

COCKTAIL HOUR APPETIZERS

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

Stationary Cocktail Hour

includes Cheese & Charcuterie, Market Display and choice of two additional stations

Full Cocktail Hour

includes Cheese & Charcuterie, Market Display choice of two additional stations and choice of eight hors d'oeuvres

STATIONARY DISPLAYS

(included)

LOCAL CHEESE & CHARCUTERIE DISPLAY An assortment of local chesses & cured meats garnished with baguette, maple mustard, seasonal fruit & candied walnuts

MARKET DISPLAY

a selection of seasonal crudités with peppercorn ranch dip

STATIONARY DISPLAYS

(choose two)

DIPS & SPREADS

(choice of three)

fresh salsa, hummus, guacamole, edamame spread, pimento cheese spread, homemade French onion, white bean-asiago - served with tri-color tortilla chips, pita crisps or potato chips

MEDITERRANEAN

fresh mozzarella, marinated artichokes, roasted pepper salad, grilled eggplant, assorted olives, cous cous salad, hummus, pita crisps & flatbreads

TACO STATION

choice of traditional beef, grilled chicken or fish tacos with salsa, guacamole, cheddar cheese, lettuce, sour cream, housemade hot sauce, red onions & cilantro

MAC & CHEESE BAR

bacon, scallions, cheddar cheese, smoked gouda cheese, crispy onions, sautéed mushrooms, tomatoes, buffalo & BBQ sauce

FONDUE STATION

beer & cheese fondue with homemade pretzel bites & artisinal breads

HOT HORS D'OEUVRES

BUFFALO CHICKEN MEATBALLS avocado ranch CHICKEN SATAY with peanut dipping sauce LEMON ROSEMARY CHICKEN SKEWERS MINI CHICKEN POT PIES OPEN FACE PASTRAMI REUBENS BEEF BRISKET GRILLED CHEESE PORK EMPANADAS with serrano ham FALAFEL on toasted pita with tzatziki MINI TACO SALAD in tortilla cups PORK MEATBALLS bourbon BBQ sauce BRAISED PORK BELLY tomato jam ASIAN PORK BUN with pickles vegetables MINI CRAB CAKES with remoulade COCONUT SHRIMP with sweet chili dipping sauce MINI LOADED BAKED POTATOES WILD MUSHROOM & GOAT CHEESE PASTRIES MAC & CHEESE BITES oven-dried tomato CORN FRITTERS with roasted pepper cream

COLD HORS D'OEUVRES

SALMON SALAD in cucumber TUNA TACOS Asian slaw & sriracha cream CRAB & MANGO SALAD POACHED JUMBO SHRIMP COCKTAIL POACHED SHRIMP with corn & peach salad PORK TENDERLOIN black currant jam SMOKED DUCK BREAST ricotta & raspberry BEEF TENDERLOIN CANAPÉS asparagus & truffle aïoli FARMER'S CHEESE CROSTINI tomato jam **BLT DEVILED EGGS** CAPRESE SKEWERS GOAT CHEESE MOUSSE TARTLETS

DRIED FIGS speck & goat cheese