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APPLE TREE GRILL  
EST. 1992

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CATERING MENU

# Signature Barbecue Buffets

For 30 or more guests

## BACKYARD BBQ ENTRÉE OPTIONS

Select 2 Entrées Below - \$22/person | Select 3 - \$29/person

Grilled Burgers  
Bratwursts  
Grilled Chicken Breasts  
Seasoned Pulled Pork

## SOUTHERN BBQ ENTRÉE OPTIONS

Select 2 Entrées Below - \$27/person | Select 3 - \$34/person

Fried Chicken  
Smoked Brisket  
St. Louis Ribs  
Grilled Chicken Skewers  
Grilled Steak Skewers

## SIDES, SALADS & DESSERTS (SELECT 3)

### SIDES

Watermelon Wedges  
Corn on the Cob  
Baked Beans  
Chili  
Macaroni & Cheese  
Fire Grilled Vegetables  
Cornbread with Honey Butter

### SALADS

Garden Salad  
Classic Caesar Salad  
Apple Walnut Salad  
Potato Salad  
Pasta Salad  
Fruit Salad

### DESSERTS

Assortment of Oven Fresh Cookies  
Fudge Brownies  
Homemade Mixed Berry Cobbler  
Homemade Apple Crisp

*\*Additional Salads, Sides & Desserts available at \$4 per person*



# Signature Grand Buffets

For 30 or more guests

## SELECT BUFFET OPTIONS

Select 2 Entrées Below - \$32/person

Champagne Chicken  
Pork Loin  
Maple Glazed Ham

## PREMIUM BUFFET OPTIONS

Select 2 Entrées Below - \$42/person

Prime Rib  
Chicken with a Creamy Dijon Herb Sauce  
Chicken Marsala  
Slow Cooked Vegetable & Herb Pot Roast  
Salmon  
Shrimp Scampi

## VEGETARIAN ENTRÉE OPTIONS

*(Can be substituted for either buffet)*

Portabella Mushroom  
Quinoa & Vegetable Stuffed Pepper  
Eggplant Parmesan

## SIDES, SALADS & DESSERTS

*(All buffet options above include dinner rolls plus 4 selections below)*

### SIDES

Garlic Potatoes  
Macaroni & Cheese  
Gnocchi (with red or white sauce)  
Fire Grilled Vegetables  
Scalloped Potatoes

### SALADS

Garden Salad  
Classic Caesar Salad  
Strawberry & Spinach Salad  
Apple Walnut Salad  
Greek Salad

### DESSERTS

Assortment of Bite Size Desserts  
Fudge Brownies  
Homemade Mixed Berry Cobbler  
Homemade Apple Crisp

*\*Additional Salads, Sides & Desserts available at \$4 per person*



# Theme Style Buffets

For 30 or more guests

## ITALIAN BUFFET

Select 2 Entrées Below - \$29/person

Oven Baked Lasagna  
Chicken Parmesan  
Grilled Chicken Penne Alfredo  
Shrimp Scampi  
Meatballs with Marinara  
Eggplant Parmesan

## SIDES, SALADS & DESSERTS

*(Italian buffet includes garlic bread plus 3 selections below)*

### SIDES

Green Beans with Bacon  
Fire Grilled Vegetables  
Gnocchi (with red or white sauce)  
Macaroni & Cheese

### SALADS

Pasta Salad  
Garden Salad  
Classic Caesar Salad  
Fruit Salad

### DESSERTS

Assortment of Oven Fresh Cookies  
Fudge Brownies  
Homemade Mixed Berry Cobbler  
Homemade Apple Crisp

## SOUTH OF THE BORDER

\$25.00/person

Seasoned Ground Beef or Fajita Steak  
Fajita Chicken  
Beans & Rice  
Warm Tortillas  
Corn Chips & Salsa  
Grilled Onions & Peppers  
Lettuce, Tomatoes, Onions, Cheese & Sour Cream  
House Made Guacamole

