



CORPORATE CATERING MENU

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

Thank you for considering us for your event! We require a minimum of 25 guests for our full-service option. À la carte options are available for events under 25 guests.

CONTINENTAL BREAKFAST

BAGELS with cream cheese & butter
CHEF'S CHOICE OF ASSORTED PASTRIES
FRESH FRUIT SALAD
COFFEE, TEA & WATER
ORANGE & CRANBERRY JUICE

\$8 per person
(plus service charge)

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 \$15 per person
Café Sandwiches \$14 per person
(plus service charge)

BUFFET LUNCH

CHOICE OF SALAD
CHOICE OF TWO ENTRÉES
CHOICE OF TWO SIDE DISHES
SEASONAL DESSERT
SOFT DRINKS, SELTZER & BOTTLED WATER

\$22 per person
(plus service charge)

BREAKFAST BUFFET

BAKED FRENCH TOAST
with fresh fruit & local maple syrup
ASSORTED QUICHE OR SCRAMBLED EGGS
SMOKED BACON & SAUSAGE
BREAKFAST POTATOES
FRESH FRUIT SALAD
CHEF'S CHOICE OF ASSORTED PASTRIES
COFFEE, TEA & WATER
ORANGE & CRANBERRY JUICE

\$16 per person
(plus service charge)

FARM TO TABLE BOX LUNCH

CHOICE OF SANDWICH
*up to four choices per order. We do not mix gourmet and café sandwiches in an order.
NORTH FORK POTATO CHIPS
LOCAL APPLE
FRESH BAKED CHOCOLATE CHIP COOKIE
LOCAL CHOCOLATE BAR
SOFT DRINKS, SELTZER & BOTTLED WATER

Gourmet Sandwiches \$17 per box
Café Sandwiches \$16 per box
Inclusive of sales tax (service charge does not apply)

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

CATERING POLICIES

Minimum- We require a minimum of 25 guests for full-service catering. À la carte delivery options are available for events under 25.

Deposit - A 50% deposit is required at the time of booking, to be deducted from the total payment due. Deposits are non refundable.

Final Guest Count- Final guest count is due seven (7) days prior.

Final Payment - Final payment is due prior to, or upon our arrival at the event. We will not start setting up without the payment.

Service Charge - a 20% service charge will be added to all events. The charge covers serving equipment and staff for set-up though the last meal period. Additional staffing charges may apply if we are required to stay past the end of the last meal period.

Sales Tax - NYS sales tax is additional 8.125% on all events unless organization is tax exempt. We require your NYS ST-119.1 form.

Linens - We will supply linens for all serving tables. Linens for guest tables are additional.

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

SEASONAL SALAD

SAMPLE BUFFET ENTRÉES

CHICKEN MARSALA

wild mushrooms & marsala sauce

GRILLED LEMON SAGE CHICKEN BREAST

lemon herb sauce

BRUSCHETTA CHICKEN

tomatoes, fresh mozzarella & Basil

BRAISED BEEF BRISKET

red wine, mushrooms, crushed tomatoes & dill

SLICED FLANK STEAK

mushroom gravy

BBQ PULLED PORK

GRILLED SALMON

mango salsa & cilantro-lime cream

SAMPLE SIDE DISHES

BAKED MAC & CHEESE

ROASTED GARLIC WHIPPED POTATOES

AU GRATIN POTATOES

CROQUETTE POTATOES

ROASTED TUSCAN POTATOES

HERB RICE PILAF

ROASTED MIXED VEGETABLES

GREEN BEANS PROVENÇAL

MIXED GRILLED VEGETABLES

GLAZED CARROTS

SAMPLE DESSERTS

FRESH BAKED COOKIES & BROWNIES

FRESH FRUIT DISPLAY

SEASONAL CRISP OR COBBLER