



SEE ADDITIONAL MENUS INCLUDING COOKOUT OPTIONS AT
APPLESPICE.COM/GREENSBORO

Ph: **336-852-8243**

All catering requires a minimum of 15 people, is priced per person and is subject to sales tax and a Standard Setup/Pickup service charge, if applicable. Price does not include a gratuity. Cancellations require 24- hour notice! Less than 24-hour notice incurs a minimum 50% charge! Cancellation policy is subject to change in anticipation of severe weather. Due to market fluctuations, all prices are subject to change.

Beverages

BOTTLED WATER	1.49
PUNCH BOWL	1.99
<i>(blend of real fruit juice garnished with orange slices) 30 Minimum</i>	
BOTTLED JUICES	1.49
COFFEE (Airpot Serves 8-10)	9.99
CANNED SODA	1.49
ICED TEA with ice and cups	6.50 Gallon 3.75 Half Gallon
LEMONADE with ice and cups	7.00 Gallon 4.50 Half Gallon

Desserts

DESSERT TRAY	2.79
A selection of cookies, dessert bars and Rockslide Brownies.	
EXECUTIVE DESSERT TRAY	3.79
Add chocolate-dipped strawberries and tasty cheesecake bites to our dessert tray above.	
COOKIE & BROWNIE TRAY	1.99
Chocolate Chunk & Oatmeal Raisin cookies along with our Fudge Top Brownies.	
COOKIE TRAY Chocolate Chunk & Oatmeal Raisin cookies.	1.99
CHOCOLATE-DIPPED STRAWBERRIES	2.99
(2-3 pieces; seasonal)	
CHEESECAKE slice, with cherry sauce.	3.49
CARROT CAKE slice	3.79
CHOCOLATE CAKE slice	3.79

Extras

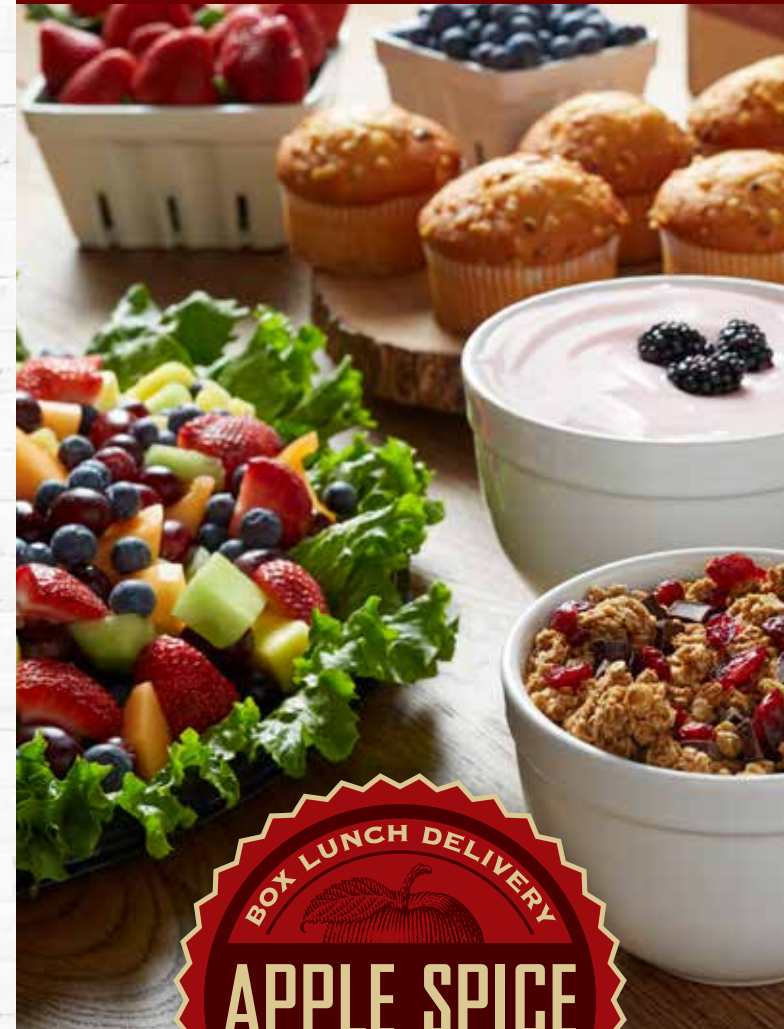
Priced per portion. Call one of our Catering Specialists to help design a variety of appetizers. Minimums apply if ordered without entree.

