



CORPORATE CATERING MENU

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www.simplygourmetevents.com

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

\$10.75 per person *(plus service charge)*

BREAKFAST BUFFET

BAKED FRENCH TOAST
with fresh fruit & 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

\$24 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 \$17 per person

Café Sandwiches \$16 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

\$26 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.
POTATO CHIPS
LOCAL APPLE
FRESH BAKED CHOCOLATE CHIP COOKIE
SOFT DRINKS, SELTZER & BOTTLED WATER

Gourmet Sandwiches \$18 per box

Café Sandwiches \$17 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

\$3.00 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

bacon, Swiss cheese, spinach & honey-mustard on ciabatta

ROAST BEEF

cheddar cheese, baby arugula, tomatoes
& roasted garlic aioli on ciabatta

GRILLED CHICKEN

tomatoes, baby spinach & lemon aioli on focaccia

VEGETABLE

grilled balsamic marinated eggplant, roasted pepper
spread, sprouts, tomatoes and arugula on whole-grain

CLASSIC CAFÉ SANDWICHES

ROAST TURKEY, ROAST BEEF or SMOKED HAM

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

CHICKEN SALAD

lettuce & tomato on multi-grain

CAPRESE

fresh mozzarella, tomatoes, red onions & pesto on focaccia

SIDE DISHES

Homemade Potato Chips

Macaroni Salad

Buttermilk Cole Slaw

Quinoa Salad

Creamy Potato Salad

Seasonal Vegetable Salad

Mediterranean Pasta 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

CHICKEN MARSALA

wild mushrooms & marsala sauce

LEMON SAGE CHICKEN BREAST

lemon vinaigrette & fried sage

SLICED ROAST BEEF

red wine gravy

HERB GRILLED STEAK

chimichurri sauce

CIDER BRINED PORK LOIN

stone fruit chutney & pan sauce

BBQ PULLED PORK

with brioche slider rolls

SAUTÉED SHRIMP

francaise sauce

GRILLED SALMON

tropical salsa & cilantro-lime cream

SEASONAL RAVIOLIS

SIDE DISHES

BAKED MAC & CHEESE

FOUR CHEESE SCALLOPED POTATOES

ROASTED TUSCAN POTATOES

HERB RICE PILAF

GREEN BEANS PROVENÇAL

MIXED GRILLED VEGETABLES

GRILLED ASPARAGUS

SAMPLE DESSERTS

FRESH BAKED COOKIES & BROWNIES

SEASONAL FRUIT BARS

FRESH FRUIT DISPLAY