



FOR PICKUP, DELIVERY & FULL SERVICE

An Apple A Day was founded out of a love for catering gourmet foods and has been serving Chicago's North Shore and beyond for over 20 years. We offer wedding catering, event catering, and corporate catering to Cook County, Glencoe, Northbrook, Northfield, Wilmette, Evanston, Lake Forest, and more! We pride ourselves in using only the freshest ingredients, creating flavorful foods with a gorgeous presentation, and providing exceptional catering services.

www.anappleadaycatering.com

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317 Park Ave
Glencoe, IL 60022
(847) 835-2620

Store Hours: Tues – Sat
11:00 AM -5:00 PM
*Catering Available on Sundays & Monday

Party Platters

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
Charcuterie Board	small (15-20)	\$110.00
Assorted Gourmet Cheeses, Seasonal Dried Fruit, Salami, Prosciutto Marinated Olives, Carr's Crackers & Garlic Toast Points	large (20-30)	\$160.00
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
Antipasto Platter	small (8-10)	\$85.00
Blanched Asparagus, Imported Italian Prosciutto, Teardrop Tomatoes, Fresh Mozzarella, Locally Grown Basil, Marinated Artichokes, Imported Salami, Mixed Olives, Italian Cheeses, Grilled Zucchini, & Garlic Toast Points	medium (12-20)	\$115.00
	large (20-30)	\$145.00
Jumbo Shrimp Cocktail	small / 30 pcs	\$90.00
Jumbo Gulf Shrimp Cocktail Served with Lemons and Homemade Spicy Cocktail Sauce	large / 60 pcs	\$160.00
Basket of Homemade Kettle Chips	small (8-10)	\$50.00
Served with French Onion Dip	medium (12-15)	\$75.00
Tortilla Chips	small (8-10)	\$50.00
with Fresh Salsa and Guacamole	medium (12-15)	\$75.00
Hummus with Herbed Pita Triangles	small (8-10)	\$40.00
	medium (12-15)	\$65.00
Assorted Sushi Platter		\$24.00 per dozen
To include California, Spicy Veggie Ranch, Tuna Roll & Salmon Roll		
An Array of Appetizer Wraps / Minimum of 10 Guests—2 pieces per guests		\$4.00 per person
Turkey with Guacamole		
Grilled Veggie with Roasted Red Pepper Spread		
Roast Beef with Horseradish		
Carved Meat Platters / Served Carved & Fanned with Sliced Miniature Rolls		
Whole Roasted Tenderloin of Beef	(serves 12-20)	\$225.00
Served with Sour Cream-Horseradish Sauce		
Roasted Turkey Breast	(serves 10-15)	\$115.00
Served with Homemade Peach Chutney		
Raspberry Glazed ½ Spiral Ham	(serves 18-25)	\$95.00

Passing Hors D'oeuvres

Hot Hors D'oeuvres / Minimum 2 Dozen

Artichoke Parmesan Croustades	\$30.00 per doz
Vegetarian Egg Rolls	\$30.00 per doz
Coconut Shrimp with Mango Sauce	\$38.00 per doz
Crabcakes with Mustard Sauce	\$40.00 per doz
Chicken Satay with Thai Peanut Sauce	\$30.00 per doz
Stuffed Mushroom Caps	\$26.00 per doz
Chicken Quesadillas with Fresh Salsa	\$40.00 per doz
Spinach & Mushroom Miniature Pizzas	\$30.00 per doz
Meatballs / Swedish or Fig & Orange	\$28.00 per doz
Hot Dogs in Puff Pastry	\$26.00 per doz

Cold Hors D'oeuvres / Minimum 2 Dozen

Tomato and Mozzarella Skewers	\$28.00 per doz
Curried Chicken Pastry Cups	\$30.00 per doz
Beef Tenderloin Crostini	\$38.00 per doz
Deviled Eggs	\$30.00 per doz
Chili Lime Shrimp Tacos Cups	\$34.00 per doz
BLT Crostini	\$32.00 per doz
Wonton Cups with Peanut Chicken	\$30.00 per doz

