



À LA CARTE BUFFET

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SALADS *(serves 15-20)*

MIXED GREENS	\$20
tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette	
CLASSIC CAESAR	\$25
with croutons & Parmesan cheese	
BABY ARUGULA	\$30
shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette	
BEET SALAD	\$30
mixed greens, roasted beets, blue cheese, candied pecans & blood orange vinaigrette	
SEASONAL SALAD	\$30
ask about our seasonal salad selection	

ENTRÉES

half pan (serves 8-10) / full pan (serves 16-20)

POULTRY

LEMON SAGE CHICKEN BREAST	\$50 / \$90
with lemon-white wine reduction sauce	
PAN ROASTED CHICKEN BREAST	\$55 / \$100
over sautéed kale, wild mushrooms & port reduction	
PAN ROASTED CHICKEN BREAST	\$50 / \$90
pepperonata (roasted pepper topping)	
CHICKEN MARSALA	\$45 / \$80
sautéed with wild mushrooms & marsala wine	
CHICKEN PICCATA	\$45 / \$80
sautéed with lemon & capers	
CHICKEN POT PIE	\$50 / \$90
served with individual puff pastries	
ROASTED TURKEY BREAST	\$45 / \$80
herb gravy	

VEGETARIAN

ROASTED VEGETABLE STRUDEL	\$40 / \$70
roasted garlic & herb cream	
QUINOA STUFFED ZUCCHINI SQUASH	\$40 / \$70
ROASTED VEGETABLE LASAGNA	\$40 / \$70

ENTRÉES

half pan (serves 8-10) / full pan (serves 16-20)

BEEF

BRAISED BEEF SHORT RIBS	\$60 / \$110
natural jus	
BEEF BOURGUIGNON	\$60 / \$110
braised with red wine, bacon, mushrooms & pearl onions	
GRILLED FLANK STEAK	\$60 / \$110
with mushroom gravy	
BRAISED BEEF BRISKET	\$60 / \$110
red wine, mushrooms, crushed tomatoes & dill	
ROASTED WHOLE BEEF TENDERLOIN	\$160 each
with herb jus & horsey sauce (approx. 7 pounds)	
TRADITIONAL LASAGNA	\$45 / \$75
with ground beef or sausage	
COTTAGE PIE	\$50 / \$90
ground beef with vegetables in a gravy & topped with whipped potatoes	

PORK

GRILLED PORK TENDERLOIN	\$45 / \$80
balsamic-raspberry glaze	
BBQ PULLED PORK with brioche slider rolls	\$45 / \$80
BRAISED PORK CHOPS	\$50 / \$90
apples, cranberries & caramelized onions	
STUFFED PORK LOIN	\$55 / \$100
apples, cranberries & port jus	

SEAFOOD

PECAN CRUSTED SALMON	\$60 / \$110
honey-mustard cream sauce	
PAN SEARED SALMON	\$55 / \$100
white wine, dill & capers	
HERB CRUSTED COD	\$60 / \$110
puttanesca sauce	
HERB GRILLED SHRIMP SKEWERS	\$60 / \$110
citrus glaze	

SIDE DISHES

half pan (serves 8-10) / full pan (serves 16-20)

STARCHES

BAKED MAC & CHEESE	\$35 / \$60
ROASTED GARLIC WHIPPED POTATOES	\$35 / \$60
ROASTED TUSCAN POTATOES	\$30 / \$50
AU GRATIN POTATOES	\$35 / \$60
CROQUETTE POTATOES	\$30 / \$50
ROASTED FINGERLING POTATOES	\$35 / \$60
TWICE BAKED POTATOES	\$30 / \$50
PENNE A LA VODKA	\$35 / \$60
PARMESAN ARANCINI	\$30 / \$50
HERB RICE PILAF	\$25 / \$40
VEGETABLE COUS COUS	\$25 / \$40
STEWED CHICKPEAS	\$30 / \$50
DINNER ROLLS	\$8/ dozen

VEGETABLES

MIXED GRILLED VEGETABLES (fall/winter) sweet potatoes, leeks, fennel, portabello mushrooms, butternut squash, peppers & broccoli rabe	\$35 / \$60
ROASTED WINTER VEGETABLES potatoes, butternut squash, brussels sprouts, baby carrots, mushrooms & shallots	\$35 / \$60
GREEN BEANS PROVENÇAL	\$30 / \$50
GLAZED CARROTS	\$25 / \$40
ROASTED ROOT VEGETABLES parsnips, carrots & turnips	\$35 / \$60
SPAGHETTI SQUASH with Parmesan cheese	\$30 / \$50

DESSERTS

BROWNIES	\$8/ dozen
ASSORTED COOKIES	\$10/ dozen
SEASONAL FRUIT BARS	\$12/ dozen
FRESH FRUIT PLATTER (12" platter)	\$35
CHOCOLATE MOUSSE CUPS	\$20/ dozen
SEASONAL CRISP	\$35 / \$60
SEASONAL COBBLER	\$35 / \$60
FLOURLESS CHOCOLATE TORTE	\$28 / 10"
MOLTEN CHOCOLATE CAKES	\$3.50 each
MAPLE POT DE CRÈME	\$3.50 each

SERVING SUPPLIES

CHAFING RACK RENTAL with water pan & sternos. Rental fee includes \$5 deposit which will be credited upon return of the rack	\$10 each
SERVING TONGS	\$1.50 each
SERVING SPOONS	\$1.00 each
PAPER GOODS black plastic plates, forks, knives & dinner napkins	\$.50/person

DELIVERY OPTIONS

drop off hot & set up

LESS THAN 10 MINUTES (one way)	\$20
10 TO 20 MINUTES (one way)	\$30
21 TO 30 MINUTES (one way)	\$40
OVER 30 MINUTES (one way)	TBD

*there is a minimum of \$175 order for delivery option, not including delivery charge. We reserve the right to limit the number of deliveries per day based on our event calendar.

We require a 50% deposit to confirm any order
We recommend orders be placed at least one week prior to event
We reserve the right to limit the number of orders per day
Final payment is due at time of pickup or delivery