



TO-GO BUFFET

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

Thank you for considering us for your event! All of our orders are made fresh, per order!
We typically require a minimum of 7 days notice to place an order.

SALADS *(serves 15-20)*

MIXED GREENS	\$25
tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette	
CLASSIC CAESAR	\$30
with croutons & Parmesan cheese	
BABY ARUGULA	\$35
shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette	
BEET SALAD	\$40
mixed greens, roasted beets, blue cheese, candied pecans & blood orange vinaigrette	
SEASONAL SALAD	\$35
ask about our seasonal salad selection	

ENTRÉES

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

POULTRY

LEMON SAGE CHICKEN BREAST	\$60 / \$115
with lemon-white wine reduction sauce	
PAN ROASTED CHICKEN BREAST	\$60 / \$115
over sautéed kale, wild mushrooms & port reduction	
PAN ROASTED CHICKEN BREAST	\$60 / \$115
pepperonata (roasted pepper topping)	
CHICKEN MARSALA	\$55 / \$105
sautéed with wild mushrooms & marsala wine	
CHICKEN PICCATA	\$55 / \$105
sautéed with lemon & capers	
CHICKEN POT PIE	\$55 / \$105
served with individual puff pastries	
ROASTED TURKEY BREAST	\$55 / \$115
herb gravy	

VEGETARIAN

ROASTED VEGETABLE STRUDEL	\$50 / \$95
roasted garlic & herb cream	
QUINOA STUFFED ZUCCHINI SQUASH	\$45 / \$85
ROASTED VEGETABLE LASAGNA	\$45 / \$85

ENTRÉES

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

BEEF

BRAISED BEEF SHORT RIBS	\$70 / \$135
natural jus	
BEEF BOURGUIGNON	\$65 / \$125
braised with red wine, bacon, mushrooms & pearl onions	
GRILLED FLANK STEAK	\$60 / \$115
with mushroom gravy	
BRAISED BEEF BRISKET	\$65 / \$125
red wine, mushrooms, crushed tomatoes & dill	
ROASTED WHOLE BEEF TENDERLOIN	\$180 each
with herb jus & horsey sauce (approx. 5-6 pounds)	
TRADITIONAL LASAGNA	\$50 / \$95
with ground beef or sausage	
COTTAGE PIE	\$55 / \$105
ground beef with vegetables in a gravy & topped with whipped potatoes	

PORK

GRILLED PORK TENDERLOIN	\$45 / \$85
balsamic-raspberry glaze	
BBQ PULLED PORK with brioche slider rolls	\$55 / \$105
BRAISED PORK CHOPS	\$60 / \$115
apples, cranberries & caramelized onions	
STUFFED PORK LOIN	\$60 / \$115
apples, cranberries & port jus	

SEAFOOD

PECAN CRUSTED SALMON	\$80 / \$155
honey-mustard cream sauce	
PAN SEARED SALMON	\$80 / \$155
white wine, dill & capers	
HERB CRUSTED COD	\$70 / \$135
puttanesca sauce	
HERB GRILLED SHRIMP SKEWERS	\$65 / \$125
citrus glaze	

SIDE DISHES

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

STARCHES

BAKED MAC & CHEESE	\$45 / \$85
ROASTED GARLIC WHIPPED POTATOES	\$40 / \$75
ROASTED TUSCAN POTATOES	\$40 / \$75
AU GRATIN POTATOES	\$45 / \$85
CROQUETTE POTATOES	\$40 / \$75
ROASTED FINGERLING POTATOES	\$45 / \$85
TWICE BAKED POTATOES	\$40 / \$75
PENNE A LA VODKA	\$45 / \$85
PARMESAN ARANCINI	\$40 / \$75
HERB RICE PILAF	\$35 / \$65
VEGETABLE COUS COUS	\$35 / \$65
STEWED CHICKPEAS	\$40 / \$75
DINNER ROLLS	\$9/ dozen

VEGETABLES

MIXED GRILLED VEGETABLES (fall/winter) sweet potatoes, leeks, fennel, portabello mushrooms, butternut squash, peppers & broccoli rabe	\$45 / \$85
ROASTED WINTER VEGETABLES butternut squash, brussels sprouts, baby carrots, mushrooms & shallots	\$45 / \$85
GREEN BEANS PROVENÇAL	\$40 / \$75
GLAZED CARROTS	\$35 / \$65
ROASTED ROOT VEGETABLES parsnips, carrots & turnips	\$45 / \$85
SPAGHETTI SQUASH with Parmesan cheese	\$35 / \$65

DESSERTS

BROWNIES	\$10/ dozen
ASSORTED COOKIES	\$12/ dozen
SEASONAL FRUIT BARS	\$14/ dozen
FRESH FRUIT PLATTER (12" platter)	\$40
CHOCOLATE MOUSSE CUPS	\$20/ dozen
SEASONAL CRISP	\$45 / \$85
SEASONAL COBBLER	\$45 / \$85
FLOURLESS CHOCOLATE TORTE	\$30 / 10"
MOLTEN CHOCOLATE CAKES	\$4.00 each
MAPLE POT DE CRÈME	\$4.00 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	\$2.00 each
SERVING SPOONS	\$1.00 each
PAPER GOODS black plastic plates, forks, knives & dinner napkins	\$.50/person

DELIVERY OPTIONS

<10 MINUTES (one way)	Cold \$15, Hot \$55
10 TO 20 MINUTES (one way)	Cold \$20, Hot \$60
21 TO 30 MINUTES (one way)	Cold \$25, Hot \$65
OVER 30 MINUTES (one way)	call for pricing

*You are welcome to pick up your order (cold) free of charge. We will provide heating instructions for you. **There is a \$40 convenience fee to pick up your order hot** to account for the additional labor cost (fee is waived for orders over \$500, excluding sales tax).

CATERING ORDER POLICIES

Minimum- We require a \$250 minimum for an order (excluding fees and sales tax) based on our availability and the time of the year. Please feel free to contact us to see if we can accommodate your order if it falls below the minimum.

Deposit - A 50% deposit is required to confirm the order. Deposit may be made by cash, check or credit card and is due no later than seven (7) days prior to the order date.

Changes to the Order - All changes of menu selections and quantities must be made no later than seven (7) days prior to the order date. We cannot guarantee any changes made after that.

Final Payment - Final payment must be made no later than one (1) day prior to the order date. Payment may be made by cash, check or credit card. We will not accept final payment at time of pick up or delivery of the order.

Delivery & Set Up - If you request delivery, a staff member will deliver and place the food and provide basic set up of chafing racks. We do not offer staffing services with a delivery order. An additional fee will apply for delivery.

Cancellation Policy - You have until seven (7) days prior to the order date to cancel your order. You will be refunded any portion that you have paid less a service charge equal to 10% of the order total at cancellation (less sales tax). After seven (7) days prior to your order date, all deposits and pre payments are non-refundable.