

Holiday Menu

& SPECIAL OCCASIONS

ENTRÉES

VIRGINIA BAKED HAM

\$16.99

Served with au gratin potatoes, parsley baby carrots, crisp garden salad, fresh-baked rolls with butter and our famous cinnamon honey butter.

ROAST TURKEY DINNER

\$16.99

Oven-roasted breast of turkey served with stuffing, mashed potatoes, gravy, steamed vegetables, garden crisp salad, fresh-baked rolls with butter and our famous cinnamon honey butter.

TENDER POT ROAST

\$18.99

Served with mashed potatoes, gravy, steamed vegetables, crisp garden salad, fresh-baked rolls with butter and our famous cinnamon honey butter.

WILD ALASKA SALMON

\$17.99

Served with wild rice pilaf, vegetable medley, garden fresh salad, sourdough rolls with butter and our famous cinnamon honey butter.

TUSCAN CHICKEN

\$16.99

Tender marinated chicken breast in a savory white wine sauce with mushrooms and sun dried tomatoes. Served with herbed pasta, crisp Caesar salad, steamed vegetables and sourdough rolls with butter and our famous cinnamon honey butter.

CRANBERRY CHICKEN

\$15.99

Grilled chicken marinated in a savory cranberry glaze served with wild rice pilaf, steamed vegetables, garden fresh salad and sourdough rolls with butter and our famous cinnamon honey butter.

HERB-CRUSTED BEEF TENDERLOIN \$24.99

Whole-roasted tenderloin served medium rare with horseradish sauce, baked potatoes, steamed vegetables, crisp garden salad, fresh-baked rolls with butter and our famous cinnamon honey butter.

LEMON BUTTER CHICKEN

\$15.99

Served with wild rice pilaf, vegetable medley, garden fresh salad, sourdough rolls with butter and our famous cinnamon honey butter.

STUFFED PORK TENDERLOIN

\$17.99

Pork tenderloin stuffed with caramelized onion, cranberry sauce, goat cheese and spinach. Served with mashed potatoes and gravy, steamed vegetables, crisp garden salad and sourdough rolls with butter and cinnamon honey butter.





(Photo - Stuffed Pork Tenderloin)

HOLIDAY VEGAN MEAL

\$15.99

Quinoa with a medley of apple, cranberry, and butternut squash in a cranberry maple glaze, steamed vegetables, garden crisp salad, & fresh-baked rolls. (V)

GLUTEN FREE STUFFING 10 people

\$60.00

**Contact us directly for additional gluten free or vegan options

APPETIZERS

MEATBALLS (Swedish, Sweet & Sour, BBQ, or BBQ Crañpeno)	\$3.99
CRAB STUFFED MUSHROOMS (3 per person)	\$5.99
CUBED CHEESE, APPLES, GRAPES & CRACKERS	\$3.99
PESTO CHICKEN TURNOVERS	\$3.99
MINI CRAB CAKES (3 per person)	\$5.99
SPINACH AND ARTICHOKE DIP WITH PITA CHIPS	\$4.99
SHRIMP COCKTAIL TRAY	\$6.99
VEGETABLE TRAY	\$3.99
DOLLAR ROLL SANDWICHES	\$3.99
MINI CROISSANT SANDWICHES	\$3.99
CRANBERRY BRIE TARTS	\$3.99
Puff pastry, creamy brie and fresh cranberries all baked together to	
areata the parfect mini tart	

create the perfect mini tart.

CHARCUTERIE TRAY

\$5.99

A combination of cured meats, cheeses, dried fruits, olives, nuts & spreads.

DESSERTS

PUMPKIN PIE	\$19.99
PEPPERMINT BROWNIES	\$2.99
APPLE OR CHERRY PIE	\$17.99
SWEETS BASKET (2–3 per person)	\$2.99
EXECUTIVE SWEETS BASKET (3 per person)	\$3.99

DRINKS

HOLIDAY PUNCH	\$12.99
SODA	\$1.79
WATER	\$1.79
ICED TEA Sweet & Unsweet (Gallon)	\$8.99
LEMONADE (Gallon)	\$8.99

All prices are on a "per person" basis. All catering requires a minimum of 15 people and is subject to sales tax. Cancellations require 24-hour notice. Less than 24-hour notice incurs a 50% charge. 18% Service Charge will be added to all catering orders & 20% for Weekend, Evening & Holiday in leu of grautuity. Plates, napkins, and plastic ware are provided. China, silver, and glassware are available at additional cost. Linen or disposable tablecloths are provided for buffet line. Extras available at additional cost. Due to market fluctuations, all prices are subject to change. 18% service charge added to all catering orders. Wire rack and sterno fee \$9.99 subject to availability. View the complete catering and box lunch menus at applespice.com

Call to book your event today! (720) 482-2775

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