



CATERING MENU





Meeting Information

Apple Tree offers a variety of options to meet the specific needs of your group. Max occupancy for each room varies based on seating arrangements.

The Board Room

*Accommodates up to 12 attendees

Starts at \$75.00

The Banquet Room

*Accommodates up to 100 attendees

Starts at \$150.00

The West Lawn

*Accommodates up to 300 attendees

Starts at \$750.00

Included for your meeting

Meeting Materials

- LCD Projector with HDMI or VGA hook up
- Projection Screen
- Flat screen TV with HDMI or USB hook up
- Flip chart easel
- White board
- Wifi

Room set up

- U-Shape
- Rounds
- Classroom
- Theater-style
- Custom meeting arrangements



Policies

- **Food and Beverage**

All food and beverage for events on property must be provided by Apple Tree with the exception of desserts. Group sizes 20 and lower will have the option to order off of a modified menu. Please consult with the Event Coordinator about options. Groups larger than 20 are required to order from the catering menu. A customary service charge and Washington State sales tax will be added to the final balance for all food and beverage.

- **Set Up**

Set up for indoor venues will be completed and ready for your group the day prior to the event (assuming there are no other functions being held in the space the day prior). Outdoor venue set up will be completed as early as possible on the day of the event. Please notify the Event Coordinator of any specific set up requests.

Theme Style Menu

Guest Count of 20+

BBQ

\$17.00

Protein Options: (Pick 2)

Additional Protein \$5

- Burgers
- Ribs
- Chicken Breasts
- Pulled Pork
- Bratwursts
- Fried Chicken
- Brisket (add \$3/person)
- Baby Back Ribs (add \$3/person)
- Chicken kebobs (add \$2/person)
- Steak kebobs (add \$3/person)

Sides: (Pick 3)

Additional Side \$3

- Potato salad
- Pasta salad
- Fruit salad
- Classic Caesar salad
- Apple walnut salad
- Watermelon wedges (seasonal)
- Corn on the cob (seasonal)
- Cornbread with honey butter
- Fire-grilled vegetables
- Chili
- Baked Beans
- Mac & Cheese
- Oven fresh cookies
- Fudge brownies
- Fresh made berry cobbler
- Homemade apple crisp

Lighter BBQ Option (Choose 1 Protein and 2 Sides)

\$12.00

*18% service charge and 8.2% sales tax applied to food and beverages.
Prices and products subject to change.*



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Create your own unique menu for your event. There are classic and contemporary favorites to choose from. Each menu will be accompanied with dinner rolls in addition to your choices of entrée and sides/desserts below. Menu starts at \$26/person.

Fresh from the Oven - Choose 2

Poultry Selection

Chicken with a creamy Dijon herb sauce

Chicken Marsala

Beef Selection

Slow Cooked Vegetable & Herb Pot Roast

Prime Rib (add \$3.00)

Seafood Selection

Salmon (add \$3.00)

Shrimp Scampi (add \$2.00)

Pork Selection

Maple Glazed Ham

Pork Loin

Vegetarian Option

Portabella Mushroom

Quinoa & Vegetable Stuffed Pepper

Eggplant Parmesan

Salads, Sides, & Desserts - Choose 4

Sides

Garlic Potatoes

Creamy Macaroni & Cheese

Gnocchi

Fire Grilled Vegetables

Salads

Garden Salad

Classic Caesar Salad

Strawberry & Spinach Salad

Apple Walnut Salad

Greek Salad

Quinoa Salad with Orange Vinaigrette

Desserts

Homemade Apple Crisp

Assorted bite-sized Desserts

Decadent Chocolate Brownies

Fresh Mixed Berry Cobbler with Whip Cream

Cheesecakes



Theme Style Menu

Guest Count of 20+

ITALIAN

\$21.00 (comes with garlic bread)

Entrée Options: (Pick 2)

- Lasagna
- Chicken Parmesan
- Gnocchi (red or white sauce)
- Chicken Alfredo
- Three Cheese Mac n Cheese
- Shrimp Scampi (add \$2/person)

Sides: (Pick 3)

- Green Beans with Bacon
- Garden Salad with Italian dressing
- Caesar Salad
- Fruit Salad
- Fire Grilled Vegetables
- Meatballs with Marinara
- Fudge Brownies
- Fresh Baked Cookies
- Fresh Made Berry Cobbler
- Homemade Apple Crisp

SOUTH OF THE BORDER

\$18.00/head

- Seasoned ground beef
- Fajita chicken
- Onions & peppers
- Lettuce, tomatoes, onions, cheese, sour cream and guacamole
- Warm tortillas
- Corn chips & salsa
- Beans & rice

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Lighter Option Menu

Guest Count of 20+

SOUP, SANDWICH & SALAD

\$15/head

- Soup of the day
- Sandwich station with condiments
- Green salad with dressings

DELUXE DELI BUFFET

\$15/head

- Smoked ham, turkey, & roast beef
- Pasta salad
- Fresh green salad with dressings
- Sliced cheeses
- Assorted breads
- Condiments
- Otis Spunkmeyer cookies

SANDWICH SPREAD

\$15/head

- Assorted pre made sandwiches
- Pasta salad
- Fresh green salad & dressings
- Otis Spunkmeyer cookies

BAKED POTATO BAR

\$12/head

- Oven roasted baked potatoes
- Homemade chili
- Toppings: butter, bacon, chives, diced onions, cheese and sour cream



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Appetizers

Each Item Serves up to 30 Guests

Cold Appetizers

Crisp Potato Chips with Onion Dip

\$30.00

Corn Tortillas with Salsa

\$30.00

Hummus Plate with Pita Bread and Vegetables

\$45.00

Chilled Salads (Pasta & Green)

\$45.00

Bruschetta

\$50.00

Blue Cheese Wedge Skewers (30 pieces)

\$50.00

Spring Rolls (30 pieces)

\$65.00

Caesar Salad Wonton Cups (30 pieces)

\$60.00

Thai Chicken Salad Wonton Cups (30 pieces)

\$60.00

Domestic Sliced Cheese Tray with Crackers

\$75.00

Imported Cheese Tray with Bread

Price Varies

Fruit Platter

\$80.00

Mojito Shrimp Bites (30 pieces)

\$80.00

Anti Pasta Platter

\$90.00

Deli Tray (Ham, Turkey & Roast Beef)

\$85.00

Smoked Salmon Cheesecake

\$85.00

Cocktail Tiger Prawns (60 pieces)

\$135.00

Smoked Pacific Salmon with Cream Cheese Rosettes
and Served with Crackers

\$130.00

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Appetizers

Each Item Serves up to 30 Guests

Hot Appetizers

Meatballs -- BBQ, Swedish or Sweet and Sour

\$60.00

Chicken Crisпитos with Salsa and Sour Cream

\$65.00

Apple Brie Bites in Phyllo Cups (30 pieces)

\$60.00

Stuffed Sweet Peppers (30 pieces)

\$60.00

Chicken Satay

\$80.00

Smoked Salmon in Phyllo Cups

\$85.00

Hot Crab and Artichoke Dip

\$120.00



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