



# CORPORATE CATERING MENU

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Thank you for considering us for your event! We require a minimum of 25 guests for our full-service option. À la carte options are available for events under 25 guests.

## CONTINENTAL BREAKFAST

BAGELS with cream cheese & butter  
CHEF'S CHOICE OF ASSORTED PASTRIES  
FRESH FRUIT SALAD  
COFFEE, TEA & WATER  
ORANGE & CRANBERRY JUICE

\$12.00 per person *(plus service charge)*

## BREAKFAST BUFFET

BAKED FRENCH TOAST  
with local maple syrup  
ASSORTED QUICHE OR SCRAMBLED EGGS  
SMOKED BACON & SAUSAGE  
BREAKFAST POTATOES  
FRESH FRUIT SALAD  
CHEF'S CHOICE OF ASSORTED PASTRIES  
COFFEE, TEA & WATER  
ORANGE & CRANBERRY JUICE

\$28 per person *(plus service charge)*

## 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, SELTZER & BOTTLED WATER

Gourmet Sandwiches \$18 per person

Café Sandwiches \$17 per person

*(plus service charge)*

## BUFFET LUNCH

CHOICE OF SALAD  
CHOICE OF TWO ENTRÉES  
CHOICE OF TWO SIDE DISHES  
SEASONAL DESSERT  
SOFT DRINKS, SELTZER & BOTTLED WATER

\$30 per person *(plus service charge)*

## FARM TO TABLE BOX LUNCH

CHOICE OF SANDWICH  
\*up to **three** choices per order. We do not mix gourmet and café sandwiches in an order.  
DEEP RIVER POTATO CHIPS  
LOCAL APPLE  
FRESH BAKED COOKIE  
SOFT DRINKS, SELTZER & BOTTLED WATER

Gourmet Sandwiches \$20 per box

Café Sandwiches \$19 per box

*Inclusive of sales tax (service charge does not apply). Box lunch orders are subject to different catering policies. Please reach out for details.*

## AFTERNOON BREAK

a selection of Potato Chips, pretzels, snack mix, granola bars, and soft drinks

\$3.50 per person *(plus service charge)*

## COFFEE SERVICE

add coffee and tea to any lunch or break period

\$3.00 per person *(plus service charge)*

## GOURMET SANDWICHES

### ROAST TURKEY

Swiss cheese, bacon-onion jam, baby arugula on ciabatta

### ROAST BEEF

cheddar cheese, crispy onions  
& horseradish cream on a pretzel roll

### CRANBERRY CHICKEN SALAD CROISSANT

house-made chicken salad with dried  
cranberries served on a buttery croissant.

### VEGETABLE

grilled balsamic marinated eggplant, roasted pepper  
hummus, pickled vegetables & arugula on ciabatta

## CLASSIC CAFÉ SANDWICHES

### ROAST TURKEY, ROAST BEEF or SMOKED HAM

cheddar cheese, lettuce & tomato on ciabatta  
mayonnaise & mustard on the side

### CAPRESE

fresh mozzarella, tomatoes, red onions,  
balsamic glaze & pesto on focaccia

## SIDE DISHES

Homemade Potato Chips

Buttermilk Cole Slaw

Creamy Potato Salad

Mediterranean Pasta Salad

Macaroni Salad

Quinoa Salad

Seasonal Vegetable Salad

Chickpea Salad

## CATERING POLICIES

**Minimum** - We require a minimum of 25 guests for full-service catering. À la carte delivery options are available for events under 25.

**Deposit** - A 50% deposit is required at the time of booking, to be deducted from the total payment due. Deposits are non refundable.

**Final Guest Count** - Final guest count is due seven (7) days prior.

**Final Payment** - Final payment is due prior to, or upon our arrival at the event. We will not start setting up without the payment.

**Service Charge** - a 20% service charge will be added to all events. The charge covers serving equipment. Additional staffing charges apply.

**Sales Tax** - NYS sales tax is additional 8.125% on all events unless organization is tax exempt. We require your NYS ST-119.1 form.

**Linens** - We will supply disposable linens for all serving tables. Cloth linens for guest tables and serving tables are additional for an additional fee.

**Paper Goods** - All necessary papers goods are included.

## BUFFET SALADS

### MIXED GREEN SALAD

tomatoes, carrots, cucumbers, radishes & balsamic

### CAESAR SALAD

croutons & Parmesan cheese

## BUFFET ENTRÉES

### PAN ROASTED CHICKEN

lemon-white wine reduction sauce

### GRILLED LEMON CHICKEN BREAST

lemon vinaigrette & fried sage

### BEEF BOURGUIGNON

### HERB GRILLED STEAK

chimichurri sauce

### CIDER BRINED PORK LOIN

stone fruit chutney & pan sauce

### BBQ PULLED PORK

with brioche slider rolls

### CREAMY TUSCAN SALMON

sun-dried tomatoes, artichokes & baby spinach

### GRILLED SALMON

tropical salsa & cilantro-lime cream

### SEASONAL RAVIOLIS

## SIDE DISHES

### BAKED MAC & CHEESE

### ROASTED TUSCAN POTATOES

### CREAMY WHIPPED POTATOES

### HERBED RICE PILAF

### HERB RATATOUILLE VEGETABLES

### MIXED BABY VEGETABLES

## DESSERTS

### FRESH BAKED COOKIES & BROWNIES

### SEASONAL FRUIT BARS

### FRESH FRUIT DISPLAY