



OFF-SITE CATERING

Simply
Gourmet

CATERING FOR ALL OCCASIONS

Private
Event
Space
Available

simplygourmetevents.com



BRUNCH BUFFETS

BASIC BRUNCH

\$26 per person

Baked Brioche French Toast
with fresh fruit & Hudson Valley maple syrup

Chef's Selection of Assorted Pastries & Danishes

Seasonal Fresh Fruit Salad

Roasted Tuscan Potatoes

Six Depot Coffee

Harney & Sons Teas

ENHANCED BRUNCH

\$30 per person

Baked Brioche French Toast
with fresh fruit & Hudson Valley maple syrup

Chef's Selection of Assorted Pastries & Danishes

Seasonal Fresh Fruit Salad

Roasted Tuscan Potatoes

Six Depot Coffee

Harney & Sons Teas

Scrambled Eggs

Choice of:

Roasted Turkey Breast
or Applewood Smoked Ham
or Smoked Bacon & Breakfast Sausage

Mixed Green Salad or Caesar Salad

Interactive Omelet Station

Choice of:

Choice of Roast Beef
or Roasted Pork Loin

Seasonal Gourmet Salad

Smoked Bacon & Breakfast Sausage

BRUNCH BEVERAGES

BOTTOMLESS MIMOSAS

\$8 per person

CHAMPAGNE BUBBLES BAR

\$10 per person

Juices Orange | Pomegranate | White Peach | Mango | Pineapple

Garnishes Oranges | Blueberries | Strawberries | Pineapple

BLOODY MARY BAR

\$10 per person

Tito's Vodka with our house made bloody mary mix

Garnishes Bacon | Olives | Pickled Veggies | Celery | Smoked Paprika Rim

SHOWER LUNCH

BISTRO LUNCH

\$22 per person

Mixed Green Salad or Caesar Salad

Assorted 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

fresh tomatoes, baby spinach & lemon aioli on focaccia

VEGETABLE

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

Choice of two Side Dishes

Homemade Potato Chips | Buttermilk Cole Slaw | Creamy Potato Salad | Mediterranean Pasta Salad
Macaroni Salad | Seasonal Vegetable Salad | Tomato & Cucumber Salad

Fresh Baked Cookies & Brownies

Soft Drinks or Iced Tea & Lemonade

TEA PARTY

\$28 per person

Assorted Tea Sandwiches

Sweet & Savory Scones

Assorted Mini Croissants & Pastries

Assorted Mini Quiches

Fresh Fruit

honey-yogurt dip

Vanilla Pound Cake

with lemon curd & blackberry jam

Hors d'oeuvres

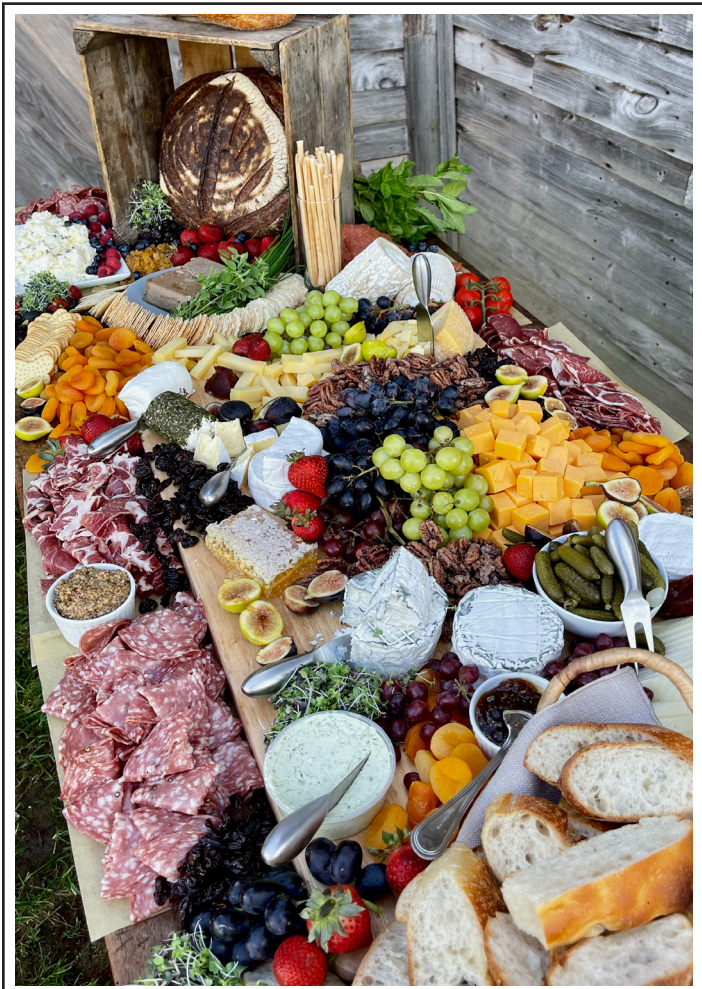
choice of three:

