



Simply
Gourmet

WEDDING CATERING

simplygourmetevents.com



ABOUT US

Congratulations on your engagement and thank you for considering Simply Gourmet for your wedding!

Our vision is to provide the best quality experience for our clients and guests

We are a full-service caterer, in business since 2008, and can assist with coordinating everything for your event and make sure that you can relax and enjoy the day! Our primary focus is to make the planning process as easy as we can and give you the peace of mind so that on the day of the event you have nothing to worry about... stress free!

Our style of food is approachable, upscale comfort food. We utilize a lot of local ingredients which provides a freshness to all of our menu offerings. Eating locally means eating seasonally. We work together with local farms to allow the guests to savor fruits and vegetables at their prime.

Our team will coordinate all of your catering needs including food, beverages, staffing and all rental needs. We will assist with setup and breakdown of the event and ensure that you and your guests will have an event to remember!

845.214.0300

events@vhgny.com

399 Manchester Rd, Poughkeepsie NY 12603

simplygourmetevents.com

WEDDING FAQs

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:

DO YOU OFFER A WEDDING TASTING?

We do offer a wedding tasting prior to booking that features a sampling of our appetizers, hors d'Oeuvres, salads, entrées and side dishes based on your proposed style of food. The tasting takes about an hour and a half then afterward you would meet with our event coordinator to answer any questions you may have as well as learn more about our services. There is a cost of \$100 for two people. Additional guests are \$25 per person. If you were to book your wedding with us we would credit \$100 from your final invoice.

DO YOU REQUIRE A DEPOSIT?

Yes, a \$1,000.00 deposit is due at the time of booking and will be deducted from the final invoice. There is a second deposit due four weeks 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 10 days prior to the event date. We understand that you may have some last minute additions and will do everything we can to accommodate them. We do require an 85% guarantee of the guest count listed in your proposal.

WHEN IS MY FINAL PAYMENT DUE?

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

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

Due to the high cost of processing credit cards, for catered events we only accept cash or check.

IS THERE A DISCOUNT FOR CHILDREN?

Yes, children age 3 and under are free of charge. Children 4-10 years will be charged half price. Children don't count toward final guest guarantee.

IS THERE A SERVICE CHARGE?

There will be an 18% 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 CHARGE A CAKE CUTTING FEE?

No we don't. We will happily cut and serve your celebration cake.

DO YOU PROVIDE BAR SERVICES?

Yes, we maintain a Caterer liquor license. We can provide full bar services including beer, wine and liquor. 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 SERVICE VENDORS?

We allow up to five vendors free of charge. This includes your DJ/Band, photographers, wedding coordinator, etc. If you have more than five there will be a small charge to cover the cost of the additional food.

DO YOU PROVIDE STAFF?

We will provide staffing beginning with set up of the event through final clean up. Staff is billed at an hourly rate which would be provided in your proposal.

DO YOU PROVIDE RENTALS?

We will coordinate all of the rentals needed for the event as well as coordinate delivery.

WHAT IF I NEED TO CANCEL MY EVENT?

All deposits, prepayments and final payment paid prior to the event date and non-refundable, but transferable to another event if canceled thirty days prior to the event.

WHAT HAPPENS IF THERE IS BAD WEATHER PREDICTED FOR MY EVENT?

In case of bad weather predicted, you will have the period between 4-6 days before the event to cancel the event. In such an event, all money paid and deposits remain non-refundable, but are transferable to another event or date, and, you will be responsible for the food portion as well as the 18% service charge. We will make every effort to accommodate your event, subject to our availability.

ARE YOU INSURED?

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

I SEE YOUR SAMPLE MENUS. IS THAT ALL WE CAN CHOOSE FROM?

Our sample menus are designed to give you an idea of our style of food. We can certainly accommodate other requests. Additional charges may apply.





