



CORPORATE CATERING MENU

CONTINENTAL BREAKFAST

Bagels with cream cheese & butter
Chef's Choice of Assorted Pastries
Fresh Fruit Salad
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 20% 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 \$8 per table and are available in a variety of colors.
- Please advise of any dietary requests or allergies
- A 50% deposit will be required to confirm booking

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