



  
Simply  
Gourmet

WEDDING CATERING

[simplygourmetevents.com](http://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!

*Since 2008, Simply Gourmet has been delivering exceptional full-service catering throughout the Hudson Valley*

We understand that planning an event should be exciting, not stressful. That's why we go above and beyond to make the process seamless, ensuring your special day unfolds effortlessly. From event planning and rental coordination to linens, staffing, and of course, incredible food and beverages—we handle it all with care and expertise.

Our culinary team takes pride in crafting **elevated, approachable comfort food** made with the finest ingredients. We are passionate about sourcing locally whenever possible, working closely with Hudson Valley farms and producers to keep our menus fresh, seasonal, and bursting with flavor.

We know you have many choices when it comes to catering, and we're truly honored to be considered for your special day. At Simply Gourmet, we don't just serve meals—we create memorable dining experiences.

Sincerely,

Founder (CIA-BPS '04)



# WEDDING FAQs

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

## DO YOU OFFER A WEDDING TASTING?

Once booked with us, we have tasting events that showcase the wide variety of food and beverage offerings that we provide and help you select your menu. 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 deposit is due at the time of booking and will be applied to the final invoice. A second deposit is due 90 days 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, certified or bank checks. You may make your initial deposit using a credit card upon request.

## 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.

## 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 are happy to recommend a great local bakery if requested.

## 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 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?

We can certainly assist with many aspects of making your wedding look amazing! Our team will work with you and decide if you need to bring on additional planning services.

## 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.

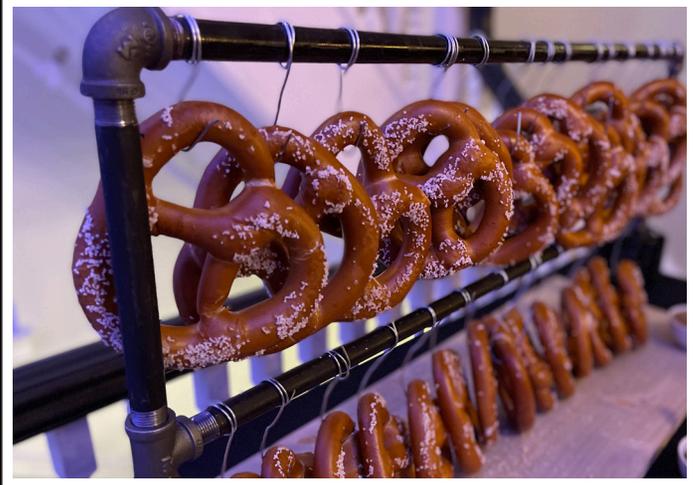
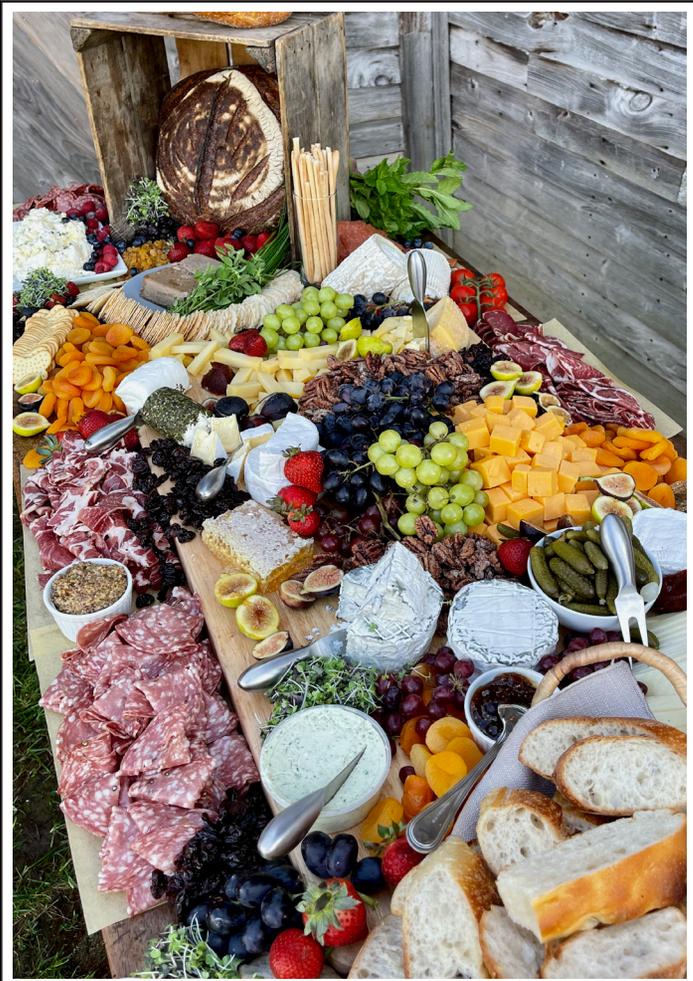
## I SEE YOUR SAMPLE MENUS. IS THERE MORE WE CAN CHOOSE FROM?

