



SUMMER TO-GO MENU

Available from May 1st - September 15th
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

SALADS (serves 15-20)

MIXED GREENS (gf, vg)	\$44
tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette	
CLASSIC CAESAR (v)	\$44
romaine, herb croutons & Parmesan cheese	
BABY ARUGULA (gf, v)	\$48
shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette	
*SUMMER BERRY (gf, v)	\$49
mixed greens, fresh berries, goat cheese, toasted almonds & lemon-poppy dressing	
*SUMMER PEACH (gf, v)	\$47
mixed greens, local peaches, goat cheese, toasted almonds & honey-basil vinaigrette	

*subject to seasonal availability

SIDE SALADS (serves 15-20)

CHICKPEA SALAD (gf, v)	\$56
bell peppers, sun-dried tomatoes, shallots, feta cheese, parsley, lemon & olive oil	
POTATO SALAD (gf, df, v)	\$44
traditional creamy or roasted	
STREET CORN SALAD (gf, v)	\$57
bell pepper, red onion, lime, cilantro & cotija cheese	
BLACK BEAN & CORN SALAD (gf, vg)	\$59
avocados, crispy tortillas & cilantro vinaigrette	
BROCCOLI SALAD (gf, df)	\$57
bacon, golden raisins, red onions & pecans	
QUINOA SALAD (gf, v)	\$57
roasted beets, pistachios, pickled red onion, ricotta salata, baby arugula & pomegranate vinaigrette	
MACARONI SALAD (v)	\$46
BUTTERMILK COLE SLAW (gf, v)	\$47
MEDITERRANEAN PASTA SALAD (vg)	\$48
grilled squash, eggplant, roasted red peppers, artichokes, olives, fresh basil & balsamic vinaigrette	
CAPRESE (gf, v)	\$62
fresh mozzarella, baby tomatoes, red onions, basil & olive oil	

ENTRÉES

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

BBQ PULLED PORK	\$98 / \$176
with Hawaiian slider buns, pickled red onions & cole slaw	
LEMON SAGE CHICKEN BREAST (gf, df)	\$98 / \$176
lemon vinaigrette & fried sage	
BBQ HALF CHICKEN (gf, df)	\$80 / \$142
chipotle-bourbon bbq sauce	
GRILLED SALMON (gf)	\$116 / \$214
tropical salsa & cilantro-lime cream sauce	
HERB GRILLED SHRIMP SKEWERS (gf, df)	\$85 / \$152
citrus glaze	
BEEF TENDERLOIN TIP SKEWERS (gf, df)	\$118 / \$218
teriyaki glaze	
ST. LOUIS STYLE BBQ RIBS (gf, df)	\$35 / rack
SMOKED BEEF BRISKET (gf, df)	\$107 / \$195
apple cider bbq sauce	

SIDE DISHES

BAKED MAC & CHEESE (v)	\$78 / \$136
HOMEMADE BBQ BAKED BEANS (gf, df)	\$74 / \$128
ROASTED TUSCAN POTATOES (gf, vg)	\$70 / \$122
MIXED GRILLED VEGETABLES (gf, vg)	\$80 / \$142
eggplant, zucchini, yellow squash, roasted peppers & broccoli rabe	
GRILLED ASPARAGUS (gf, v)	\$75 / \$132
lemon & Parmesan	
CORNBREAD with honey butter (v)	\$35 / \$55

DESSERTS

BROWNIES (v)	\$12/ dozen
ASSORTED COOKIES (v)	\$15/ dozen
BLUEBERRY LEMON BARS (v)	\$18/ dozen
STRAWBERRY SHORTCAKES (v)	\$55/ dozen
individual white chocolate biscuits, marinated strawberries & vanilla whipped cream	
MIXED BERRY OR PEACH CRISP (v)	\$80 / \$140
MINI LEMON BLUEBERRY PARFAITS (v)	\$55/ dozen
FRESH FRUIT PLATTER (12") (gf, vg)	\$55
honey-yogurt dip	

Thank you for considering us for your event!

All of our items are made fresh, per order! We typically require 7 days notice to place an order. Please refer to our To-Go Catering FAQs for a full list of policies.



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.