




Simply
Gourmet

WEDDING CATERING

simplygourmetevents.com



FROM OUR FOUNDER

Congratulations on your engagement! You've done all the hard work of finding true love, now let us make your special day Simply Gourmet!

Our goal is to provide the best quality experience for you and your guests

Established in 2008, we have been providing full-service catering to the Hudson Valley region ever since. We pride ourselves on making the planning process as easy as we can and giving you the peace of mind that your special day will go off without a hitch! We gladly assist in coordinating everything from event planning, rental needs, linens, staffing, and of course food and beverage!

Our culinary team, led by Executive Chef Curtis West (CIA '13), creates culinary delights that we describe as approachable, upscale comfort food. We are committed to using ingredients grown or produced right here in the Hudson Valley whenever possible. Our partnerships with local farms and producers allow us to keep all of our menu items fresh and seasonally driven and keep delicious fruits and vegetables on your plate at their prime.

We know that you have many options when it comes to choosing a caterer, and we here at Simply Gourmet thank you for considering us to be a part of your special day.

Sincerely,

Michael Polasek
Founder (CIA-BPS '04)



WEDDING FAQs

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

DO YOU OFFER A WEDDING TASTING?

Once booked with us, we have tasting events that showcase the wide variety of food and beverage offerings that we provide and help you select your menu. Should you be unable to attend one of the scheduled events, our team will work with you to accommodate your needs.

DO YOU REQUIRE A DEPOSIT?

Yes, a minimum of \$1,000 deposit is due at the time of booking and will be applied to the final invoice. A second deposit is due 90 days prior to your wedding. All deposits and prepayments are non-refundable.

WHEN IS MY FINAL GUEST COUNT DUE?

Your final guest count is due no less than 14 days prior to the event date. We do require an 85% guarantee of the guest count listed in your contract.

WHEN IS MY FINAL PAYMENT DUE?

Final payment is due no later than 7 days prior to event.

WHAT IS THE PREFERRED METHOD OF PAYMENT?

We gladly accept payments via ACH transfer, as well as personal, certified or bank checks. Payment by credit card will be subject to a 3% platform fee.

IS THERE A DISCOUNT FOR CHILDREN?

Yes, children age 4 and under are free of charge. Children 5-12 will be charged half price. Children don't count toward final guest guarantee.

DO YOU CHARGE A CAKE CUTTING FEE?

No, we do not charge a cake cutting fee. We will happily cut and serve your celebration cake. We are happy to recommend a great local bakery if requested.

IS THERE AN ADMIN/SERVICE CHARGE?

There will be a 20% admin/service charge added to all full-service events, unless otherwise specified. The service charge covers general operating costs, aside from the cost of food. The service charge is not a gratuity. At your discretion, any extra gratuity will go directly to the staff.

CAN YOU ACCOMMODATE ALLERGIES AND SPECIAL DIETARY REQUESTS?

We will certainly accommodate any allergies and other dietary requests.

DO YOU PROVIDE BAR SERVICES?

Yes, we maintain a caterer liquor license. We can provide full bar services including beer, wine and spirits. We provide a temporary event permit as required by the NY State Liquor Authority for all events. We also provide liquor liability insurance, bartenders, non-alcoholic beverages, mixers and basic bar supplies.

DO YOU CHARGE FOR VENDOR MEALS?

We gladly include up to four vendor meals free of charge on events with buffet service. Each additional vendor will be billed at half price. For events with plated service, all vendor meals will be billed at half price.

DO YOU PROVIDE STAFF?

We provide staffing beginning with set up of the event through final clean up. Staff is billed at an hourly rate which will be provided in your proposal. Part of your staffing includes a dedicated captain who will ensure that your day runs smoothly and that your every need is fulfilled. Our staff's uniform consists of black button down shirt, black slacks and black shoes.

DO YOU PROVIDE RENTALS?

Yes, we work with a rental company to provide all rentals that will be required for your event. We will coordinate order updates, delivery and pick up and be your one point of contact.

DO YOU HELP WITH DECORATIONS?

We can certainly assist with many aspects of making your wedding look amazing! Our team will work with you and decide if you need to bring on additional planning services.

WHAT IF I NEED TO CANCEL MY EVENT?

All deposits, prepayments, and final payment, paid prior to the event date are non-refundable. However, they are transferable to another event if canceled more than 90 days prior to the event.