COCKTAIL HOUR

STANDARD COCKTAIL HOUR

includes local cheese & charcuterie, market display and choice of two additional stations

ENHANCED COCKTAIL HOUR

Standard cocktail hour with the addition of four hot & four cold tray passed hors d'oeuvres

STATIONARY DISPLAYS

(included)

Local Cheese & Charcuterie Display

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

Market Display

a selection of seasonal crudité's with peppercorn ranch dip

STATIONARY DISPLAYS

(choose two))

Dips & Spreads

(choice of three)

fresh salsa, hummus, guacamole, edamame spread, pimento cheese spread, homemade French onion, white bean-asiago - served with tri-color tortilla chips, pita crisps or housemade potato chips

Mediterranean

fresh mozzarella, marinated artichokes, roasted pepper salad, grilled eggplant, assorted olives, cous cous salad, hummus, pita crisps & flatbreads

Taco Station

choice of traditional beef, grilled chicken or fish tacos with salsa, guacamole, cheddar cheese, lettuce, sour cream, housemade hot sauce, red onions & cilantro

Mac & Cheese (or Potato) Bar

bacon, scallions, cheddar cheese, smoked gouda cheese, crispy onions, sautéed mushrooms, tomatoes, buffalo & BBQ sauce

GRAZING TABLE

Ask about enhancing your cocktail hour with our grazing table featuring a variety of flavors for a decorative feast

HORS D'OEUVRES

HOT

Buffalo Chicken Meatballs
avocado ranch

Chicken Satay (df)
peanut dipping sauce

Lemon Rosemary Chicken Skewers (gf, df)
lemon aioli

Open Face Pastrami Reubens

Beef Brisket Grilled Cheese

Pork Empanadas (df)
mojo sauce

Paella Bites (gf)

Asparagus Risotto Balls (gf, v)

Chicken & Waffles
maple-dijon drizzle

Braised Pork Belly (df)
hoisin glaze

Mini Crab Cakes
remoulade

Coconut Shrimp
sweet chili sauce

Mini Potato Skins (gf)
duck confit, chive crème fraîche

White Truffle Potato Croquette (v)
chive crème fraîche

Wild Mushroom & Goat Cheese Pastries (v)
avocado ranch

Mac & Cheese Bites (v)
oven-dried tomato

Corn Fritters (v)
roasted pepper cream

COLD

Salmon Roll (df)
bibb lettuce & petit roll

Tuna Tacos (df)
scallion & sriracha cream

Gazpacho Soup Shooters (vg)

Crab & Mango Salad (gf, df)
served in spoons

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

Grilled Shrimp (gf)
corn & peach salad

Pork Tenderloin (df)
black currant jam

Smoked Duck Breast
whipped ricotta & raspberry

Beef Tenderloin Canapés (df)
rosemary-cracked pepper aioli

Farmer's Cheese Crostini (v)
tomato jam

BLT Deviled Eggs (gf)

Caprese Skewers (gf, v)
balsamic drizzle

Goat Cheese Mousse Tartlets (v)
cranberry & almonds

Dried Figs (gf)
speck & goat cheese

Tuscan White Bean Crostini (vg)
oven dried baby tomatoes

Cauliflower Cups (vg)
samosa filling





OFF-THE-GRILL BUFFET

Choose three entrées, six side dishes & one dessert

SALADS

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

Classic Caesar (*v*)
herb croutons & parmesan cheese

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

Beet Salad (*gf, v*)
mixed greens, roasted beets, blue cheese, candied
pecans & blood orange vinaigrette

Seasonal Salad

ENTRÉES

Teriyaki Glazed Flat Iron Steak (*df*)

Herb Grilled Flat Iron Steak (*gf, df*)
chimichurri sauce

Slow Cooked Beef Brisket (*gf, df*)
stout bbq sauce

Grilled Chicken Breast (*gf, df*)
lemon-sage vinaigrette

BBQ Chicken Breast (*gf, df*)
chipotle-bourbon bbq

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

Grilled Salmon (*gf*)
mango salsa & cilantro cream

Herb Grilled Shrimp (*gf, df*)
citrus glaze

BBQ Pulled Pork
mini brioche rolls

St. Louis Style BBQ Ribs (*gf, df*)

Grilled Pork Tenderloin (*gf, df*)
peach bbq

SIDE DISHES

Baked Macaroni & Cheese (*v*)

