasonal Vegetable Salad
Mediterranean Pasta Salad	Tomato & Cucumber Salad

- NYS Sales Tax is additional 8.125% on all events unless organization is tax exempt
- An 18% Service Charge will be added to all events. Service covers staffing, serving equipment and linens for serving tables. **There will be an additional staffing fee for all events under 25 guests.**
- Linens for guest tables are available for \$7 per table and are available in a variety of colors.
- Please advise of any dietary requests or allergies
- A deposit will be required to confirm

## BRUNCH BUFFET

Baked French Toast

with fresh fruit & local maple syrup

Assorted Quiche or Scrambled Eggs

Smoked Bacon & Sausage

Breakfast Potatoes

Fresh Fruit Platter

Chef's Choice of Assorted Pastries

Coffee, Tea & Bottled Water

Orange Juice & Cranberry Juice

\$14 per person

## FARM TO TABLE BOX LUNCH

Choice of Sandwich

\*up to four choices per order

Homemade Potato Chips

Whole Fresh Fruit

Fresh Baked Cookie

Local Chocolate Bar

Soft Drink or Bottled Water

Gourmet Sandwiches \$16 per box

Café Sandwiches \$15 per box

*Inclusive of sales tax*

*(service charge does not apply)*

## BUFFET LUNCH

Choice of Salad

Choice of Two Entrées

Choice of Two Side Dishes

Seasonal Dessert

Soft Drinks, Seltzer & Bottled Water

\$20 per person

## SAMPLE BUFFET SALADS

MIXED GREEN SALAD

tomatoes, carrots, cucumbers, radishes & balsamic

CAESAR SALAD

croutons & Parmesan cheese

BABY ARUGULA SALAD

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

SUMMER BERRY SALAD

fresh berries, goat cheese, toasted almonds  
& lemon-poppy dressing

## SAMPLE BUFFET ENTRÉES

CHICKEN MARSALA

wild mushrooms & marsala sauce

MEDITERRANEAN CHICKEN

artichokes, sun-dried tomatoes & white wine sauce

LEMON SAGE CHICKEN BREAST

lemon herb sauce

GRILLED BRUSCHETTA CHICKEN

tomatoes, fresh mozzarella & Basil

BRAISED BEEF BRISKET

natural jus

SLICED FLANK STEAK

mushroom gravy

STUFFED PORK LOIN

apples, cranberries & port sauce

GRILLED SALMON

mango salsa & cilantro-lime cream

## SAMPLE SIDE DISHES

BAKED MAC & CHEESE

AU GRATIN POTATOES

ROASTED TUSCAN POTATOES

ROASTED GARLIC WHIPPED POTATOES

CROQUETTE POTATOES

HERB RICE PILAF

ROASTED ROOT VEGETABLES

GREEN BEANS WITH HERB BUTTER

SAUTÉED MIXED VEGETABLES

MIXED GRILLED VEGETABLES

GLAZED CARROTS