



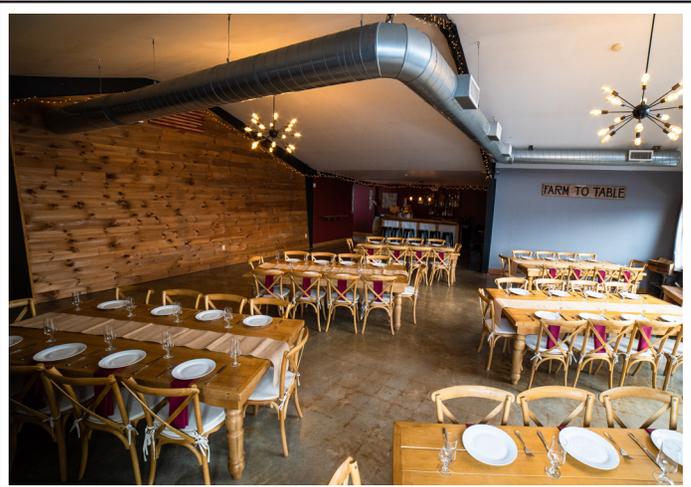
OFF-SITE CATERING

Simply
Gourmet

CATERING FOR ALL OCCASIONS

Private
Event
Space
Available

simplygourmetevents.com



OFF-SITE CATERING FAQs

Thank you for considering us for your event. You may have questions, so here are some of the most frequently asked:

DO YOU HAVE A MINIMUM TO BOOK OUR SERVICES?

Our minimums fluctuate throughout the year based on demand and availability.

DO YOU REQUIRE A DEPOSIT?

Yes, a deposit of 33% is due at the time of booking and will be deducted from the final invoice. For some events, there may be a second deposit due four weeks prior to the event. All deposits and pre-payments 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.

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, certified or bank checks.

IS THERE A DISCOUNT FOR CHILDREN?

Yes, children age 4 and under are free of charge. Children 5-12 will be charged half price. Children don't count toward final guest guarantee.

IS THERE AN ADMIN/SERVICE CHARGE?

There will be a 20% admin/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 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 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. 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 PROVIDE PAPER GOODS?

Yes, we can certainly provide all necessary papers good for an additional fee.

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 more than 90 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 are happy to customize a menu to your vision. Additional charges may apply.



BRUNCH BUFFETS

SIMPLY GOURMET BRUNCH

\$30 per person

Baked Brioche French Toast
with Hudson Valley maple syrup

Chef's Selection of Assorted Pastries & Danishes

Scrambled Eggs or Mini Quiches

Smoked Bacon & Breakfast Sausage

Mixed Green Salad or Caesar Salad

Seasonal Fresh Fruit Salad

Breakfast Potatoes

Six Depot Coffee

Harney & Sons Teas

BRUNCH ENHANCEMENTS

Interactive Omelet Station

Made-to-order omelets prepared by our chef with farm-fresh eggs and a selection of meats, cheeses and fresh vegetables

Seasonal Salad

Spring - Berry Salad

Summer - Peach Salad

Fall - Harvest Salad

Winter - Poached Pear Salad

Interactive Carving Station

Apple wood Smoked Ham | Turkey Breast

Brined Pork Loin | Beef Tenderloin

Yogurt Parfait Bar

Greek yogurt served with seasonal berries,

house granola and honey.

