



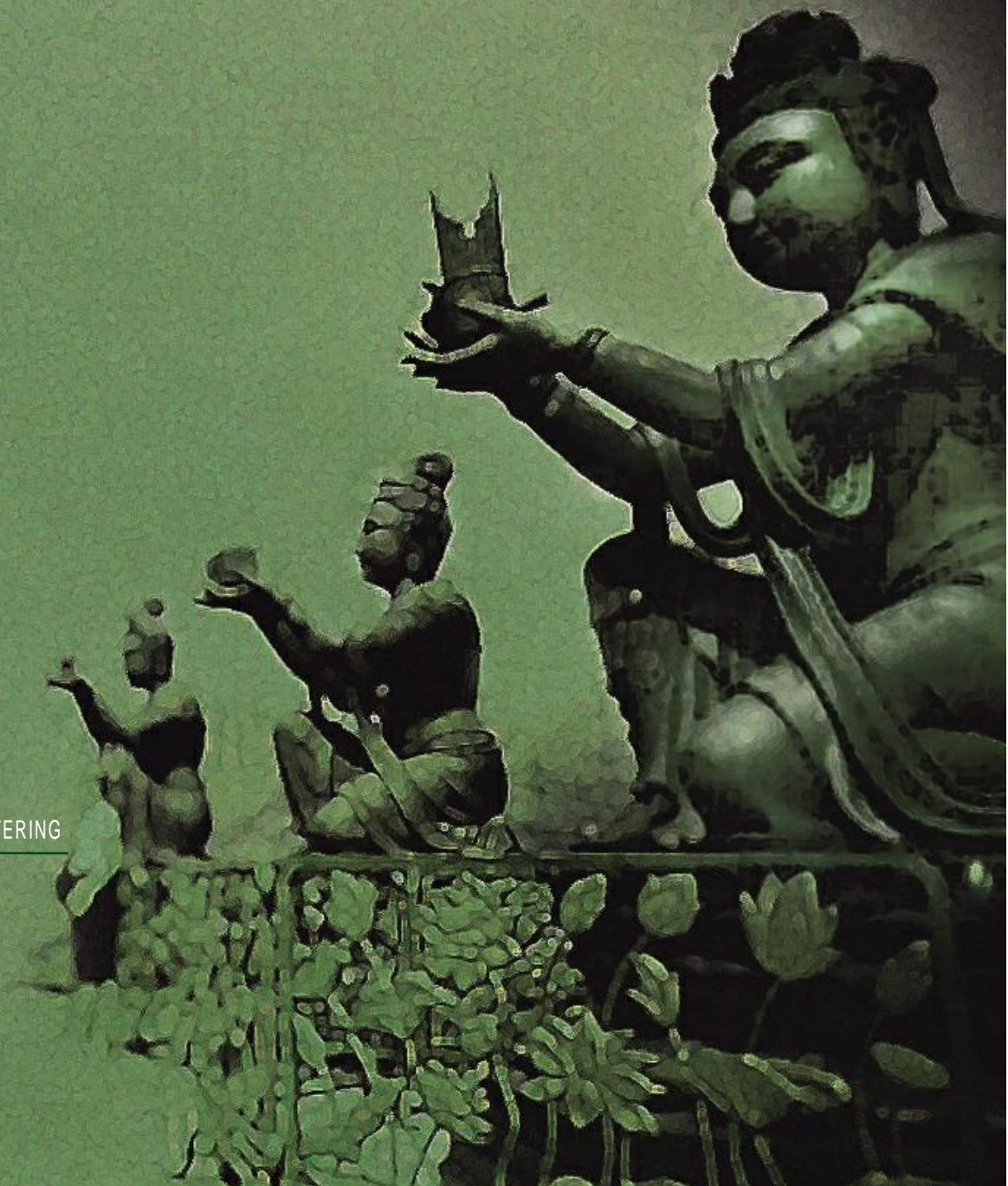
APPLE

RESTAURANT • BÔM BAR • LOUNGE • PRIVATE KARAOKE ROOM • CATERING

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CATERING MENU

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Notice: one full entrée is about 1/2 lbs.

