

Green Apple Express Platter Menu

Each Platter has 75 Pieces Per Platter

VEGAN APPETIZERS (75 Pieces Per Platter)	
Display of Crisp Crudites with Hummus	\$130.00
Display of Fresh Seasonal Fruits & Berries	\$160.00
Butternut Squash served on a Crostini	\$100.00
Herb Roasted Seasonal Vegetables	\$125.00
Portabellas Mushroom Skewers topped with Cilantro Lime Gremolata	\$150.00
Spring Rolls with Sweet Chili Sauce	\$130.00
Spring Noils With Sweet Chill Sauce	Ψ130.00
VEGETARIAN APPETIZERS (75 Pieces per Platter)	
Display of Crisp Crudités with Green Goddess Dipping Sauce	\$130.00
Three cheese Platter with Roasted Pear & Spiced Nuts	\$175.00
Served with Baguettes & Crackers (serves 50 Guests)	•
Grape Salsa on a Goat Cheese Crostini	\$145.00
Fresh Tomato Bruschetta served with Grilled Crostini	\$125.00
Petite Antipasto Skewer: Cheese Tortellini, Marinated Artichoke	\$165.00
Kalamata Olives & Cherry Tomatoes Served with a Lemon Feta Dressing	Ψ = 00.00
Tomato, Basil & Mozzarella Skewers served on a Skewer in Wheat Grass (GF)	\$125.00
	Ψ==0.00
BEEF (75 Pieces per Platter)	
Kalbi Beef Pop drizzled with Lime & Chive Gremolata (GF, DF)	\$175.00
Rosemary Beef Satay (GF, DF)	\$200.00
Nosemary Beer Satay (Or, Dr)	\$200.00
POLITERY (75 Bisess now Blottow)	
POULTRY (75 Pieces per Platter)	4.== 00
Chicken Satay with a Cahew Dipping Sauce (GF, DF)	\$175.00
Ginger Chicken Lettuce Wraps Garnished with Peanuts (GF, DF)	\$185.00
Jalapeno Glazed Chicken Skewers with a Cilantro Lime Crème (GF, DF)	\$165.00
Lemon Herb Chicken Skewers with Chive Yogurt	\$175.00
Roasted Turkey Sliders with Cranberry Cream Cheese	\$195.00
Thai Chicken Satay with Peanut Dipping Sauce	\$165.00
PORK (75 Pieces Per Platter)	
Charcuterie - Salami, Prosciutto Three Cheeses, Roasted Pear, Olives & Spiced Nuts	\$195.00
Served with Crackers & Baguettes (serves 50 Guests)	
Lemongrass Pork Kabobs	\$175.00

FROM THE SEA (75 Pieces per Platter) Cucumber Disc with Smoked Salmon Mousse (GF) Poached Prawns with Classic Cocktail Sauce (GF, DF) Rosemary, Garlic & Lemon Prawns (GF, DF) Thai Prawns	\$125.00 \$225.00 \$225.00 \$225.00
SALADS - Serves 30 Guests Arugula Salad with Crispy Shallots and Sea Salt tossed in a Citrus Vinaigrette	\$75.00
Mixed Green Salad with Pine Nuts & Blueberries tossed in a Sweet Onion Viniagrette Northwest Greens, Green Apples, Candied Pecans, Gorgonzola Cheese & Balsamic Vinaigrette	\$65.00 \$95.00
Quinoa Salad with Sweet Onion, Orange Peppers, Feta Cheese & Lemon Herb Vinaigrette	\$95.00
Romaine & Spinach tossed in Citrus Dressing, Raspberries, Pear Slices & Blue Cheese Crumbles Caprese Wreath – Heirloom Tomatoes, Basil Leaves and Mozzarella Cheese	\$90.00 \$80.00
PASTA - Serves 30 Guests	
Smoked Mozzarella Pasta Salad (V)	\$85.00
WRAPS – 75 Roll-ups	
Assorted 2" Roll-ups: Classic Caprese Wrap with Fresh Basil, Tomatoes, Mozzarella & Balsamic	\$170.00
Drizzle (V); Smoked Turkey Wrap with Provolone & Cranberry Cream Cheese; Curry Chicken Salad Wrap with Golden Raisins	
BRUNCH ITEMS (75 Pieces Per Platter)	
Display of Fresh Seasonal Fruits & Berries	\$160.00
Lox & Petite Bagel with Lemon Caper Aioli, Dill & Pickled Red Onion	\$220.00
Assortment of Freshly Baked Blueberry Muffins, Cranberry Scones with Orange Glaze, Or Petite Banana Bread Loaves	\$125.00
	\$125.00
DESSERTS (75 Pieces per Platter)	4
Almond Raspberry Dessert Bars (GF)	\$145.00
Assorted Freshly Baked Hopes Cookies: Chocolate Chip, Oatmeal Raisin & Triple Chocolate Assorted Petite Desserts - may Include: Chocolate Truffles (GF), Mini Cheesecakes,	\$125.00
Oreo Cookie Cake Pops, Nanaimo Bars, Petite Pies & Chocolate dipped Rice Krispie Treats	\$185.00
Assorted Petite Dessert Bars May include: Chocolate Dipped Shortbread Cookies,	4.0= 00
Nanaimo Bars, Oreo Bars, Chocolate Chip Cookie Bars, Raspberry Almond Bars (G) Chocolate Decadent Brownies	\$125.00 \$125.00
Nanaimo Bars With coconut custard, chocolate & chopped almonds.	\$165.00
Oreo Cookie Cake Pops	\$130.00
Chocolate Covered Strawberries Drizzled with White Chocolate (GF)	
April – September: \$145.00 October – March: \$220.00	

Green Apple Express Menu Notes:

- > All food served on disposable platters made from Bagasse Sugar Cane.
- Disposable Cutlery, Napkin and Bagasse Sugar Cane Plate can be supplied for a fee of .50 cents/set.
- Prices listed are discounted 3% for payments made by check. If you pay via credit card, please add 3%.
- ➤ Green Apple Express Orders can be scheduled for pick-up from our Tasting Room in Redmond.
- ➤ Minimum order of \$500.