

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

## **Theme Station Ideas**

These Are Just a Few Ideas We Like for Station Style Buffets -

*\*service staff is required for some menus, additional fees do apply*

**\*MINIMUM ORDER OF 15 GUEST REQUIRED FOR THEME STATION MENUS**

**Mexican Fajita Buffet: **\$39.00 per person****

**Grilled, Marinated, and Julienned Meats Served with Flour Tortillas**

Marinated and Grilled Chicken Breast with Peppers and Onions

Tender Grilled Flank Steak with Peppers and Onions

**Toppings to Include**

Sour Cream, Shredded Cheddar and Jack Cheeses,

Diced Tomatoes with Fresh Cilantro, Black Olives, and Chopped Spanish Onions

**Tortilla Chips**

Served with Fresh Guacamole and Salsa

**Southwestern Rice**

with Grilled Corn, Cilantro, and Red Peppers

**Black Beans**

**Caesar Salad**

with Homemade Garlic Croutons and Freshly Grated Parmesan Cheese

**Dessert to Include**

Homemade Kahlua Brownies, Lemon Squares, and Coconut-Ginger Cookies

**New Orleans "All that Jazz" Jambalaya Buffet: **\$46.00 per person****

**Miniature Crab Cakes**

with Mustard Sauce

**Skewered Louisiana BBQ Shrimp**

**Seafood Jambalaya**

with Scallops, Shrimp, Green Lip Mussels, and Andouille Sausage

**Spiral Sliced Raspberry Glazed Ham**

Served with Buttermilk Biscuits and Homemade Peach Chutney

**Mixed Organic Baby Field Greens**

with Tomato and Cucumber in Lite Vinaigrette

**Fresh Fruit Salad with Mint**

**Dessert to Include**

Banana Bread Pudding Squares with Caramel Sauce and Petite Brownies

**Slider Station: **\$29.00 per person****

**Fun Party Sliders / Choice of 2**

Black Angus Sliders

Grilled Atlantic Salmon Sliders

Black Bean Sliders

**Condiments to Include**

Ketchup, Mustard, Cheddar Cheese, Summer Tomato Slices, Sliced Onion,

Cilantro Aioli, Cucumber Dill Sauce and Crisp Leaf Lettuce

**Basket of Homemade Kettle Chips**

Served with Honey Mustard and Chipotle Ketchup Dipping Sauces

**Chopped Salad**

Freshly Chopped Romaine Lettuce Topped with Red Peppers, Broccoli, Cucumbers,

Artichokes, Red Onion, Tomatoes, & Goat Cheese, with Lite Vinaigrette

***\*Menu price includes rental of chafing dishes for buffet\****

[www.anappleadaycatering.com](http://www.anappleadaycatering.com)

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

**Rustic Tuscan Buffet:** **\$42.00 per person**

**Antipasto Platter**

Blanched Asparagus, Imported Italian Prosciutto, Cherry Tomatoes, Fresh Mozzarella, Locally Grown Basil, Marinated Artichokes, Imported Salami, Mixed Olives, Italian Cheeses, Grilled Zucchini, and Seasoned Flatt Breads

**Select One Chicken Dish to be Served:**

**Chicken Vesuvio with Quartered Vesuvio Potatoes**

All Natural Chicken Breast on the Bone, Baked with White Wine, Olive Oil, Italian Seasonings, and Fresh Garlic

**Chicken Marsala with Fresh Mushrooms**

Boneless Breast of Chicken in Sweetened Red Wine Reduction

**Cavattappi Pasta**

with Pesto, Pine nuts, Sundried Tomatoes

**Caesar Salad**

with Homemade Garlic Croutons and Freshly Grated Parmesan Cheese

**Rustic Tomato Focaccia Bread and Ciabatta**

**Dessert to Include**

Tiramisu Squares, Lemon Bars, and Assorted Brownies Squares

**Hand Sautéed to Order Italian Buffet:** **\$37.00 per person**

**Fromage Display with Pita Crisps & Flatt Breads**

Assorted Gourmet Cheeses with Spicy Salami, Mixed Olives, Cherry Tomatoes, Fresh Mozzarella, and Hummus

**Pasta Station Hand Sautéed to Order by Pasta Chef**

Cavattappi Pasta Hand Sautéed with Guests Choice of Sauces and Toppings

**Sauces to Include**

Fresh Tomato-Basil Sauce, Olive Oil and Garlic, and Alfredo

**Toppings to Include:**

Fresh Button Mushrooms, Spinach, Tomatoes, Green Onions, Eggplant, Zucchini, Peppers, Artichokes and Freshly Grated Parmesan Cheese

**Display of Balsamic Marinated Grilled Seasonal Vegetables**

**Italian Chopped Salad**

With Artichokes, Black Olives, Red Onions Homemade Garlic Croutons and Freshly Grated Parmesan Cheese

**Assorted Artisan Breads and Breadsticks**

**Dessert to Include**

Tiramisu Squares and Cheesecake Brownies

**Cocktail Wine and Cheese Open House:** **\$34.00 per person**

**Artisan Cheese Display with Berries and Grapes**

The Best Cheeses International and Domestic Cheeses, Garnished with Red Grapes and Fresh Strawberries, Served with Carr's English Water Crackers

**Mediterranean Basket**

Sliced Tomatoes, Cucumbers, Olives, Marinated Artichokes Served with Red-Pepper Hummus, Tzaziki & Herbed Pita

**Smoked Scottish Salmon**

with Capers, Sliced Lemon, Green Onions, and Russian Pumpnickel

**Assorted Appetizer Wraps**

Turkey with Guacamole, Roast Beef with Horseradish, Grilled Veggie with Roasted Red Pepper Spread

**Assorted Miniature Desserts**

to include Selection of Homemade Cookies, Double Chocolate Brownies, and Petite Tarts

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**Pan Asian Buffet: \$40.00 per person**

**Display of Vegetarian Maki Rolls with Soy, Pickled Ginger, & Wasabi**

California rolls with Avocado and Cucumber  
Spicy Veggie Ranch Maki Rolls  
Cucumber Rolls

**Assorted Satays and Asian Flair Skewers**

Grilled Thai Chicken Satay with Peanut Sauce  
Grilled Beef Teriyaki Skewers with Sweet Soy

**Bang Bang Salad**

Mixed Greens with Mandarin Oranges,  
Red Peppers, Tomatoes, Green Onions, Toasted Walnuts, & Chow Mein Noodles,  
with Soy-Ginger Dressing

**Vegetarian Fried Rice**

**Shitake and Portobello Mushroom Eggrolls**

Served with Homemade Sweet and Sour Sauce

**Dessert to Include**

Almond Cookies, Coconut-Fudge Brownies, and Fortune cookies

**Street Taco Station: \$29.00 per person**

**Miniature Tacos**

Beef                      Chicken                      Grilled Shrimp

**Served with Small Corn & Flour Tortillas**

**Toppings to include:** Lettuce, Tomatoes, Cheddar Cheese, Pico de Gallo, Tomatillo Salsa, Guacamole  
Pickled Jalapenos & Avocado

**Jasmine Rice with Cilantro**

**Grilled Corn Salad**

Roasted Corn mixed with Black Beans, Cilantro, Roasted Peppers, Red Onions  
Topped with Queso Fresco

**Corn Tortilla Chips**

Served with Salsa and Guacamole

**Fresh Fruit Display**

Sliced Seasonal Melons with Fresh Hawaiian Pineapples,  
Strawberries and Red Grapes

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