Homemade BBQ Baked Beans (*gf, df*)

Roasted Tuscan Potatoes (*gf, vg*)

Mixed Grilled Vegetable Platter (*gf, vg*)
eggplant, zucchini, yellow squash, roasted peppers,
portobello mushrooms & asparagus

Chickpea Salad (*gf, v*)
bell peppers, sun-dried tomatoes, shallots, feta cheese,
parsley, lemon & olive oil

Potato Salad (*gf, v*)
creamy, vinaigrette or roasted

Black Bean & Corn Salad (*gf*)
avocados, crispy tortillas & cilantro vinaigrette

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

Thai Quinoa Salad (*vg*)
red cabbage, pea shoots, julienne carrots, cilantro, red
onions, roasted peanuts & Thai peanut dressing

Farro Salad (*vg, df*)
roasted squash, sautéed kale, dried cranberries,
pine nuts & maple vinaigrette

Buttermilk Cole Slaw (*gf, v*)

Mediterranean Pasta Salad (*v, df*)

Macaroni Salad (*v*)

DESSERTS

Fresh Baked Cookies & Brownies

Fresh Fruit Display

Strawberry Shortcake
white chocolate biscuits

Seasonal Crisp or Cobbler
local gelato

Assorted Fresh Baked Pies

STANDARD BUFFET

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

SALADS

Mixed Greens *(gf, vg)*

tomatoes, carrots, cucumbers, radishes & balsamic

Classic Caesar *(v)*

herb croutons & Parmesan cheese

Baby Arugula *(gf, v)*

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

Beet Salad *(gf, v)*

mixed greens, roasted beets, blue cheese, candied
pecans & blood orange vinaigrette

Seasonal Salad

ENTRÉES

Roasted Beef Tenderloin *(gf, df)*

herb jus & horseradish sauce

Braised Beef Short Ribs *(gf, df)*

natural jus

Beef Bourguignon *(df)*

braised with red wine, bacon, mushrooms & pearl onions

Pan Roasted Chicken Breast *(gf, df)*

peppernota (roasted pepper garnish)

Pan Roasted Chicken Breast *(gf)*

lemon-white wine reduction sauce

Pan Roasted Chicken Breast *(gf, df)*

over sautéed kale, wild mushrooms & port reduction

Stuffed Pork Loin *(df)*

apples, cranberries & port wine jus

Roasted Pork Tenderloin

mushroom-sage marsala sauce

Pecan Crusted Salmon

honey-mustard cream sauce

Pan Seared Salmon

white wine, dill & capers

Herb Crusted Cod

puttanesca sauce

SIDE DISHES

Baked Macaroni & Cheese *(v)*

Roasted Garlic Whipped Potatoes *(gf, v)*

Au Gratin Potatoes *(v)*

Croquette Potatoes *(v)*

Roasted Tuscan Potatoes *(gf, vg)*

Roasted Fingerling Potatoes *(gf, vg)*

caramelized shallots

Sweet Potato Casserole *(v)*

pecan crumble

Herb Rice Pilaf *(gf, v)*

Parmesan Arancini *(v)*

Butternut Squash Raviolis *(v)*

sage cream sauce

Wild Mushroom Raviolis *(v)*

roasted red pepper cream sauce

Mixed Baby Vegetables *(gf, v)*

Roasted Root Vegetables *(gf, vg)*

parsnips, carrots & turnips

Haricot Verts *(gf, vg)*

provençal topping

DESSERTS

Fresh Baked Cookies & Brownies

Fresh Fruit Display

Seasonal Crisp

local gelato

Seasonal Cobbler

local gelato

Assorted Fresh Baked Pies

Local Cider Doughnuts

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





PLATED

Choose one salad or soup and three entrées for your guests to choose from

SALADS & SOUPS

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

Classic Caesar (*v*)
herb croutons & Parmesan cheese

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

Beet Salad (*gf, v*)
mixed greens, roasted beets, blue cheese, candied
pecans & blood orange vinaigrette

