



RECEPTION CATERING



Platters (Serves 40 people)

- DOMESTIC MEATS AND CHEESE **\$90**
- PREMIERE WI MEATS AND CHEESE **\$130**
- CRUDITE WITH RANCH AND HUMMUS **\$80**
- TACO DIP WITH TOMATOS, GREEN ONIONS, CHEDDAR CHEESE & SALSA WITH TORTILLA CHIPS **\$85**
- CLASSIC CAPRESE SALAD **\$80**
- MARINATED ANTIPASTI VEGETABLES SERVED WITH FOCACCIA BREAD **\$100**

Cups & Crostini (Price per dozen)

- CRUDITE CUPS WITH RANCH OR HUMMUS **\$16**
- ROASTED MUSHROOM CROSTINI WITH HERBS & GOAT CHEESE **\$15**
- SOUR CREAM & CHIVE CREAM PUFFS **\$15**
- SMOKED SALMON MOUSSE ON A POTATO PANCAKE **\$21**
- PARMESAN PESTO PINWHEELS **\$18**
- BACON CHEDDAR POTATO BOMBS **\$18**

Desserts (Price per dozen)

- FLOURLESS CHOCOLATE TORTE **\$24**
- CHOCOLATE CHIP BLONDIE BARS **\$18**
- CARROT CUPCAKES (CAN BE MADE VEGAN UPON REQUEST) **\$28**
- LEMON SHORTBREAD **\$15**
- BLUEBERRY CRUMB CAKE **\$18**
- TRIPLE GINGER COOKIES **\$15**
- VANILLA BEAN CHEESECAKE **\$24**
- DONUT WALL **\$24**

Service Options

A - EVERYTHING SERVED IN DISPOSABLE CONTAINERS FOR PICK UP OR DROP OFF AT NO ADDITIONAL CHARGE. PERFECT IF EVERYONE IS EATING RIGHT AWAY.

B - WE SET UP EVERYTHING IN CHAFING DISHES AND NON-DISPOSABLE CONTAINERS AND COME BACK TO CLEAN EVERYTHING UP (AND PACK UP ANY LEFTOVERS). THIS HAS A 18% SERVICE CHARGE. DOES NOT INCLUDE GRATUITY

C - WE SET UP EVERYTHING AND REMAIN ONSITE TO REPLENISH AND CLEAR (TYPICAL FOR WEDDINGS OR EVENTS OVER 80 PEOPLE) THIS INCLUDES AN 18% SERVICE CHARGE AND \$30/HR FOR ADDITIONAL STAFF. DOES NOT INCLUDE GRATUITY

D - WE BRING THE FOOD CART! PLEASE CONTACT US FOR SPECIFIC DETAILS

DINNER CATERING



Mains (price per person)

- MOJO PORK LOIN WITH BLACK BEANS \$12
- CHIPOTLE ROASTED SALMON WITH CUCUMBER RELISH \$11
- SLOW ROASTED BEEF AU JUS WITH SOFT ROLLS \$14
- BBQ PULLED PORK WITH BUNS OR CORN BREAD \$7
- SWEET POTATO PEANUT STEW WITH QUINOA \$6
- RED PEPPER ROASTED CHICKEN WITH COUS COUS \$10
- BAKED ZITI WITH GARLIC BREAD
 - VEGETARIAN \$5
 - WITH ITALIAN SAUSAGE \$6

Sides (price per person)

- PARMESAN GRITS & ROASTED VEGETABLES \$3
- GARLIC YUKON GOLD POTATOES \$2.5
- CURRY ROASTED CAULIFLOWER \$2.5
- CORNBREAD \$1.5
- SEASONAL GREEN SALAD WITH RANCH & HOUSE DRESSING \$3
- KALE CRUNCH SALAD \$4

WE WILL WORK WITH YOU TO MAKE SURE WE HAVE THE RIGHT AMOUNT OF FOOD, SOMETIMES WE DON'T NEED FULL PORTIONS FOR EVERYONE!

Beverages

- COFFEE SERVICE - \$20
 - INCLUDES CUPS, CREAM, SUGAR, NON DAIRY MILK, & STIR STICKS, SERVES 8-10
 - ADD HOT TEA \$5
- JUICES \$3/PER
- BOTTLED WATER \$1/PER
- HOT CHOCOLATE \$3/PER
- WARM APPLE CIDER \$3/PER (AVAILABLE SEASONALLY)
- FRESH LEMONADE, PURE \$45/GALLON LEMON, STRAWBERRY OR LAVENDER
- ICED TEA \$30/GALLON
- ASSORTED CANNED SELTZER \$1.5 EA
- ICE WATER DISPENSER \$15/GALLON

Contact us to book your event!

uglyapplecafe@gmail.com

(608) 352-UGLY (8459)

Consultation required for parties larger than 30 people

