



Beverages

BOTTLED WATER	1.49
PUNCH BOWL	1.49
<i>(blend of real fruit juice garnished with orange slices) 30 Minimum</i>	
SPECIALTY DRINKS	1.89
CANNED SODA	1.49
COFFEE	1.29
HOT CHOCOLATE	1.29

Desserts

DESSERT TRAY	2.59
A variety of smaller portions fresh from our bakery.	
EXECUTIVE DESSERT TRAY	3.49
Add chocolate-dipped strawberries and tasty cheesecake bites to our dessert tray above.	
COOKIE TRAY (2 per person)	1.59
CHOCOLATE-DIPPED STRAWBERRIES	3.29
<i>(3 pieces; seasonal)</i>	
COOKIES	1.19
BROWNIES	1.59
GERMAN CHOCOLATE CAKE	3.29
CHEESECAKE	3.29
CARROT CAKE	3.29

Extras

MINI SOURDOUGH SANDWICHES	2.29
CROISSANT SANDWICH	2.89
PASTA, POTATO, OR FROG EYE SALAD	1.49
SHRIMP BOWL	3.99
CHEESE, GRAPES, APPLES & CRACKERS	3.59
FRUIT TRAY	3.29
STRAWBERRY FRUIT DIP	.89
VEGETABLE TRAY	3.29
CHEESE & CRACKER TRAY	2.29
CHIPS & SALSA Add Guacamole .99	1.79
APPLE SPICE HOT WINGS	3.29
MEATBALLS (Swedish style, Sweet & Sour or BBQ)	2.79
EGG ROLLS WITH SWEET & SOUR SAUCE	2.99
TERIYAKI CHICKEN SKEWER (Sweet & Sour or BBQ)	3.99
CRAB BALLS	5.99



Catering Menu

BREAKFAST · LUNCH · DINNER



Order Online at APPLESPICE.COM

Ph: 301-934-0034 | Fax: 301-934-0024

"All prices are on a "per person" basis. All catering requires a minimum of 15 people and is subject to sales tax and a service charge. Service Charge does not include a gratuity. Cancellations require 24-hour notice. Less than 24-hour notice incurs a minimum 50% charge.

Plates, napkins and plasticware are provided. China, silver and glassware are available at an additional cost. Tablecloths are provided for buffet line. Extras available at additional cost. Due to market fluctuations, all prices are subject to change. Some venues may incur additional charges."

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6750 Crain Hwy, Suite H · LaPlata, MD 20646

Breakfast

All breakfast options are served with seasonal fresh cut fruit, juice and coffee.

CONTINENTAL BREAKFAST 8.99

Pastries, fruit, coffee and orange juice. *Add Yogurt and Granola - add 1.49*

SUNRISE STARTER 7.49

Bagels with cream cheese.

HEALTHY START BREAKFAST 8.49

Muffins, bagels and cream cheese and butter, yogurt, berry parfaits and hard-boiled eggs.

BREAKFAST BAKE 10.99

Eggs, cheese, sausage, hash browns and onion baked in a casserole with pastries.

ASJ DELUXE BREAKFAST 11.99

Pancakes with butter and syrup, sausage, bacon, scrambled egg, home fries.

BREAKFAST BURRITO BAR 9.99

Build your own burrito. Your choice of egg, sausage, potatoes with peppers, shredded cheese, salsa and sour cream. Served with fresh tortilla

FRENCH TOAST AND EGGS 9.99

French toast with syrup, a side of scrambled egg, bacon, ham or sausage.

Sandwich & Soup

SANDWICH BUFFET PLATTER 9.99

Choice of: "Build your own" deli platter or pre-made sandwiches.

Meat tray: ham, turkey breast, roast beef

Cheese: Swiss, provolone, cheddar

Sides: (choose 2) pasta, tossed green, potato, frog eye and chips

Breads: honey wheat, sourdough, 13-grain

SOUP IN A BREAD BOWL 7.99

Home style chicken noodle, clam chowder, hamburger vegetable or Baja chicken tortilla soup with a fresh bread bowl and butter.

LIGHT COMBO 7.99

Assorted sandwiches on fresh sourdough rolls, crisp veggie tray with our famous ranch dip, pasta salad, cookies and brownies.

Please ask about more vegetarian and gluten free options.



