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THE APPLETREE TERRACE  
GRADUATION PARTY  
*let's celebrate!*



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[www.appletreterrace.com/graduation](http://www.appletreterrace.com/graduation)



# THE APPLETREE TERRACE

## *celebrations*

4 STATIONARY HORS D'OEUVRES | 8 DINNER ITEMS | DESSERT BUFFET

*3-hour* \$30.99

+ 6% tax | 20% gratuity

*4 hour* \$36.99

+ 6% tax | 20% gratuity

*\$200 deposit & signed contract to hold date  
minimum 40 guests*

1.5 Hour set up time

include soda, ice tea & cranberry ice tea

Hot beverage station with coffee (regular & decaf) and a variety of teas

No take-out on any buffet or dessert table

BEER & WINE

\$3.50/person + tax/gratuity

HOUSE OPEN BAR

\$7/person + tax/gratuity

PREMIUM OPEN BAR

\$11/person + tax/gratuity

### PAYMENT OPTIONS

Cash | Check | Credit Card

3.9% convenience fee for all credit card payments





THE APPLETREE TERRACE

# Sample Menu

## STATIONARY HORS TABLE

( 4 I T E M S )

- Swedish Meatballs
- Hot Crab Salsa w. Tostitos
- Fresh Vegetable Display w. Dip
- Mini Potato Pancakes

## DINNER BUFFET

( 8 I T E M S )

- Carved Glazed Ham
- Chicken Parmesan
- Shrimp Scampi Skewers
- Cheddar Mashed Potatoes w. Gravy
- Penne w. Vodka sauce

- Chef's Choice Vegetable \*
- Coleslaw\*
- Mini Salad Station w. Dressing\*
- Rolls & Butter\*

\*cannot be substituted

## DESSERT

- Assorted Pastries & Cookies
- Hot Beverage Station
- French Vanilla & Hazelnut Cream

### EVENTS

### GRADUATION PARTIES

- Ice Cream Bar featuring 20 Toppings
- Cookies & Brownies
- Hot Beverage Station
- French Vanilla & Hazelnut Cream

*client may provide cake*





# THE APPLETREE TERRACE

## *celebrations*

### STATIONARY HORS D'OEUVRES

- Artichoke and Spinach Dip w. Ciabatta Bread
- Assorted Deviled Eggs
- Beer BBQ Meatballs
- Bourbon Glazed Sausage
- Breaded Chicken Pieces w. BBQ and Honey Mustard Sauce
- Breaded Ravioli w. Sundried Tomato Sauce
- Charcuterie Board
- Chicken Wing Dip w. Celery Sticks and Bleu Cheese
- Chilled Poached Asparagus w. Lemon Vinaigrette
- Crab Stuffed Mushrooms w. Hollandaise Sauce
- Eggplant Rollentini
- Fresh & Marinated Vegetable Display w. Ranch Dip
- Fresh & Smoked & Fresh Salmon Display w. Creamy Dill Sauce
- Fresh Asparagus w. Lemon and Lime Vinaigrette
- Fresh Fruit Display w. Cheese and Dip
- Fresh Mozzarella w. Roasted Red Peppers and Tomato
- Fresh Pineapple and Strawberry display w. Sparkling Frosted Grapes and Dip
- Fresh Vegetable Display w. Dip
- Fried Green Beans w. Cucumber Wasabi Dip
- Fried Shrimp w. Cocktail Sauce
- Ham and Asparagus Rolls w. Mustard Sauce
- Herb Stuffed Mushrooms w. Lite Au Jus
- Homemade Hummus w. Pita
- Hot Crab Salsa w. Tostitos
- Italian Meatballs
- Jalapeno Poppers w. Salsa
- Mini Assorted Grilled Cheese Sandwiches and Reuben Station w. Shot of Tomato Soup & Fixin's
- Mini Cheese Steak Sliders
- Mini Chicken Cordon Bleu w. Ranch
- Mini Potato Pancakes w. Sour Cream & Applesauce
- Petite Sliders w. BBQ Aioli
- Roast Beef and Asparagus Rolls w. Horseradish Sauce
- Roasted & Marinated Vegetable Display w. Dip
- Sausage Stuffed Mushrooms w. Roasted Grape Tomato & Green Onions in a Bourbon Glaze
- Seafood and Spinach Dip w. Ciabatta Bread
- Seafood Stuffed Mushrooms w. Hollandaise Sauce
- Soft Pretzel Bites w. Beer Cheese
- Spinach and Feta Cheese Stuffed Mushrooms w. Hollandaise Sauce
- Spinach Dip in a Bread Bowl w. Crudites
- Swedish Meatballs
- Sweet & Sour Meatballs

### DINNER BUFFET

- CARVED**
  - Marinated Flat Iron Steak
  - Roast Beef
  - Glazed Ham
  - Sweet Vidalia Onion Pork Loin
  - Herb & Panko Encrusted Pork Loin
  - Carved Turkey
- CHICKEN**
  - Cordon Bleu w. Mornay Sauce
  - Francaise w. Lemon Butter
  - Marsala w. Onions & Mushrooms Parmesan
  - Herb Stuffed w. Fricassee Sauce
  - Carved Grilled Apricot BBQ
  - Carved Grilled Garlic & Herb
- SEAFOOD**
  - BBQ Shrimp Skewers
  - Shrimp Scampi Skewers
  - Blackened Salmon w. Remoulade Sauce
  - Grilled Salmon w. Peach Bourbon Sauce
  - Florentine Stuffed Fish w. Mornay
  - Florentine Stuffed Fish w. Lemon Butter
  - Crab Stuffed Orange Roughy w. Champagne Sauce
  - Parmesan Encrusted Haddock
- POTATO | STARCH**
  - Au Gratin Potatoes
  - Baby Baked Potatoes w. Bacon & Scallions
  - Cheddar Mashed Potatoes w. Gravy
  - Escalloped Potatoes
  - Homestyle Mashed Potatoes w. Gravy
  - Italian Rosemary Roasted Potatoes
  - Red Roasted Potatoes w. Bacon, Peppers & Onions
  - Garden Monterey Rice
  - Mixed Wild & Brown Rice Pilaf
- PASTA**
  - Creamy Mac & Cheese
  - Baked Rigatoni & Meatballs
  - Lasagna Roll Ups w. Marinara
  - Cheese Stuffed Shells w. Vodka Sauce
  - Pasta w. Alfredo, Tomato Vodka, Marina or Primavera