Bistro Sandwiches, Sliders & Wraps

Assorted Miniature Sandwiches on Assorted Bakery Rolls (condiments on the side)

Roasted Turkey Breast with Brie & Apricot Preserve	\$48.00 dozen
Smoked Ham with Lettuce & Tomato	\$48.00 dozen
Rare Roast Beef with Lettuce, Swiss & Horseradish Mayo	\$48.00 dozen
Tenderloin of Beef with Lettuce & Sour Cream- Horseradish (minimum 2.5 dozen)	\$65.00 dozen
Grilled Chicken Breast with Lettuce & Tomato	\$52.00 dozen
Grilled Vegetable with Feta Cheese & Pesto Mayo	\$52.00 dozen
Chicken Salad, Curry Chicken Salad, & Tuna Salad	\$55.00 dozen

An Array of Luncheon Wraps / Choice of 3

Turkey with Guacamole	21 pcs	\$95.00
Grilled Veggie with Roasted Red Pepper Spread	30 pcs	\$135.00
BBQ Chicken with Red Onion and Swiss	42 pcs	\$190.00
Roast Beef with Horseradish,		
Asian Marinated Vegetables with Soy-Ginger		

The Big Deli Tray

Slices of Roasted Turkey Breast, Raspberry Glazed Ham,	small (10-12)	\$165.00
and Rare Roast Beef with Sliced Swiss and Cheddar,	medium (15-20)	\$190.00
Served with All the Fixings - Sliced Tomatoes, Onions, Mayonnaise,	large (20-25)	\$230.00
Mustard, and Sour Cream-Horseradish Sauce,		
Accompanied by Sliced Breads and Rolls		

Fun Party Sliders / Require Heating and Assembly On-Site

Black Angus Sliders	\$48.00 per doz	Grilled Salmon Sliders	\$52.00 per doz
Pulled Pork Sliders	\$40.00 per doz	Pulled BBQ Chicken Sliders	\$38.00 per doz
Chicken & Waffle Sliders	\$38.00 per doz		

Soups

\$15 per Quart

- ❖ **Butternut Squash / Seasonal**
- ❖ **Tomato Bisque**
- ❖ **French Lentil**
- ❖ **Country Vegetable**
- ❖ **Mushroom & Artichoke**
- ❖ **Gazpacho / Seasonal**
- ❖ **Beef Chili / Seasonal**

Fresh Green Salads

Small (Serves 8-10)	\$50.00
Medium (Serves 15-20)	\$70.00
Large (Serves 20-30)	\$90.00
<i>Add Grilled Chicken, Shrimp or 4 oz Salmon to any salad for an additional fee!</i>	

Chopped

Crisp Romaine Lettuce with Red Peppers, Broccoli, Cucumbers, Artichokes, Green 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

Greek

with Feta, Cucumbers, Olives, and Tomatoes, with Aegean Vinaigrette

Caesar

with Homemade Garlic Croutons and Freshly Grated Parmesan Cheese

Bang Bang

Mixed Greens with Roasted Almonds, Mandarin Oranges, Tomatoes, Red Peppers, Green Onions, and Chow Mein Noodles, with Soy-Ginger Dressing

House

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

California Cobb

Crisp Romaine Lettuce with Grilled Chicken, Sautéed Bacon, Diced Tomatoes, Hard Boiled Egg & Goat Cheese, with Bleu Cheese Dressing

Cold Sides & Salads

MINIMUM TWELVE GUESTS

Insalata Caprese

Fresh Buffalo Mozzarella, Cherry Tomatoes, and Fresh Basil with Balsamic Vinaigrette

