



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

ENTRÉES

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

POULTRY

PAN ROASTED CHICKEN BREAST (gf)	\$100 / \$180
lemon-white wine reduction sauce	
CHICKEN CACCIATORE (gf, df)	\$92 / \$164
braised with tomatoes, onions, peppers, white wine & herbs	
CHICKEN MARSALA (df)	\$100 / \$180
sautéed with wild mushrooms & marsala wine	
ROASTED TURKEY BREAST (df)	\$92 / \$164
herb gravy	

BEEF

BRAISED BEEF SHORT RIBS (gf, df)	Mrkt Price
natural reduction sauce	
SLICED ROAST BEEF (df)	\$92 / \$164
red wine gravy	
BRAISED BEEF BRISKET (gf, df)	\$125 / \$230
red wine, mushrooms, crushed tomatoes & dill	
ROASTED WHOLE BEEF TENDERLOIN (gf)	Mrkt Price
with herb jus & horsey sauce (approx. 5-6 pounds)	
TRADITIONAL LASAGNA	\$85 / \$150
with ground beef or sausage	

SEAFOOD

PECAN CRUSTED SALMON	\$118 / \$218
honey-mustard cream sauce	
PAN SEARED SALMON (g, df)	\$115 / \$210
white wine, dill & capers	
SAUTÉED SHRIMP	\$85 / \$150
francaise sauce	

PORK

BBQ PULLED PORK	\$98 / \$176
with Hawaiian slider buns, pickled red onions & cole slaw	
CIDER BRINED PORK LOIN (gf)	\$82 / \$144
stone fruit chutney & pan sauce	

VEGETARIAN

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

SALADS (serves 15-20)

MIXED GREENS (gf, vg)	\$44
tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette	
CLASSIC CAESAR (v)	\$44
BABY ARUGULA (gf, v)	\$48
shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus 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
GARLIC 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 & turnips	
GREEN BEANS PROVENÇAL (gf, vg)	\$80 / \$142
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 APPLE-CARMEL PARFAITS (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 kindly ask for a minimum of seven (7) days notice to place an order, as each item is made fresh to order. Our availability depends on our full-service catering calendar and existing orders, and we book on a first-come, first-served basis with a paid deposit.

Our busiest seasons are summer, fall, and the holidays, so we recommend placing your order as soon as you have your event date. To ensure the highest quality of food and service, we reserve the right to limit the number of orders we accept based on our schedule.

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 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. **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?

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.