

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

Yom Kippur 2023

Order Cutoff Date Tuesday September 19th by 3:00 PM

BREAK THE FAST MENU

*Standard Catering Menu Also Applies During Holidays.

Appetizers

**Presented in Baskets, Garnished with Fresh Greens and Flowers
(Baskets must 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
Baked Brie en Croute	full size / serves 20-30	\$80.00
Glazed with Apricot-Almond, Wrapped in Puff Pastry, Served with Fresh Strawberries and Carr's English Water Crackers	half size / serves 12-20	\$65.00
Basket of Homemade Kettle Chips	small (8-10)	\$50.00
Served with French Onion Dip	medium (12-15)	\$75.00

A la Carte Sides and Vegetables

Priced Per Person: Minimum Order 12 Guests

ALL SIDE DISHES PRESENTED IN FOIL PANS ONLY

Freshly Baked Muffin Assortment / 1 ½ pcs per person	\$3.25 per person
Potato Pancakes (2 per person)	\$4.95 per person
Serve with Raspberry Applesauce and Sour Cream	
Hashbrowned Potatoes with Roasted Red Peppers and Onions	\$3.50 per person
Balsamic Marinated Grilled Vegetables (serve room temp or warm)	\$5.95 per person
To include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers, Carrots and Onions	

www.anappleadaycatering.com

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

Entrees

*Minimum Order of Twelve Guests / Only Entrée—No Sides Included

ALL ENTRÉE DISHES PRESENTED IN FOIL PANS ONLY

Smoked Scottish Salmon	(serves 15-20)	\$115.00
with Capers, Sliced Lemon, Green Onions, and Russian Pumpernickel		
Carved Meat Platters with Petite Rolls and Sauces		
Whole Roasted Tenderloin of Beef	(serves 12-20)	\$225.00
Served Room Temperature, Carved and Fanned, and Sour Cream-Horseradish Sauce		
Roasted Turkey Breast	(serves 10-15)	\$115.00
Served Room Temperature, Carved and Fanned, Homemade Peach Chutney		
Poached Salmon with Cucumber-Dill Sauce	serves 10-12 / one side	\$115.00
An Apple A Day Roasted Chicken Salad		\$13.95 lb
Our Signature Chicken Salad with Fresh Roasted All Natural Chicken, Golden Raisin, and Celery,		
White Albacore Tuna Salad		\$14.95 lb
with Seasonings, Black Currants and Celery in Mayonnaise,		
Homemade Egg Salad		\$11.95 lb
with Seasonings, and Celery in Mayonnaise,		
Low-Fat Curried Chicken Salad		\$13.95 lb
Roasted Chicken Breast Tossed in Curried Mayonnaise with Red Grapes, and Celery, and Homemade Peach Chutney		
Eggs Florentine	small/serves 8-10	\$55.00
with Fresh Mushrooms, Sautéed Spinach, and Cheeses	large /serves 10-15	\$75.00
Noodle Kugel	small /serves 8-10	\$55.00
Our Famous Noodle Pudding with Cinnamon, Nutmeg, Apples, and Golden Raisins	large /serves 10-15	\$75.00
Vegetable Frittata	small /serves 8-10	\$55.00
with Roasted Peppers, Sautéed Spinach, Fresh Mushrooms and Potatoes	large /serves 10-15	\$75.00
9" Quiches / Select From:		\$19.50 each
Spinach and Mushroom, Grilled Vegetable with Goat Cheese Broccoli and Cheddar, or Asparagus, Tomato & Pine Nut		
Bagel and Lox Trays		\$19.50 per person
Accompanied by Sliced Tomatoes, Cucumbers, Sliced Onions, and Nova Lox, Served with Chive and Regular Cream Cheeses		

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Fresh Salads - Get Your Greens

ALL SALADS PRESENTED IN FOIL PANS ONLY

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

Chopped

Crisp Romaine Lettuce with Red Peppers, Broccoli, Cucumbers, Artichokes, Red Onion, Tomatoes, & Goat Cheese, with Vinaigrette Dressing

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

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

Sweets, Rolls & Muffins

MINIMUM TWELVE GUESTS

Miniature Dessert Basket		\$4.25 person
To include An Assortment of Our Homemade Miniature Cookies, Double Chocolate Brownies, and Petite Tarts		
Basket of Homemade Miniature Bars		\$4.50 person
To include Homemade Lemon Bars, Pecan Bars, And Smore's Squares		
Display of Fresh Pound Cake with Berries and Whipped Cream		\$6.85 person
Homemade Pound Cakes Sliced and Displayed, Served with Homemade Whipped Cream and Fresh Strawberries		
Homemade Granny Smith Apple Pie with Streusel Topping	serves 6-8	\$19.50 each
Fresh Raspberry Pie with Streusel Topping	serves 6-8	\$21.50 each
Homemade Pecan Pie	serves 6-8	\$19.50 each

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