\$5.50 per person

Maria's Potato Salad

With Granny Smith Apples and Red Peppers

\$4.50 per person

Lemon-Basil Pasta Salad

Cavatappi Pasta Salad Tossed in Lemon-Basil Dressing with Fresh Vegetables

\$4.50 per person

Oriental Pasta Salad

Angel Hair Pasta with Fresh Vegetables In Ginger-Soy Dressing

\$4.50 per person

Greek Orzo Salad

Orzo with Feta Cheese, Cherry Tomatoes, Cucumber, Black Olives, And Red Onion, in Aegean Vinaigrette

\$4.50 per person

An Apple a Day Roasted Chicken Salad

\$9.50 per person

White Albacore Tuna Salad

\$11.50 per person

Low-Fat Curried Chicken Salad

\$9.50 per person

Casseroles, Lasagnas, & Pastas

Chicken Tetrazzini	small / serves 10-12	\$65.00
	large / serves 12-15	\$95.00
Traditional Meat Lasagna with Three Cheeses	small / serves 8-12	\$65.00
	large / serves 12-15	\$95.00
Spinach and Mushroom Lasagna	small / serves 8-12	\$65.00
	large / serves 12-15	\$95.00
Three Cheese Lasagna - Ricotta, Mozzarella, and Parmesan	small / serves 8-12	\$65.00
	large / serves 12-15	\$95.00
Homemade Macaroni and Cheese (side dish portion)	small / serves 10-15	\$55.00
	large / serves 15-20	\$75.00
Papardelle Pasta	small / serves 10-15	\$55.00
with Sun-Dried Tomatoes, Artichoke, Spinach	large / serves 15-20	\$75.00
Pine Nuts with Olive Oil & Garlic		
Baked Ratatouille (great as a side or vegetarian entrée)	small / serves 10-15	\$55.00
Slow Cooked Red Peppers, Onions, Tomatoes, Eggplant	large / serves 15-20	\$75.00
Zucchini, & Mushrooms and Topped with Baked Mozzarella Cheese		
Creamy Chicken Enchiladas with Tomatillo Salsa	small / serves 10-15	\$65.00
	large / serves 15-20	\$85.00

Hot Entrees

MINIMUM TWELVE GUESTS

Chicken

Mojito Marinated Chicken / 1 ½ Pieces per person	\$13.50 per person
Boneless Chicken Breast with Grilled Pineapple, Mint, and Fresh Limes	
Lemon Chicken Picatta / 1 ½ Pieces per person	\$13.50 per person
Boneless Breast of Chicken Sautéed in Lemon Caper Buerre Blanc	
Sonoma Chicken / 1 ½ Pieces per person	\$13.50 per person
Oven roasted chicken, Olive Oil, Garlic, White Wine, Mushrooms, Artichokes, Roasted Red Peppers, Fresh Herbs, and a touch of Cream	
Chicken Parmesan / 1 ½ Pieces per person	\$13.50 per person
Panko and Parmesan Crusted Boneless Breast of Chicken with Tomato Basil Sauce	

Beef

Caesar Crusted Tenderloin of Beef	\$31.00 per person
With Brandy Mustard Cream Sauce	
Grilled Beef Teriyaki Skewers with Sweet Soy	\$29.00 per person
With Red Peppers, Spanish Onions, and Button Mushrooms	

Seafood

Brown Sugar Glazed Chilean Sea Bass	Market Price
Grilled Orange and Bourbon Salmon / 6oz	\$21.00 per person
Pecan Crusted Salmon / 6oz With Orange Rosemary Buerre Blanc	\$21.00 per person
Grilled Salmon / 6oz Served with Cucumber-Dill Sauce	\$21.00 per person
Teriyaki Glazed Salmon Filets / 6oz	\$21.00 per person
Cilantro-Pesto Shrimp Kabobs / 2 pcs per person	\$26.00 per person
Lemon Garlic Baked Cod	\$23.00 per person

Pork

Apple Cider Glazed Pork Roast Topped with Baked Apple Slices	\$18.00 per person
Citrus-Sage Roasted Pork Loin	\$18.00 per person

