



  
Simply  
Gourmet

WEDDING CATERING

[simplygourmetevents.com](http://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!

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**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 pre-payments 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 5 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 and prepayments remain non-refundable, but are transferable less any expenses incurred and a \$500 service charge. If we are able to re-book the date with a similar event we will return the deposit in full less the \$500 charge.

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

In case of bad weather predicted, you will have until 4-6 days before to cancel the event. Deposits remain non-refundable, but are transferable to another event or date. If you choose to cancel after the specified date in your agreement, 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.

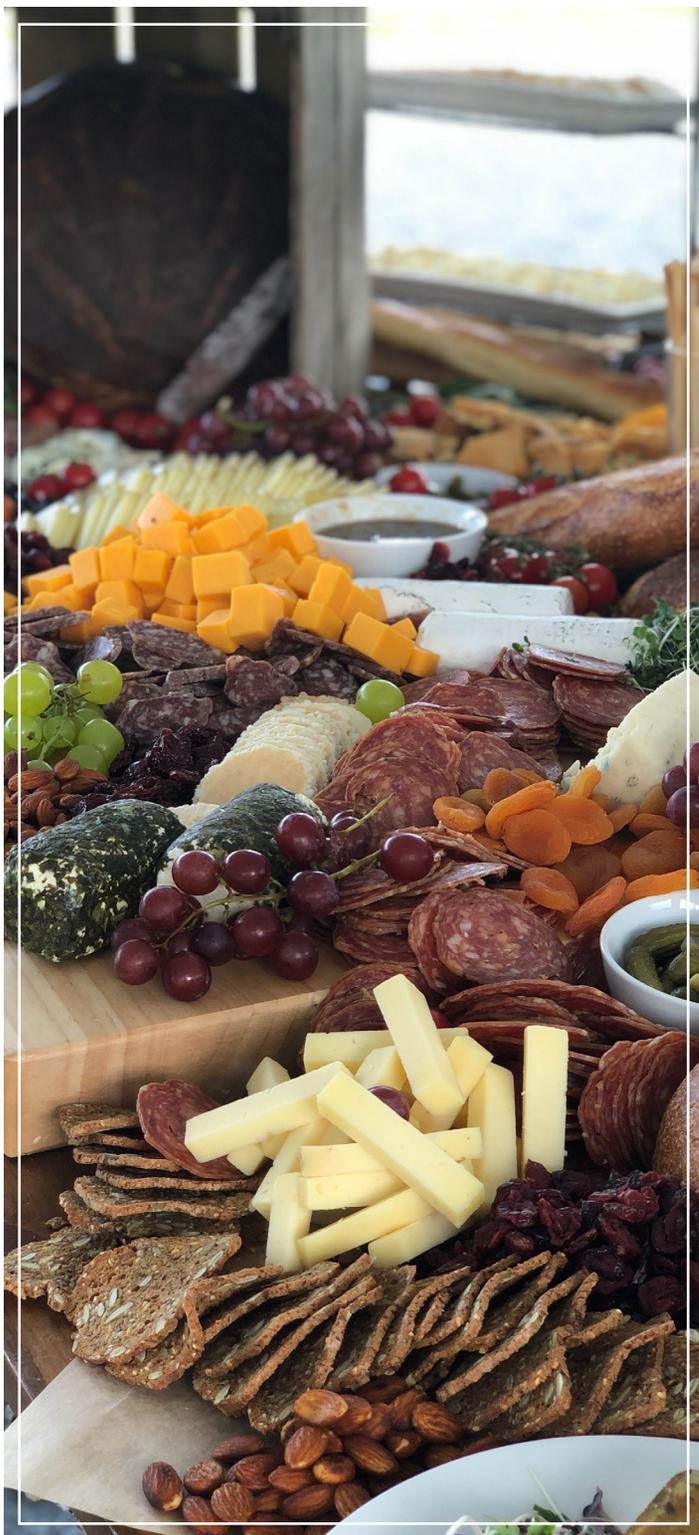
## ARE YOU INSURED?

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 eight tray passed hors d'oeuvres

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## 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

## 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 flavors: classic, chocolate chip cookie,  
chocolate espresso, black forest cherry or caramel

## Irish Coffee

Clontarf whiskey, demarera syrup & whipped cream

# BAR PACKAGES

## BEER & WINE

### House Wines

Whitcliff Awesting 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 | Bombay Sapphire | Bacardi Rum

Captain Morgan | Malibu Rum | Tullamore D.E.W

Jack Daniels | Highland Queen Scotch | Espolòn Tequila

Duke's 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

