

**An Apple A Day
317 Park Avenue
Glencoe, Illinois 60022
(847) 835-2620**

Hanukkah

Order Cutoff Date Monday December 4th by 1:00 PM

Appetizers

All Appetizers come with Garnished Baskets that need to be returned

Fresh Vegetable Crudités	small (8-10)	\$55.00
Seasonal Raw and Blanched Vegetables with Choice of Dip	medium (12-20)	\$75.00
Select Fresh Spinach Dip, Roasted Red Pepper Dip, or Hummus	large (20-30)	\$95.00
Freshly Sliced Fruit Basket	small (8-10)	\$65.00
Sliced Seasonal Melons with Fresh Hawaiian Pineapples, Strawberries, and Red Grapes	medium (12-20)	\$85.00
	large (20-30)	\$105.00
Artisan Cheese Display with Berries and Grapes	small (15-20)	\$95.00
The Best Cheeses International and Domestic Cheeses, Garnished with Red Grapes and Fresh Strawberries, Served with Carr's Assorted Crackers	large (20-30)	\$140.00

A La Carte Entrees

*2-3 servings per pound / All Serving Suggestions Are Approximate
SERVED IN FOIL DISPOSABLE CONTAINERS ONLY*

Apricot Glazed Bone-In Chicken Breast / 1 ½ pcs per person		\$13.50 per person
Lemon Chicken Picatta with Capers / 1 ½ pcs per person		\$16.50 per person
With Angel Hair Pasta		
Poached Salmon with Cucumber Dill Sauce / 8 oz filets		\$14.00 per piece
Grilled Tenderloin of Beef	Serves 12-20	\$195.00
Served with Horseradish Sauce		
Beef Brisket		\$32.00 per pound
Carved Turkey Breast		\$21.50 per pound
Served with Turkey Gravy		
Noodle Kugel / Serves 8-10		\$55.00
Our Famous Noodle Pudding with Cinnamon, Nutmeg, Apples, and Golden Raisins		
White Albacore Tuna Salad		\$16.00 per pound
With Seasonings, Black Currants and Celery in Mayonnaise,		
Curried Chicken Salad		\$14.50 per pound
Tossed in Curried Mayonnaise with Red Grapes, and Celery, and Homemade Peach Chutney		

www.anappleadaycatering.com

ALL EQUIPMENT RENTED FOR EVENTS MUST BE RETURNED TO APPLE A DAY WITHIN ONE WEEK TO AVOID
BEING CHARGED

Sides and Vegetables

2-3 servings per pound / All Serving Suggestions Are Approximate
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Balsamic Marinated Grilled Vegetables	\$15.95 per pound
to include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers, Carrots, and Spanish Onions	
Herb Roasted Quarter Potatoes	\$9.95 per pound
Mashed Potatoes	\$9.95 per pound
Roasted Brussel Sprouts	\$11.50 per pound
Baked Ratatouille	\$13.50 per pound
Slow Cooked Red Peppers, Onions, Tomatoes, Eggplant, Zucchini, & Mushrooms, Topped with Baked Mozzarella Cheese	
Potato Pancakes / 2.5 oz	\$3.75 per piece
With Raspberry Apple Sauce & Sour Cream Recommend 2 pieces per person	

Fresh Green Salads

ALL SALADS ARE SERVED IN FOIL DISPOSABLE CONTAINERS ONLY

Small (Serves 8-10)	\$50.00
Medium (Serves 15-20)	\$70.00
Large (Serves 20-30)	\$90.00

Nantucket Harvest Salad
Mixed Organic Baby Field Greens with Dried Cherries, Mandarin Oranges, Caramelized Walnuts, and Goat Cheese, in Lite Vinaigrette
Caesar Salad
with Homemade Garlic Croutons and Freshly Grated Parmesan Cheese
House
Mixed Organic Baby Field Greens with Carrots, Cucumber, Beets, and Cherry Tomatoes, In Lite Vinaigrette

Rolls & Muffins

Assorted Dinner Rolls	\$11.00 per dozen
Assorted Miniature Muffins	\$18.00 per dozen

Dessert Selections

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Miniature Desserts	\$25.50 per dozen	
to include An Assortment of Our Homemade Miniature Cookies, Double Chocolate Brownies, and Petite Tarts		
Pies		
Homemade Granny Smith Apple Pie with Streusel Topping	serves 6-8	\$22.00 ea
Fresh Raspberry Pie with Streusel Topping	serves 6-8	\$22.00 ea
Southern Style Pecan Pie	serves 6-8	\$22.00 ea

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