

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

ROSH HASHANAH 2024

*Standard Catering Menu Also Applies During Holidays.

Order Cutoff Date Friday September 27th by 3:00 PM

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

Entrees

2-3 servings per pound / All Serving Suggestions Are Approximate

ALL ENTRÉE DISHES PRESENTED IN FOIL PANS ONLY

Apricot Glazed Bone-In Chicken Breast	\$17.00 per pound
Herb Roasted Chicken Breast (bone-in)	\$14.50 per pound
Lemon Chicken Picatta	\$17.00 per pound
Poached Salmon with Cucumber Dill Sauce / 6 oz filets	\$13.00 per piece
Poach Salmon / side serves 8 – 12 guests	\$115.00 side
Beef Brisket with Homemade Gravy	\$27.50 per pound
Whole Roasted Tenderloin of Beef / serves 8-12 guests	\$250.00
Sliced and Fanned, Served with Horseradish Sauce	
Roasted Turkey Breast	\$17.95 per pound
Sliced and Fanned, Served with Homemade Peach Chutney	

www.anappleadaycatering.com

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

A la Carte Sides and Vegetables

2-3 servings per pound / All Serving Suggestions Are Approximate

ALL SIDE DISHES PRESENTED IN FOIL PANS ONLY

Balsamic Marinated Grilled Vegetables to include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers, Carrots, and Spanish Onions	\$13.95 per pound
Steamed Green Beans with Almonds	\$8.95 per pound
Herb Roasted Quarter Potatoes	\$8.95 per pound
Mashed Potatoes	\$8.95 per pound
Roasted Brussel Sprouts	\$8.50 per pound
Baked Ratatouille Slow Cooked Red Peppers, Onions, Tomatoes, Eggplant, Zucchini, & Mushrooms, Topped with Baked Mozzarella Cheese	\$13.50 per pound
Potato Pancakes / 2.5 oz With Raspberry Apple Sauce & Sour Cream Recommend 2 pieces per person	\$3.50 per piece
Homemade Chicken Soup	\$15.00 per quart
White Albacore Tuna Salad	\$16.00 per lb

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

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