



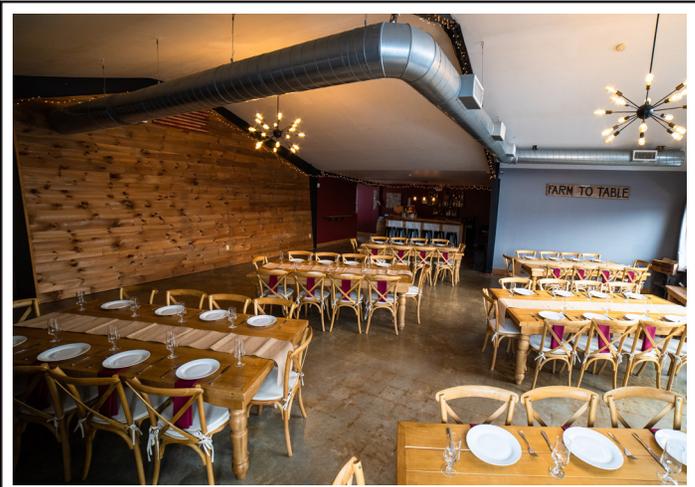
ON-SITE CATERING

Simply
Gourmet

CATERING FOR ALL OCCASIONS

Private
Event
Space
Available

simplygourmetevents.com



ON-SITE CATERING FAQs

Thank you for considering us for your event. You may have questions, so here are some of the most frequently asked:

HOW MANY GUESTS CAN YOU ACCOMMODATE?

We have seating at farm tables for 60 Guests. Our maximum occupancy (standing) is 75 Guests.

DO YOU HAVE A MINIMUM AMOUNT OF GUESTS TO BOOK YOUR SITE?

No, we don't have a minimum number of guests to book. However, we do require a minimum spend of \$1,650 on food and beverage (excluding room fee & sales tax).

IS THERE A ROOM FEE?

Yes, there is a room fee of \$425 added to all events. The room fee includes: use of the space for **three hours**, non-alcoholic beverages including soft drinks and juices, all necessary china, flatware and glassware, use of our house selection of table runners and client's choice of napkins. Wi-fi is available as well as basic audio-visual equipment. If you would like to reserve the space for longer than three hours, there is an additional fee of \$150 per hour.

ARE THERE ANY OTHER FEES OR CHARGES?

Your final invoice will include the food/beverage packages that you chose, room fee and sales tax. Gratuity is not included.

DO YOU HAVE A CAKE CUTTING FEE?

Feel free to bring in your own cake, and we'll gladly handle the cutting and serving on our china. A nominal charge of \$1 per person applies for this service.

WHAT IS THE PRICE FOR CHILDREN?

Children under the age of three are free of charge. Children three to ten years of age will be charged half price.

DO YOU REQUIRE A DEPOSIT?

A deposit of one-third (33%) is required to confirm your date. Your proposal will list your deposit. Deposit may be made by cash, check or credit card.

WHEN IS THE FINAL PAYMENT DUE?

Final payment is due at the end of your event. Payment may be made in cash, check or credit card.

CAN I DECORATE YOUR SPACE AND WHEN CAN I ARRIVE TO DO THAT?

You may arrive no more than one hour prior to the event start time to set up decorations. If an earlier time is needed, an additional fee will apply. Basic party decorations are permitted including centerpieces, balloons, etc. **We DO NOT allow confetti or items with glitter. Nothing may be hung on the walls without prior approval**

BRUNCH BUFFETS

BASIC BRUNCH

\$36 per person

Baked Brioche French Toast
with fresh fruit & Hudson Valley maple syrup

Chef's Selection of Assorted Pastries & Danishes

Seasonal Fresh Fruit Salad

Roasted Tuscan Potatoes

Six Depot Coffee

Harney & Sons Teas

Scrambled Eggs

Choice of:

Roasted Turkey Breast
or Applewood Smoked Ham

or Smoked Bacon & Breakfast Sausage

Mixed Green Salad or Caesar Salad

ENHANCED BRUNCH

\$42 per person

Baked Brioche French Toast
with fresh fruit & Hudson Valley maple syrup

Chef's Selection of Assorted Pastries & Danishes

Seasonal Fresh Fruit Salad

Roasted Tuscan Potatoes

Six Depot Coffee

Harney & Sons Teas

Interactive Omelet Station

Choice of:

Roast Beef
or Roasted Pork Loin

Seasonal Gourmet Salad

Smoked Bacon & Breakfast Sausage

BRUNCH BEVERAGES

BOTTOMLESS MIMOSAS

\$12 per person

CHAMPAGNE BUBBLES BAR

\$14 per person

Juices Orange | Pomegranate | White Peach | Mango | Pineapple

Garnishes Oranges | Blueberries | Strawberries | Pineapple

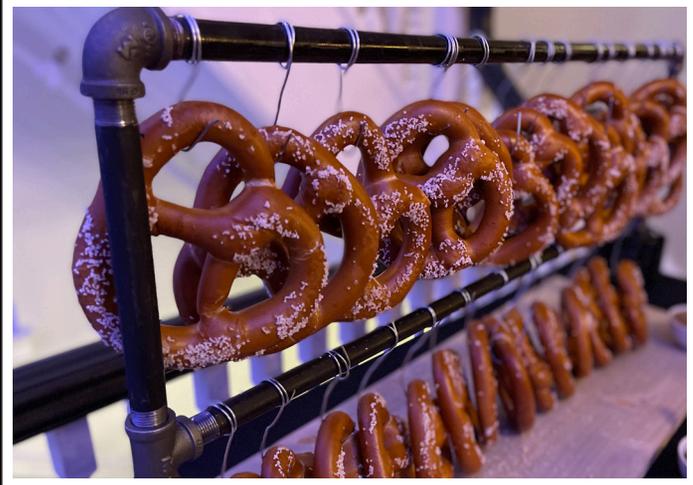
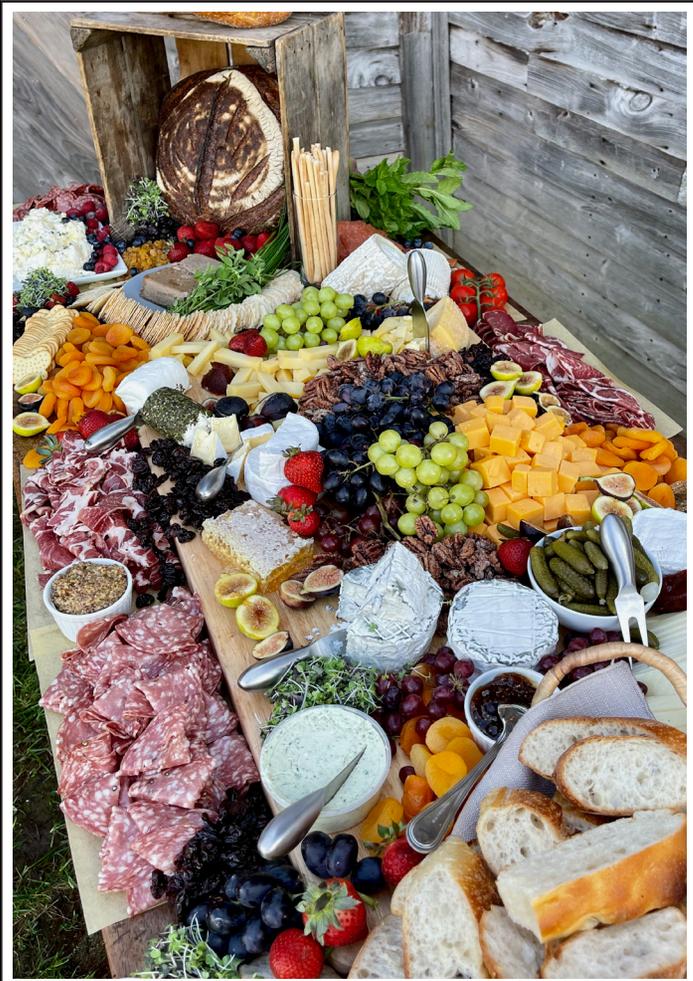
BLOODY MARY BAR

