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

## Passover Menu 2024

Orders must be placed by: Tuesday April $16^{\text {th }}$ by $3: 00 \mathrm{PM}$

## Appetizers

| 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) | $\$ 95.00$ |
|  |  | small (8-10) |$\quad \$ 65.00$

## Entrées

*Minimum Order of Ten Guests Per Selection

| Stuffed Chicken Breast (with matzo stuffing) |  | \$12.95 per person |
| :---: | :---: | :---: |
| Apricot Glazed Bone-In Chicken |  | \$10.95 per person |
| Brisket of Beef |  | \$15.00 per person |
| Whole Roasted Tenderloin of Beef | (serves 10-12) | \$255.00 |
| Served Room Temperature, Carved and Fanned, with Sour Cream-Horseradish Sauce |  |  |
| Roasted Turkey Breast | (serves 10-15) | \$115.00 |
| Carved and Fanned, with Homemade Peach Chutney |  |  |
| Orange and Bourbon Glazed Grilled Salmon (6 oz filets) |  | \$14.00 per piece |
| Poached Salmon with Cucumber-Dill Sauce | serves 10-12 / | ne side \$110.00 |

# Side Dishes <br> *Minimum Order of Ten Guests Per Selection 

| Balsamic Marinated Grilled Vegetables (serve room temp or warm) <br> To include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers, Carrots and Onions | $\$ 5.95$ person |
| :--- | ---: |
| Steamed Green Beans with Almonds | $\$ 4.00$ person |
| Roasted Brussel Sprouts | $\$ 4.00$ person |
| Broccolini with Lemon Zest | $\$ 4.00$ person |
| Wild Mushroom Rice | $\$ 4.95$ person |
| $\quad$ With Asparagus \& Peas |  |
| Herb Roasted Quarter Potatoes | $\$ 4.00$ person |
| Passover Potato Pancakes (made with matzo) | $\$ 36.00$ dozen |

## Fresh Salads - Get Your Greens

## *Presented in Bowl / Must be Returned / Deposit Required <br> Small (Serves 8-10) <br> $\$ 50.00$ <br> Medium (Serves 15-20) <br> \$70.00 <br> Large (Serves 20-30) <br> $\$ 90.00$

## Summer Field Green

Mixed Greens with Fresh Strawberries, Mandarin Oranges, Goat Cheese, and Caramelized Walnuts, with Vinaigrette Dressing
Nantucket Harvest
Mixed Organic Baby Field Greens with Dried Cherries, Mandarin Oranges, Caramelized Walnuts, and Goat Cheese, with Lite Vinaigrette
Greek
with Feta, Cucumbers, Olives, and Tomatoes, with Aegean Vinaigrette

## Caesar

with Homemade Garlic Croutons and Freshly Grated Parmesan Cheese
House
Mixed Organic Baby Field Greens with Carrots, Cucumber, Beets, and Cherry Tomatoes, with Lite Vinaigrette

## Desserts

| Ganache Glazed Flourless Chocolate Cake | serves $8-10$ | $\$ 40.00$ |
| :--- | :--- | ---: |
| Caramel Apple Fruit Croustade Pie | serves $6-8$ | $\$ 21.00$ |
| All Butter-Matzo Meal Crust |  |  |
| Key Lime Pie with Matzo Crust | 10 " / serves 8 approx | $\$ 24.00$ |
| Passover Macaroons | Plain | $\$ 1.75$ ea |
|  | Chocolate Chip | $\$ 1.75$ ea |
|  | Chocolate Dipped | $\$ 2.00$ ea |

