



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

ENTRÉES

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

POULTRY

PAN ROASTED CHICKEN BREAST lemon-white wine reduction sauce	\$75 / \$145
CHICKEN UNDER A BRICK roasted peppers, olive oil, garlic and herbs	\$65 / \$125
CHICKEN MARSALA sautéed with wild mushrooms & marsala wine	\$75 / \$145
ROASTED TURKEY BREAST herb gravy	\$75 / \$145

BEEF

BRAISED BEEF SHORT RIBS natural reduction sauce	\$130 / \$255
SLICED ROAST BEEF red wine gravy	\$80 / \$155
BRAISED BEEF BRISKET red wine, mushrooms, crushed tomatoes & dill	\$90 / \$175
ROASTED WHOLE BEEF TENDERLOIN with herb jus & horsey sauce (approx. 5-6 pounds)	Mrkt Price
TRADITIONAL LASAGNA with ground beef or sausage	\$60 / \$115

SEAFOOD

PECAN CRUSTED SALMON honey-mustard cream sauce	\$85 / \$165
PAN SEARED SALMON white wine, dill & capers	\$80 / \$155
GRILLED SHRIMP SKEWERS puttanesca sauce	\$75 / \$145

PORK

BBQ PULLED PORK with brioche slider rolls	\$70 / \$135
CIDER BRINED PORK LOIN stone fruit chutney & pan sauce	\$65 / \$125

VEGETARIAN

GRILLED POLENTA wild mushroom ragout & broccoli rabe	\$60 / \$115
ROASTED RATATOUILLE STRUDEL roasted garlic & herb cream	\$60 / \$115
ROASTED VEGETABLE LASAGNA	\$60 / \$115

If the total quantity ordered of any item is less than a full pan, a \$20 supplemental labor charge will be added to the price.

SALADS (serves 15-20)

MIXED GREENS tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette	\$38
CLASSIC CAESAR	\$42
BABY ARUGULA shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette	\$45
POACHED PEAR SALAD mixed greens, poached pears, dried cranberries, toasted almonds, goat cheese & blood orange vinaigrette	\$45
HARVEST SALAD mixed greens, local apples, blue cheese, candied pecans, dried cranberries, & maple vinaigrette	\$45

SIDE DISHES

BAKED MAC & CHEESE	\$60 / \$115
ROASTED GARLIC WHIPPED POTATOES	\$55 / \$105
AU GRATIN POTATOES	\$55 / \$105
ROASTED TUSCAN POTATOES	\$50 / \$95
HERB RICE PILAF	\$45 / \$85
PENNE A LA VODKA	\$55 / \$105
MIXED BABY VEGETABLES baby carrots, haricot verts, patty pan squash & shallots	\$60 / \$115
ROASTED WINTER VEGETABLES butternut squash, parsnips, carrots & turnips	\$60 / \$115
GREEN BEANS PROVENÇAL	\$60 / \$115
ROASTED BRUSSELS SPROUTS bacon & caramelized shallots	\$65 / \$125
DINNER ROLLS	\$12/ dozen

DESSERTS

BROWNIES	\$10/ dozen
ASSORTED COOKIES	\$12/ dozen
SEASONAL FRUIT BARS	\$14/ dozen
FRESH FRUIT PLATTER (12" platter)	\$48
APPLE or PEAR-CRANBERRY CRISP	\$50 / \$95
MINI CHOCOLATE MOUSSE PARFAITS	\$42/ dozen
MINI APPLE-CARMEL PARFAITS	\$42/ dozen
MINI PUMPKIN PARFAITS	\$42/ dozen
FLOURLESS CHOCOLATE TORTE	\$40 / 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 typically require a minimum of seven (7) days notice to place an order. Every item is made fresh, per order! Our availability for orders varies based on our full-service catering calendar, as well as other orders. We book orders on a first-come, first-served basis with a paid deposit. Our catering calendar is busiest in the summer and fall, as well as during holiday times. Please place your order as soon as you know your event date. We do reserve the right to limit the number of orders we can accommodate per our calendar to maintain our quality the food and service.

IS THERE A MINIMUM FOR AN ORDER?

We require a \$300 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. *(There is a 3% platform fee assessed on credit card transactions)*

CAN I MAKE CHANGES TO MY ORDER?

All changes of menu selections and quantities must be made no later than seven (7) 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 five (5) days prior to the order date. Payment may be made in cash, check or credit card. *(There is a 3% platform fee assessed on credit card transactions)* **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, place the food and provide basic set up of chafing racks. 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 seven (7) 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 seven (7) 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?

We can provide serving utensils at an additional charge. Serving spoons are \$1.00 each and serving tongs are \$1.50 each. Paper goods are \$1.50 per person which includes: serving utensils, black plastic plates, forks, knives and dinner napkins.