



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
anappleadaycatering@rdksushi.com

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

**Catering Available Seven Days A Week*

Party Platters

Fresh Vegetable Crudités

Seasonal Raw and Blanched Vegetables with Choice of Dip	small (8-10)	\$75.00
Select Fresh Spinach Dip, Roasted Red Pepper Dip, or Hummus	medium (12-20)	\$100.00
	large (20-30)	\$120.00

Freshly Sliced Fruit Basket	small (8-10)	\$85.00
Sliced Seasonal Melons with Fresh Hawaiian Pineapples, Strawberries, and Red Grapes	medium (12 -20)	\$110.00
	large (20-30)	\$135.00
Artisan Cheese Display with Berries and Grapes	small (15-20)	\$125.00
The Best Cheeses International and Domestic Cheeses, Garnished with Red Grapes and Fresh Strawberries, Served with Carr's Assorted Crackers	large (20-30)	\$180.00
Charcuterie Board	small (15-20)	\$140.00
Assorted Gourmet Cheeses, Seasonal Dried Fruit, Salami, Prosciutto Marinated Olives, Crackers & Garlic Toast Points	large (20-30)	\$200.00
Baked Brie en Croute	full size / serves 20-30	\$105.00
Glazed with Apricot-Almond, Wrapped in Puff Pastry, Served with Fresh Strawberries and Carr's English Water Crackers	half size / serves 12-20	\$85.00
Antipasto Platter	small (8-10)	\$110.00
Blanched Asparagus, Imported Italian Prosciutto, Fresh Mozzarella, Locally Grown Basil, Marinated Artichokes, Teardrop Tomatoes Imported Salami, Mixed Olives, Italian Cheeses, Grilled Zucchini, & Garlic Toast Points	medium (12 -20)	\$145.00
	large (20-30)	\$180.00
Jumbo Shrimp Cocktail	small / 30 pcs	\$115.00
Jumbo Gulf Shrimp Cocktail Served with Lemons and Homemade Spicy Cocktail Sauce	large / 60 pcs	\$200.00
Basket of Homemade Kettle Chips	small (8-10)	\$58.00
Served with French Onion Dip	medium(12-15)	\$88.00
Tortilla Chips	small (8-10)	\$58.00
with Fresh Salsa and Guacamole	medium (12-15)	\$88.00
Hummus with Herbed Pita Triangles	small (8-10)	\$58.00
	medium (12-15)	\$88.00
An Array of Appetizer Wraps / Minimum of 10 Guests—2 pieces per guests		\$8.00 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)	\$325.00
Served with Sour Cream-Horseradish Sauce		
Roasted Turkey Breast	(serves 10-15)	\$150.00
Served with Homemade Peach Chutney		
Raspberry Glazed ½ Spiral Ham	(serves 18-25)	\$120.00

Passing Hors D'oeuvres

Displayed in Foil Containers / Heating Required for All Hot Hors' D'oeuvres

Hot Hors D'oeuvres / Minimum 2 Dozen each Cold Hors D'oeuvres / Minimum 2 Dozen each

Artichoke Parmesan Croustades	\$38.00 per doz
Tomato and Mozzarella Skewers	\$36.00 per doz
Hot Dogs in Puff Pastry	\$33.00 per doz
Curried Chicken Pastry Cups	\$38.00 per doz
Meatballs / Swedish or Fig & Orange	\$36.00 per doz
Beef Tenderloin Crostini	\$48.00 per doz
Crabcakes with Mustard Sauce	\$50.00 per doz

Deviled Eggs	\$38.00 per doz
Stuffed Mushroom Caps	\$33.00 per doz
BLT Crostini	\$40.00 per doz
Chicken Quesadillas with Fresh Salsa	\$44.00 per doz

