

# STANDARD BUFFET

Choose one salad, two 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

### Braised Beef Brisket *(gf, df)*

red wine, mushrooms, crushed tomatoes & dill

### Grilled Flat Iron Steak

mushroom gravy

### Pan Roasted Chicken Breast *(gf, df)*

peppernota (roasted pepper garnish)

### Pan Roasted Chicken Breast *(gf)*

lemon-white wine reduction sauce

### Chicken Marsala

sautéed with wild mushrooms & marsala wine

### Chicken Pot Pie

served with individual pastries

### BBQ Pulled Pork

with brioche slider rolls

### Braised Pork Chops

apples, cranberries & caramelized onions

### 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)*

### Penne a la Vodka

### Roasted Winter Vegetables *(gf, vg)*

butternut squash, Brussels sprouts, baby carrots, mushrooms & shallots

### Roasted Root Vegetables *(gf, vg)*

parsnips, carrots & turnips

### Haricot Verts *(gf, vg)*

provençal topping

### Glazed Carrots *(gf, v)*

## 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*







# 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

**Local Apple Cider Doughnuts**



# SHOWER CATERING MENU

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

Thank you for considering us for your event! Below are some sample menu ideas great for a Bridal or Baby Shower

## BRUNCH BUFFET

BAKED FRENCH TOAST  
with fresh fruit & local maple syrup  
ASSORTED QUICHE or SCRAMBLED EGGS  
ROASTED TURKEY BREAST or ROAST BEEF  
SALAD or MIXED ROASTED VEGETABLES  
ROASTED TUSCAN POTATOES  
FRESH FRUIT SALAD  
CHEF'S CHOICE OF ASSORTED PASTRIES  
COFFEE, TEA & WATER  
ORANGE & CRANBERRY JUICE

\$24 per person

## LUNCH BUFFET

CHOICE OF SALAD  
CHOICE OF TWO ENTRÉES  
CHOICE OF THREE SIDE DISHES  
SEASONAL DESSERT  
SOFT DRINKS or ICED TEA & LEMONADE

\$26 per person

## BUBBLES BAR

add to any shower package  
MIONETTO BRUT PROSECCO  
ASSORTED FRUIT JUICES  
orange, pomegranate, peach, mango & pineapple  
ASSORTED FRESH FRUIT GARNISHES  
oranges, blueberries, strawberries, peaches & pineapple

\$12.00 per person (3 hours)\*

*\*There is an additional flat fee of \$100 for the required temporary permit and liquor liability insurance. Fee is waived for events over 50 guests.*

## BISTRO LUNCH

MIXED GREEN OR CAESAR SALAD  
ASSORTED SANDWICHES  
(wraps are available upon request)  
CHOICE OF TWO SIDE DISHES  
FRESH BAKED COOKIES & BROWNIES  
SOFT DRINKS or ICED TEA & LEMONADE

Gourmet Sandwiches \$15 per person  
Café Sandwiches \$14 per person

## TEA PARTY

ASSORTED TEA SANDWICHES  
SWEET & SAVORY SCONES  
ASSORTED MINI CROISSANTS & PASTRIES  
ASSORTED MINI QUICHE  
VANILLA POUND CAKE  
with lemon curd & blackberry jam  
CHOICE OF THREE HORS D'OEUVRES  
blt deviled eggs, seasonal soup shooters, pork canapés,  
goat cheese tarts, Tuscan white bean crostinis,  
Farmer's cheese crostinis or caprese skewers  
ASSORTED HARNEY & SONS TEAS  
SOFT DRINKS or ICED TEA & LEMONADE

\$22 per person

## COFFEE SERVICE

add coffee and tea to any package  
\$3.00 per person

*Please note that our minimum for full-service catering is \$1,000 for the food and beverage portion of the event. The staffing, service charge and sales tax do not count toward the minimum.*