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.

## DO YOU OFFER GARBAGE REMOVAL?

If garbage removal is not provided by the venue, the client is responsible for dumpster rental or a trash removal fee will be added to your final invoice.





# COCKTAIL HOUR

## SILVER PACKAGE

### Simply Gourmet Grazing Table

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

## GOLD PACKAGE

### Simply Gourmet Grazing Table

Choice of 5 Tray Passed Hors d'oeuvres

## PLATINUM PACKAGE

### Local Hudson Valley Grazing Table

over 60 local items including cheeses, charcuterie, vegetables, fruits, hummus, olives, breads, nuts, artisan jams and more

### Choice of 1 Stationary Displays

Dips & Spreads | Mac & Cheese Bar | Pretzel Station | Street Taco Station | Chicken & Waffles

Choice of 8 Tray Passed Hors d'oeuvres

## COCKTAIL HOUR ENHANCEMENTS

### Dips & Spreads

choice of three:

fresh salsa, guacamole, peppercorn ranch, homemade french onion, white bean asiago or pimento spread

### 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 Station

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

### 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.

### Chicken & Waffles

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

### Chilled Seafood Display

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

### Local Hudson Valley Grazing Table

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

### Seasonal Pasta Station

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

### Interactive Carving Station

Applewood Smoked Ham | Turkey Breast  
Brined Pork Loin | Beef Tenderloin

# 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

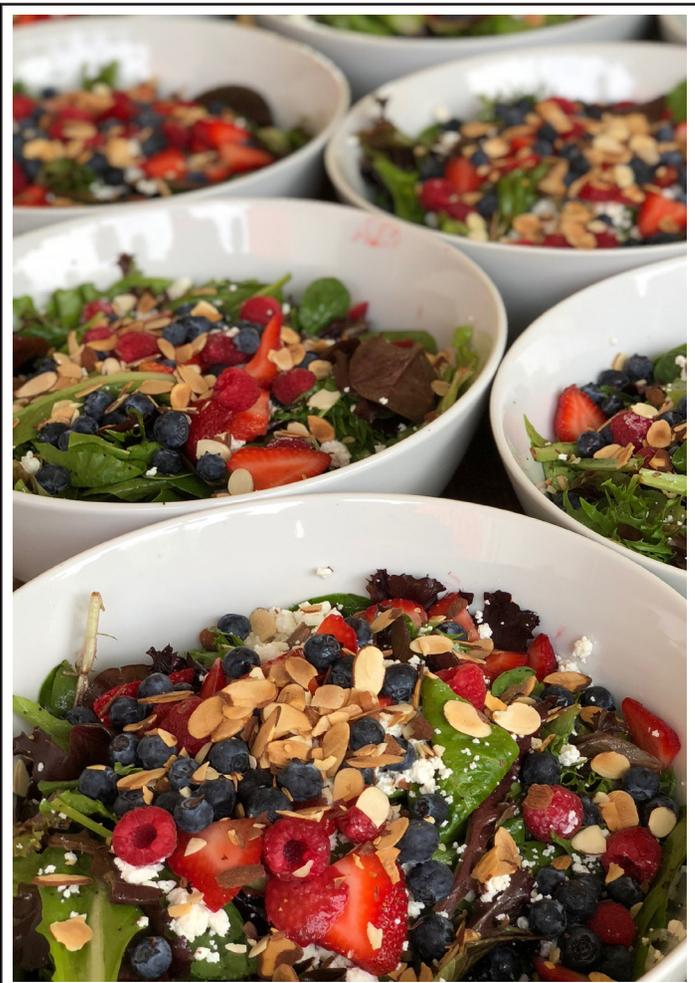


We will take all precautions necessary to accommodate dietary restrictions or food allergies, as needed.

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 nuts



# OFF-THE-GRILL BUFFET

Choose one salad, three entrées, four side dishes & one 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, vg)

**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 options on Simply Gourmet Buffet menu

# 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)*

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 *(gf)*

### Seasonal Fruit Bars

Spring - Lemon & Blueberry

Summer - Peaches & Cream

Fall/Winter - Pumpkin Streusel

### Local Cider Doughnuts

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# PLATED

Choose one salad (or soup), two entrées plus a silent vegetarian & one dessert from the buffet menu

## 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

**Braised Beef Short Ribs** (gf)  
potato-parsnip purée, root vegetables & natural reduction