Bistro Sandwiches, Sliders & Wraps

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

Roasted Turkey Breast with Brie & Apricot Preserve	\$60.00 dozen
Smoked Ham with Lettuce & Tomato	\$60.00 dozen
Rare Roast Beef with Lettuce, Swiss & Horseradish Mayo	\$60.00 dozen
Tenderloin of Beef with Lettuce & Sour Cream- Horseradish (minimum 2.5 dozen)	\$82.00 dozen
Grilled Chicken Breast with Lettuce & Tomato	\$66.00 dozen
Grilled Vegetable with Feta Cheese & Pesto Mayo	\$66.00 dozen
Chicken Salad, Curry Chicken Salad, & Tuna Salad	\$69.00 dozen

An Array of Luncheon Wraps / Choice of 3

Turkey with Guacamole	21 pcs	\$120.00
Grilled Veggie with Roasted Red Pepper Spread	30 pcs	\$175.00
BBQ Chicken with Red Onion and Swiss	42 pcs	\$245.00
Roast Beef with Horseradish,		

Fun Party Sliders / Require Heating and Assembly On-Site

Angus Sliders	\$60.00 per dozen
Grilled Teriyaki Chicken Sliders	\$66.00 per dozen

Soups / \$17.50 per Quart

- ❖ Tomato Bisque
- ❖ French Lentil
- ❖ Country Vegetable
- ❖ Beef Chili / Seasonal

Fresh Green Salads

Small (Serves 10-12)	\$70.00
Medium (Serves 15-20)	\$90.00
Large (Serves 20-30)	\$115.00
***Add Grilled Chicken, Shrimp or 4 oz Salmon to any salad for an additional fee	

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

House

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

Cold Sides & Salads

MINIMUM SIX GUESTS

Insalata Caprese	\$6.75 per person
Fresh Buffalo Mozzarella, Cherry Tomatoes, and Fresh Basil with Balsamic Vinaigrette	
Lemon-Basil Pasta Salad	\$5.50 per person
Cavattappi Pasta Salad Tossed in Lemon-Basil Dressing with Fresh Vegetables	
Oriental Pasta Salad	\$5.50 per person
Angel Hair Pasta with Fresh Vegetables In Ginger-Soy Dressing	
Greek Orzo Salad	\$5.50 per person
Orzo with Feta Cheese, Cherry Tomatoes, Cucumber, Black Olives, And Red Onion, in Aegean Vinaigrette	
An Apple a Day Roasted Chicken Salad	\$14.75 per person
White Albacore Tuna Salad	\$19.00 per person
Curried Chicken Salad	\$14.75 per person

Brunch

Chilled Poached Salmon with Cucumber-Dill Sauce	serves 10-12 / one side	market price
Smoked Salmon	serves 15-25 guests	\$130.00
with Lemons, Capers, and Green Onions, Served with Russian Pumpernickel		
Noodle Kugel	small /serves 8-10	\$75.00
Our Famous Noodle Pudding with Cinnamon, Nutmeg, Apples, and Golden Raisins		large /serves 10-15 \$98.00
Vegetable Frittata	small /serves 8-10	\$75.00
With Roasted Peppers, Sautéed Spinach, Fresh Mushrooms & Potatoes		large /serves 10-15 \$98.00
9" Quiches / Select From:	(serves 6 -8 guests)	\$24.75 each
Spinach and Mushroom, Black Forest Ham and Cheddar Cheese, Lorraine, Grilled Vegetable with Goat Cheese, Asparagus-Pine Nut & Goat Cheese		
Bagel and Lox Trays	Minimum 12 Guests	\$26.00 per person
Bagels Accompanied by Sliced Tomatoes, Cucumbers, Sliced Onions, and Nova Lox, Served with Chive and Regular Cream Cheeses		
Baked French Toast Casserole	small / serves 8-10	\$65.00
Served with Whipped Butter and Maple Syrup		large / serves 10-15 \$85.00
Potato Pancakes (2 per person)	Minimum 12 Guests	\$6.75 per person
Serve with Raspberry Applesauce and Sour Cream		
North Shore Potatoes	Minimum 12 Guests	\$5.50 per person
Sauteed to Perfection --- Breakfast Red Skinned Potatoes with Onions and Red Peppers		