*\*Additional Salads, Sides & Desserts available at \$4 per person*



# Starters

Each selection below serves up to 30 guests

## COLD APPETIZERS

Crisp Potato Chips with Onion Dip	\$35
Corn Tortillas with Salsa	\$35
Hummus Plate with Pita Bread & Vegetables	\$55
Chilled Salads (Pasta & Green)	\$55
Bruschetta	\$65
Spring Rolls (30 pieces)	\$80
Caesar Salad Wonton Cups (30 pieces)	\$75
Thai Chicken Salad Wonton Cups (30 pieces)	\$75
Imported Cheese Tray with Crackers	\$140
Fruit Platter	\$95
Mojito Shrimp Bites (30 pieces)	\$95
Antipasto Platter	\$105
Deli Tray (Ham, Turkey & Roast Beef)	\$100
Jumbo Shrimp Cocktail (45 pieces)	\$155
Smoked Pacific Salmon with Cream Cheese Rosettes & Crackers	\$150

## HOT APPETIZERS

Meatballs: BBQ, Swedish or Sweet & Sour	\$75
Chicken Crispitos with Salsa & Sour Cream	\$80
Stuffed Sweet Peppers (30 pieces)	\$70
Chicken Satay	\$95
Hot Crab & Artichoke Dip	\$135



# Tournament & Meeting Lunch Options

For 30 or more guests

## **BAKED POTATO BAR**

**\$15/person**

Oven Roasted Baked Potatoes  
Homemade Chili  
Broccoli  
Melted Cheese Sauce  
Toppings: Butter, Bacon, Chives, Diced Onions, Cheese & Sour Cream

## **BOXED LUNCH**

**\$18/person**

Assorted Pre-Made Sandwiches  
Pasta Salad  
Apple  
Otis Spunkmeyer Cookies

## **DELUXE DELI BUFFET**

**\$18/person**

Smoked Ham, Turkey & Roast Beef  
Assorted Breads & Cheeses  
Condiments  
Potato Salad  
Garden Salad  
Otis Spunkmeyer Cookies

## **SOUP, SANDWICH & SALAD**

**\$18/person**

Soup of the Day  
Sandwich Station with Condiments  
Green Salad with Dressings

*\*Additional Salads, Sides & Desserts available at \$4 per person*



# Catering Guidelines

## **FOOD & BEVERAGE POLICIES**

- Apple Tree must provide all food, beverage, liquor and wine unless an exception is authorized in writing ninety (90) days prior to the event. Exceptions are on a case-by-case basis and are typically limited to specialty wedding cakes from a licensed bakery and wine not available through the Apple Tree. A \$15 per bottle corking fee will be assessed for all outside wine.
- Food & Beverage pricing is per person, per plate, plus 20% service charge and 8.3% sales tax.
- The 20% service charge is added to all venue fees, menu items, beverages, beer, wine, and hosted bar service. Additional gratuity is at the guest's discretion.
- A Food & Beverage minimum of \$5,000 before sales tax is required for all Weddings/Receptions booked at Apple Tree more than six (6) months in advance. Inside of six (6) months, the Food & Beverage minimum is \$3,000.
- Published menu prices are subject to change, but will be guaranteed ninety (90) days prior to the event.
- A bar can be set up upon the request of the client. The bartender fee is \$150 for the duration of the event.
- In accordance with Washington State Liquor Law, a guest must be 21 years of age or older to purchase or consume any alcoholic beverage and provide photo identification upon request. Failure to adhere to this policy will result in immediate closure of the bar.
- Guests of the Client are NOT ALLOWED to bring outside alcohol of any kind onto the premises under any circumstances. If an Apple Tree staff member observes outside alcohol, the alcohol will be confiscated, and it will result in closure of the bar. This is not just an Apple Tree policy, this is Washington State Liquor Law.