BRUNCH BEVERAGES

BOTTOMLESS MIMOSAS

\$10 per person

CHAMPAGNE BUBBLES BAR

\$12 per person

Juices Orange | Pomegranate | White Peach | Mango | Pineapple

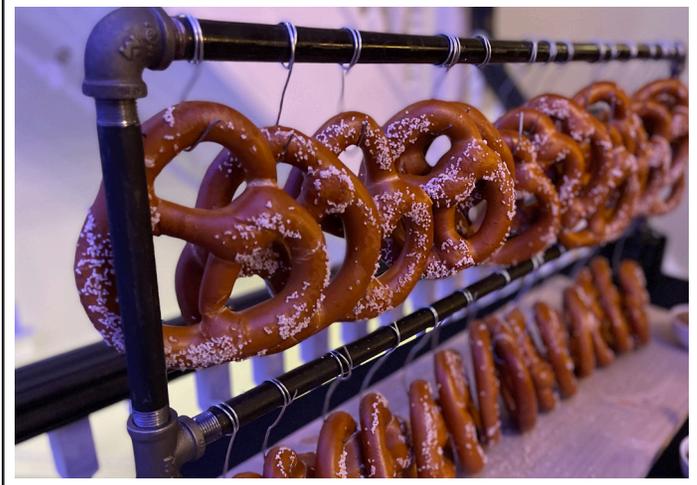
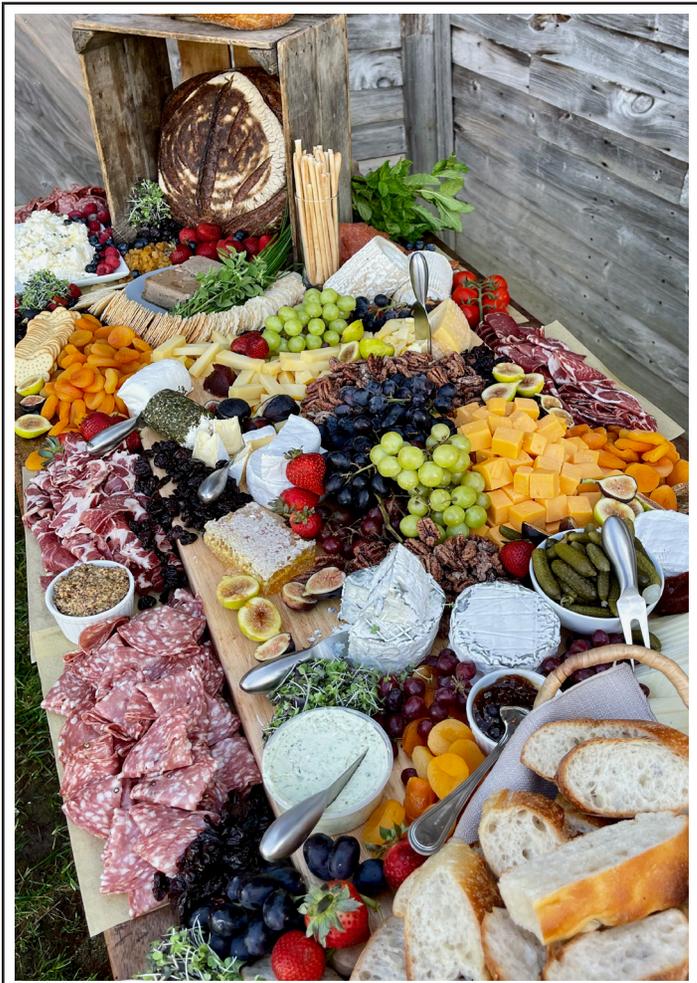
Garnishes Oranges | Blueberries | Strawberries | Pineapple

BLOODY MARY BAR

\$12 per person

Tito's Vodka with our house made bloody mary mix

Garnishes Bacon | Olives | Pickled Veggies | Celery | Smoked Paprika Rim



COCKTAIL PARTIES

BASIC RECEPTION

\$28 per person

Simply Gourmet Grazing Table

over 30 items including cheeses, charcuterie, vegetables, fruits, hummus, olives, breads, nuts, artisan jams and more

Choice of Five Hors d'Oeuvres

ENHANCED RECEPTION

\$36 per person

Basic cocktail reception plus choice of two additional stationary displays

Dips & Spreads

choice of three:

Fresh Salsa | Hummus | Guacamole | Pimento Cheese Spread
Peppercorn Ranch | Homemade French Onion | White Bean-Asiago

Mac & Cheese Bar

our signature four-cheese mac & cheese, finished with a golden breadcrumb topping. served with applewood smoked bacon, crispy onions, scallions, pickled jalapeños, buffalo & BBQ sauce.