ARE YOU INSURED?

Yes, we maintain \$1,000,000 in commercial General liability insurance and liquor liability insurance. If your site requires a certificate we will provide one.

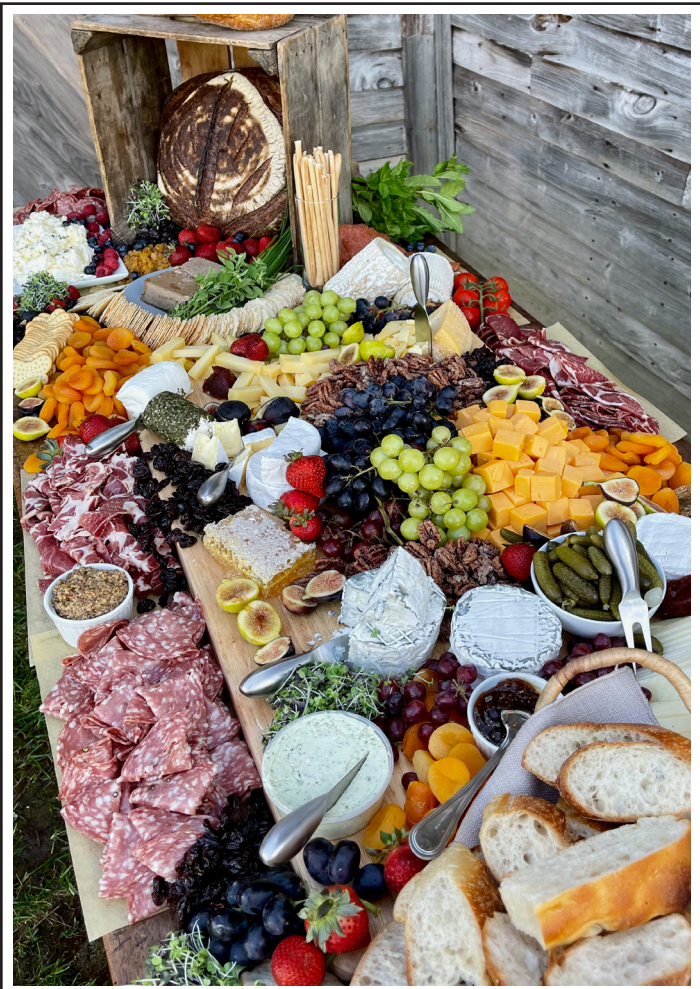
I SEE YOUR SAMPLE MENUS. IS THERE MORE WE CAN CHOOSE FROM?

Our sample menus are designed to give you an idea of our style of food. We are happy to customize a menu to your vision. Additional charges may apply.

DO YOU OFFER GARBAGE REMOVAL?

If garbage removal is not provided by the venue, the client is responsible for dumpster rental or a trash removal fee will be added to your final invoice.





COCKTAIL HOUR

SILVER PACKAGE

Cheese & Charcuterie Display

An assortment of cheeses & cured meats garnished with baguette, maple mustard, seasonal fruit & candied pecans

Market Display

a selection of seasonal crudité's with green goddess dip

Mediterranean

bruschetta, roasted red pepper salad, tabbouleh, assorted olives, hummus, pita bread & flatbreads

GOLD PACKAGE

Cheese & Charcuterie, Market & Mediterranean Displays

Choice of 1 Stationary Display

Dips & Spreads | Mac & Cheese Bar | Pretzel Station

Choice of 5 Tray Passed Hors d'oeuvres

PLATINUM PACKAGE

Enhanced Cheese & Charcuterie Display

Chaseholm Farm Camembert, McGrath Rascal, Chaseholm Moonlight Goat Cheese, Old Chatham Ewe's blue, New York Cheddar, Chaseholm Farmer's Cheese, Manchego

Market & Mediterranean Displays

Choice of 1 Stationary Displays

Dips & Spreads | Mac & Cheese Bar | Pretzel Station | Street Taco Station | Dim Sum Station

Choice of 8 Tray Passed Hors d'oeuvres

ENHANCEMENTS

Street Taco Station

authentically seasoned beef & pulled chicken with traditional garnishes

Dim Sum Station

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

Southern Comfort Station

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

Mac & Cheese Bar

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

Chilled Seafood Display

oysters & clams on the half shell, poached shrimp cocktail & Jonah crab claws

Simply Gourmet's Local Grazing Table

over 60 local items including cheeses, charcuterie, vegetables, fruits, breads, nuts, artisan jams and more

