



# SUMMER TO-GO MENU

Available from May 1st - September 15th  
Call for off-season availability

399 Manchester Rd  
Poughkeepsie, NY 12603  
p 845.214.0300  
events@vhgny.com  
www.simplygourmetevents.com

(gf) gluten free | (v) vegetarian | (vg) vegan | (df) dairy free

## SALADS (serves 15-20)

MIXED GREENS (gf, vg)	\$42
tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette	
CLASSIC CAESAR (v)	\$44
romaine, herb croutons & Parmesan cheese	
BABY ARUGULA (gf, v)	\$48
shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette	
*SUMMER BERRY (gf, v)	\$48
mixed greens, fresh berries, goat cheese, toasted almonds & lemon-poppy dressing	
*SUMMER PEACH (gf, v)	\$46
mixed greens, local peaches, goat cheese, toasted almonds & honey-basil vinaigrette	

\*subject to seasonal availability

## SIDE SALADS (serves 15-20)

CHICKPEA SALAD (gf, v)	\$48
bell peppers, sun-dried tomatoes, shallots, feta cheese, parsley, lemon & olive oil	
POTATO SALAD (gf, df, v)	\$42
traditional creamy or roasted	
STREET CORN SALAD (gf, v)	\$55
bell pepper, red onion, lime, cilantro & cotija cheese	
BLACK BEAN & CORN SALAD (gf, vg)	\$55
avocados, crispy tortillas & cilantro vinaigrette	
BROCCOLI SALAD (gf, df)	\$52
bacon, golden raisins, red onions & pecans	
QUINOA SALAD (gf, v)	\$55
roasted beets, pistachios, pickled red onion, ricotta salata, baby arugula & pomegranate vinaigrette	
MACARONI SALAD (v)	\$45
BUTTERMILK COLE SLAW (gf, v)	\$45
MEDITERRANEAN PASTA SALAD (vg)	\$48
grilled squash, eggplant, roasted red peppers, artichokes, olives, fresh basil & balsamic vinaigrette	
CAPRESE (gf, v)	\$60
fresh mozzarella, baby tomatoes, red onions, basil & olive oil	

## ENTRÉES

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

If the total quantity ordered of any item is less than a full pan, a \$20 supplemental labor charge will be added.

BBQ PULLED PORK with brioche slider rolls	\$70 / \$135
LEMON SAGE CHICKEN BREAST (gf, df)	\$75 / \$145
lemon vinaigrette & fried sage	
BBQ HALF CHICKEN (gf, df)	\$65 / \$125
chipotle-bourbon bbq sauce	
GRILLED SALMON (gf)	\$84 / \$162
tropical salsa & cilantro-lime cream sauce	
HERB GRILLED SHRIMP SKEWERS (gf, df)	\$75 / \$145
citrus glaze	
BEEF TENDERLOIN TIP SKEWERS (gf, df)	\$95 / \$185
teriyaki glaze	
ST. LOUIS STYLE BBQ RIBS (gf, df)	\$32 / rack
SMOKED BEEF BRISKET (gf, df)	\$90 / \$175
apple cider bbq sauce	

## SIDE DISHES

BAKED MAC & CHEESE (v)	\$60 / \$115
HOMEMADE BBQ BAKED BEANS (gf, df)	\$57 / \$109
ROASTED TUSCAN POTATOES (gf, vg)	\$52 / \$99
MIXED GRILLED VEGETABLES (gf, vg)	\$65 / \$125
eggplant, zucchini, yellow squash, roasted peppers & broccoli rabe	
GRILLED ASPARAGUS (gf, v)	\$60 / \$115
lemon & Parmesan	
CORNBREAD with honey butter (v)	\$28 / \$50

## DESSERTS

BROWNIES (v)	\$10/ dozen
ASSORTED COOKIES (v)	\$14/ dozen
SEASONAL FRUIT BARS (v)	\$15/ dozen
STRAWBERRY SHORTCAKES (v)	\$50/ dozen
white chocolate biscuits, strawberries & whipped cream	
MIXED BERRY OR PEACH CRISP (v)	\$52 / \$99
MINI LEMON BLUEBERRY PARFAITS (v)	\$50/ dozen
FRESH FRUIT PLATTER (12") (gf, vg)	\$50

Thank you for considering us for your event!

All of our items are made fresh, per order! We typically require 7 days notice to place an order. Please refer to our To-Go Catering FAQs for a full list of policies.



# TO-GO CATERING FAQs

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**THANK YOU FOR CONSIDERING US FOR YOUR EVENT. WE ARE SURE THAT YOU HAVE A LOT OF QUESTIONS, SO HERE ARE SOME OF THE MOST FREQUENTLY ASKED**

## **WHEN DO I NEED TO PLACE MY ORDER BY?**

We typically require a minimum of seven (7) days notice to place an order. Every item is made fresh, per order! Our availability for orders varies based on our full-service catering calendar, as well as other orders. We book orders on a first-come, first-served basis with a paid deposit. Our catering calendar is busiest in the summer and fall, as well as during holiday times. Please place your order as soon as you know your event date. We do reserve the right to limit the number of orders we can accommodate per our calendar to maintain our quality the food and service.

## **IS THERE A MINIMUM FOR AN ORDER?**

We require a \$300 minimum for an order (excluding fees and sales tax) based on our availability and time of the year. Please feel free to contact us to see if we can accommodate your order if it falls below the minimum.

## **DO YOU REQUIRE A DEPOSIT?**

A 50% deposit is required to confirm an order. Deposit may be made by cash, check or credit card.

## **CAN I MAKE CHANGES TO MY 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.

## **WHEN IS THE FINAL PAYMENT DUE?**

Final payment must be made no later than five (5) days prior to the order date. Payment may be made in cash, check or credit card. **We will NOT accept final payment at the time of pick up or delivery of the order.**

## **DO I NEED TO PICK UP MY ORDER, OR DO YOU OFFER DELIVERY AND SET UP?**

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 waived for orders over \$500, excluding sales tax). If you request delivery, a staff member will deliver, place the food and provide basic set up of chafing racks. We do not offer full staffing services with a delivery order. Delivery fees are:

Less than 10 minutes (one way)	Cold \$20, Hot \$60	21-30 minutes (one way)	Cold \$30, Hot \$70
10-20 minutes (one way)	Cold \$25, Hot \$65	Over 30 minutes (one way)	call for pricing

## **WHAT IS YOUR 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.

## **CAN YOU ACCOMMODATE ALLERGIES AND SPECIAL DIETARY REQUESTS?**

We will certainly accommodate any allergies and other dietary requests to the best of our ability. Please note that we are not a nut free facility.

## **DO YOU PROVIDE CHAFING DISHES?**

We do offer wire chafing racks. The fee is \$10 which includes the rack, water pans and two (2) sternos.

## **DO YOU PROVIDE SERVING UTENSILS & PAPER GOODS?**

We can provide serving utensils at an additional charge. Serving spoons are \$1.00 each and serving tongs are \$1.50 each. Paper goods are \$1.50 per person which includes: serving utensils, black plastic plates, forks, knives and dinner napkins.