** Vegan Vegetarian ** Dairy*

	<i>PRICE PER PIECE</i>
FRESH RAW JUMBO OYSTERS	\$3.00
JUMBO SHRIMP COCKTAIL	\$3.00
SHRIMP COCKTAIL	\$2.00
CRISPY JUMBO FAN TAIL SHRIMP	\$2.50
FRIED SHRIMP ROLLS <i>Filled with ground pork, shrimp, wild mushrooms & cellophane noodles.</i>	\$2.50
SHRIMP TEMPURA	\$2.50
VIETNAMESE SHRIMP CAKES	\$2.00
JUMBO PRAWNS <i>Crispy fried jumbo prawns, lightly stir fried with salt & black pepper & served over cucumber, onions, red bell peppers</i>	\$4.00
STUFFED POTATO SALAD <i>Stuffed with fish, shrimp, scallops, carrots, scallions & mayonnaise</i>	\$4.00
SALMON SKEWERS TERIYAKI SAUCE	\$4.00
HOT WINGS (SPICY)	\$1.20
CHICKEN CURRY SKEWERS	\$2.00
GRILLED LEMON CHICKEN KEBABS	\$2.00
VIETNAMESE FRIED DUMPLINGS <i>Stuffed with ground pork, shrimp, onions, scallions, and cilantro. Served with Vietnamese dipping sauce.</i>	\$1.60
BBQ BEEF ROLL WITH TERIYAKI SAUCE	\$3.50

	<i>PRICE PER PIECE</i>
VIETNAMESE EGG ROLLS <i>Rice wrapper filled with ground pork, wood ear, shiitake mushrooms, cellophane noodles & carrots. Served crispy golden brown with salad & side of Vietnamese dipping sauce.</i>	\$1.75
BBQ BEEF WITH PEANUT SAUCE <i>Skewered flank steak marinated with lemongrass & scallions. Served with salad & a side of peanut sauce.</i>	\$3.50
VIETNAMESE SPRING ROLLS (COLD) <i>Rice wrapper filled with shrimp, rice noodles, carrots, lettuce, mint & coriander. Served with peanut sauce</i>	\$3.50
SUMMER ROLLS (COLD)* <i>Rice wrapper filled with rice noodles, carrots, lettuce, mint & coriander. Served with peanut sauce.</i>	\$3.00
VEGETABLE SPRING ROLLS* <i>Stuffed with cabbage, tofu, carrots, and onions. Served with dipping sauce.</i>	\$3.00
POTATO CROQUETTES* <i>Croquettes with fresh garden vegetables</i>	\$2.00
TACO SALAD* <i>Tacos stuffed with refried beans, guacamole, lettuce & cheddar</i>	\$2.00
BROWN RICE CROQUETTES* <i>Croquettes with fresh garden vegetables, and sesame seeds</i>	\$2.00
SPICY BBQ CHICKEN SKEWERS <i>Chicken marinated in chili pepper sauce</i>	\$3.50

	<i>PRICE PER PERSON</i>
HOT & SOUR SHRIMP SOUP	\$6.00
WONTON SOUP	\$4.00
SHRIMP SQUASH SOUP	\$5.00
CRAB MEAT WITH ASPARAGUS	\$8.00
BEEF STEW	\$8.00
MISO SOUP*	\$4.00
VEGETABLE TOMATO BARLEY*	\$4.00
VEGETABLE LIMA BEAN*	\$4.00
VEGETABLE TOMATO CHICKPEA*	\$4.00
VEGETABLE ROSEMARY LIMA BEAN*	\$4.00
VEGETABLE TOMATO CHICKPEA*	\$4.00
GARDEN VEGETABLE WITH SPLIT PEA*	\$4.00
GOLDEN SPLIT PEA*	\$4.00
VEGETABLE BLACK BEAN*	\$4.00
VEGETABLE BARLEY*	\$4.00
VEGETABLE TOMATO LENTIL*	\$4.00
POTATO MUSHROOM PURÉE*	\$4.00
COCONUT SQUASH PURÉE*	\$4.00
POTATO BROCCOLI PURÉE*	\$4.00
GAZPACHO (COLD)*	\$4.00
CORN CHOWDER (NON-DAIRY)*	\$4.00