**Roasted Beef Tenderloin** (gf) +\$Mkt  
potato-parsnip purée, seasonal vegetables & herb jus

**Pan Seared Chicken Breast** (gf)  
seasonal succotash & herb crema

**Pecan Crusted Faroe Island Salmon**  
herbed wild rice, baby vegetables & honey-mustard cream sauce

**Seasonal Raviolis** (v\*)

**Grilled Polenta** (vg, gf)  
wild mushroom ragout & asparagus

# DESSERT UPGRADES

## Build-your-own S'mores

A nostalgic late-night favorite featuring tabletop campfires, graham crackers, milk chocolate & marshmallows.

## Cookies & Milk Bar

assorted fresh baked cookies served warm with local Hudson Valley Fresh milk shooters (vanilla & chocolate)

## Fresh Baked Seasonal Pies

vanilla gelato & whipped cream

## Artisan Cannoli Bar

Fresh mini cannoli with classic sweet ricotta cream and a selection of premium toppings and drizzles.

# LATE NIGHT ADD-ONS

## Pretzel Station

warm soft pretzels served with yellow mustard, whole-grain mustard & honey mustard

## Breakfast Sandwiches

classic egg & cheese sandwiches with bacon & ham

## Hot Dogs

all beef hot dogs with traditional condiments

## Walking Taco

Fritos, ground beef, cheddar cheese, shredded lettuce, salsa & sour cream

(to-go containers & paper goods are included)

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# BAR PACKAGES

All bar packages include five hours of service, temporary liquor permit, liability insurance and ice

## BEER & WINE

|                      |                                                                       |
|----------------------|-----------------------------------------------------------------------|
| House Wines          | Pinot Grigio   Rosé   Cabernet                                        |
| Local Craft Beers    | Mill House Köld One   Mill House PK Pale Ale   Athletic Non-Alcoholic |
| Premium Hard Seltzer | High Noon Vodka Seltzer                                               |

## BEER, WINE & SIGNATURE COCKTAILS

Add two of our signature cocktails to the Beer & Wine package

One selection may be substituted for a mocktail

## FULL OPEN BAR

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

Local Craft Beers, Wine & Spirits plus Champagne Toast

Couples may personalize two featured drinks for their bar menu

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

## ZERO PROOF

For your guests that do not imbibe with the full bar packages:

Coming Soon!

Seasonal welcome beverages are provided with every package

Strawberry-Mint Lemonade | Peach-Basil Lemonade | Local Apple Cider | Infused Water

## 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

Titos'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)