MEATBALLS 4-5 pieces (Swedish style, Sweet & Sour or BBQ)	2.49
CUBED CHEESE, RED GRAPES, APPLES WEDGES & CRACKERS	4.59
EGG ROLLS (1 Large or 2 Mini)	2.99
STUFFED MUSHROOMS (2 pieces)	2.99
FRUIT TRAY Seasonal Variety. <i>Add fruit dip -.79</i>	3.49
VEGETABLE TRAY	2.99
Served with homemade ranch dressing	
CHICKEN TENDERS, BREADED (2 pieces)	3.49
Choice of BBQ, Sesame Ginger, Honey Mustard.	
CHICKEN SKEWERS (each)	2.49
Choice of sweet & sour or BBQ sauce.	
APPLE SPICE WINGS (2 pieces)	3.99
PASTA, POTATO, QUINOA SALAD	1.79
CHIPS & SALSA <i>Add Guacamole -.99</i>	1.49
FINGER SANDWICHES (4 pieces)	4.59
SHRIMP COCKTAIL TRAY (4-5 per person)	5.79
MINI CROISSANT SANDWICHES (1 piece)	2.29
substitute chicken salad add .40	
PITA CHIPS WITH YOUR CHOICE OF ARTICHOKE, HUMMUS OR SPINACH DIP	3.49
LIL SMOKIES (4 piece)	2.29

Catering Menu

BREAKFAST · LUNCH · DINNER

*Standard Set Up/Pickup
 or
 Disposable Set Up*



Ph: **336-852-8243**

— 104-A Meadowood St · Greensboro, NC 27409 —

Breakfast

CONTINENTAL BREAKFAST 9.99

A variety of turnovers, muffins, Danish, and bagels with cream cheese. Served with seasonal fresh cut fruit, assorted juices, bottled water and coffee. **Add Yogurt—1.29**

SUNRISE STARTER 8.99

Bagels with cream cheese, fresh fruit, coffee, juices and bottled water.

BREAKFAST BURRITO BAR 11.49

Scrambled eggs, sausage, breakfast potatoes, peppers & onions, shredded cheese, salsa, sour cream, seasonal fruit and flour tortillas. Coffee, juices and bottled water are also included. **Add an additional meat—1.50**

FRENCH TOAST 11.49

Delicious cinnamon French toast served with maple syrup, a side portion of scrambled eggs, fresh cut fruit, coffee, juices and bottled water along with your choice of savory bacon, ham or sausage. **Add an additional meat - 1.50**

ALL AMERICAN BREAKFAST 10.99

Scrambled eggs with breakfast potatoes and your choice of savory bacon, ham or sausage, along with biscuits, fresh cut fruit, coffee, juices and bottled water. **Add an additional meat—1.50**

HEALTHY START 10.99

A quick breakfast with protein includes plain Greek yogurt, fresh fruit with seasonal berries, granola, hard boiled eggs, juices, bottled water and coffee.

Sandwich & Soup

PRE-MADE SANDWICH BUFFET 10.99

Choice of Pre-Made sandwiches from the box lunch menu and your choice of 2 sides: pasta salad, tossed green salad, potato salad (contains bacon), quinoa salad, fruit or chips.

Condiments: tomatoes, pickles, mustard, mayo, signature sauce

Substitute soup for both sides – add 1.99

Cut Sandwiches in half and wrap separately add 0.79

BUILD YOUR OWN SANDWICH BUFFET 10.49

Build-Your-Own deli platter. Meat tray: ham, turkey breast, roast beef.

Cheese: Swiss, provolone, cheddar.

Sides (choice of 2): pasta salad, tossed green salad, potato salad (contains bacon), quinoa salad, fruit or chips

Breads: honey wheat, sourdough, 13-grain, olive oil & herb.

Condiments: tomatoes, pickles, mustard, mayo and signature sauce.

Substitute soup for both sides – add 1.99

LIGHT COMBO 8.99

Dollar or croissant sandwiches with a crisp veggie tray with our famous ranch dip. Served with pasta salad, cookies and brownies.

SOUP & SALAD 9.99

A bowl of hot soup served with bread & butter and a Tossed Green or Caesar salad. Choice of one: chili, hamburger vegetable or Baja chicken tortilla. (Chicken Noodle and Vegetable – special order)



Build Your Own

SALAD BAR EXTRAVAGANZA 10.99

Build your own Cobb, Chef, Cashew Chicken, Herbed Chicken or Grilled Teriyaki Chicken, (choice of one). Served with a bowl of fresh cut fruit, homemade bread and delicious dressings.

Fat Free and Lite Dressings available!

BAKED POTATO BAR 9.99

Large spuds baked to perfection. Served with crisp green salad, creamy dressings, and fresh homemade breads. Top them off with chili (Apple Spice style), sauteed mushrooms, butter, sour cream, chives, bacon bits & grated cheese.

TACO BAR 10.99

Soft steamed and hard shell tortillas served with seasoned taco meat and vegetarian refried beans. Sour cream, guacamole, olives, onions, shredded cheese, shredded lettuce, diced tomatoes and salsa. Spanish rice and a medley of tortilla chips on the side make this a festive event.

Substitute chicken for taco meat - .79 • Add chicken - 1.99

Add Salad - 2.49 • Add Taco Bowl - 2.99

FAJITA BAR 11.49

Strips of chicken with a tangy homemade sauce, green peppers and red onions on a fresh steamed flour tortilla. Sour cream, guacamole, cheese, tomatoes, Spanish rice, vegetarian refried beans, chips and salsa on the side.