Sweets, Rolls & Muffins

Miniature Dessert Basket / 2 Pieces per person	\$5.00 person
To include An Assortment of Our Homemade Miniature Cookies,	

Double Chocolate Brownies, and Petite Tarts		
Homemade Miniature Bars / 2 Pieces per person		\$5.50 person
To include Homemade Lemon Bars, Pecan Bars, Raspberry Bars and Double Chocolate Brownies		
Display of Fresh Pound Cake with Berries and Whipped Cream		\$8.75 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	\$24.00
Fresh Raspberry Pie with Streusel Topping	serves 6-8	\$24.00
Homemade Pecan Pie	serves 6-8	\$24.00
Assorted Muffins Mini Size		\$25.00 per dozen
Regular Size		\$32.00 per dozen

Casseroles, Lasagnas, & Pastas

Chicken Tetrazzini	small / serves 10-12	\$85.00
	large / serves 12-15	\$110.00
Traditional Meat Lasagna with Three Cheeses	small / serves 8-12	\$85.00
	large / serves 12-15	\$110.00
Spinach and Mushroom Lasagna	small / serves 8-12	\$85.00
	large / serves 12-15	\$110.00
Three Cheese Lasagna - Ricotta, Mozzarella, and Parmesan	small / serves 8-12	\$85.00
	large / serves 12-15	\$110.00
Homemade Macaroni and Cheese (side dish portion)	small / serves 10-15	\$75.00
	large / serves 15-20	\$85.00
Creamy Chicken Enchiladas with Tomatillo Salsa	small / serves 10-15	\$75.00
	large / serves 15-20	\$85.00

Hot Entrees

MINIMUM SIX GUESTS

Chicken

Mojito Marinated Chicken	\$16.50 per person
Boneless Chicken Breast with Grilled Pineapple, Mint, and Fresh Limes	
Lemon Chicken Picatta	\$16.50 per person
Boneless Breast of Chicken Sautéed in Lemon Caper Buerre Blanc	
Sonoma Chicken	\$16.50 per person
Oven roasted chicken, Olive Oil, Garlic, White Wine, Mushrooms, Artichokes, Roasted Red Peppers, Fresh Herbs, and a touch of Cream	
Grilled Chicken Kebobs	\$20.00 per person

Beef

Caesar Crusted Tenderloin of Beef	\$43.00 per person
With Brandy Mustard Cream Sauce	
Grilled Beef Kebobs	\$30.00 per person

Seafood

Brown Sugar Glazed Chilean Sea Bass	Market Price
Grilled Orange and Bourbon Salmon	\$24.00 per person
With Orange Rosemary Buerre Blanc	
Grilled Salmon / 6oz	\$24.00 per person
Served with Cucumber-Dill Sauce	

Hot Sides and Vegetables

MINIMUM SIX GUESTS

Balsamic Marinated Grilled Vegetables (serve room temp or warm)	\$6.95 person
to include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers, Carrots & Onions	
Steamed Green Beans with Almonds	\$5.50 person
Roasted Brussel Sprouts	\$5.50 person
Grilled Asparagus	\$5.50 person
Broccolini with Lemon Zest	\$5.50 person
Wild Mushroom Rice	\$6.75 person
With Asparagus & Peas	
Herb Roasted Quarter Potatoes	\$5.50 person
Sweet Potato Soufflé with Pecan & Brown Sugar Topping	\$6.75 person
Garlic Mashed Potatoes	\$5.50 person

Japanese Cuisine

Miso Soup

Miso Tofu Soup	\$4.00
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Salads

