SIMPLY GOURMET
EST. 2008

339 Manchester Road, Poughkeepsie, NY 12603
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hudsonvalleycatering.com

On-Site Catering Menu

Brunch Buffets

Simply Gourmet Brunch

$36 per person

Baked Brioche French Toast
With Hudson Valley maple syrup

Chef's Selection of Assorted Pastries & Danishes

Scrambled Eggs or Mini Quiches

Smoked Bacon & Breakfast Sausage

Mixed Green Salad or Caesar Salad

Seasonal Fresh Fruit Salad

Breakfast Potatoes

Six Depot Coffee

Harney & Sons Teas

Brunch Enhancements

Interactive Omelet Station
Made-to-order omelets prepared by our chef with farm-fresh eggs and a selection of meats, cheeses & fresh vegetables

Seasonal Salad
Spring - Berry Salad • Summer - Peach Salad
Fall - Harvest Salad • Winter - Poached Pear Salad

Interactive Carving Station
Apple wood Smoked Ham • Turkey Breast
Brined Pork Loin • Beef Tenderloin

Yogurt Parfait Bar
Greek yogurt served with seasonal berries, house granola & honey

Brunch Beverages

Bottomless Mimosas
+$12 per person

Champagne Bubbles Bar
+$16 per person

Juices: Orange • Pomegranate • White Peach • Mango • Pineapple
Garnishes: Oranges • Blueberries • Strawberries • Pineapple

Bloody Mary Bar
+$14 per person. Tito's Vodka with our house made Bloody Mary mix

Garnishes: Bacon • Olives • Pickled Veggies
Celery • Smoked Paprika Rim

Cocktail Parties

Basic Reception

$34 per person

Simply Gourmet Grazing Table
Over 30 items including cheeses, charcuterie, vegetables, fruits, hummus, olives, breads, nuts, artisan jams and more

Choice of Five (5) Hors d'Oeuvres

Cocktail Hour

$22 per person

Available as an addition to any full-service event package for 1 hour:

Simply Gourmet Grazing Table

Choice of Five (5) Hors d'Oeuvres

Enhanced Reception

$44 per person

Basic cocktail reception plus choice of two additional stationary displays.

Dips & Spreads
Choice of 3:

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

Mac & Cheese Bar
Our signature four-cheese mac & cheese, finished with a golden breadcrumb topping. Served with applewood smoked bacon, crispy onions, scallions, pickled jalapeños, buffalo & BBQ sauce

Pretzel Bar
Warm soft pretzels served with beer-cheese fondue, yellow mustard, whole-grain mustard and honey mustard

Chicken & Waffles
Crispy chicken chunks and warm waffles served with maple syrup, whipped honey butter, hot honey and bacon crumbles

Street Taco Station
Build your tacos with chicken carnitas, warm corn tortillas, fresh toppings, cotija cheese, salsa verde, pico de gallo, hot sauce and lime

Seasonal Pasta Station
Burrata Ravioli • Wild Mushroom Ravioli
Butternut Squash Ravioli • Gnocchi • Vegetable Rigatoni

Hors d'Oeuvres

Hot

Buffalo Chicken Spring Rolls
Avocado ranch

Coconut Chicken Skewers (gf)
Mango-ginger glaze

Chicken Empanadas
Salsa verde

Chicken-Lemongrass Potstickers (df)
Soy-ginger dipping sauce

Franks in a Blanket
Curry ketchup & honey mustard

Beef Brisket Grilled Cheese

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

Coconut Shrimp (df)
Sweet chili sauce

Mini Crab Cakes (gf, df) +$.75/pp
Remoulade

Tomato Bisque Boules (N)
Pesto & pine nuts

Vegetable Samosas (vg)
Sweet chili sauce

Four Cheese Arancini (gf, v)
Tomato coulis

Cold

Mediterranean Chicken Skewers (gf)
Lemon tzatziki

Melon Salsa (gf, df)
Crispy prosciutto

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

Ahi Tuna Tacos (df)
Guacamole, sweet soy drizzle

Seasonal Crostini (v)
Whipped ricotta

Everything Bagel Deviled Eggs (gf, df, v)
Pickled onion, dill

Goat Cheese Mousse Tartlets (v, N)
Fruit chutney, toasted almonds

Avocado Toast (v*)
Bagel chip, feta, crispy onions& hot honey

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 | (N) contains nuts

Off-The-Grill Buffet $48 per person (Available from May 1st through September 15th)

Choose one (1) salad, three (3) entrées, three (3) side dishes & one (1) dessert.

