



HORS D'OEUVRES

(MINIMUM ORDER OF 1 DOZEN PER ITEM, PRICED PER PIECE)

VIETNAMESE SPRING ROLL (GF) (V)

Organic Lettuce, Shaved Vegetables, Thai Basil, Mint, Citrus-Chili Dipping Sauce 3

ARANCINI

Cacio E Pepe Rice Ball, Provolone, Black Truffle Aioli 2.5

HEIRLOOM TOMATO TARTINE

Fresh Mozzarella, Basil, Aged Balsamic 3

BACON & CHEDDAR HUSH PUPPIES

Hot Honey 3

THAI CHICKEN SPRING ROLL

Hoisin BBQ Dipping Sauce 3

BUFFALO CHICKEN MEATBALL

Sweet & Spicy Buffalo Herb Sauce, Buttermilk Ranch Dipping Sauce 3

SHRIMP & VEGETABLE WONTON

Sweet & Sour Dipping Sauce 3.5

YELLOWFIN TUNA POKE CRISP

Cucumber, Ponzu, Rice Crisp 3.5

LOBSTER & CORN FRITTER

Lemon Tartar Dipping Sauce 3.5

BLUE CRAB BEIGNET

"Louisiana Style" Savory Fritter, Creole Remoulade Dipping Sauce 3.5

SHORT RIB CROSTINI

Boursin Cheese, Tomato Jam, Crostini 3.5

LAMB KOFTA MEATBALL (GF)

Curry Yogurt Dipping Sauce 3.5

PIGS IN A BLANKET

Sesame Seeds, Local Honey Mustard 2.25



SALADS (SMALL FEEDS 10, LARGE FEEDS 20)

SALAD OF THE HOUSE (GF)

Baby Lettuce, Seasonal Vegetables, Beets, Chickpeas, House Vinaigrette 70/140

GARDEN HEIRLOOM TOMATO (GF)

Baby Lettuce, Shaved Fennel, Red Onion, Cucumber, Feta Cheese, Lemon-Basil Vinaigrette 70/140

BLACK BEAN & ROASTED CORN (GF)

Peppers, Red Onion, Avocado, Cotija Cheese, Cucumber, Cilantro-Lime Vinaigrette 70/140

GEMELLE PASTA

Tomatoes, Roasted Peppers, Olives, Fresh Mozzarella, Pesto Vinaigrette 70/140

WATERMELON JICAMA (GF)

Baby Lettuce, Red Onion, Toasted Sunflower Seeds, Feta Cheese, Garden Herb Vinaigrette 70/140

CHOP CAESAR SALAD

Radicchio, Gem Lettuce, Croutons, Tomato, Pepperoncini, Cucumber, Red Onion, Aged Provolone, Caesar Dressing 70/140

TABBOULEH

Bulger Wheat, Tomato, Cucumber, Red Onion, Mint, Parsley, Olive Oil 70/140

VIETNAMESE NOODLE BOWL

Lemongrass Pulled Chicken, Marinated Rice Noodles, Garden Vegetables, Basil, Mint, Peanut-Chile Vinaigrette 80/160

TRADITIONAL POTATO (GF)

Local Eggs, House-made Pickles, Dijon Dressing 65/130

SALAD ADDITIONS

CHICKEN (ON SIDE)

6 Per Person

SHRIMP (ON SIDE)

8 Per Person (3 Shrimp)

SLIDERS (MINIMUM ORDER OF 1 DOZEN PER ITEM, PRICED PER PIECE)

MINI JOSEPHINE Crispy Eggplant, Baby Arugula, Sundried Tomato Pesto Aioli, Fontina Cheese, Ciabatta 7

GRILLED VEGETABLE Seasonal Veggies, Basil Pesto, Fresh Mozzarella Cheese, Ciabatta 7

FRESH ALBACORE TUNA SALAD Lettuce, Tomato, Havarti Dill Cheese, Pumpernickel 8

BLACKENED FISH Coleslaw, Lettuce, Tomato, Creole Remoulade, Brioche 8

CRISPY HOT CHICKEN Coleslaw, Secret Hot Sauce, Pickles, Potato Bun 7

CHIPOTLE GRILLED CHICKEN Chipotle Aioli, Tomato, Grilled Onion, Avocado, Roasted Pepper, Cheddar, Brioche 7

ANGUS BURGER American Cheese, Lettuce, Tomato, Special Sauce, Potato Bun 7

BBQ PULLED PORK Pineapple Pico de Gallo, Crispy Onions, Potato Bun 7

HAM & JAM Local Smoked Ham, Brie, Creole Mustard, Apricot Preserves, Mini Croissant 7

JOSEPHINE SANDWICH PLATTER Crispy Eggplant, Baby Arugula, Sundried Tomato Pesto Aioli, Fontina Cheese, Ciabatta - Small: 8 sandwiches • Large: 16 sandwiches 120/240

STATIONARY PLATTERS

(SMALL FEEDS 10, LARGE FEEDS 20)