\$14 per person

Tito's Vodka with our house made bloody mary mix

Garnishes Bacon | Olives | Pickled Veggies | Celery | Smoked Paprika Rim





COCKTAIL PARTIES

BASIC RECEPTION

\$36 per person

Simply Gourmet Grazing Table

over 30 items including cheeses, charcuterie, vegetables, fruits, hummus, olives, breads, nuts, artisan jams and more

Choice of Five Hors d'Oeuvres

ENHANCED RECEPTION

\$46 per person

Basic cocktail reception plus choice of two additional stationary displays

Dips & Spreads

choice of three:

Fresh Salsa | Hummus | Guacamole | Pimento Cheese Spread
Peppercorn Ranch | Homemade French Onion | White Bean-Asiago

Mac & Cheese Bar

our signature four cheese mac & cheese, bacon, scallions, tomatoes, mushrooms, buffalo & BBQ sauce

Pretzel Bar

soft pretzels served with beer-cheese fondue, assorted mustards & dipping sauces

Southern Comfort Station

fried chicken sliders, buttermilk biscuits, cole slaw & hush puppies

Seasonal Pasta Station

Burrata Ravioli | Wild Mushroom Ravioli | Butternut Squash Ravioli | Gnocchi | Vegetable Rigatoni

Dim Sum Station

chicken-lemongrass dumplings, pork buns, veggie spring rolls & dipping sauces

COCKTAIL HOUR

\$20 per person

available as an addition to any full-service event package for 1 hour:

Simply Gourmet Grazing Table

Choice of five hors d'Oeuvres

HORS D'OEUVRES

HOT

Buffalo Chicken Spring Rolls
avocado ranch

Chicken & Waffles
maple-dijon drizzle

General Tso's Meatballs

Franks in a Blanket
curry ketchup & honey mustard

Pork Potstickers
soy-ginger dipping sauce

Beef Brisket Grilled Cheese

Short Rib & Bacon Skewers (gf, df) +\$1/pp
teriyaki glaze

Lamb Lollichops (df) +\$4/pp
herb panko

Coconut Shrimp (df)
sweet chili sauce

Mini Crab Cakes +\$.75/pp
remoulade

French Onion Soup Boules

Vegetable Samosas (vg)
mango chutney

Stuffed Artichoke Hearts (v)
roasted pepper sauce

Four Cheese Arancini (gf, v)
tomato coulis

COLD

Guava Chicken Skewers (gf)
cilantro-lime yogurt

Melon Salsa (gf, df)
crispy prosciutto

Ham Gougères
herb cheese mousse

Pork Tenderloin (df)
apple chutney

Beef Tenderloin Canapés (df)
rosemary-cracked pepper aioli

Poached Jumbo Shrimp Cocktail (gf, df)
classic cocktail sauce

Salmon Roll
bibb lettuce & petit brioche roll

Maine Lobster Roll +Mkt
bibb lettuce & petit brioche roll

Tuna Tacos (df)
guacamole, sweet soy drizzle

Seasonal Crostini (v)
whipped ricotta

Everything Bagel Deviled Eggs (gf, df, v)
pickled onion, dill

Goat Cheese Mousse Tartlets (v)
fruit chutney, toasted almonds

Greek Phyllo Cups (v)
artichoke & feta cheese



We will take all precautions necessary to accommodate dietary restrictions or food allergies, as needed.

Please see the following tags below which are listed throughout our menus.

If you have questions about specific items, please reach out to a member of our team.

