

AN APPLE A DAY CATERING

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Wedding Reception Package

PRICING INFORMATION

Tastings

If you would like to have a tasting, we ask that you select a menu and we will prepare a preliminary proposal based on that menu. We then require a \$100.00 non-refundable deposit for your tasting. If you choose to use An Apple A Day for your event, the deposit will be applied to your final invoice total.

Securing a Date & Deposits

Once you have decided to use An Apple A Day for your event, a catering contract will need to be signed and a \$1,000 deposit is required to secure the date. Three months prior to the event, an additional 50% of cost is due. Three days prior to event date, remaining balance is due.

Additional Pricing Information

- *Clients will need to provide their own alcohol. An Apple A Day can provide any necessary mixers, ice, bar garnish and beverage napkins at an additional charge.*
- *The price for tables, chairs, linens, china, flatware and glassware rentals vary based on the venue and your needs. Please let us know if you need these services and we will be happy to get an estimate for your event.*
 - *A 10% sales tax is added on all items with the exception of service staff.*
 - *Gratuity is not included and is at the client's discretion.*
 - *Delivery/Pickup charges will vary depending on location on venue.*

Standard Wedding Package

Includes:

- Choice of 3 Passed Hors D'oeuvres / 45min duration
- Choice of One Entrée / Family Style Presentation
 - One Salad
 - Two Side Dishes
 - Family Style Assorted Bread Basket with Whipped Butter
- Coffee Service
- Plating of Wedding Cake

Premium Wedding Package

Includes:

- Choice of 5 Passed Hors D'oeuvres / 1 hour duration
- Choice of Two Entrées / Plated
 - One Salad
 - Two Side Dishes
 - Family Style Assorted Bread Basket with Whipped Butter
- Coffee Service
- Plating of Wedding Cake
- Choice of Two Late Night Enhancements

Buffet Wedding Package

Includes:

- Choice of 3 Passed Hors D'oeuvres / 45min duration
- Choice of One Entrée
 - One Salad
 - Two Side Dishes
 - Family Style Assorted Bread Basket with Whipped Butter
- Coffee Service
- Plating of Wedding Cake

Passed Hors D'oeuvres Selection:

Artichoke Parmesan Croustades	Vegetarian Egg Rolls	Coconut Shrimp with Mango Sauce
Chicken Satay with Peanut Sauce	Stuffed Mushroom Caps	Chicken Quesadillas with Fresh Salsa
Goat Cheese & Basil Mini Pizzas	Vegetable Samosas	Miniature Beef Wellington
Swedish Meatballs	Hot Dogs in Puff Pastry	BLT Crostini
Ricotta Strawberry Crostini	Antipasto Skewers	Tomato and Mozzarella Skewers
Curried Chicken Pastry Cups	Smoked Salmon on Dill Scone	Sun-Dried Tomato & Pesto Pastry Cups

Dinner Entrée Selection:

Lemon Chicken Picatta

Boneless Breast of Chicken Sautéed in Lemon Caper Buerre Blanc

Toscana Chicken

Bone-In Chicken Breast with Olives, Grape Tomatoes, Capers and Balsamic Vinegar

Stuffed Chicken Breast

with Fresh Spinach, and Goat Cheese & Roasted Red Pepper Sauce

Chicken Vesuvio

Bone-In Chicken Breast with White Wine, Fresh Oregano, Garlic,
And Olive Oil

Apple Cider Glazed Pork Roast

Topped with Baked Apple Slices

Citrus-Sage Roasted Pork Loin

Grilled Orange and Bourbon Salmon

Grilled Salmon

Served with Cucumber-Red Pepper Relish and Cucumber-Dill Sauce

Cilantro-Pesto Shrimp Kabobs

Brown Sugar Glazed Chilean Sea Bass *Add \$12.00*

Grilled Tenderloin of Beef *Add \$10.00*

With Horseradish Sauce

Beef Burgundy *Add \$10.00*

Beef Tenderloin Medallions with Mushroom Red Wine Reduction

Caesar Crusted Tenderloin of Beef *Add \$10.00*

With Brandy Mustard Cream Sauce

Other Entrees Available Upon Request. Additional Charges May Apply

Salad Selection:

Chopped

Freshly Chopped Romaine Lettuce Topped with Red Peppers, Broccoli, Cucumbers, Artichokes, Red Onion, Tomatoes, & Goat Cheese, with Lite Vinaigrette

Summer Field Green

Mixed Organic Baby Field Greens with Fresh Strawberries, Mandarin Oranges, Goat Cheese, and Caramelized Walnuts, in Lite Vinaigrette

Nantucket Harvest

Mixed Organic Baby Field Greens with Dried Cherries, Mandarin Oranges, Caramelized Walnuts, and Goat Cheese, in Lite Vinaigrette

House

Mixed Organic Baby Field Greens with Carrots, Cucumber, Beets, and Cherry Tomatoes, In Lite Vinaigrette

Caesar

with Homemade Garlic Croutons and Freshly Grated Parmesan Cheese

Side Dish Selection:

Sweet Potato Soufflé

Spanish Rice

Garlic Mashed Potatoes

Honey Glazed Carrots

Roasted Brussel Sprouts

Steamed Green Beans with Almonds

Quinoa

Wild and Long Grain Rice

Couscous Salad with Roasted Vegetables

Herb Roasted Potatoes

Roasted Sweet Potatoes

Broccolini with Lemon Zest

Dessert Enhancements:

Miniature Pastry Display

Petite Passionfruit Tartlets, Fresh Fruit Tarts, Mango Mousse Tartlets, Chocolate Mousse Tartlets, Mocha Macaroons

Buttermilk-Walnut Brownies & Pecan Tarts

Sundae Bar

Hand Scooped to Order--French Vanilla and Chocolate Ice Cream

Served with Toppings to Include:

Strawberries, Granola, Oreo Crumbles, M & Ms, Sundae Nuts, Cherries,

Chocolate and Caramel Sauces, and Homemade Whipped Cream

S'mores Bar

Graham Crackers with Jumbo Marshmallows & Hershey's Chocolate

Set up included