Curry Chicken Salad | Pork Canapés | Farmer's Cheese Crostini
BLT Deviled Eggs | Goat Cheese Mousse Tarts | Tuscan White Bean Crostini

Assorted Harney & Sons Tea

Soft Drinks or Iced Tea & Lemonade





COCKTAIL PARTIES

BASIC RECEPTION

\$25 per person

Local Cheese & Charcuterie Display

An assortment of cheeses & cured meats garnished with baguette, maple mustard, seasonal fruit & candied pecans

Market Display

a selection of seasonal crudité's with green goddess dip

Mediterranean

bruschetta, roasted red pepper salad, tabbouleh, assorted olives, hummus, pita bread & flatbreads

Choice of Five Hors d'Oeuvres

ENHANCED RECEPTION

\$30 per person

Basic cocktail reception plus choice of two additional stationary displays

Dips & Spreads

choice of three:

Fresh Salsa | Hummus | Guacamole | Pimento Cheese Spread
Peppercorn Ranch | Homemade French Onion | White Bean-Asiago

Mac & Cheese Bar

our signature four cheese mac & cheese, bacon, scallions, tomatoes, mushrooms, buffalo & BBQ sauce

Pretzel Bar

housemade Bavarian pretzels with an array of mustards & beer cheese

Southern Comfort Station

fried chicken sliders, buttermilk biscuits, cole slaw & hush puppies

Seasonal Pasta Station

Burrata Ravioli | Wild Mushroom Ravioli | Butternut Ravioli or Gnocchi

Dim Sum Station

chicken-lemongrass dumplings, pork buns, veggie spring rolls & dipping sauces

COCKTAIL HOUR

\$12 per person

available as an addition to any event package for 1 hour:

Local Cheese, Charcuterie & Market Display
Choice of three hot and three cold hors d'Oeuvres

HORS D'OEUVRES

HOT

Buffalo Chicken Meatballs (gf)
avocado ranch

Chicken & Waffles
maple-dijon drizzle

Franks in a Blanket
curry ketchup & honey mustard

Andouille in Puff Pastry
cajun ranch

Pork Empanadas
tomatillo salsa

Beef Brisket Grilled Cheese

Short Rib & Bacon Skewers (gf, df) +\$1/pp
teriyaki glaze

Lamb Lollichops (df) +\$4/pp
herb panko

Coconut Shrimp (df)
sweet chili sauce

Mini Crab Cakes
remoulade

French Onion Soup Boules

Vegetable Samosas (vg)
mango chutney

Stuffed Artichoke Hearts (v)
roasted pepper sauce

Four Cheese Arancini (gf, v)
sun-dried tomato aioli

COLD

Tamarind-Honey Chicken Skewers (gf)
spiced crème fraîche

Melon Salsa (gf, df)
crispy prosciutto

Ham Gougères
herb cheese mousse

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

Maine Lobster Roll +Mkt
bibb lettuce & petit brioche roll

Tuna Tacos (df)
guacamole, sweet soy drizzle

Seasonal Crostini (v)
whipped ricotta

BLT Deviled Eggs (gf, df)

Goat Cheese Mousse Tartlets (v)
fruit chutney, toasted almonds

Greek Phyllo Cups (v)
artichoke & feta cheese



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



OFF-THE-GRILL BUFFET

All packages include choice of one salad and 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

Baby Arugula (gf, v)
shaved fennel, pickled red onions, goat cheese,
toasted almonds & citrus 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 Salmon (gf)
tropical salsa & cilantro cream

Herb & Citrus Glazed Shrimp (gf, df)

Grilled Mahi Mahi (gf, df)
seasonal fruit salsa

SIDE DISHES

Baked Macaroni & Cheese (v)

Roasted Tuscan Potatoes (gf, vg)

Homemade BBQ Baked Beans (gf, df)

Mixed Grilled Vegetable Platter (gf, vg)
eggplant, zucchini, yellow squash, roasted peppers,
broccoli rabe

Grilled Asparagus (gf, v)
lemon & parmesan

Chickpea Salad (gf, v)
bell pepper, sun-dried tomato, shallot, feta cheese,
parsley, lemon & olive oil

Potato Salad (gf, 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

Quinoa Salad (v)
roasted beets, pistachios, pickled red onion, ricotta
salata, baby arugula & pomegranate 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 Simply Gourmet Buffet menu)

2 Entrées 2 Side Dishes | \$30

3 Entrées 3 Side Dishes | \$35

SIMPLY GOURMET BUFFET

All packages include choice of one salad and dessert. (Available from September 15th through May 1st)

SALADS

Mixed Greens *(gf, vg)*

tomatoes, carrots, cucumbers, radishes & balsamic

Classic Caesar *(v)*

romaine, herb croutons & Parmesan cheese

Baby Arugula *(gf, v)*

shaved fennel, pickled red onions, goat cheese, toasted almonds & citrus vinaigrette