Substitute beef for chicken add—.79

Year Round Favorites

NC STYLE BBQ 10.49

Our slow cooked North Carolina style pork BBQ or chopped chicken BBQ served with rolls, mac and cheese, slaw and potato salad.

CHICKEN & RIBS 14.49

Grilled Teriyaki marinated boneless chicken breast, BBQ Sauce coated St. Louis Style pork ribs. Served with potato & pasta salad, rolls and baked beans.

“OFF THE STICK” TERIYAKI KABOBS 11.49

Tender chunks of chicken next to grilled vegetables. Served with rice pilaf, garden salad and fresh-baked bread. **Substitute beef for chicken add —.79**

GOURMET MAC N CHEESE 9.49

Three kinds of gourmet mac n cheese: All American, pesto carbonara, and buffalo chicken style mac n cheese with Caesar salad and fresh baked bread.

Beyond the Borders

CHICKEN PARMESAN 10.49

A boneless chicken breast breaded with Italian seasoning, topped with marinara and Italian cheeses. Served with penne pasta, extra marinara, green beans, a Caesar salad and our fresh bread with garlic butter.

SESAME CHICKEN STIR FRY 10.49

Tender strips of chicken served with broccoli, mushrooms, carrots, peppers & onions in our homemade Asian sauce and sprinkled with sesame seeds. Served with white rice and egg rolls.

Substitute beef for chicken add—.79

MEXICAN BEEF LASAGNA 10.49

Ground beef, cheese, salsa, rice, corn, black beans and Mexican seasoning, between flour tortillas. Served with a tossed salad and tortilla chips with salsa.

CHICKEN POT PIE 10.49

Tender chicken, vegetables and potatoes in a creamy gravy and flaky crust. Served with steamed broccoli, tossed green salad and fresh baked bread.

Executive Lunches

Your choice of garlic ranch mashed potatoes, baked potatoes, rice pilaf or herbed bowtie pasta. Also served with choice of: vegetable medley, green beans or broccoli; plus a tossed green salad and our homemade bread.

ROASTED CHICKEN 11.49

A tender roasted quartered chicken seasoned with your choice of Rosemary, Lemon Pepper, or BBQ.

TENDER POT ROAST 13.79

Thick slices of slow cooked juicy pot roast. Just like Mom used to make!

SAVORY PORK ROAST 10.49

Succulent, tender roasted pork loin sliced into hearty portions.

SEASONED GRILLED CHICKEN 11.29

Boneless, skinless chicken breast seasoned with your choice of BBQ sauce, teriyaki sauce or Italian seasonings and cooked to perfection.

PRIME RIB 21.99

Slow-roasted, hand-carved prime rib of beef.

SPECIALTY CHICKEN ENTREES 12.49

Tuscan: A boneless, skinless chicken breast topped with sun dried tomatoes and mushrooms in a creamy, tangy sauce.

Champagne: Succulent chicken breasts and mushrooms married in a Champagne Cream sauce with hints of garlic and pepper.

Monterray: Chicken breast smothered in BBQ ranch dressing, bacon and Pepper Jack cheese.

Bruschetta: Chicken breast smothered with tomatoes and onions in a balsamic glaze, and topped with parmesan.

Lemon Pesto: Chicken breast topped with a lemon pesto sauce and garnished with lemon slices.

BEEF STROGANOFF 12.59

Tender Beef strips and mushrooms cooked with sour cream and served with rice, penne pasta or bowtie pasta making this a classically delicious meal.

BAKED SALMON 16.99

A filet glazed with melted butter, lemon and a hint of dill and mild spices.

Pasta

LASAGNA (VEGGIE LASAGNA ALSO AVAILABLE) 11.99

Layers of cheese, ground beef and sausage, Italian herbs, and tangy marinara sauce. Served with fresh baked bread, whipped garlic butter, Parmesan cheese, choice of vegetable and a crisp garden salad.

Must order in increments of 9 with minimum of 18.

CHICKEN PASTA ALFREDO 9.99

Penne pasta with grilled chicken and alfredo sauce. Served with green beans, crisp Caesar salad, fresh baked bread and garlic butter.

PASTA BAR 9.29

Penne pasta and rotini spirals with marinara and alfredo sauces. Served with vegetable, Parmesan cheese, crisp tossed green salad, and fresh baked bread with garlic butter. **Add meatballs—.99 • Add grilled chicken—1.99**

BAKED ZITI 9.79

Penne pasta layered with ground beef, tomato sauce and cheeses. Served with green beans, crisp tossed salad and fresh baked bread with garlic butter.

Add Italian sausage—1.49

CAJUN CHICKEN PASTA 9.99

Tender sliced chicken breast served over bowtie pasta with mushrooms, peppers and onions in a spicy New Orleans sauce. Served with Caesar salad and fresh baked bread.