local • organic • farm to table

APPLES 2 APPLES

CATERING

MENU

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

apples2applescatering.com
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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

V **Vegetarian**

VG **Vegan and Vegetarian**

GF **Gluten Free**

DF **Dairy Free**

Price is subject to change. Prices do not include event production, gratuity, and taxes. revised 12/19/19

Appetizers

Bruschetta V
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 VF
grilled thin cut short rib, drizzled with a sweet and spicy glaze

Bacon Lollipops GF VF
thick-cut bacon served on a stick featuring flavors: spicy, maple and rosemary

Artisan Cheese Tray V
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 V
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

Chopped Salad
shredded romaine lettuce, tomato, cuc-nut, shaved pecorino, 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 balsamic 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

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
angus beef short rib braised with Minnesota cherries and fresh rosemary

Prime Rib GF DF
slow smoked beef ribeye

Stuffed Chicken Breast GF
free range chicken breast stuffed with whipped goat cheese and herbs and topped with a cherry tomato and bacon sauce

Free Range Grilled Chicken Breast GF DF
grilled chicken breast seasoned with a granny smith apple relish, candied pecans, cranberries, and a citrus 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 (V)

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

OUR FOOD & BEVERAGE
COORDINATORS

Cassie

Jenna

Rachel

Vanessa

Willie

(612) 339-0222

Roberto HEAD CHEF

Meet our talented Head Chef, Roberto! He grew up in Costa Rica, and it is there that he attended culinary training. Roberto then participated in cooking competitions around the world - including places like Norway, South Korea, Las Vegas, and more. Along the way, he married the love of his life (from Minnesota) and fathered a sweet little girl. To him, "Family is everything!" With many passions, Roberto also enjoys and maintains a large saltwater aquarium in his home!

THANK YOU FOR ALLOWING US TO SERVE YOU.