



Simply
Gourmet

WEDDING CATERING

simplygourmetevents.com



FROM OUR FOUNDER

Congratulations on your engagement! You've done all the hard work of finding true love, now let us make your special day Simply Gourmet!

Our goal is to provide the best quality experience for you and your guests

Established in 2008, we have been providing full-service catering to the Hudson Valley region ever since. We pride ourselves on making the planning process as easy as we can and giving you the peace of mind that your special day will go off without a hitch! We gladly assist in coordinating everything from event planning, rental needs, linens, staffing, and of course food and beverage!

Our culinary team, led by Executive Chef Curtis West (CIA '14), creates culinary delights that we describe as approachable, upscale comfort food. We are committed to using ingredients grown or produced right here in the Hudson Valley whenever possible. Our partnerships with local farms and producers allow us to keep all of our menu items fresh and seasonally driven and keep delicious fruits and vegetables on your plate at their prime.

We know that you have many options when it comes to choosing a caterer, and we here at Simply Gourmet thank you for considering us to be a part of your special day.

Sincerely,

Michael Polasek
Founder (CIA-BPS '04)



WEDDING FAQs

Thank you for considering us for your event. We know that you have a lot of questions, so here are some of the most frequently asked:

DO YOU OFFER A WEDDING TASTING?

We do have tasting events on a regular basis that showcase the wide variety of culinary food and beverage offerings that we provide. Should you be unable to attend one of the scheduled events, our team will work with you to accommodate your needs.

DO YOU REQUIRE A DEPOSIT?

Yes, a minimum of \$1,000.00 deposit is due at the time of booking and will be applied to the final invoice. 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 14 days prior to the event date. We do require an 85% guarantee of the guest count listed in your contract.

WHEN IS MY FINAL PAYMENT DUE?

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

WHAT IS THE PREFERRED METHOD OF PAYMENT?

We gladly accept payments via ACH transfer, as well as personal and certified or bank checks.

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 a 20% 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 do not charge a cake cutting fee. We will happily cut and serve your celebration cake. We can recommend local bakeries if needed.

DO YOU PROVIDE BAR SERVICES?

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

We gladly include up to four vendor meals free of charge on events with buffet service. Each additional vendor will be billed at half price. For events with plated service, all vendor meals will be billed at half price.

DO YOU PROVIDE STAFF?

We provide staffing beginning with set up of the event through final clean up. Staff is billed at an hourly rate which will be provided in your proposal. Part of your staffing includes a dedicated Captain who will ensure that your day runs smoothly and that your every need is fulfilled. Our staff's uniform consists of black button down shirt, black slacks and black shoes.

DO YOU PROVIDE RENTALS?

Yes, we work with a rental company to provide all rentals that will be required for your event. We will coordinate order updates, delivery and pick up and be your one point of contact.

DO YOU HELP WITH DECORATIONS?

From ceremony to centerpieces to your send off table and everything in between, we can certainly assist with all aspects of making your wedding look amazing!

WHAT IF I NEED TO CANCEL MY EVENT?

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

ARE YOU INSURED?

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

I SEE YOUR SAMPLE MENUS. IS THERE MORE 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

SILVER PACKAGE

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 crudités with peppercorn ranch dip

Mediterranean

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

GOLD PACKAGE

Enhanced Cheese, Charcuterie & Market Displays

Mediterranean Display

Choice of 1 Stationary Display

Dips & Spreads | Mac & Cheese Bar | Pretzel Station

PLATINUM PACKAGE

Enhanced Cheese, Charcuterie & Market Displays

Mediterranean Display

Choice of 2 Stationary Displays

Dips & Spreads | Mac & Cheese Bar | Pretzel Station

Choice of 8 Tray Passed Hors d'oeuvres

ENHANCEMENTS

Street Taco Station

authentically seasoned beef, chicken or fish with traditional garnishes

Dim Sum Station

shrimp shumai, pork dumplings, veggie spring rolls & dipping sauces

Southern Comfort Station

fried chicken sliders, buttermilk cole slaw & hush puppies

Chilled Seafood Display

oysters & clams on the half shell, poached shrimp cocktail & Jonah crab claws

Simply Gourmet's Local Grazing Table

a bountiful display of over 60 local items including cheeses, charcuterie, vegetables, fruits, breads, nuts, artisan jams and more

Interactive Pasta Station

Pasta dishes made fresh to order by one of our Chefs

Add 8 Hors d'Oeuvres to Silver or Gold

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

Available from May 1st through September 15th. 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

SIMPLY GOURMET 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)*

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

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, Matag 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 & red wine-thyme jus

Braised Beef Short Ribs
potato croquette, root vegetables & natural reduction

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 & fried sage

Wild Mushroom Raviolis (*v*)
roasted red 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

Ice Cream Sandwiches

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

Hot Chocolate

homemade hot chocolate with fresh whipped cream, marshmallows, chopped nuts, cookie crumbs, mini

BAR PACKAGES

All bar packages include five hours of service

BEER & WINE

House Wines

Pinot Grigio | Chardonnay | Rosé | Pinot Noir | Cabernet

Local House Draught Beer

Mill House Köld One | Newburgh Nano Boss

BEER, WINE & SIGNATURE COCKTAILS

Add two signature cocktails to the beer & wine package

Choose from our list, or work with our Mixologist to create your own

FULL OPEN BAR

House Wine, Beer & Spirits plus Champagne Toast

Tito's Vodka | Bombay Gin | Bacardi Rum | Captain Morgan

Espolòn Tequila | Jim Beam Bourbon | Bank Note Scotch

PREMIUM OPEN BAR

House Wine, Beer & Premium Spirits plus Champagne Toast

Ketel One Vodka | Bombay Sapphire Gin | Bacardi Rum

Captain Morgan | Malibu Rum | Patrón Silver Tequila

Bulleit Bourbon | High West Rye | Johnnie Walker Black Scotch

An assortment of top shelf cordials and liqueurs | Fever-Tree Mixers

Non-Alcoholic Beverages & Mixers

Coke | Diet Coke | Sprite | Ginger Ale | Club Soda | 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 Pie Moonshine | Peach Champagne Fizz

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

Custom beverage packages and selections are available by request. Additional charges may apply

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

Bulleit 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

Bulleit bourbon, maple syrup & The Bitter Truth Aromatic bitters