Hot Sides and Vegetables

MINIMUM TWELVE GUESTS

Balsamic Marinated Grilled Vegetables (serve room temp or warm) 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
Grilled Asparagus	\$4.00 person
Broccolini with Lemon Zest	\$4.00 person
Wild Mushroom Rice With Asparagus & Peas	\$4.95 person
Herb Roasted Quarter Potatoes	\$4.00 person
Sweet Potato Soufflé with Pecan & Brown Sugar Topping	\$4.95 person
Garlic Mashed Potatoes	\$3.95 person

Brunch

Poached Salmon with Cucumber-Dill Sauce	serves 10-12 / one side	\$115.00
Smoked Salmon with Lemons, Capers, and Green Onions, Served with Russian Pumpernickel	serves 15-25 guests	\$100.00
Noodle Kugel Our Famous Noodle Pudding with Cinnamon, Nutmeg, Apples, and Golden Raisins	small /serves 8-10 large /serves 10-15	\$55.00 \$75.00
Vegetable Frittata With Roasted Peppers, Sautéed Spinach, Fresh Mushrooms & Potatoes	small /serves 8-10 large /serves 10-15	\$55.00 \$75.00
9" Quiches / Select From: Spinach and Mushroom, Black Forest Ham and Cheddar Cheese, Lorraine, Grilled Vegetable with Goat Cheese, Asparagus-Pine Nut & Goat Cheese	(serves 6 -8 guests)	\$19.50 each
Bagel and Lox Trays / Minimum 12 Guests Bagels Accompanied by Sliced Tomatoes, Cucumbers, Sliced Onions, and Nova Lox, Served with Chive and Regular Cream Cheeses		\$19.50 per person
Baked French Toast Casserole Served with Whipped Butter and Maple Syrup	small / serves 8-10 large / serves 10-15	\$50.00 \$70.00
Potato Pancakes (2 per person) / Minimum 12 Guests Serve with Raspberry Applesauce and Sour Cream		\$5.50 per person
North Shore Potatoes / Minimum 12 Guests Sautéed to Perfection --- Breakfast Red Skinned Potatoes with Onions and Red Peppers		\$4.50 per person

Sweets, Rolls & Muffins

MINIMUM TWELVE GUESTS

Miniature Dessert Basket To include An Assortment of Our Homemade Miniature Cookies, Double Chocolate Brownies, and Petite Tarts		\$4.25 person
Basket of Homemade Miniature Bars To include Homemade Lemon Bars, Pecan Bars, Raspberry Bars and Double Chocolate Brownies		\$4.50 person
Display of Fresh Pound Cake with Berries and Whipped Cream Homemade Pound Cakes Sliced and Displayed, Served with Homemade Whipped Cream and Fresh Strawberries		\$6.85 person
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
Assorted Muffins	Mini Size Regular Size	\$18.00 per dozen \$28.00 per dozen
Assorted Dinner Rolls		\$18.00 per dozen

Additional Services

Available for Full Service Catering / Additional Fees

Please contact us at anappleadaycatering@yahoo.com for more information

During our peak catering seasons, we do require a \$500 food cost minimum in order to reserve catering staff for events / (June – August & November – December)

- ❖ Custom-Designed Platted Dinner & Menus
- ❖ Complete Equipment & Linen Rentals
- ❖ Serving Staff & Bartenders

The Fine Print

- ❖ To maintain our standard of quality and service, all parties & events are booked on a first come, first serve basis. We recommend booking your event no later than 1 week in advance.
- ❖ All orders must be placed by calling An Apple A Day at (847) 835-2620 or by emailing us at anappleadaycatering@yahoo.com
- ❖ If an order is canceled with less than 5 business days' notice of the event, an 80% fee will be charged.
- ❖ Payments for events + service are expected 3 days prior to the event date. All menu changes are due 3 business days prior to the event date.
- ❖ We require a credit card number, acting as a deposit, to hold all orders.
- ❖ We accept cash, check, visa, AMEX, discover and mastercard. Any payments made with a credit card will have a 3.5% service fee added.