



Holiday Dinner Menu

Hors d'Oeuvres

Choose 3 Appetizers for \$9.95/Guest
Choose 2 Appetizers for \$7.95/Guest

- ❖ Kalbi Beef Pops with Chive & Lime Gremolata (GF,DF)
- ❖ Chevre Stuffed Dates Wrapped in Applewood Bacon (GF)
- ❖ Savory Tartlet with Roasted Brie, Fig Spread & Tarragon (Baked on-site only)(V)
- ❖ Petite Turkey Loaves & a Whipped Sweet Potato Topping
- ❖ Caramelized Onion Tartlet with a Parmesan Mousse (V) (Baked on-site only)
- ❖ Lemon Herb Chicken Skewers with Chive Yogurt (GF)
- ❖ Sausage & Apple Stuffing Stacks
- ❖ Portobello Mushroom Skewers with Gremolata (V,GF,DF)
- ❖ Grape Salsa & Goat Cheese Crostini (V)
- ❖ Tiny Twice Baked Potatoes with Bacon and Cheese (GF)
- ❖ Dungeness Crab Canape Wonton
- ❖ Sage Sausage Rolls with a Stone Ground Mustard Dipping Sauce
- ❖ Crostini with Green Apple slice, melted Beecher's Cheese topped with Cranberry Pepper Jam (V)
- ❖ Mushroom & Caramelized Onion Puff Pastry with Balsamic Glaze(V)
- ❖ Meatloaf Bites & Whipped Potato Topping (GF)
- ❖ Sliced Beef Tenders with Caramelized Onion & Horseradish Cream on a Parmesan Cracker
- ❖ Cajun BBQ Chicken Skewer with Creole Cranberry Marmalade(GF)
- ❖ Poached Prawns with a Classic Cocktail Sauce (GF,DF)

Holiday Charcuterie Display:

Prosciutto, Four Cheeses, Brown Sugar Bourbon Nuts & Pomegranate Garnish ~ Cranberry Stilton Cheese, Sage Derby Cheese, Brie Wheel w/ Fig & Tarragon Spread and Sundried Tomatoes & Herb Goat Cheese Log; Served with Baguettes and Crackers.

\$8.95 / Guest

Holiday Buffet One \$24.95

Roasted Turkey Breast (GF,DF)
House Made Holiday Dressing (V)
Garlic & Chive Mashed Potatoes(GF,V)
Gravy & Cranberry Sauce (V)
Herb Roasted Vegetables (V, GF ,DF)
NW Winter Salad (V,GF)
Freshly Baked Rolls with Whipped Butter (V)

Holiday Buffet Two \$29.95

Herb Infused Rib Eye Roast (Carved Onsite)
Garlic & Chive Mashed Potatoes (GF)
Herb Roasted Vegetables (V, GF, DF)
NW Winter Salad (V, GF)
Freshly Baked Rolls with Whipped Butter (V)

Holiday Buffet Three \$24.95

Chicken Marsala (GF)
Garlic & Chive Mashed Potatoes(V,GF)
Herb Roasted Vegetables (V, GF, DF)
NW Winter Salad (V, GF)
Freshly Baked Rolls with Whipped Butter (V)

Holiday Buffet Four \$29.95

Grilled Salmon with Dill Sauce
Garlic & Chive Mashed Potatoes(V,GF)
Herb Roasted Vegetables (Vegan, GF, DF)
NW Winter Salad (V,GF)
Freshly Baked Rolls with Whipped Butter (V)

Holiday Buffet Five \$26.95

Grilled Teres Major Medallions with a Wild Mushroom Demi-Glaze
Garlic & Chive Mashed Potatoes(V,GF)
Herb Roasted Vegetables (Vegan, GF, DF)
NW Winter Salad (V, GF)
Freshly Baked Rolls with Whipped Butter

Holiday Buffet Six \$25.95

Chicken Coq au Vin (GF)
Butternut Squash Ravioli with Hazelnut Cream Sauce (V)
Herb Roasted Vegetables (V, GF, DF)
NW Winter Salad (V, GF)
Freshly Baked Rolls with Whipped Butter (V)

Dinner Add-Ons

Carvery - Herb Infused Rib Eye Roast \$11.95 - 4oz per person
Carvery - Maple Honey Baked Ham \$6.95 - 4oz per person
Double Entrée - choose an additional 4 oz holiday entrée \$6.95 per guest.

NW Winter Salad Description:

Mixed Greens, Gorgonzola Cheese, Candied Pecans, Craisens, Green Apples Tossed in a Balsamic Vinaigrette

Specialty Hors d'Oeuvres

Grilled Baby Lamb Lollipops marinated in Rosemary & Garlic (GF,DF) - \$5.25 each
Petite Tuna Poke Bowls - Our chef's specialty - Tuna Poke garnished with Pickled Cucumber, Ginger & Daikon Radish Topped with Strips of Taro Root Chips (GF, DF)\$4.95 each
Dungeness Crab & Lemon Poached Asparagus Sprigs drizzled with Hollandaise Sauce - \$3.95 each

Pasta Choices

If you would like to serve pasta in addition to Garlic & Chive Mashed Potatoes, choose one:
Spinach and Zucchini Rigatoni with a Lemon Cream Sauce and Grated Parmesan or
Penne Pasta with Mushrooms, Spinach, Peas & Garlic in a White Wine Sauce or
Petite Bow Tie Pasta & Creamy Pumpkin Goat Cheese, Craisins & Pistachio topping \$3.95 per person

Plus 20% Operation Fee, W.S.S.Tax & Labor/Delivery charges will apply

Prices include appropriate service ware (china or compostable) and buffet décor.

December Minimum Order: Sunday - Thursday \$1,000.00 / Friday & Saturday \$2,500.00

Holiday Express Pick-up Menu Available Monday - Thursday by 3:00pm (Holiday Express Menu is comprised of Room Temp items).

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