



APPLES 2 APPLES

CATERING

## MENU

✓ organic  
✓ grass fed  
✓ free range  
✓ sustainable  
✓ special diet  
✓ local

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*Apples 2 Apples Catering offers an ethical farm to table catering concept using healthy ingredients fresh from local farms across Minnesota and Wisconsin. The menu offers organic, grass fed, free range, and sustainable options, served in an eco-friendly manner. We also specialize in serving those with dietary restrictions such as gluten and dairy intolerance, as well as vegetarian and vegan needs.*

*We have experience with all types and sizes of events, and we are happy to serve buffet style, a formal sit-down dinner, or stimulating food stations. You and your guests will be amazed by the core values, colorful food presentation, and professionalism from beginning to end. Our ultimate goal is to complement your important day with a meal and service that will be remembered for a lifetime.*

**Key**



**Vegetarian**



**Vegan and Vegetarian**



**Gluten Free**



**Dairy Free**

*Prices are subject to change and do not include event production, gratuity, and taxes. Prices are reflected on a guest count of at least 100. Please inquire for more detail. revised 3/10/20*

..... **Appetizers** ..... Add \$1 to pricing below for Butler Passed serving. ....

**Bruschetta •** 

*chopped heirloom tomatoes and basil served over freshly baked baguette bread*

**Jalapeño Wontons •**

*wonton cup filled with cream cheese, cheddar cheese, bacon and fresh jalapenos*

**Short Rib •** 

*grilled thin cut short rib, drizzled with a sweet and spicy glaze*

**Bacon Lollipops •**  

*thick-cut bacon served on a stick featuring a chili, maple and rosemary flavor*

**Artisan Cheese Tray •** 

*selected Alemar farm cheeses from the chef's board, served with gourmet cracker selection*

**Charcuterie Platter •**

*selection of cured sausages and cheese from the chef's board served with gourmet cracker selection, nuts, and fruits*

**Dipping Station •** 

*roasted red pepper hummus, garlic hummus and purple beet with goat cheese dip, served with house baked pita bread*

**Steak Crostini •**

*crostini topped with cream cheese, herbs, and hanger steak - served chilled*

..... *Salads* .....

*Salad option is included in entree price.* .....

**Chopped Salad**

*shredded romaine lettuce, tomato, cuc-nut, mini cucumber, house made croutons, and anchovy vinaigrette*

**Caprese Salad** (V) (GF)

*heirloom tomatoes, fresh pulled mozzarella, basil, and balsamic dressing*

**Pomegranate Bacon Salad** (GF)

*pomegranate, bacon, radicchio, arugula, and parmesan topped with a honey champagne vinaigrette*

**Summer Salad** (V) (GF)

*Minnesota melons, basil, dried ricotta, and watermelon radish drizzled with citrus vinaigrette*

**Strawberry Salad** (GF)

*arugula, yellow and red strawberries, and toasted almonds topped with a white balsamic vinaigrette and feta cheese*

**Mixed Green Salad** (V)

*mixed greens, coyote tomatoes, fried crispy lilies, parmesan, and a citrus vinaigrette*

..... *Sides* .....

Two sides are included in entree price. ....

**Roasted Crispy Cauliflower** VG GF DF

*roasted cauliflower tossed in a green chive oil, seasoned with garlic and chili*

**Italian Broccoli** V

*roasted broccoli topped with parmesan and spicy panko breadcrumbs*

**Roasted Baby Reds** VG GF DF

*baby red potatoes halved and slow roasted with chef's seasoning blend*

**Green Beans** V GF

*blanched green beans tossed in butter, garlic, and sea salt*

**Brussel Sprouts** GF DF

*shaved brussel sprouts roasted with bacon until crispy*

**Sweet Corn Succotash** GF DF

*local Minnesota sweet corn sautéed with peppers, bacon, tomato, green onion, English peas, and herbs*

**Celeriac and Potato Puree** GF V

*celery root and potatoes pureed until creamy, whipped with parmesan*

**Chef's Seasonal Vegetables** VG GF DF

*grilled or roasted, seasoned with salt and garlic*

**Roasted Carrots** GF DF V

*baby green top carrots drizzled with a sweet honey glaze*

**Seasonal Fresh Fruit** VG GF DF

*a seasonal selection of fresh local fruit*

**Rutabaga Puree** V GF

*rutabaga blended with white cheddar*

## Entrees

All events are served buffet style with appropriate staffing, eco-friendly plates, silverware, and serving ware.

### **Minnesota Beef Tenderloin • GF**

*grilled medium rare and served with a local herb sauce*

### **Beef Short Rib • DF GF**

*angus beef short rib braised with Minnesota cherries and fresh rosemary*

### **Prime Rib • GF DF**

*slow beef ribeye*

### **Stuffed Chicken Breast • GF**

*free range chicken breast stuffed with whipped goat cheese and herbs and topped with a roasted red pepper sauce*

### **Free Range Grilled Chicken Breast • GF DF**

*grilled chicken breast seasoned with a granny smith apple relish, candied pecans, cranberries, and a citrus cilantro vinaigrette*

### **Pork Saltimbocca • GF**

*bone in pork chop, topped with a prosciutto, and sage cream sauce*

### **Seasonal Ravioli • V**

*stuffed ravioli served with an accompanying sauce*

### **Pasta Primavera • VG**

*penne noodles tossed with local seasonal vegetables and our house red sauce*

### **Penne Alla Gricia •**

*penne noodles mixed with pancetta, garlic, red onion arugula, and parmesan*

### **Seasonal Sustainable Fish • GF**

*fresh seasonal fish served with accompanying sauce*

### **Tofu • VG**

*crispy, fried bulgogi tofu served with a cilantro salad*

### **Parmesan Eggplant • V**

*layered eggplant baked with parmesan and house red sauce*

## ..... Desserts .....

### **Ice Cream Sundae Bar •**

*Bridgeman's vanilla ice cream with a selection of toppings*

### **Dessert Buffet •**

*a selection of chocolate brownies, rice crispy bars, and gourmet cookies*

### **Mini Cheesecakes •**

*a variety of seasonal flavors*

### **Dessert Shooters •**

*seasonal dessert shooters in three different varieties*

### **Cherries Jubilee Experience •**

*Cherries, sugar, and cherry liqueur - cooked in front of guests and served warm on ice cream, along with a flambé experience that will not be forgotten.*

### **Bananas Foster Experience •**

*Bananas, sugar, and rum - cooked in front of guests and served warm on ice cream, along with a flambé experience that will not be forgotten.*

## ..... Extra Service Options .....

### **China Package (Buffet) •**

*includes white china plates, stainless silverware, disposable napkins and table bussing*

### **Vintage Package (Buffet) •**

*includes mismatched vintage china plates, stainless silverware, disposable napkins, and table bussing*

### **Premium Water Service (Buffet) •**

*water carafes and glass goblets set and refilled at guest tables*

### **Dazzle China Package (Buffet) •**

*includes china plates, linen napkins folded and set on table, chargers, stainless silverware, guest water service, table bussing, and appropriate serving staff*

### **Dazzle Vintage Package (Buffet) •**

*includes mismatched vintage china plates, linen napkins folded and set on table, chargers, stainless silverware, guest water service, table bussing, and appropriate serving staff*

### **Plated •**

*plated service includes china plates, preset salads and bread with butter, linen napkins folded and set on table, chargers, stainless silverware, guest water service, and appropriate serving staff*

### **Buffet Style Meal**

*preset salads and bread with butter on plates •*

THANK YOU FOR ALLOWING US TO SERVE YOU.