	PRICE PER PERSON
COLD SEAFOOD SALAD <i>Scallops, Calamari, shrimp, celery, tomatoes, mints and cucumbers tossed with chili peppers fish sauce</i>	\$12.00
HOUSE SALAD* <i>Romaine lettuce, carrots, sprouts, cucumbers, tomatoes</i>	\$6.00
MIXED BEAN SALAD*	\$6.00
CHEESE PASTA SALAD** <i>Pasta with mozzarella cheese, broccoli, cauliflower, olives, carrots, zucchini, and celery</i>	\$9.00
SHRIMP AND GREEN PAPAYA SALAD* <i>Fresh shrimp served over shredded green papaya that is tossed with a spicy Vietnamese vinaigrette. Topped with fresh herbs and chopped peanuts. *Green papaya is a mild tasting fruit with a wonderful crunch.</i>	\$12.00
APPLE'S SALAD <i>Mesclun salad, avocado, cucumbers, tomatoes & carrots tossed in grape seed vinaigrette.</i>	\$10.00
ROASTED BONELESS CHICKEN SALAD <i>Roasted chicken leg marinated in lemongrass sauce and served over tossed salad.</i>	\$8.00
SPICY BEEF CUCUMBER SALAD <i>Thin strips of beef tossed with cucumbers, sesame seeds, onions, red peppers & fresh herbs in a Vietnamese vinaigrette. Topped with fresh basil & peanuts.</i>	\$10.00
STIR FRY BEEF CUBE SALAD <i>Beef tenderloin marinated in garlic, butter & black pepper, stir fried with onions and red bell peppers in a light soy sauce. Served with mesclun salad tossed with Vietnamese vinaigrette and topped with chopped peanuts and coriander.</i>	\$17.00
MIXED GREENS WITH GRAVAD LOX <i>Cured salmon topped with dill, grated zest of orange, & lemon. Served over a tossed mesclun salad.</i>	\$10.00
RAW VEGETABLE SPREAD <i>A spread of fresh cut, assorted vegetables. Served with a tahini dipping sauce.</i>	\$10.00
SPICY BEEF CUCUMBER SALAD <i>Beef tossed with cucumbers, onions, red peppers & fresh herbs in a Vietnamese vinaigrette. Topped with peanuts.</i>	\$10.00

	<i>PRICE PER PERSON</i>
GRILLED CHICKEN BREAST SANDWICH <i>Served on toasted foccacia bread with lettuce, carrots, cucumbers, tomatoes & onions.</i>	\$9.00
VEGGIE BURGER* <i>Meatless grilled burger served on toasted foccacia bread with lettuce, onions, tomatoes & carrots. Fat and cholesterol free</i>	\$8.00
GRILLED PORTOBELLO MUSHROOM SANDWICH* <i>Grilled portobello mushroom steak, salad, tomatoes & onions piled high on toasted foccacia bread.</i>	\$8.00
CALIFORNIA SANDWICH** <i>Served on toasted foccacia bread with avocado, mushrooms, onions, bell peppers, tomatoes & melted mozzarella cheese.</i>	\$9.00
VEGGIE WRAP* <i>Grilled garden vegetables wrapped in a thin tortilla.</i>	\$8.00
GRILL CHICKEN WRAP <i>Grilled chicken , avocado, and romaine lettuce wrapped in a thin tortilla.</i>	\$9.00
GRILLED BEEF WRAP <i>Tortilla wrap filled with beef, Mesclum salad, carrots, cucumbers & guacamole</i>	\$10.00
BEEF STEW BAGUETTE <i>Beef slow cooked in 5 spices, or roasted pork covered with oregano herb stuffed in a French baguette with shredded pickled carrots, daikon, cilantro, jalapeno and mayo..</i>	\$9.00
ROASTED PORK BAGUETTE <i>Roasted pork covered with oregano herb stuffed in a French baguette with shredded pickled carrots, daikon, cilantro, jalapeno and mayo.</i>	\$9.00