Seaweed Salad	\$5.00
Octopus Salad	\$7.00

Hot and Cold Appetizers

Tuna Tataki	\$12.00
Seared Tuna, Scallion, Masago, Yuzu Wasabi Soy	
Edamame	\$6.00
Harumaki	\$8.00
Vegetarian Spring Roll	
Shrimp Tempura	\$9.00
Fried Shrimp Tempura, Onion Ring	

Sushi Nigiri

Tuna	\$7	Salmon	\$6
Scallop	\$6	Surf Clam	\$6
Smoke Salmon	\$7	Yellowtail	\$7
Escolar	\$6	Snapper	\$6
Eel	\$5	Octopus	\$5
Shrimp	\$5	Masago	\$4
Tobiko	\$4	Tomago	\$4

Maki Rolls

California	\$16.00
Snow Crab, Mayo, Cucumber, Avocado	
Spicy Tuna	\$10.00
Bigeye Tuna, Cream Spicy Sauce	
Salmon	\$10.00
Scottish Salmon	
Yellowtail Scallion	\$10.00
Yellowtail Loin, Scallion	
Dragon	\$12.00
Shrimp Tempura, Cucumber, Eel	
Shrimp Tempura	\$13.00
Shrimp Tempura, Asparagus, Avocado, Masago	
Beauty Alaska	\$18.00
Spicy Salmon, Cucumber, Avocado, Crunch Flake	
Vegetable Futo Maki	\$18.00
Avocado, Cucumber, Asparagus, Pickle Vegetables	
Rainbow	\$22.00
Snow Crab, Cucumber, Avocado, Tuna, Salmon, Yellowtail & Shrimp	
RDK Special	\$23.00
Shrimp Tempura, Cucumber, Serrano, Spicy Tuna	

Sushi & Sashimi Platters

****Platters May be Customized***

Sushi Platter	\$125.00
5 pc Tuna, 5 pc Salmon, 5 pc Yellowtail & 5 pc Shrimp	
Sashimi Platter	\$125.00
6 pc Tuna, 6 pc Salmon, 6 pc Yellowtail & 6 pc Whitefish	
Sushi Combination Platter	\$130.00
4 pc Tuna, 4 pc Salmon & 4 pc Yellowtail	
2 Spicy Tuna Rolls, 2 Salmon Avocado Rolls & 2 California Rolls	
Maki Roll Platter	\$140.00
2 Spicy Tuna Rolls, 2 Yellowtail Scallion Rolls, 2 Salmon Avocado Roll	
2 Rainbow Rolls & 2 Shrimp Tempura Rolls	

Chinese Cuisine

\$300.00 MINIMUM

Hors D'oeuvres

Displayed in Foil Containers / Heating Required for All Hot Hors' D'oeuvres

Pork Eggrolls / 20 pcs	\$55.00	Vegetarian Spring Rolls / 30 pcs	\$55.00
Crab Rangoon / 30 pcs	\$44.00	Gyoza with Pork / 30 pcs	\$44.00
Potstickers with Pork / 20 pcs	\$39.00	Gyoza with Chicken / 30 pcs	\$44.00

Hot Entrees

Chicken

Kung Pao Chicken	Half Tray \$80.00	Full Tray \$165.00
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Chicken with Vegetable	Half Tray	\$80.00	Full Tray	\$165.00
Chicken with Broccoli	Half Tray	\$80.00	Full Tray	\$165.00
Sweet & Sour Chicken	Half Tray	\$90.00	Full Tray	\$175.00
General Tso's Chicken	Half Tray	\$90.00	Full Tray	\$175.00
Orange Chicken	Half Tray	\$90.00	Full Tray	\$175.00
Sesame Chicken	Half Tray	\$90.00	Full Tray	\$175.00

