

Green Apple Catering

Our Signature Menu

Always Crisp, Always Fresh

{lovingly made from scratch with locally sourced ingredients}

Main Course

Signature Party Chicken {tender breast wrapped in thick bacon, baked over dried chipped beef, and topped with our secret cream sauce}

Alpine Chicken {tender breast topped with aged swiss cheese, a light white wine sauce, and topped with a dry crumble}

Pulled Pork {slowly and tenderly smoked in our homemade special rub}

Mandarin Glazed Prok Tenderloin {pork tenderloin seasoned, seared, slow cooked to perfection and then smothered in a mandarin glaze}

Barbecue Roasted Pig {whole, succulent, and slow roasted to perfection}

Seared Prime Rib {prime-grade, dry-aged, and generously seasoned served browned and crisp at our carving station}

Beef Tenderloin {served with delicious au jus and spicy horseradish}

Roast Beef {served with our mouth watering gravy}

Salmon {pan seared in a tangy, sweet teriyaki glaze}

Shrimp {your choice of sauce: Florida citrus glaze or buttery garlic}

Cajun Low Boil {boiled pink shrimp and spicy sausage with sweet yellow corn, red potatoes, and lemon in tasty cajun seasonings}

Creamy Alfredo {a rich, creamy garlic and parmesan sauce served over al dente linguine pasta}

Crunchy Pesto {a sweet basil, roasted garlic, and robust olive oil sauce served over al dente linguine pasta and topped with vine ripe tomatoes and sliced almonds}

Fresh Vegetable {tender spinach, vine ripe tomatoes, roasted garlic, sliced yellow squash, zucchini, peppers and onions}

Side Dishes

Buttery Mashed Potatoes

Italian Herb Roasted Potatoes

Candied Sweet Potatoes

Red Potato Salad

Rice Pilaf

Caribbean Rice

King's Killer Mac-n-Cheese

Grilled Green Beans

Balsamic Green Beans

Grilled Asparagus

Roasted Sweet Corn on the Cob

Roasted Mixed Vegetables

Southern Okra and Tomatoes

Swamp Cabbage

Collard Greens

Mustard Greens

Lima Beans

Black Eyed Peas

Baked Beans

Cole Slaw

BREADS

Valerie's Signature Bread {aged swiss cheese, onions, poppy seed, and seasoned, creamy butter}

Dinner Rolls

Garlic Bread

Traditionally Sweet Corn Bread

SALADS

Signature Strawberry Salad {crisp romaine lettuce, mixed greens, sliced sweet strawberries, tangy parmesan cheese, candied walnuts, with our homemade poppy seed dressing}

Traditional House {crisp romaine lettuce, sliced red cabbage, vine ripe tomatoes, diced cucumbers, sharp cheddar cheese, with our buttermilk ranch dressing}

Classic Caesar {crisp romaine lettuce, tangy parmesan cheese, buttery croutons with our creamy Caesar dressing}

APPETIZERS

Signature Stuffed Mushrooms {mushroom caps stuffed with sharp cheddar cheese blend, spicy sausage mixture, and baked to perfection}

Better than Bruschetta {vine ripe sliced tomato, fresh mozzarella, sweet basil, and balsamic glaze served on our toasted baguette}

Bruschetta {diced tomatoes, sweet basil, roasted garlic, and fresh herbs served on our toasted baguette}

Premium Bacon Wrapped Scallops {sea scallops wrapped in thick bacon and finished with our sweet orange marmalade}

Shrimp Cocktail Shooters {tail on sweet, pink shrimp and served with homemade, spicy cocktail sauce}

Candied Bacon {thick, crisp bacon cooked with black pepper and pure maple syrup}

Caprese Skewers {cherry tomatoes, fresh mozzarella, sweet Basil and balsamic glaze}

Gourmet Cheese Plate {smoked gouda, buttery brie, and creamy goat cheeses served with crisp red and green grapes, peppered jellies, sweet mango chutney, and a variety of crackers}

Fresh Fruit Tree {seasonal, colorful, and tasteful fruits which may include pineapple, kiwi, bananas, strawberries, grapes, navel oranges, and blueberries}