Salads

Mixed Greens (vg, gf)
Tomatoes, carrots, cucumbers, radishes & balsamic

Classic Caesar (v)
Romaine, herb croutons & Parmesan cheese

Steakhouse Salad (gf, v)
Chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette

Berry Salad (gf, v) ▪ May - Mid July
Mixed greens, seasonal berries, goat cheese, toasted almonds & lemon-poppy dressing

Peach Salad (gf, v) ▪ Mid July - 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 Faroe Island Salmon (gf)
Tropical salsa & cilantro cream

Grilled Mahi Mahi (gf, df)
Teriyaki glaze

Side Dishes

Baked Macaroni & Cheese (v)

Roasted Tuscan Potatoes (gf, vg)

Homemade BBQ Baked Beans (gf, df)

Herb Ratatouille Vegetable Platter (gf, vg)
A rustic blend of seasonal vegetables roasted with olive oil, garlic, and herbs

Grilled Asparagus (gf, v)
Lemon & Parmesan

Thai Chickpea Salad (gf, vg)
Bell pepper, carrots, red cabbage, scallions, cilantro & sesame vinaigrette

Potato Salad (gf, df, 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

Greek Quinoa Salad (v)
Tomatoes, cucumber, olives, feta cheese, fresh herbs and lemon-oregano 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 below.

Simply Gourmet Buffet $48 per person (Available from September 15th-May 1st)

Choose one (1) salad, three (3) entrées, three (3) side dishes & one (1) dessert.

Salads

Mixed Greens (vg, gf)
Tomatoes, carrots, cucumbers, radishes & balsamic

Classic Caesar (v)
Romaine, herb croutons & Parmesan cheese

Steakhouse Salad (gf, v)
Chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette

Seasonal Salad (v)
Spring - Berry Salad ▪ Summer - Peach Salad
Fall - Harvest Salad ▪ Winter - Poached Pear Salad

Entrées

Beef Bourguignon (df)

Braised Beef Short Ribs (gf, df) +Mkt
Natural reduction sauce

Roasted Beef Tenderloin (gf, df) +Mkt
Herb jus & horseradish sauce

Pan Roasted Chicken Breast (gf)
Lemon-white wine reduction sauce

Homestyle Chicken Pot Pie
Tender chicken and seasonal vegetables in herb gravy, served with individual flaky pastries.

Cider Brined Pork Loin (gf, df)
Stone fruit chutney & pan sauce

Pecan Crusted Faroe Island Salmon (N)
Honey-mustard cream sauce

Creamy Tuscan Faroe Island Salmon (gf)
Sun-dried tomatoes, artichokes & baby spinach

Sautéed Shrimp (gf, df)
Mediterranean puttanesca 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

Creamy Whipped Potatoes (gf, v)

Roasted Fingerling Potatoes (gf, vg)
Caramelized shallots

Herbed Rice Pilaf (gf)

Mixed Baby Vegetables (gf, vg)

Roasted Winter Vegetables (gf, vg)
Butternut squash, parsnips, carrots Brussels sprouts & pearl onions

Desserts

Fresh Baked Cookies & Brownies

Fresh Fruit Display

Seasonal Fruit Bars

Local Cider Doughnuts +$1/pp

Fresh Baked Seasonal Pies +$2/pp
Served with vanilla whipped cream

Seasonal Fruit Crisp or Cobbler +$2/pp
Served with local gelato

Cookies & Milk Bar +$3/pp
Assorted fresh baked cookies served warm with local Hudson Valley Fresh milk shooters (vanilla and chocolate)

Build-your-own S'mores +$3/pp
A nostalgic late-night favorite featuring tabletop camp fires, graham crackers, milk chocolate & marshmallows.

Artisan Cannoli Bar +$3/pp
Fresh mini cannoli with classic sweet ricotta cream and a selection of premium toppings and drizzles.

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Bar Packages

All bar packages include three hours of service. New York State sales tax is additional.

Beer & Wine

$24 per person

House Wines
Pinot Grigio • Rosé • Cabernet

Local Craft Beer
Mill House Kõld One • Mill House PK Pale Ale

Premium Hard Seltzer
High Noon Vodka Seltzer

Full Open Bar

$34 per person

Local Craft Beers, Wine & Spirits plus Champagne Toast.

Spirits:
Tito's Vodka • Bombay Gin • Bacardi Rum • Captain Morgan • Espolòn Tequila • Jim Beam Bourbon Ballantine's Scotch

Premium Open Bar

$38 per person

Local Craft Beers, Wine & Spirits plus Champagne Toast. Two featured drinks.

Spirits:
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

Add Signature Cocktails

$30 per person

Add two of our signature cocktails to the beer & wine package. One selction may be substituted for a mocktail. Ask about using zero-proof spirits.

Aperol Spritz
Italian Aperol, crisp prosecco & a splash of soda over ice with an orange slice

Moscow Mule
Tito's Vodka, fresh lime & craft ginger beer

Southern 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

Tiki Rum Punch
A tropical blend of pineapple-infused Bacardi rum, coconut rum & dark rum with fruit juices, freshly squeezed lime & tiki bitters

Mango Margarita
Espolòn tequila, ripe mango purée, triple sec, lime juice & agave nectar

Hudson Valley Apple Pie
Jim Beam bourbon, fall spiced syrup, housemade sour mix & local apple cider

Maple Old Fashioned
Jim Beam bourbon, local maple syrup, Bitter Truth aromatic bitters & orange twist

Non-Alcoholic Beverages & Mixers

Coke • Diet Coke • Sprite • Ginger Ale • Club Soda • Tonic Water • Lemonade • Orange Juice • Cranberry Juice • Pineapple Juice

Consumption or Cash Bar

There is a base fee of $125 per event for set up

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).