Seafood

Sweet & Sour Shrimp	Half Tray	\$90.00	Full Tray	\$200.00
Shrimp with Vegetable	Half Tray	\$90.00	Full Tray	\$200.00
Kung Pao Shrimp	Half Tray	\$90.00	Full Tray	\$200.00
Honey Walnut Prawn	Half Tray	\$95.00	Full Tray	\$210.00
Salt & Pepper Fish Strips	Half Tray	\$95.00	Full Tray	\$210.00
Salt & Pepper Shrimp	Half Tray	\$95.00	Full Tray	\$210.00
Fish with Vegetables	Half Tray	\$95.00	Full Tray	\$210.00

Beef

Mongolian Beef	Half Tray	\$90.00	Full Tray	\$190.00
Kung Pao Beef	Half Tray	\$90.00	Full Tray	\$190.00
Beef with Vegetable	Half Tray	\$90.00	Full Tray	\$190.00
Beef with Broccoli	Half Tray	\$90.00	Full Tray	\$190.00
Pepper Steak	Half Tray	\$90.00	Full Tray	\$190.00
Mushroom Tenderloin	Half Tray	\$95.00	Full Tray	\$200.00
Orange Beef Tenderloin	Half Tray	\$100.00	Full Tray	\$215.00

Pork

BBQ Pork with Vegetable	Half Tray	\$80.00	Full Tray	\$165.00
Mushu Pork	Half Tray	\$80.00	Full Tray	\$165.00
Salt & Pepper Pork	Half Tray	\$100.00	Full Tray	\$215.00
Sweet & Sur Pork	Half Tray	\$100.00	Full Tray	\$215.00

Vegetable

Mapo Tofu	Half Tray	\$72.00	Full Tray	\$150.00
Mandarin Tofu	Half Tray	\$72.00	Full Tray	\$150.00
Szechuan String Bean	Half Tray	\$72.00	Full Tray	\$150.00
Vegetable Delight	Half Tray	\$72.00	Full Tray	\$150.00
Chinese Vegetable	Half Tray	\$72.00	Full Tray	\$150.00

Rice & Noodles

Lo Mein -Chicken, BBQ or Veg	Half Tray	\$66.00	Full Tray	\$145.00
-Beef or Shrimp	Half Tray	\$72.00	Full Tray	\$150.00
-Combo (Chicken, Shrimp,Pork)	Half Tray	\$72.00	Full Tray	\$150.00
Pad Thai -Chicken, BBQ or Veg	Half Tray	\$66.00	Full Tray	\$145.00
-Beef or Shrimp	Half Tray	\$72.00	Full Tray	\$150.00
Chow Fun -Chicken, BBQ or Veg	Half Tray	\$66.00	Full Tray	\$145.00
-Beef or Shrimp	Half Tray	\$72.00	Full Tray	\$150.00
-Combo (Chicken, Shrimp & Pork)	Half Tray	\$72.00	Full Tray	\$150.00
Fried Rice -Chicken, BBQ or Veg)	Half Tray	\$66.00	Full Tray	\$145.00
-Beef or Shrimp	Half Tray	\$72.00	Full Tray	\$150.00
-Combo (Chicken, Shrimp & Pork)	Half Tray	\$72.00	Full Tray	\$150.00

Specials

Peking Duck	Half Tray \$95.00
Lobster Market Price	
King Crab Market Price	
Steak Market Price	

Additional Services

Available for Full Service and Drop Off Catering

Please contact us at anappleadaycatering@rdksushi.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@rdksushi.com
- ❖ Payments for events + service are expected 3 days prior to the event date. All menu changes are due 1 week 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.

Cancellation & Postponement

In the instance that you need to cancel/postpone your event, the following conditions must apply to staff, rentals & food:

- ❖ All cancellations must be made by telephone or e-mail, in the first instance and then confirmed in writing or via email. The event will only be cancelled when the client has received a Cancellation Acceptance from Apple A Day. If cancellation has been made within limits stated below, full deposit will be refunded at that time
 - o 14 business days prior to event: 30% charge of total cost
 - o 10 business days prior to event: 70% charge of total Cost
 - o Less than 10 business days prior to event: 90% charge of total cost