

LIGHT BUFFET

one entree, two sides, one dessert

\$10.25/person

PREMIUM BUFFET

two entrees, three sides, one dessert

\$11.25/person

ULTIMATE BUFFET

three entrees, three sides, two desserts

\$13.50/person

Entrees

SMOKED CHICKEN: applewood smoked, our most popular entree

GRILLED CHICKEN BREAST: served with an herb-mushroom or orange sauce

GOLDEN PARMESAN CHICKEN: baked with a buttery Parmesan cheese crust

PULLED PORK: slow cooked and covered in our barbecue sauce

PORK RIBS*: tangy seasoning, served with barbecue sauce

SEASONED PORK CHOPS: coated with a blend of seasonings and rosemary

LASAGNA: a favorite, your choice of beef or vegetarian

SPAGHETTI BAKE: spaghetti and meat sauce baked with lots of cheese

CHEESE FILLED MANICOTTI: served with meat sauce or vegetarian

PORK LOIN ROAST: roasted with a blend of maple, mustard and spices

HAWAIIAN HAM: cooked with grilled pineapple and orange juice

ITALIAN BEEF: slow cooked with just the right blend of seasonings

HOMEMADE MEATLOAF: a tasty comfort food

RIB EYE STEAK*: a really great steak

BAKED STEAK: fork tender with lots of mushroom gravy

SWISS STEAK: traditional with onions and a tangy tomato sauce

PRIME RIB AU JUS*: one of the finest cuts of beef

BEEF STROGANOFF(*noodles or rice*): a classic (*counts as one entree & one side*)

FRIED CHICKEN: done to perfection

SMOKED SALMON FILETS*: tender smoked filets with lemon butter

SALISBURY STEAK: large seasoned patties in rich brown gravy

Sides

VEGETABLES

baked beans: mild or spicy, fresh steamed broccoli, corn with brown butter, sweet potato casserole, mashed potatoes: plain or garlic, baked potatoes*, cheesy potatoes, carrots with honey and dill, peas and mushrooms, green beans with bacon and onion, risotto, wild rice casserole, irish cabbage and potato bake, homemade macaroni and cheese

SALADS

broccoli raisin bacon salad, black bean and corn salad, pasta with mushrooms salad, tri-color pasta salad, mixed greens salad with pepper, onion and zucchini, potato Salad, cauliflower layered salad, marinated carrot salad, marinated green bean salad, cole slaw, fresh fruit salad*, spinach salad with mandarin oranges , cucumber salad

Desserts

PIES

sugar cream, apple cream, french apple, chocolate pecan, sweet potato, pumpkin, banana cream, peanut butter, cherry, orange glazed apple

CAKES

carrot, sheet cakes: chocolate or almond, better than anything, german chocolate, pineapple upside down, applesauce, cheesecake*with choice of homemade Chocolate or Strawberry Sauce

OTHERS

double frosted brownies, assorted cookies, pecan bars, apple or peach crisp, cheese and fruit, bread pudding, blueberry cobbler, pretzel "salad", cherry, peach, or strawberry cobbler, strawberry shortcake*(*when in season*) , tiramisu*

* Subject to additional charges

Prices include your choice of dinner rolls or bread and butter, your choice of the following beverages: coffee or ice tea and lemonade, and disposable tableware, plates, cups and napkins (extra charge for non-disposable).

Sales tax and gratuities are not included.

217-497-FOOD

Email: contact@applewoodfoods.com

Like us on Facebook : <https://www.facebook.com/applewoodfoods>

A family owned and operated catering company serving East Central Illinois and West Central Indiana.
We love what we do and you will love it, too!