	<i>PRICE PER PERSON</i>
STUFFED RICE CAKES <i>Stuffed with shiitake & wild mushrooms, carrots, and onions. Topped with Vietnamese sauce.</i>	\$8.00
WHOLE ROASTED CORNISH HEN	\$12.00
SESAME CHICKEN <i>Served with steamed broccoli & rice.</i>	\$12.00
CHICKEN VEGETABLE CURRY <i>With broccoli, cauliflower, carrots, zucchini, mushrooms.</i>	\$12.00
STUFFED BONELESS CHICKEN <i>With ground pork, shiitake & wild mushrooms, cellophane noodles, onions, and scallions.</i>	\$15.00
SPICY CHICKEN LEMONGRASS <i>Sautéed chicken breast with chili pepper and onions.</i>	\$14.00
CHICKEN SAUTÉED WITH GINGER ROOT <i>Chicken breast sautéed with scallions, onions in a ginger sauce</i>	\$14.00
CHICKEN WITH GARDEN VEGETABLES <i>Sautéed chicken breast with vegetables in a light brown sauce.</i>	\$14.00
CHICKEN & VEGETABLE FRIED RICE OR NOODLES	\$14.00
SPICY CHICKEN PAD THAI <i>Shredded vegetables stir-fried with rice noodles. Topped with peanuts & egg omelet.</i>	\$13.00
BROILED BONELESS VIETNAMESE DUCK <i>"It's crispy & juicy but not at all greasy." Served with sides of Hoisin & chili sauce.</i>	\$19.00
SATÉ DUCK <i>Boneless duck breast topped with snow peas, shiitake mushrooms, scallions & bell peppers sautéed in spicy chili sauce.</i>	\$20.00

BBQ PORK CHOPS <i>Marinated in a lemongrass sauce.</i>	\$13.00
SHORT RIB <i>Slow Cooked marinated beef rib</i>	\$13.00
STUFFED TOFU <i>Fried golden brown and stuffed with ground pork, shrimp, clear noodles, and shiitake mushrooms. Topped with "Vietnamese style" tomato sauce</i>	\$12.00
BEEF LEMONGRASS <i>Sautéed with chili peppers and onions. Served with steamed broccoli & jasmine rice.</i>	\$15.00
GRILLED LAMB CUTLETS <i>Tender rack of lamb marinated in a delicate lemongrass sauce. Served with our fragrant fried rice and stir-fried garden vegetables.</i>	\$19.00
BEEF STEW <i>Traditional Vietnamese beef stew</i>	\$10.00
CHICKEN CURRY <i>Traditional Vietnamese chicken curry</i>	\$10.00
GARDEN VEGETABLES SAUTÉED WITH TOFU & SEITAN* <i>Broccoli, cauliflower, celery, carrots, zucchini, & snow peas sautéed in a brown garlic sauce. Served in a crispy taro root nest with brown rice.</i>	\$13.00
CRISPY SEITAN PARMIGIANA WITH PECANS** <i>Served over artichoke spaghetti with our homemade tomato sauce, topped with melted mozzarella & parmesan cheese.</i>	\$15.00
MUSHROOM & SPINACH LASAGNA ROLLS** <i>Stuffed with ricotta cheese. Topped with tomato sauce & grated parmesan cheese.</i>	\$13.00
STUFFED TOFU WITH WILD MUSHROOMS* <i>Filled with carrots, water chestnuts, shiitake, wood ear & wild mushrooms. Topped with teriyaki sauce.</i>	\$15.00
VEGETABLE LASAGNA**	\$13.00
VEGETABLE STUFFED SHELLS PARMIGIANA** <i>Artichoke pasta shell stuffed with carrots, broccoli, cauliflower, zucchini, celery, cheese, and brown rice</i>	\$13.00