(gf) gluten free | (v) vegetarian | (vg) Vegan | (df) Dairy Free



OFF-THE-GRILL BUFFET

Choose one salad, three entrées, three side dishes & one dessert (Available from May 1st through September 15th)

SALADS

Mixed Greens (gf, vg)
tomatoes, carrots, cucumbers, radishes & balsamic

Classic Caesar (v)
romaine, herb croutons & parmesan cheese

Baby Arugula (gf, v)
shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette

Berry Salad (gf, v) *May to Mid July*
mixed greens, seasonal berries, goat cheese, toasted almonds & lemon-poppy dressing

Peach Salad (gf, v) *Mid July to September 15th*
mixed greens, local peaches, goat cheese, toasted almonds & honey-basil vinaigrette

ENTRÉES

Herb Grilled Steak (gf, df)
chimichurri sauce

Teriyaki Beef Tenderloin Tip Skewers (df) +\$3/pp

Slow Cooked Beef Brisket (gf, df)
apple cider bbq sauce

Grilled Lemon Sage Chicken Breast (gf, df)
lemon vinaigrette

BBQ Half Chicken (gf, df)
chipotle-bourbon bbq

Bruschetta Chicken (gf)
fresh mozzarella, tomatoes, pesto & balsamic drizzle

BBQ Pulled Pork
brioche slider buns

Grilled Faroe Island Salmon (gf)
tropical salsa & cilantro cream

Herb & Citrus Glazed Shrimp (gf, df)

Grilled Mahi Mahi (gf, df)
seasonal fruit salsa

SIDE DISHES

Baked Macaroni & Cheese (v)

Roasted Tuscan Potatoes (gf, vg)

Homemade BBQ Baked Beans (gf, df)

Mixed Grilled Vegetable Platter (gf, vg)
eggplant, zucchini, yellow squash, roasted peppers, broccoli rabe

Grilled Asparagus (gf, v)
lemon & parmesan

Chickpea Salad (gf, v)
bell pepper, sun-dried tomato, shallot, feta cheese, parsley, lemon & olive oil

Potato Salad (gf, v)
creamy or roasted

Street Corn Salad (gf, v)
bell pepper, red onion, lime, cilantro & cotija cheese

Black Bean & Corn Salad (gf, vg)
avocado, crispy tortillas & cilantro vinaigrette

Broccoli Salad (gf, df)
bacon, golden raisins, red onions & pecans

Caprese Salad (gf, v)
fresh mozzarella, baby tomatoes, red onions, fresh basil & extra virgin olive oil

Quinoa Salad (v)
roasted beets, pistachios, pickled red onion, ricotta salata, baby arugula & pomegranate vinaigrette

Macaroni Salad (v)

Buttermilk Cole Slaw (gf, v)

Mediterranean Pasta Salad (vg)
grilled squash, eggplant, roasted red peppers, artichokes, olives, fresh basil & balsamic vinaigrette