Pretzel Bar

warm soft pretzels served with beer-cheese fondue, yellow mustard, whole-grain mustard and honey mustard

Chicken & Waffles

crispy chicken chunks and warm waffles served with maple syrup, whipped honey butter, hot honey and bacon crumbles.

Street Taco Station

build your tacos with chicken carnitas, warm corn tortillas, fresh toppings, cotija cheese, salsa verde, pico de gallo, hot sauce and lime.

Seasonal Pasta Station

Burrata Ravioli | Wild Mushroom Ravioli | Butternut Squash Ravioli | Gnocchi | Vegetable Rigatoni

COCKTAIL HOUR

\$18 per person

available as an addition to any full-service event package for 1 hour:

Simply Gourmet Grazing Table
Choice of five hors d'Oeuvres

HORS D'OEUVRES

HOT

Buffalo Chicken Spring Rolls
avocado ranch

Coconut Chicken Skewers (gf)
mango-ginger glaze

Chicken Empanadas
salsa verde

Chicken-Lemongrass Potstickers (df)
soy-ginger dipping sauce

Franks in a Blanket
curry ketchup & honey mustard

Beef Brisket Grilled Cheese

Short Rib & Bacon Skewers (gf, df) +\$1/pp
teriyaki glaze

Coconut Shrimp (df)
sweet chili sauce

Mini Crab Cakes +\$.75/pp
remoulade

Tomato Bisque Boules (N)
pesto & pine nuts

Vegetable Samosas (vg)
mango chutney

Four Cheese Arancini (gf, v)
tomato coulis

COLD

Mediterranean Chicken Skewers (gf)
lemon tzatziki

Melon Salsa (gf, df)
crispy prosciutto

Pork Tenderloin (df)
apple chutney

Beef Tenderloin Canapés (df)
rosemary-cracked pepper aioli

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

Salmon Roll
bibb lettuce & petit brioche roll

Ahi Tuna Tacos (df)
guacamole, sweet soy drizzle

Seasonal Crostini (v)
whipped ricotta

Everything Bagel Deviled Eggs (gf, df, v)
pickled onion, dill

Goat Cheese Mousse Tartlets (v, N)
fruit chutney, toasted almonds

Avocado Toast (v*)
bagel chip, feta, crispy onions & hot honey



We will take all precautions necessary to accommodate dietary restrictions or food allergies, as needed.

Please see the following tags below which are listed throughout our menus.

If you have questions about specific items, please reach out to a member of our team.

(gf) gluten free | (v) vegetarian | (vg) vegan | (df) dairy free | (N) contains nut



OFF-THE-GRILL BUFFET

All packages include choice of one salad and dessert. (Available from May 1st through September 15th)

SALADS

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

Classic Caesar (v)
romaine, herb croutons & Parmesan cheese

Steakhouse Salad (gf, v)
chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette

Berry Salad (gf, v) *May to Mid July*
mixed greens, seasonal berries, goat cheese, toasted almonds & lemon-poppy dressing

Peach Salad (gf, v) *Mid July to September 15th*
mixed greens, local peaches, goat cheese, toasted almonds & honey-basil vinaigrette

ENTRÉES

Herb Grilled Steak (gf, df)
chimichurri sauce

Teriyaki Beef Tenderloin Tip Skewers (df) +\$3/pp

Slow Cooked Beef Brisket (gf, df)
apple cider bbq sauce

Grilled Lemon Sage Chicken Breast (gf, df)
lemon vinaigrette

BBQ Half Chicken (gf, df)
chipotle-bourbon bbq

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

BBQ Pulled Pork
brioche slider buns

Grilled Faroe Island Salmon (gf)
tropical salsa & cilantro cream

Grilled Mahi Mahi (gf, df)
teriyaki glaze

SIDE DISHES

Baked Macaroni & Cheese (v)

Roasted Tuscan Potatoes (gf, vf)

Homemade BBQ Baked Beans (gf, df)

Herb Ratatouille Vegetable Platter (gf, vg)
A rustic blend of seasonal vegetables roasted with olive oil, garlic and herbs.

