

TO-GO APPETIZERS

399 Manchester Rd Poughkeepsie, NY 12603 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.

PLATTERS

small 12" (serves 10-15) large 16" (serves 20-30)

CHEESE	\$50 / \$90
NY Cheddar, Manchego, Swiss, Brie, fresh Goat chees	e,

garnished with seasonal fruit & candied pecans. Served with assorted crackers & flatbreads (v)

FARM MARKET \$48 / \$84 a selection of seasonal crudités with green goddess dip (gf,v)

MEDITERRANEAN \$48 / \$84

a selection of hummus, marinated artichokes, roasted peppers, assorted olives, eggplant caponata, flat breads & pita crisps (v)

CAPRESE \$52 / \$92

fresh mozzarella cheese, vine ripened tomatoes, fresh basil & aged balsamic reduction (gf, v)

FRESH FRUIT \$50 / \$90

a selection of seasonal fruits with honey-yogurt dip (gf,v)

LOCAL CHEESE & CHARCUTERIE \$180

Chaseholm Farm Camembert, McGrath Rascal, Aged Goat cheese, Old Chatham Ewe's Blue, NY Cheddar, Farmer's cheese, Soppressata, Capicola, dry-cured sausage, garnished with grapes, candied pecans, whole grain mustard & cornichons. Served with crackers & flat breads.



Please refer to our To-Go Catering FAQs for a full list of policies

HOT HORS D'OEUVRES

(per dozen, 2 dozen minimum per item)

BUFFALO CHICKEN MEAI BALLS avocado ranch (gf)	\$25
FRANKS IN A BLANKET curry ketchup & honey mustard	\$18
BEEF BRISKET GRILLED CHEESE	\$26
MINI BEEF WELLINGTON dijon cream	\$36
SHORT RIB & BACON SKEWERS teriyaki glaze (gf, df)	\$40
ANDOUILLE IN PUFF PASTRY cajun ranch	\$27
COCONUT SHRIMP with sweet chili dipping sauce (df)	\$20
MINI CRAB CAKES with remoulade	\$30
FRENCH ONION BOULES	\$28
VEGETABLE SAMOSA mango chutney (vg)	\$22
BRIE & RASPBERRY PHYLLO PASTRIES	\$28
FOUR CHEESE ARANCINI sun-dried tomato aïoli (af. v)	\$28

COLD HORS D'OEUVRES

(per dozen, 2 dozen minimum per item)

TAMARIND CHICKEN SKEWERS crème fraîche (gf)	\$30
PORK TENDERLOIN CANAPÉS apple chutney (df)	\$21
HAM GOUGÈRES herb cheese mousse	\$26
BEEF TENDERLOIN CANAPÉS rosemary aïoli (df)	\$25
POACHED SHRIMP COCKTAIL (per pound)	\$28
SALMON ROLL bibb lettuce & petit brioche roll	\$28
LOBSTER ROLL bibb lettuce & petit brioche roll	\$mkt
SEASONAL CROSTINI whipped ricotta (v)	\$23
BLT DEVILED EGGS (gf)	\$22
GOAT CHEESE MOUSSE TARTLETS (v)	\$22
GREEK PHYLLO CUPS artichoke & feta cheese (v)	\$21
TEA SANDWICHES *2 dz minimum per flavor (chicken salad, cranberry turkey, cucumber-goat cheese, smoked salmon or curried egg salad)	\$23

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

Delivery options are available



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) Co 10-20 minutes (one way) Co

Cold \$20, Hot \$60 Cold \$25, Hot \$65 21-30 minutes (one way) Over 30 minutes (one way) Cold \$30, Hot \$70 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.