



Red Apple Catering

OFF PREMISE CATERING AT ITS FINEST

PARTY BY THE TRAY - SALAD

Small Tray- \$35 Medium Tray – \$45 Large Tray – \$65

Kale Caesar or Traditional Caesar

Garlic Croutons, Shaved Parmesan Cheese, Homemade Caesar Dressing.

Chopped Salad

Mixed Greens, Cucumber, Chic Peas, Feta, Tomato, Olives, Red Onion, House Vinaigrette

Garden Salad

Mixed Greens, Tomato, Red Onion, Cucumbers, House Vinaigrette

Fresh Berry Salad

Strawberries, Blueberries, Blue Cheese, Tomato, Red Onion, Cucumber, Lemon Poppy Dressing

Wedge Salad

Wedge Lettuce, Blue Cheese, Cucumbers, Bacon Crumble, Tomato, Red Onion, House Vinaigrette





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PARTY BY THE TRAY - PASTA

Penne Marinara

Small (\$45.00) Medium (\$60.00) Large (\$80.00)

Penne alla Vodka

Small (\$45.00) Medium (\$60.00) Large (\$80.00)

Cheese Lasagna

Small (\$35.00) Medium (\$55.00) Large (\$65.00)

Meat Lasagna

Small (\$39.00) Medium (\$60.00) Large (\$69.00)

Lobster Ravioli

Choose your sauce

Small (\$49.00) Medium (\$65.00) Large (\$88.00)

Cheese Ravioli

Choose your sauce

Small (\$45.00) Medium (\$55.00) Large (\$85.00)

Baked Penne

Small (\$40.00) Medium (\$65.00) Large (\$100.00)

Cavatelli with Broccoli Rabe & Sausage

Small (\$50.00) Medium (\$65.00) Large (\$90.00)

EGGPLANT PARMESAN

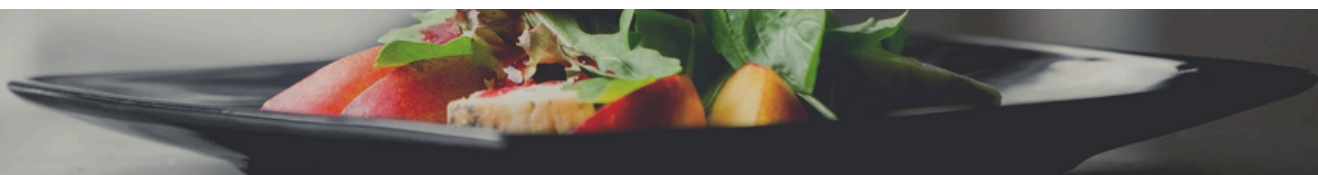
Eggplant layered with RAC house sauce & grated pecorino romano

Small (\$35.00) Medium (\$70.00) Large (\$100.00)

EGGPLANT AMALIA

Golden fried eggplant, roasted peppers, capicola, mozzarella, & provolone layered with our marinara sauce (substitute the peppers & capicola for baby spinach)

Small (\$35.00) Medium (\$70.00) Large (\$100.00)





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PARTY BY THE TRAY - CHICKEN

Roasted Chicken

Whole chicken parts brushed with olive oil then seasoned and basted

Small 3-6p (\$30.00) Medium 10-15p (\$65.00) Large 20-25p (\$90.00)

Chicken Francaise

Egg battered chicken breast sautéed in a light lemon, white wine, and butter sauce

Small 3-5p (\$30.00) Large 15-20p (\$90.00)

Chicken Parmesan

Chicken breast coated in bread crumbs, covered in marinara and mozzarella cheese

Small 3-5p (\$55.00) Large 15-20p (\$95.00)

Chicken Marsala

Chicken medallions simmered in a marsala wine sauce with mushrooms and shallots

Small 3-5p (\$30.00) Large 15-20p (\$90.00)

Chicken Piccata

Chicken breast sautéed in a lemon white wine sauce with shallots and capers

Small 3-5p (\$30.00) Large 15-20p (\$90.00)

Chicken Cutlets

Chicken breast coated with bread crumbs and served with fresh lemon

Small 3-5p (\$35.00) Large 15-20p (\$100.00)

Chicken Milanese

Thin Fried Chicken Cutlets, Lemon Sauce, Arugula & Roasted Tomato Salad.

Small-3-5p(\$35.00) Large15-20p (\$110.00)



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PARTY BY THE TRAY - POTATOES & VEGETABLES

Roasted Red Bliss Potatoes

Small (\$ 35.00) Medium (\$50.00) Large (\$ 70.00)

Garlic Mashed Potatoes

Small (\$38.00) Medium (\$55.00) Large (\$76.00)

Mini Roasted Garlic Potatoes

Small (\$35.00) Medium (\$50.00) Large (\$70.00)

Twice Baked Potatoes

\$ 4.25 Each

Sauteed Broccoli Rabe

with Fresh Garlic & Olive Oil

Medium (\$45.00)

Green Beans

Fresh Green Beans with Roasted Garlic & EVOO

Small (\$25.00) Large (\$70.00)

Vegetable Medley

seasonal vegetables

Small (\$36.00) Medium (\$55.00) Large (\$70.00)



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PARTY BY THE TRAY - SEAFOOD

Stuffed Sole

Stuffed with homemade seafood stuffing

\$8.99 each

Miso Glazed Salmon Filets

\$14.50 each (6oz)

Linguine & White Clam Sauce

Small (\$40.00) Large (\$78.00)

Stuffed Lobster Tails

Stuffed with homemade seafood stuffing

Market Price \$\$ (4oz)

Crab Cakes

Jumbo lump crab cake, seared and seasoned

12.99 each (4oz)

Seafood Stuffed Shrimp

\$8.99 Each (U-10)

Sea Food Fra Diavolo

Mix of Shrimp, Scallops,

Clams, Muscles, mixed in a Spicy Red Sauce, over Linguini Pasta

Small(\$40.00) Large-(\$80.00)

Guanciale Crusted Cod Loins

Baked Cod topped with Panko & Guanciale

Per Piece (5oz)

\$7.25 Each

Lemon Butter Monk Fish

Sous Vide Monk Fish Filets, Lemon Pepper Butter Sauce.

\$13.50 Each





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PARTY BY THE TRAY - MEAT

MARKET PRICING FOR ALL MEAT DISHES

Grilled Lamb Chops with Port Sauce

Marinated and Seasoned Bone-In lamb chops, served with Port Wine demi-glaze.

Red Wine Braised Short Ribs

Served with a Port Wine Demi

Beef Tenderloin Roast– Stuffed with Herbs & Mushroom OR Unstuffed

Crown Pork Roast

served with Apple Chutney and pan gravy

Garlic & Herb Crusted Prime Rib of Beef

With a Red Wine Reduction Sauce OR Horseradish Cremé Sauce

Roasted & Stuffed Pork Loin

stuffed with Apples, Cornbread, Feta, & Spinach.

Sausage Tutalo

Sweet Italian sausage and petite meatballs tossed with roasted potatoes, roasted long hot peppers, & sweet onions

RAC Specialty Meatballs

Small(\$45.00) Large(\$95.00)

Sausage & Peppers(red)

Small(\$45.00) Large(\$95.00)

Maple Bourbon Glazed Ham

Small(\$35.00) Large(\$60.00)

Grilled New York Strip Roast

Pan Sauce

Small (\$65.00) Large (\$125.00)

Roasted Turkey Breast

Pan Gravy (white meat)

Small(\$60.00) Large (\$120.00)

* Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness *

