

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.