VEGETABLE FRIED RICE OR NOODLES*	\$12.00
<i>Stir fried rice or noodles with broccoli, carrots, onions, squash, zucchini, celery and cauliflower</i>	
STUFFED PEPPERS, TOFU OR ZUCCHINI**	\$13.00
<i>Stuffed with carrots, broccoli, cauliflower, zucchini, celery, squash, brown rice, & cashew nuts. Topped with tomato sauce and melted mozzarella cheese</i>	
STUFFED ARTICHOKE HEARTS**	\$13.00
<i>Stuffed with vegetables, cashew nuts and mozzarella cheese. Served with steamed broccoli</i>	
EARTH'S CASSEROLE*	\$13.00
<i>Shiitake mushrooms, white mushrooms, wood ear mushrooms, tofu, tofu skins, lily buds, and onions sautéed in our chef's brown sauce.</i>	
HEALTHY PROTEIN SAUTÉ*	\$13.00
<i>Sautéed seitan, tofu, soy ham, broccoli, cauliflower, carrots, onions & mushrooms in a red sauce.</i>	
SPICY PAD THAI*	\$13.00
<i>Shredded vegetables stir-fried with rice noodles. Topped with peanuts & egg omelet.</i>	
VEGETARIAN QUESADILLA*	\$13.00
<i>Flour tortilla wrap filled with grilled vegetables, Mexican rice, black beans, sour cream, guacamole and cheese.</i>	
GARDEN VEGETABLES SAUTÉED IN GINGER SAUCE*	\$13.00
<i>Served with brown rice.</i>	
SPICY EGGPLANT & TOFU*	\$12.00
<i>A famous traditional Chinese dish. Sautéed with spicy chili peppers & garlic sauce. Served with brown rice.</i>	

	<i>PRICE PER PERSON</i>
SPICY SHRIMP PAD THAI <i>Shredded vegetables stir-fried with rice noodles. Topped with peanuts & egg omelet.</i>	\$15.00
PAN FRIED CHILEAN SEA BASS <i>Served with stir-fried garden vegetables. Topped with Vietnamese vinaigrette.</i>	\$18.00
CÁ KHO <i>Chilean Sea Bass simmered with bamboo shoots, shiitake, and Chinese mustard greens.</i>	\$18.00
SESAME-CRUSTED TUNA STEAKS <i>Seared tuna in a black sesame shell with just a hint of lemongrass. Served with stir-fried garden vegetables.</i>	\$20.00
BROILED SALMON TERIYAKI OR GARLIC SAUCE	\$18.00
STEAMED SALMON STEAK IN A LIGHT GINGER SCALLION SAUCE <i>Steamed with cellophane noodles, celery, cauliflower, shiitake & wild mushrooms.</i>	\$18.00
BROILED SALMON STEAK IN A GARLIC GINGER SAUCE	\$15.00
SHRIMP LEMONGRASS <i>Sautéed with chili peppers and onions. Served with steamed broccoli & jasmine rice.</i>	\$15.00
SAUTÉED JUMBO SHRIMP WITH SCALLOPS AND CALAMARI	\$15.00
WHOLE STUFFED SQUID <i>Stuffed with ground pork, wild & shiitake mushrooms, cellophane noodles, onions, and scallions.</i>	\$15.00
JUMBO OYSTER ON THE HALF SHELL <i>Farm oysters lightly dusted in batter and fried to a crispy brown then topped with black bean sauce</i>	\$6.00
STEAMED RED SNAPPER WITH VEGETABLES AND SHIITAKE MUSHROOM WITH GINGER & SCALLION SAUCE	SEASONAL
LOBSTER WITH GINGER & SCALLION OR BLACK BEAN SAUCE	SEASONAL
STEAMED LOBSTER	SEASONAL
STEAMED MUSSELS	SEASONAL
CLAMS WITH BLACK BEAN SAUCE	SEASONAL

	<i>PRICE PER PERSON</i>
SOFT DRINKS (COKE, DIET, 7-UP, PEPSI, GINGERALE)	\$3.00
ORANGE JUICE	\$3.00
CRANBERRY JUICE	\$3.00
APPLE JUICE	\$3.00
CARROT JUICE	\$3.00
COFFEE	\$2.00
COFFEE POT (30 CUPS)	\$30.00
TEA	\$2.00
TEA POT (30 CUPS)	\$30.00

TABLES & CHAIRS

LINENS

CHINA

TENTS

CHAFING DISHES

DECORATIONS

WAIT STAFF

We recommend 1 wait staff per 20 guests

\$30.00 PER HR (MIN. 2 HRS.).