Grilled Asparagus (gf, v)
lemon & Parmesan

Thai Chickpea Salad (gf, vg)
bell pepper, carrots, red cabbage, scallions, cilantro & sesame vinaigrette

Potato Salad (gf, df, v)
creamy or roasted

Street Corn Salad (gf, v)
bell pepper, red onion, lime, cilantro & cotija cheese

Black Bean & Corn Salad (gf, vg)
avocado, crispy tortillas & cilantro vinaigrette

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

Caprese Salad (gf, v)
fresh mozzarella, baby tomatoes, red onions, fresh basil & extra virgin olive oil

Greek Quinoa Salad (v)
tomatoes, cucumber, olives, feta cheese, fresh herbs and lemon-oregano vinaigrette.

Macaroni Salad (v)

Buttermilk Cole Slaw (gf, v)

Mediterranean Pasta Salad (vg)
grilled squash, eggplant, roasted red peppers, artichokes, olives, fresh basil & balsamic vinaigrette

DESSERTS (see Simply Gourmet Buffet menu)

2 Entrées 2 Side Dishes | \$34

3 Entrées 3 Side Dishes | \$40

SIMPLY GOURMET BUFFET

All packages include choice of one salad and dessert. (Available from September 15th through May 1st)

SALADS

Mixed Greens *(gf, vg)*

tomatoes, carrots, cucumbers, radishes & balsamic

Classic Caesar *(v)*

romaine, herb croutons & Parmesan cheese

Steakhouse Salad *(gf, v)*

chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette

Seasonal Salad *(v)*

Spring - Berry Salad

Summer - Peach Salad

Fall - Harvest Salad

Winter - Poached Pear Salad

ENTRÉES

Beef Bourguignon *(df)*

Braised Beef Short Ribs *(gf, df) +Mkt*
natural reduction sauce

Roasted Beef Tenderloin *(gf, df) +Mkt*
herb jus & horseradish sauce

Pan Roasted Chicken Breast *(gf)*
lemon-white wine reduction sauce

Homestyle Chicken Pot Pie
tender chicken and seasonal vegetables
in herb gravy, served with individual flaky pastries

Cider Brined Pork Loin *(gf, df)*
stone fruit chutney & pan sauce

Pecan Crusted Faroe Island Salmon *(N)*
honey-mustard cream sauce

Creamy Tuscan Faroe Island Salmon *(gf)*
sun-dried tomatoes, artichokes & baby spinach

Sautéed Shrimp *(gf, df)*
Mediterranean puttanesca sauce

Butternut Squash Raviolis *(v)*
sage cream sauce

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

SIDE DISHES

Baked Macaroni & Cheese *(v)*

Gnocchi *(v)*

roasted butternut squash, sautéed kale & sage cream sauce

Creamy Whipped Potatoes *(gf, v)*

Roasted Fingerling Potatoes *(gf, vg)*
caramelized shallots

Herbed Rice Pilaf *(gf)*

Mixed Baby Vegetables *(gf, vg)*

Roasted Winter Vegetables *(gf, vg)*
butternut squash, parsnips, carrots, Brussels sprouts & pearl onions