DESSERTS

see options on Simply Gourmet Buffet menu

\$46 per person

SIMPLY GOURMET BUFFET

Choose one salad, three entrées, three side dishes & one dessert

SALADS

Mixed Greens *(gf, vg)*

tomatoes, carrots, cucumbers, radishes & balsamic

Classic Caesar *(v)*

romaine, herb croutons & Parmesan cheese

Baby Arugula *(gf, v)*

shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette

Seasonal Salad *(v)*

Spring - Berry Salad

Summer - Peach Salad

Fall - Harvest Salad

Winter - Poached Pear Salad

ENTRÉES

Sliced Roast Beef *(df)*

red wine gravy

Braised Beef Short Ribs *(gf, df)* +\$6/pp

natural reduction sauce

Roasted Beef Tenderloin *(gf, df)* +\$7/pp

herb jus & horseradish sauce

Pan Roasted Chicken Breast *(gf)*

lemon-white wine reduction sauce

Chicken Cacciatore *(gf, df)*

braised with tomatoes, onions, peppers, white wine & herbs

Cider Brined Pork Loin *(gf, df)*

stone fruit chutney & pan sauce

Pecan Crusted Faroe Island Salmon

honey-mustard cream sauce

Pan Seared Faroe Island Salmon *(gf)*

white wine, dill & capers

Sautéed Shrimp

francaise sauce

Butternut Squash Raviolis *(v)*

sage cream sauce

Wild Mushroom Raviolis *(v)*

roasted red pepper cream sauce

SIDE DISHES

Baked Macaroni & Cheese *(v)*

Gnocchi *(v)*

roasted butternut squash, sautéed kale & sage cream sauce

Roasted Garlic Whipped Potatoes *(gf, v)*

Four Cheese Scalloped Potatoes *(v)*

Roasted Fingerling Potatoes *(gf, vg)*

caramelized shallots

Herbed Rice Pilaf *(gf)*

Mixed Baby Vegetables *(gf, v)*

Roasted Winter Vegetables *(gf, vg)*

butternut squash, parsnips, carrots & turnips

Haricot Verts *(gf, vg)*

provençal topping

DESSERTS

Fresh Baked Cookies & Brownies

Fresh Fruit Display

Seasonal Fruit Bars

Local Cider Doughnuts +\$1/pp

Assorted Seasonal Pies +\$2/pp

served with vanilla whipped cream

Seasonal Fruit Crisp or Cobbler +\$2/pp

served with local gelato

Hot Chocolate +\$3/pp

homemade hot chocolate with fresh whipped cream, marshmallows, chopped nuts, cookie crumbs, mini M&Ms, candy canes, caramel drizzle, chocolate sauce

S'mores Bar +\$3/pp

mini campfires, graham crackers, Hershey's chocolate bars and marshmallow

\$46 per person



BAR PACKAGES

All bar packages include three hours of service. New York State sales tax is additional.

BEER & WINE

\$24 per person

House Wines

Pinot Grigio | Chardonnay | Rosé | Merlot | Cabernet

Local House Beer

Mill House Köld One | Sloop Juice Bomb

ADD SIGNATURE COCKTAILS

\$30 per person

Add two signature cocktails to the beer & wine package

Choose from our list, or work with our Mixologist to create your own

FULL OPEN BAR

\$34 per person

House Wine, Beer & Spirits plus Champagne Toast

Tito's Vodka | Bombay Gin | Bacardi Rum | Captain Morgan

Espolòn Tequila | Jim Beam Bourbon | Bank Note Scotch

PREMIUM OPEN BAR

\$38 per person

Full open bar plus Champagne Toast & One Signature Cocktail

Ketel One Vodka | Bombay Sapphire Gin | Bacardi Rum

Captain Morgan | Malibu Rum | Patrón Silver Tequila

Bulleit Bourbon | High West Rye | Johnnie Walker Black Scotch

An assortment of top shelf cordials and liqueurs | Fever-Tree Mixers

Non-Alcoholic Beverages & Mixers

Coke | Diet Coke | Sprite | Ginger Ale | Club Soda | Tonic Water

Lemonade | Orange Juice | Cranberry Juice | Pineapple Juice

CONSUMPTION OR CASH BAR

There is a base fee of \$125 per event for set up

Signature Cocktails

Peach Tea

Titos's vodka infused with peaches, lemon juice & fresh brewed iced tea

Basil Gin Lemonade

Bombay gin, triple sec, fresh basil syrup & lemon juice

Rum Punch

Bacardi rum infused with pineapple, coconut rum, dark rum, orange-peach-mango juice, freshly squeezed lime juice & tiki bitters

Blood Orange Margarita

Espolòn tequila, freshly squeezed blood orange & lime juice & agave nectar

La Paloma

Espolòn tequila, freshly squeezed lime juice, agave nectar, orange liqueur & club soda

Hudson Valley Apple Pie

Bulleit bourbon, fall spiced syrup, housemade sour mix & local apple cider

Maple Old Fashioned

Bulleit bourbon, local maple syrup, Bitter Truth aromatic bitters & orange twist

