



FALL/WINTER TO-GO MENU

Available from September 15th - May 1st
Call for off-season availability

399 Manchester Rd
Poughkeepsie, NY 12603
p 845.214.0300
events@vhgny.com
www.simplygourmetevents.com

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

ENTRÉES

half pan (serves 8-10) / full pan (serves 16-20)

POULTRY

PAN ROASTED CHICKEN BREAST (gf)	\$100 / \$180
lemon-white wine reduction sauce	
HOMESTYLE CHICKEN POT PIE	\$94 / \$169
tender chicken and seasonal vegetables in herb gravy, served with individual flaky pastries	
CHICKEN MARSALA (df)	\$100 / \$180
sautéed with wild mushrooms & marsala wine	
CIDER BRINED TURKEY BREAST	\$99 / \$179
herb gravy	

BEEF

BEEF BOURGUIGNON (df)	\$99 / \$179
BRAISED BEEF SHORT RIBS (gf, df)	Mrkt Price
natural reduction sauce	
BRAISED BEEF BRISKET (gf, df)	\$129 / \$239
red wine, mushrooms, crushed tomatoes & dill	
ROASTED WHOLE BEEF TENDERLOIN (gf)	Mrkt Price
with herb jus & horsey sauce (approx. 5-6 pounds)	
TRADITIONAL LASAGNA	\$87 / \$155
with ground beef or sausage	

SEAFOOD

PECAN CRUSTED SALMON	\$125 / \$230
honey-mustard cream sauce	
CREAMY TUSCAN SALMON (gf)	\$120 / \$220
sun-dried tomatoes, artichokes & baby spinach	
SAUTÉED SHRIMP (gf, df)	\$99 / \$179
Mediterranean puttanesca sauce	

PORK

BBQ PULLED PORK	\$98 / \$176
with Hawaiian slider buns, pickled red onions & cole slaw	
CIDER BRINED PORK LOIN (gf)	\$88 / \$156
stone fruit chutney & pan sauce	

VEGETARIAN

GRILLED POLENTA (gf, vg)	\$80 / \$142
wild mushroom ragout & asparagus	
ROASTED RATATOUILLE STRUDEL (v)	\$80 / \$142
roasted garlic & herb cream	
ROASTED VEGETABLE LASAGNA (v)	\$82 / \$144

SALADS (serves 16-20)

MIXED GREENS (gf, vg)	\$44
tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette	
CLASSIC CAESAR (v)	\$44
romaine, herb croutons & Parmesan cheese	
STEAKHOUSE SALAD (gf, v)	\$49
chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette	
POACHED PEAR SALAD (gf, v)	\$48
mixed greens, poached pears, dried cranberries, toasted almonds, goat cheese & blood orange vinaigrette	
HARVEST SALAD (gf, v)	\$47
mixed greens, local apples, blue cheese, candied pecans, dried cranberries, & maple vinaigrette	

SIDE DISHES

BAKED MAC & CHEESE	\$78 / \$136
CREAMY WHIPPED POTATOES (gf, v)	\$72 / \$124
AU GRATIN POTATOES (v)	\$73 / \$126
ROASTED TUSCAN POTATOES (gf, vg)	\$70 / \$122
HERB RICE PILAF (gf, df)	\$65 / \$110
PENNE A LA VODKA	\$72 / \$124
MIXED BABY VEGETABLES (gf, vg)	\$79 / \$138
baby carrots, haricot verts, yellow squash & shallots	
ROASTED WINTER VEGETABLES (gf, vg)	\$85 / \$152
butternut squash, parsnips, carrots, Brussels sprouts & pearl onions	
ROASTED BRUSSELS SPROUTS (gf, df)	\$82 / \$144
bacon & caramelized shallots	
DINNER ROLLS (v)	\$15/ dozen

DESSERTS

BROWNIES (v)	\$12/ dozen
ASSORTED COOKIES (v)	\$15/ dozen
PUMPKIN STREUSEL BARS (v)	\$18/ dozen
FRESH FRUIT PLATTER (12" platter) (gf, vg)	\$55
APPLE or PEAR-CRANBERRY CRISP (v)	\$65 / \$110
MINI CHOCOLATE MOUSSE PARFAITS (gf, v)	\$55/ dozen
MINI PUMPKIN PARFAITS (v)	\$55/ dozen
FLOURLESS CHOCOLATE TORTE (gf, v)	\$50 / 10"



TO-GO CATERING FAQs

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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

WHEN DO I NEED TO PLACE MY ORDER BY?

We ask for a minimum of **ten (10) days' notice** for all orders, as each item is prepared fresh to order. Availability is based on our full-service catering schedule and existing commitments. Orders are accepted on a first-come, first-served basis and are only confirmed with a paid deposit.

Our busiest seasons are summer, fall, and holidays, so we strongly recommend booking as early as possible. To maintain our high quality, we reserve the right to limit the number of orders accepted based on availability.

IS THERE A MINIMUM FOR AN ORDER?

We require a \$350 minimum for an order (excluding fees and sales tax) based on our availability and time of the year. Please feel free to contact us to see if we can accommodate your order if it falls below the minimum.

DO YOU REQUIRE A DEPOSIT?

A 50% deposit is required to confirm an order. Deposit may be made by cash, check or credit card.

CAN I MAKE CHANGES TO MY ORDER?

All changes of menu selections and quantities must be made no later than ten (10) days prior to the order date. We cannot guarantee any changes made after that.

WHEN IS THE FINAL PAYMENT DUE?

Final payment must be made no later than seven (7) days prior to the order date. Payment may be made in cash, check or credit card. **We will NOT accept final payment at the time of pick up or delivery of the order.**

DO I NEED TO PICK UP MY ORDER, OR DO YOU OFFER DELIVERY AND SET UP?

You are welcome to pick up your order (cold) free of charge. We will provide heating instructions for you. There is a \$40 convenience fee to pick up your order hot to account for the additional labor cost (fee waived for orders over \$500, excluding sales tax). If you request delivery, a staff member will deliver and place the food. We do not offer full staffing services with a delivery order. Delivery fees are:

Less than 10 minutes (one way)	Cold \$20, Hot \$60	21-30 minutes (one way)	Cold \$30, Hot \$70
10-20 minutes (one way)	Cold \$25, Hot \$65	Over 30 minutes (one way)	call for pricing

WHAT IS YOUR CANCELLATION POLICY?

You have until ten (10) days prior to the order date to cancel your order. You will be refunded any portion that you have paid, less a service charge equal to 10% of the order total at cancellation (less sales tax). After ten (10) days prior to your order date, all deposits and pre-payments are non-refundable.

CAN YOU ACCOMMODATE ALLERGIES AND SPECIAL DIETARY REQUESTS?

We will certainly accommodate any allergies and other dietary requests to the best of our ability. Please note that we are not a nut free facility.

DO YOU PROVIDE CHAFING DISHES?

We do offer wire chafing racks. The fee is \$10 which includes the rack, water pans and two (2) sternos.

DO YOU PROVIDE SERVING UTENSILS & PAPER GOODS?

Upon request, we can provide serving utensils at no additional charge. Paper goods are \$1.50 per person which includes: black plastic plates, forks, knives and dinner napkins.