Add Hors d'Oeuvres to Silver or Gold

Interactive Pasta or Carving Station

HORS D'OEUVRES

HOT

Buffalo Chicken Meatballs (gf)
avocado ranch

Chicken & Waffles
maple-dijon drizzle

Franks in a Blanket
curry ketchup & honey mustard

Andouille in Puff Pastry
cajun ranch

Pork Empanadas
tomatillo salsa

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
remoulade

French Onion Soup Boules

Vegetable Samosas (vg)
mango chutney

Stuffed Artichoke Hearts (v)
roasted pepper sauce

Four Cheese Arancini (gf, v)
sun-dried tomato aioli

COLD

Tamarind-Honey Chicken Skewers (gf)
spiced crème fraîche

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

BLT Deviled Eggs (gf, df)

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, four 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 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



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)* +\$3/pp

natural reduction sauce

Roasted Beef Tenderloin *(gf, df)* +\$4/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 Salmon

honey-mustard cream sauce

Pan Seared 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

Assorted Seasonal Pies

vanilla whipped cream

Seasonal Fruit Crisp or Cobbler

served with local gelato

Hot Chocolate

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

S'mores Bar

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





PLATED

Choose one salad (or soup by request), two entrées plus a silent vegetarian & one dessert from the buffet menu

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

APPETIZERS *(optional additional course)*

Roasted Vegetable Ratatouille Pillow (v)
roasted garlic cream, grilled scallion & aged balsamic

Seasonal Pasta

Poached Jumbo Shrimp Cocktail
smoked heirloom tomato chutney

Burrata Cheese (v)
baby arugula, sun-dried tomato pesto & grilled focaccia

ENTRÉES

Roasted Beef Tenderloin (gf) +\$4/pp
potato-parsnip purée, seasonal vegetables & herb jus

Braised Beef Short Ribs (gf)
whipped potatoes, root vegetables & natural reduction

Lamb Chops +\$5/pp
herb crust, potato gratin, asparagus & rosemary jus

Pan Seared Chicken Breast (gf)
seasonal succotash & herb crema

Stuffed Chicken Breast (gf)
farmer's cheese, leeks, white bean ragout, & herb oil

Pecan Crusted Salmon
roasted fingerling potatoes, baby vegetables & honey-mustard cream sauce

Red Snapper (df)
Mediterranean orzo, herb salad & tomato ragout

Seasonal Raviolis (v)

Grilled Polenta (vg, gf)
wild mushroom ragout & broccoli rabe

Our experienced culinary team is happy to work with you to create a custom menu. Additional charges may apply.

DESSERT ENHANCEMENTS

Local Cider Doughnut Bar

Glazes
chocolate & vanilla

Drizzles
caramel & strawberry

Toppings
bacon, chocolate chips, coconut, fruity pebbles, graham crackers, oreo crumbs, pretzels & sprinkles

Parfaits Shooters

choose three: Lemon-Blueberry, Strawberry Shortcake, Peaches & Cream, Pineapple-Coconut, Triple Chocolate, Key Lime, Tiramisu, Apple-Caramel or Pumpkin

Cookies & Milk Bar

assorted fresh baked cookies served warm with local Hudson Valley Fresh milk shooters (vanilla, chocolate & strawberry)

Dessert Grazing Table

over 20 different items including miniature pastries, layer cakes, cookies, brownies, blondies, fruit bars, parfaits, cupcakes, chocolate dipped strawberries, cake balls & canoli dip.

BAR PACKAGES

All bar packages include five hours of service, temporary liquor permit, liability insurance and ice

BEER & WINE

House Wines	Pinot Grigio Chardonnay Rosé Merlot Cabernet
Local House Beer	Mill House Köld One Sloop Juice Bomb
Custom Choice Beer	One additional option of your choice

BEER, WINE & SIGNATURE COCKTAILS

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

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

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

MOCKTAILS

Non-alcoholic cocktails for your guests that do not imbibe

Coming Soon!

Seasonal welcome beverages are provided with every package

Strawberry-Mint Lemonade | Peach-Basil Lemonade | Local Apple Cider | Infused Water

Signature Cocktails

Peach Tea

Tito'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