## **MENU SELECTIONS**

- All menu selections must be finalized a minimum of three (3) weeks prior to the event date.
- Cancellation of any catered function after finalizing menu selections is subject to full charge with no refund.
- The buffet line will remain open for two (2) hours after agreed meal service time.
- Due to Health Department regulations, no food "leftovers" will be allowed to be taken off our premises.

## **GUARANTEED GUEST COUNT**

- A final guest count is due ten (10) days prior to the event. If a final guest count is not given, the Apple Tree Event Coordinator shall use the estimated guest count established in the Event Contract.
- Apple Tree will prepare the appropriate amount of food based on the final guest count provided.
- If the actual number of guests attending the event EXCEEDS the final guest count provided, a post-event settlement invoice will be sent to reflect the actual number of guests served.
- If the actual number of guests attending the event is FEWER than the final guest count provided, you will be billed for the final guest count confirmed ten (10) days prior to the event. Food preparation is based upon the final guest count provided ten (10) days prior to the event. Because of this, your guest count CANNOT be reduced even if fewer people attend your event.

# Catering Guidelines

## **PAYMENTS**

- An initial deposit shall be required at the signing of the event agreement to reserve your event space. Until the deposit is received, all space reservations are considered tentative and are subject to release. Due to the limited number of dates available and the difficulty of rebooking the space, all event deposits are non-refundable.
- Payment for venue fees, agreed upon food and beverage charges including 20% service charge and 8.3% sales tax shall be due in full seven (7) days prior to the event.
- If additional charges are incurred during the event, a post event settlement invoice shall be sent by Apple Tree with payment due seven (7) days after receipt of the post event settlement invoice.
- In the event that payments are not received as agreed upon, Apple Tree reserves the right to add finance charges and to use the services of a collection agency in an effort to collect any unpaid amounts due under this agreement.
- Apple Tree reserves the right to dictate method of payment and reserves the right to refuse a particular type of payment. Acceptable forms of payment are Cash, Check, Visa, MasterCard, and American Express. Should a check be returned to Apple Tree for any reason, Apple Tree may require that all future payments made in certified funds (i.e. the form of cashier's check, certified check, or money order). A service charge of \$50.00 per returned check will be assessed to cover bank fees and processing charges.

## **OTHER IMPORTANT INFORMATION**

- The Apple Tree Event Coordinator is responsible for ordering your food and beverage and making sure event space is held according to your wedding/dinner/reception times. The Apple Tree Event Coordinator is also available to assist in ensuring that your day runs as smoothly as possible. That said, the bride or a point-of-contact established by the bride should be the main contact for all vendors, to help set up event décor, and should be the "go to" person during your ceremony & reception.
- The Apple Tree Clubhouse does not have elevator access to the second or third floor of the building.
- Restrooms in the Apple Tree Clubhouse are on the first floor only.
- The Apple Tree Event Coordinator is happy to share a list of preferred wedding vendors, such as florists, entertainment (band/DJ), photographers, lighting and specialty linen companies.
- In the event of inclement weather, if the banquet room in the Apple Tree Clubhouse is available, we will make that space available as a back-up for your ceremony and/or reception. We will wait until 10:00 AM the day of the event for you to make a final decision about whether to move inside or stay outside. An additional fee for moving your event inside may be applicable depending on the size/scope of the event.
- Apple Tree will reserve rehearsal space 30 days prior to your wedding at a mutually agreed upon time. We cannot guarantee rehearsal space to be in the same areas as the ceremony.
- Please arrange for day of event delivery of your wedding cake and flowers. During peak season, Apple Tree refrigerator space is limited so advanced delivery and storage will not be available.
- Apple Tree does not supply decorations, centerpieces, candles, etc.
- The availability of the venue for set-up and decorating varies with hours of operation and the existence of other events. For information on when you can set-up, please consult the Event Coordinator a minimum of two (2) weeks prior to your event.
- Apple Tree does not allow storage of decorations, flowers, candles, wine, etc. until the day of the event.