SEASONAL FRUIT (GF) Pineapple, Cantaloupe, Honeydew, Grape, Berries 70/40

GOURMET CHEESE Assorted Cheeses Served with Nuts, Fruit, Crostini & Flatbreads 85/170

FRESH VEGETABLE CRUDITE (GF) Seasonal Vegetables, Buttermilk Ranch 70/140

MEDITERRANEAN Hummus, Tzatziki, Eggplant Caponata, Grilled Flatbreads 70/140

CAPRESE Heirloom Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Sea Salt, Oregano, Crostini 70/140

ANTIPASTO Salami, Sopressata, Prosciutto, Fresh Mozzarella, Aged Provolone, Roasted Peppers, Artichoke Hearts, Olives, Cherry Peppers, Semolina Bread 90/180

CHARCUTERIE Assorted Cheeses, House-Made Sausage, Salumi, Nuts, Fruit, Accompaniments 90/180

SHRIMP COCKTAIL (GF) Cocktail Sauce, Fresh Horseradish, Lemon 90/180

CHILLED RAW BAR (GF) Choose From: Lobster, Oysters, King Crab Legs, Stone Crab Claws, Jumbo Lump Crab Salad, Shrimp, Clams, Mussels, Horseradish Cocktail Sauce, Mignonette, Lemon Caper Aioli MARKET PRICE

SEARED YELLOWFIN TUNA TATAKI (GF) Wakame Seaweed Salad, Garden Chili Aioli, Sweet Soy Sauce MARKET PRICE

PORK (PER HALF PAN - FEEDS 10-12)

CUBAN MOJO PORK ROAST Mojo Sauce, Orange, Oregano, Lime 3lbs. per pan \$120

GLAZED SPIRAL HAM (GF) Maple Bourbon Glaze, Cherries, Clove 28 per pound/8lb min.

FRESH HAM (GF) Spanish Onions, Fennel Jus 28 per pound / 3lbs min.

HOUSE SMOKED PULLED PORK Local Honey BBQ Sauce 105

FISH (PER HALF PAN - FEEDS 10-12)

FAROE ISLAND SALMON Miso Salmon, Toasted Sesame, Black Garlic, Miso Glaze, Scallion 168

GRILLED MAHI MAHI Moroccan BBQ Glaze, Pineapple Pico De Gallo 168

GRILLED GULF SHRIMP SKEWERS Sundried Tomato Pesto, Cherry Tomatoes 10 Skewers/30 Shrimp 160

POULTRY

GRILLED GARDEN HERB CHICKEN

Tomatillo-Corn Salsa, Toasted Almond Romesco Sauce 16 per order • min 6 pieces

LEMON-HERB ROASTED CHICKEN (GF)

26 per 1/2 chicken (5 pieces)

ANNIE'S CHICKEN MURPHY

Braised Chicken, Artichoke Hearts, Sweet Cherry Peppers, Potatoes, Red Wine Vinegar 28 per 1/2 chicken (5 pieces)

CHICKEN FRANCESE

Sautéed Spinach, Oven Roasted Tomatoes, White Wine Lemon-Butter Sauce 16 per order • minimum 6 pieces

CHICKEN PARMESAN

Pomodoro, Fresh Mozzarella, Basil, Pecorino 16 per order • minimum 6 pieces

TRADITIONAL TURKEY

Local, non-GMO, brined & roasted MARKET PRICE

TURKEY BREAST

Local, non-GMO, roasted, served sliced MARKET PRICE

ROASTS (MARKET PRICE)

Served Whole or Sliced with Natural Jus

BEEF TENDERLOIN • PRIME RIB • NY SIRLOIN •

CHOICE OF: Chilled Horseradish Sauce, Demi-Glace or Brandy Pink Peppercorn Cream Sauce

BEEF (PER HALF PAN - FEEDS 10-12)

FLANK STEAK

Chimichurri 160

HERB CRUSTED FILET MIGNON

Chilled Horseradish Sauce, Demi-Glace MARKET PRICE • minimum 6 pieces

BRAISED BONELESS SHORTRIBS

Natural Jus 180

PASTA (PER HALF PAN - FEEDS 10-12)

PENNE VODKA AL FORNO

Fresh Mozzarella, Prosciutto, Ricotta, Pecorino 65

CACIO E PEPE

Mezze Rigatoni, Black Pepper, Pecorino, Truffle 60

CHEESE TORTELLINI

Peas, Prosciutto, Local Mushrooms, Truffle Cream 70

ORECCHIETTE

Fresh Heirloom Cherry Tomato, Roasted Summer Squash, Eggplant, Garden Basil Pesto Sauce 55

ROMAN LASAGNA

Bolognese Sauce, Béchamel, Pecorino, Fresh Mozzarella 75

BAKED MAC 'N CHEESE

Fontina Cheese Sauce, Focaccia Herb Crust 65



ACCOMPANIMENTS (PER HALF PAN - FEEDS 10-12)