Build Your Own

SALAD BAR EXTRAVAGANZA 9.99

Build your own Cobb, Chef, Cashew Chicken, or Grilled Teriyaki Chicken salad, (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 8.99

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 9.99

Soft steamed and hard shell tortillas served with seasoned taco meat, and vegetarian refried or black beans. Top them off with 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—99 • Add chicken—1.99

Add salad & crisp tortilla bowl—2.99

FAJITA BAR 10.99

Strips of beef or chicken with a homemade sauce, green peppers and red onions on a fresh steamed flour tortilla. Served with sour cream, guacamole, cheese, tomatoes, Spanish rice, refried or black beans, chips and salsa on the side.

PASTA BAR 9.99

Penne pasta and rotelli spirals with marinara and alfredo sauce. Served with fresh vegetables, parmesan cheese, green salad and fresh sourdough bread with garlic butter.

CHILI LIME CHICKEN TACO SALAD BAR 10.99

Build your own salad with a tostada bowl, cilantro lime rice, black beans, romaine lettuce and chili lime chicken. Toppings: sour cream, guacamole, olives, tomatoes, onions, shredded cheese, salsa and dressing.



From the Grill

GRILLED TERIYAKI KABOBS 10.49

Tender chicken or beef, grilled vegetables, served with rice pilaf, garden salad and fresh bread. *Also available as Vegetarian*

COUNTRY STYLE PICNIC 8.49

Pulled barbecue beef sandwich served with fresh fruit, pasta or potato salad and a bag of chips.

CHICKEN & RIBS 13.99

Marinated boneless 1/4 lb. chicken breasts grilled next to St. Louis style pork ribs with a tangy barbecue sauce. Served with potato and pasta salad, fresh fruit, sourdough rolls and baked beans.

GRILLED TERIYAKI CHICKEN 9.99

A boneless 1/4 lb. chicken breast marinated in a Teriyaki sauce. Served with a side of potato or pasta salad and fresh bread.

Executive Entrees

Served with a choice of mashed potatoes, baked potatoes, rice pilaf. Also served with fresh steamed veggies, tossed green salad and a variety of homemade bread.

ROASTED CHICKEN 10.99

A tender roasted 1/4 rotisserie chicken seasoned with your choice of Rosemary, Lemon Pepper, or BBQ.

TENDER POT ROAST 10.99

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

CHICKEN CORDON BLEU 9.99

A boneless, skinless chicken breast wrapped around a thick slice of Virginia baked ham and Swiss cheese. Lightly breaded and baked.

BAKED SALMON 15.99

Fresh from Alaska, an 8oz. filet glazed with butter, a hint of dill and mild spices.

PRIME RIB 19.99

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

SMOTHERED CHICKEN (10 person minimum) 10.49

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

Cowboy—Chicken breast smothered in honey mustard, sautéed mushrooms, shredded cheddar, and bacon

Monterey—Chicken breast smothered in BBQ ranch dressing, bacon, and Pepper Jack cheese

Tuxedo—Chicken smothered in garlic mushrooms, ham, and Swiss cheese.

Beyond the Borders

CHICKEN PARMESAN 9.49

Breaded chicken with parmesan cheese and Italian seasoning served with pasta, marinara sauce, Caesar salad and sourdough bread.

CHICKEN MARSALA 10.99

Lightly coated chicken breasts braised with Marsala wine and mushrooms. Served with salad, veggies and fresh bread.

LASAGNA 10.99

Layers of cheese, ground beef, sausage, Italian herbs, and marinara sauce. Served with fresh bread, garlic butter, parmesan cheese, steamed vegetables and crisp salad.

TUSCAN CHICKEN 10.49

Chicken breast marinated in a tangy white wine sauce and topped with mushrooms and tomatoes. Side dishes include salad, vegetables, herbed pasta and sourdough bread with garlic butter.

CHICKEN ALFREDO 9.49

Pasta with grilled chicken and alfredo sauce. Served with Caesar salad and sourdough bread and garlic butter.

QUESADILLA FIESTA 9.99

10 inch flour tortilla topped with nicely seasoned chicken pieces, shredded pepper jack and cheddar cheeses. cilantro, corn, black beans and onions - folded in half and baked to perfection! Combine this with a tossed garden salad, salsa, sour cream and guacamole - this is a perfect light meal for a business meeting!

For your more heartier eaters, add our famous Chicken Tortilla Soup! \$3.50/Cup

BAKED ZITI 8.99

Three cheese layered with pasta and meat sauce. Served with Parmesan cheese, tossed salad and garlic bread.