Seasonal Salad (*v*)
Spring - Berry Salad
Summer - Peach Salad
Fall - Harvest Salad
Winter - Poached Pear Salad

Butternut Squash Soup (*gf, v*)
cranberry chutney, sage croutons & cinnamon crème
fraîche

Potato Leek Soup (*gf, v*)
crispy leeks & chives

ENTRÉES

Grilled Beef Tenderloin (*gf*)
whipped potatoes, asparagus & herb jus

Braised Beef Short Ribs
croquette potatoes, root vegetables & natural jus

Pan Seared Chicken Breast (*gf, df*)
bistro potatoes, sautéed spinach & pepperonata

Pan Seared Chicken Breast
farro risotto, wild mushrooms, crispy leeks
& pomegranate reduction

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

Grilled Salmon
Mediterranean orzo, sautéed kale & tomato ragout

Butternut Squash Raviolis (*v*)
sage cream sauce

Wild Mushroom Raviolis (*v*)
roasted pepper cream sauce

Vegan Cassoulet (*vg*)
white beans, assorted vegetables, fresh herbs & bread
crumb topping

DESSERT BARS

Local Cider Doughnut

Glazes
chocolate & vanilla

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

Drizzles
caramel, peanut butter, chocolate & strawberry

Irish Coffee

Clontarf whiskey, demarera syrup & whipped cream

S'mores

make your own s'mores with graham crackers, Hershey's
chocolate and marshmallows

Hot Chocolate

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

Ice Cream Sandwiches

Choose three gourmet flavors: classic, chocolate chip
cookie, chocolate espresso, banana-peanut butter, black
forest cherry or caramel

BAR PACKAGES

BEER & WINE

House Wines

Whitcliff Awosting White | Millbrook Chardonnay

Whitecliff Rosé | Millbrook Pinot Noir

Hahn Cabernet Sauvignon

Local Draught Beer

Mill House Köld One | Newburgh Nano Boss

SIGNATURE COCKTAILS

Add two signature cocktails to the beer & wine package

Choose from our list, or create your own!

FULL OPEN BAR

House Wine, Beer & Premium Spirits

Tito's Vodka | Hangar One Mandarin Vodka

Bombay Dry Gin | Bacardi Rum | Captain Morgan

Malibu Rum | Tullamore D.E.W | High West Rye

Jack Daniels | Highland Queen Scotch | Espolòn Tequila

Bulleit Bourbon | An assortment of cordials and liqueurs

Non-Alcoholic Beverages & Mixers

Coke | Diet Coke | Sprite | Ginger Ale | Fever-Tree Club Soda

Fever-Tree Ginger Beer | Fever-Tree Tonic Water | Lemonade

Orange Juice | Cranberry Juice | Pineapple Juice

BOOZY FREEZE POPS

Makes a great addition to your welcome table, bar menu or dessert (choose three)

Strawberry Rosé | Mojito | Blackberry Bourbon | Apple Pipe Moonshine | Peach Champagne Fizz

Limoncello | Strawberry Daiquiri | Piña Colada | Sangia | Mango Margarita | Watermelon Lemonade

Signature Cocktails

Peach Tea

Tito's vodka, peach schnapps, fresh peach puree, lemon juice & fresh brewed iced tea

Grapefruit Mule

Tito's vodka, grapefruit juice & Fever-Tree ginger beer

Basil Gin Lemonade

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

Blackberry Bramble

Bombay gin, fresh blackberry puree, lemon juice & Fever-Tree club soda

Strawberry Mojito

Bacardi rum, fresh strawberry puree, mint, lime & Fever-Tree club soda

Margarita

flavored with fresh fruit including strawberry, mango, peach, blood orange, raspberry or pomegranate)

Harvest Moon

Espolòn tequila, orange juice, grapefruit juice & pomegranate juice

Cider Smash

Duke's bourbon infused with fresh ginger, fresh apple puree & local apple cider

Hudson Valley Apple Pie

Moonshine, fall spiced syrup, house-made sour mix & apple cider

Old Fashioned

Duke's bourbon, maple syrup & The Bitter Truth Aromatic bitters

