



## Holiday Hors d'Oeuvres Menu

### Mistletoe ~ Hors d'Oeuvres Buffet

**\$26.95 Guest**

- Grilled Salmon Bites with Hickory Smoked Sea Salt Brushed with a Garlic Sauce (GF)
- Kalbi Beef Pop with a Lime & Chive Gremolata (GF, DF)
- Holiday Charcuterie Platter with Four Cheeses, Brown Sugar Bourbon Nuts & Pomegranate Garnish (V)  
*Cranberry Stilton, Sage Derby, Brie Wheel w/ Fig Spread & Tarragon and Sundried Tomato & Herb Goat Cheese Log, Prosciutto, Baguettes & Crackers*
- Herb Roasted Holiday Vegetable Platter (Vegan, GF, DF)
- Crostini with Thinly Sliced Beecher's Flagship Cheese & Green Apple topped with Cranberry Pepper Jam
- Penne Pasta with Wild Mushrooms, Spinach, Peas & Garlic in a white Wine Sauce (V)

### Poinsettia ~ Hors d'Oeuvres Buffet

**\$25.95 Guest**

- Grilled Teres Major Beef Skewers with a Red Wine Demi Glaze (GF, DF)
- Petite Turkey Loaves with whipped Sweet Potato topping
- Holiday Charcuterie Platter with Four Cheeses, Brown Sugar Bourbon Nuts & Pomegranate Garnish (V)  
*Cranberry Stilton, Sage Derby, Brie Wheel w/ Fig Spread & Tarragon and Sundried Tomato & Herb Goat Cheese Log, Prosciutto, Baguettes & Crackers*
- Mushroom & Caramelized Onions in a Puff Pastry drizzled with Balsamic Glaze (V)
- Herb Roasted Holiday Vegetable Platter (Vegan, GF, DF)
- Petite Bow Tie Creamy Pumpkin Pasta topped with Goat Cheese Crumbles, Craisins & Pistachios (V)

### Holly ~ Hors d'Oeuvres Buffet

**\$25.95 Guest**

- Cajun Barbecue Chicken Satay with a Creole Cranberry Chutney (GF)
- Meatballs with a Cinnamon Rum Glaze
- Holiday Charcuterie Platter with Four Cheeses, Brown Sugar Bourbon Nuts & Pomegranate Garnish (V)  
*Cranberry Stilton, Sage Derby, Brie Wheel w/ Fig Spread & Tarragon and Sundried Tomato & Herb Goat Cheese Log, Prosciutto, Baguettes & Crackers*
- Sage Sausage & Apple Stuffing Stacks
- Herb Roasted Holiday Vegetable Platter (Vegan, GF, DF)
- Spinach and Zucchini Rigatoni with a Lemon Cream Sauce and Grated Parmesan (V)

### Specialty Hors d'Oeuvres

Grilled Baby Lamb Chop Lollipops marinated in Rosemary & Garlic

\$5.25 Per Hors d'Oeuvre

Petite Tuna Poke Bowls – Our chef's specialty – Tuna Poke garnished with Pickled Cucumber, Ginger & Daikon Radish

\$4.95 Per Hors d'Oeuvre

Dungeness Crab & Lemon Poached Asparagus Sprigs drizzled with Hollandaise Sauce

\$3.95 per Hors d'Oeuvre

Plus 20% Operations 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

Green Apple Events & Catering | 14828 NE 95<sup>th</sup> Street, Redmond, WA 98052 | 425-298-0767 phone | 425-658-7418 fax