Seasonal Salad *(v)*

Spring - Berry Salad

Summer - Peach Salad

Fall - Harvest Salad

Winter - Poached Pear Salad

ENTRÉES

Sliced Roast Beef *(df)*

red wine gravy

Braised Beef Short Ribs *(gf, df)* +\$5/pp

natural reduction sauce

Roasted Beef Tenderloin *(gf, df)* +\$7/pp

herb jus & horseradish sauce

Pan Roasted Chicken Breast *(gf)*

lemon-white wine reduction sauce

Chicken Cacciatore *(gf, df)*

braised with tomatoes, onions, peppers, white wine & herbs

Cider Brined Pork Loin *(gf, df)*

stone fruit chutney & pan sauce

Pecan Crusted Salmon

honey-mustard cream sauce

Pan Seared Salmon *(gf)*

white wine, dill & capers

Sautéed Shrimp

francaise 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

Roasted Garlic Whipped Potatoes *(gf, v)*

Four Cheese Scalloped Potatoes *(v)*

Roasted Fingerling Potatoes *(gf, vg)*

caramelized shallots

Herbed Rice Pilaf *(gf)*

Mixed Baby Vegetables *(gf, v)*

Roasted Winter Vegetables *(gf, vg)*

butternut squash, parsnips, carrots & turnips

Haricot Verts *(gf, vg)*

provençal topping

DESSERTS

Fresh Baked Cookies & Brownies

Fresh Fruit Display

Seasonal Fruit Bars

Local Cider Doughnuts +\$1/pp

Assorted Seasonal Pies +\$2/pp

served with vanilla whipped cream

Seasonal Fruit Crisp or Cobbler +\$2/pp

served with local gelato

Hot Chocolate +\$3/pp

homemade hot chocolate with fresh whipped cream, marshmallows, chopped nuts, cookie crumbs, mini M&Ms, candy canes, caramel drizzle, chocolate sauce

S'mores Bar +\$3/pp

mini campfires, graham crackers, Hershey's chocolate bars and marshmallow

2 Entrées 2 Side Dishes | \$30

3 Entrées 3 Side Dishes | \$35





OFF-SITE CATERING FAQs

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

DO YOU HAVE A MINIMUM TO BOOK OUR SERVICES?

Our minimums fluctuate throughout the year based on demand and availability.

DO YOU REQUIRE A DEPOSIT?

Yes, a deposit of 33% is due at the time of booking and will be deducted from the final invoice. For some events, there may be a second deposit due four weeks prior to the event. All deposits and pre-payments 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.

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.

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.

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 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. 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 PROVIDE PAPER GOODS?

Yes, we can certainly provide all necessary papers good for an additional fee.

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.

BAR PACKAGES

All bar packages are priced per person, per hour. A 20% service charge and NYS sales tax is additional.

BEER & WINE

\$9 first hour | \$4.50 each additional hour

House Wines

Pinot Grigio | Chardonnay | Rosé | Merlot | Cabernet

Local House Beer

Mill House Köld One | Sloop Juice Bomb

ADD SIGNATURE COCKTAILS

\$12 first hour | \$6 each additional hour

Add two signature cocktails to the beer & wine package

Choose from our list, or work with our Mixologist to create your own

FULL OPEN BAR

\$14 first hour | \$7 each additional hour

House Wine, Beer & Spirits plus Champagne Toast

Tito's Vodka | Bombay Gin | Bacardi Rum | Captain Morgan

Espolòn Tequila | Jim Beam Bourbon | Bank Note Scotch

PREMIUM OPEN BAR

\$16 first hour | \$8 each additional hour

Full open bar plus Champagne Toast & One Signature Cocktail

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 | Fever-Tree Mixers

Non-Alcoholic Beverages & Mixers

Coke | Diet Coke | Sprite | Ginger Ale | Club Soda | Tonic Water

Lemonade | Orange Juice | Cranberry Juice | Pineapple Juice

All bar options include liquor liability insurance, temporary event permit as required by the NY State Liquor Authority, bar supplies including garnishes and cocktail napkins, non-alcoholic beverages and mixers, and TIPS certified Bartender(s).

Signature Cocktails

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

Rum Punch

Bacardi rum infused with pineapple, coconut rum, dark rum, orange-peach-mango juice, freshly squeezed lime juice & tiki bitters

Blood Orange Margarita

Espolòn tequila, freshly squeezed blood orange & lime juice & agave nectar

La Paloma

Espolòn tequila, freshly squeezed lime juice, agave nectar, orange liqueur & club soda

Hudson Valley Apple Pie

Bulleit bourbon, fall spiced syrup, housemade sour mix & local apple cider

Maple Old Fashioned

Bulleit bourbon, local maple syrup, Bitter Truth aromatic bitters & orange twist