SUMMER VEGETABLE MEDLEY

Local Squash, Roast Corn, Green Beans, Olive Oil, Shallots, Fresh Herbs 50

GRILLED ASPARAGUS

Shallots, Olive Oil, Lemon, Toasted Oreganata 60

ROASTED HEIRLOOM CARROTS

Local Honey, Ginger, Mint-Marigold 50

ROASTED LEMON-THYME POTATOES

Olive Oil, Shallots, Lemon Zest 48

UNCLE JOE'S BAKED WHIPPED POTATOES

Mozzarella, Parsley Crust 50

EGGPLANT PARMIGIANO

Fresh Mozzarella, Pecorino, Pomodoro Sauce, Basil 60

ANCIENT GRAIN PILAF

Quinoa, Black Thai Rice, Jasmine, Farro, Grilled Seasonal Vegetables 52



FOR THE KIDS
(PER HALF PAN - FEEDS 10-12)

MAC 'N CHEESE 40
CHICKY FINGERS WITH HONEY MUSTARD 40
BAKED ZITI 40
CHEESEBURGER SLIDERS 6 (12 MINIMUM)



SEASONAL DESSERT PLATTERS

ASSORTED PASTRY PLATTER

Mini Muffins, Mini Scones,
Mini Coffee-Walnut Buns
65 (24 PIECES) 130 (48 PIECES)

ASSORTED DESSERT PLATTER

Chocolate Chip Cookies, Oatmeal
Raisin Cookies, Russian Tea Cookies,
Seasonal Mini Cupcakes, Mini Chocolate
Fudge Brownies, Seasonal Mini Bars
60 (35 PIECES) 120 (70 PIECES)

GOURMET COOKIE PLATTER

Chocolate Chip, Oatmeal Raisin,
Russian Tea, Flourless Chocolate Walnut,
Raspberry Linzer Tart, Seasonal Cookie
80 (36 PIECES) 160 (72 PIECES)

GOURMET GLUTEN FREE PLATTER

Blondies, French Macarons, Flourless
Chocolate Walnut Cookies, Coconut
Macaroons, Flourless Chocolate Cupcakes
85 (35 PIECES) 170 (70 PIECES)



CAKES

(10" Round - 12 Slices)

OLD FASHIONED CHOCOLATE CAKE
Chocolate Cake, Chocolate Buttercream 95

CARROT CAKE (NUT FREE)
Cream Cheese Icing 95

STRAWBERRY SHORTCAKE
Lemon Chiffon Sponge, Fresh
Strawberries, Chantilly Cream 85

VANILLA BEAN CHEESECAKE (GF)
Walnut crust 95

TRIPLE COCONUT
Coconut Sponge Cake, Coconut
Buttercream, Toasted Coconut 95

LEMON MERINGUE
Lemon Chiffon, Lemon Curd,
Toasted Marshmallow Meringue 85



CUPCAKES

(minimum order 1 dozen - mini • half dozen - regular)

TRIPLE COCONUT
Coconut Cake, Coconut Buttercream,
Toasted Coconut

CHOCOLATE CHIP COOKIE
Vanilla Cake, Brown Sugar Buttercream,
Mini Chocolate Chip Cookie

CHOCOLATE
Chocolate Cake, Chocolate Buttercream

VANILLA
Vanilla Cake, Vanilla Buttercream

STRAWBERRY
Strawberry Cake, Strawberry Jam,
Strawberry Buttercream

CHOCOLATE PEANUT BUTTER
Chocolate Cake,
Peanut Butter Buttercream

4.5 REGULAR 2.5 MINI
(cupcakes can be customized to a 6, 8 or 12" round
cake. custom cakes available upon request)



WE OFFER A VARIETY OF
SERVICE OPTIONS TO
ACCOMMODATE YOUR NEEDS

LET US CATER YOUR

BBQ • Cocktail Party • Clam Bake • Raw Bar • Birthday •
Shower • Wedding • Brunch • Corporate Affair • Benefit •
Private Dinner Party ... *to name a few.*

PICK UP

Tell us when you'd like your order ready
and pick it up hot or cold with reheat instructions. All
orders need to be placed at least 48 hours in advance.

FULL SERVICE

Our dishes are derived from superior ingredients with
food looking as beautiful as it tastes. Choose from our
extensive catering menu or have Chef Casey Pesce
put together a personalized menu for your affair.

Rest assured every last detail will be accounted for so
you can relax and enjoy your celebration.

We provide servers, bartenders and chefs.

We can also assist you with your party rentals.

{*Service fee applies}



APPLE STREET
KITCHEN

PIES

(9" Round
8 slices)

APPLE Choice of Crumb
or Lattice topping 24

BANANA CREAM 28

STRAWBERRY RHUBARB 32

KEY LIME 20

CHOCOLATE S'MORES 28

**ASK ABOUT OUR
HOUSE-MADE ICE CREAM!**

10 PER PINT 20 PER QUART

CHOCOLATE CREAM 28

BLUEBERRY CRUMB 24

APPLE STREET

KITCHEN

33 Apple Street, Tinton Falls, NJ 07724
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applestreetkitchen.com

BREAKFAST & LUNCH TUESDAY-SATURDAY

SPRING & SUMMER CATERING MENU