DESSERTS

Fresh Baked Cookies & Brownies

Fresh Fruit Display

Seasonal Fruit Bars

Local Cider Doughnuts +\$1/pp

Fresh Baked Seasonal Pies +\$2/pp
served with vanilla whipped cream

Seasonal Fruit Crisp or Cobbler +\$2/pp
served with local gelato

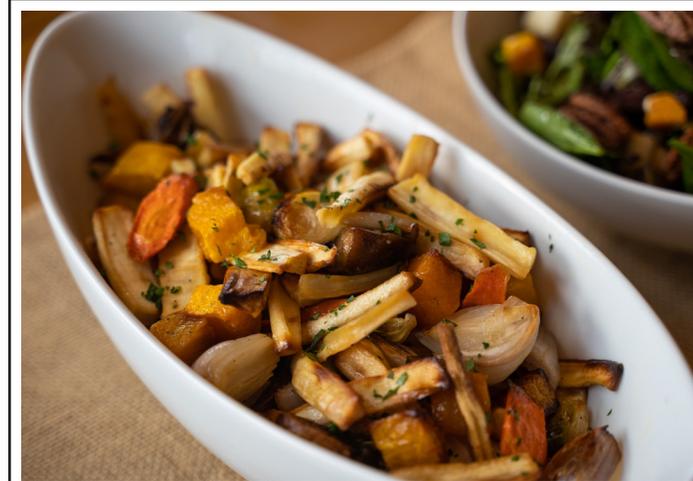
Cookies & Milk Bar +\$3/pp
assorted fresh baked cookies served warm with local Hudson Valley Fresh milk shooters (vanilla & chocolate)

Build-your-own S'mores +\$3/pp
A nostalgic late-night favorite featuring tabletop campfires, graham crackers, milk chocolate & marshmallows.

Artisan Cannoli Bar +\$3/pp
Fresh mini cannoli with classic sweet ricotta cream and a selection of premium toppings and drizzles.

2 Entrées 2 Side Dishes | \$34

3 Entrées 3 Side Dishes | \$40



BAR PACKAGES

All bar packages are priced per person, per hour. A 20% service charge and NYS sales tax is additional.

BEER & WINE

\$10 first hour | \$5 each additional hour

House Wines

Pinot Grigio | Rosé | Cabernet

Local Craft Beer

Mill House Köld One | Mill House PK Pale Ale

Premium Hard Seltzer

High Noon Vodka Seltzer

ADD SIGNATURE COCKTAILS

\$12 first hour | \$6 each additional hour

Add two of our signature cocktails to the beer & wine package

One selection may be substituted for a mocktail

FULL OPEN BAR

\$14 first hour | \$7 each additional hour

Local Craft Beers, Wine & Spirits plus Champagne Toast

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

Espolòn Tequila | Jim Beam Bourbon | Ballantine's Scotch

PREMIUM OPEN BAR

\$16 first hour | \$8 each additional hour

Local Craft Beers, Wine & Spirits plus Champagne Toast

Two Featured drinks

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

Non-Alcoholic Beverages & Mixers

Coke | Diet Coke | Sprite | Ginger Ale | Club Soda | Tonic Water

Lemonade | Orange Juice | Cranberry Juice | Pineapple Juice

All bar options include liquor liability insurance, temporary event permit as required by the NY State Liquor Authority, bar supplies including garnishes and cocktail napkins, non-alcoholic beverages and mixers, and TIPS certified Bartender(s).

Signature Cocktails

Aperol Spritz

Italian Aperol, crisp prosecco & a splash of soda over ice with an orange slice

Moscow Mule

Tito's Vodka, fresh lime & craft ginger beer

Southern Peach Tea

Tito's vodka infused with peaches, lemon juice & fresh brewed iced tea

Basil Gin Lemonade

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

Tiki Rum Punch

A tropical blend of pineapple-infused Bacardi rum, coconut rum & dark rum with fruit juices, freshly squeezed lime & tiki bitters.

Mango Margarita

Espolòn tequila, ripe mango purée, triple sec, lime juice & agave nectar

Hudson Valley Apple Pie

Jim Beam bourbon, fall spiced syrup, housemade sour mix & local apple cider

Maple Old Fashioned

Jim Beam bourbon, local maple syrup, Bitter Truth aromatic bitters & orange twist

(ask about using zero proof spirits)

