



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

[anappleadaycatering@yahoo.com](mailto:anappleadaycatering@yahoo.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

<b>Fresh Vegetable Crudités</b>		
Seasonal Raw and Blanched Vegetables with Choice of Dip	small (8-10)	\$55.00
Select Fresh Spinach Dip, Roasted Red Pepper Dip, or Hummus	medium (12-20)	\$75.00
	large (20-30)	\$95.00
<b>Freshly Sliced Fruit Basket</b>		
Sliced Seasonal Melons with Fresh Hawaiian Pineapples, Strawberries, and Red Grapes	small (8-10)	\$65.00
	medium (12-20)	\$85.00
	large (20-30)	\$105.00
<b>Artisan Cheese Display with Berries and Grapes</b>		
The Best Cheeses International and Domestic Cheeses, Garnished with Red Grapes and Fresh Strawberries, Served with Carr's Assorted Crackers	small (15-20)	\$95.00
	large (20-30)	\$140.00
<b>Charcuterie Board</b>		
Assorted Gourmet Cheeses, Seasonal Dried Fruit, Salami, Prosciutto	small (15-20)	\$110.00
Marinated Olives, Carr's Crackers & Garlic Toast Points	large (20-30)	\$160.00
<b>Baked Brie en Croute</b>	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
<b>Antipasto Platter</b>		
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	small (8-10)	\$85.00
	medium (12-20)	\$115.00
	large (20-30)	\$145.00
<b>Jumbo Shrimp Cocktail</b>		
Jumbo Gulf Shrimp Cocktail Served with Lemons and Homemade Spicy Cocktail Sauce	small / 30 pcs	\$90.00
	large / 60 pcs	\$160.00
<b>Basket of Homemade Kettle Chips</b>		
Served with French Onion Dip	small (8-10)	\$50.00
	medium (12-15)	\$75.00
<b>Tortilla Chips</b>		
with Fresh Salsa and Guacamole	small (8-10)	\$50.00
	medium (12-15)	\$75.00
<b>Hummus with Herbed Pita Triangles</b>		
	small (8-10)	\$40.00
	medium (12-15)	\$65.00
<b>Assorted Sushi Platter</b>		\$24.00 per dozen
To include California, Spicy Veggie Ranch, Tuna Roll & Salmon Roll		
<b>An Array of Appetizer Wraps</b> / 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		
<b>Carved Meat Platters</b> / Served Carved & Fanned with Sliced Miniature Rolls		
<b>Whole Roasted Tenderloin of Beef</b>	(serves 12-20)	\$225.00
Served with Sour Cream-Horseradish Sauce		
<b>Roasted Turkey Breast</b>	(serves 10-15)	\$115.00
Served with Homemade Peach Chutney		
<b>Raspberry Glazed ½ Spiral Ham</b>	(serves 18-25)	\$95.00

# Passing Hors D'oeuvres

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

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

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 each

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

## **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**

<b>Small</b> (Serves 8-10)	\$50.00
<b>Medium</b> (Serves 15-20)	\$70.00
<b>Large</b> (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**

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

## **Hot Entrees**

MINIMUM TWELVE GUESTS

### **Chicken**

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

### **Beef**

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

## ***Seafood***

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

## ***Pork***

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

## ***Hot Sides and Vegetables***

MINIMUM TWELVE GUESTS

<b>Balsamic Marinated Grilled Vegetables (serve room temp or warm)</b> To include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers, Carrots and Onions	\$5.95 person
<b>Steamed Green Beans with Almonds</b>	\$4.00 person
<b>Roasted Brussel Sprouts</b>	\$4.00 person
<b>Grilled Asparagus</b>	\$4.00 person
<b>Broccolini with Lemon Zest</b>	\$4.00 person
<b>Wild Mushroom Rice</b> With Asparagus & Peas	\$4.95 person
<b>Herb Roasted Quarter Potatoes</b>	\$4.00 person
<b>Sweet Potato Soufflé with Pecan &amp; Brown Sugar Topping</b>	\$4.95 person
<b>Garlic Mashed Potatoes</b>	\$3.95 person

# **Brunch**

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

# **Sweets, Rolls & Muffins**

MINIMUM TWELVE GUESTS

<b>Miniature Dessert Basket</b> To include An Assortment of Our Homemade Miniature Cookies, Double Chocolate Brownies, and Petite Tarts		\$4.25 person
<b>Basket of Homemade Miniature Bars</b> To include Homemade Lemon Bars, Pecan Bars, Raspberry Bars and Double Chocolate Brownies		\$4.50 person
<b>Display of Fresh Pound Cake with Berries and Whipped Cream</b> Homemade Pound Cakes Sliced and Displayed, Served with Homemade Whipped Cream and Fresh Strawberries		\$6.85 person
<b>Homemade Granny Smith Apple Pie with Streusel Topping</b>	serves 6-8	\$19.50 each
<b>Fresh Raspberry Pie with Streusel Topping</b>	serves 6-8	\$21.50 each
<b>Homemade Pecan Pie</b>	serves 6-8	\$19.50 each
<b>Assorted Muffins</b>	<b>Mini Size</b> <b>Regular Size</b>	\$18.00 per dozen \$28.00 per dozen
<b>Assorted Dinner Rolls</b>		\$18.00 per dozen

## **Additional Services**

Available for Full Service Catering / Additional Fees

Please contact us at [anappleadaycatering@yahoo.com](mailto: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](mailto:anappleadaycatering@yahoo.com)
- ❖ Payments for events + service are expected 3 days prior to the event date. All menus 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
  - 14 business days prior to event: 30% charge of total cost
  - 10 business days prior to event: 70% charge of total Cost
  - Less than 10 business days prior to event: 90% charge of total cost