



Wedding Reception Menu's

Celebrations – Timeless Menu – \$26.95 Guest

Stuffed Chicken Marsala with Cremini Mushrooms (GF)

Duchess Potatoes (GF, V)

Purple Asparagus (seasonal) (GF, DF, V)

NW Dinner Salad – Mixed Greens, Gorgonzola Cheese, Candied Pecans, Craisens,

Green Apples tossed in a Balsamic Vinaigrette (GF, V)

Artisan Bread served with Floral Petal Compound Butter Coins (V)

Celebrations – Nuptials Menu – \$34.95 Guest

Grilled Chicken with Lemon & Herbs (GF, DF)

Grilled Salmon with a Hickory Smoked Sea Salt & brushed with a light Garlic Butter (GF)

Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas & Garlic in a light White Wine Cream Sauce (V)

Herb Roasted Seasonal Vegetables (GF, DF, V)

Mixed Greens, Pine Nuts & Blueberries tossed in a Sweet Onion Vinaigrette (GF, DF, V)

Artisan Bread served with Floral Petal Compound Butter Coins (V)

Celebrations – Diamond Menu – \$38.95 Guest

*Beef Tenderloin in a light Rosemary Red Wine Demi (GF, DF, V)
served with a Horseradish Cream*

Grilled Salmon Bites with a Hickory Smoked Sea Salt & brushed with a light Garlic Butter (GF)

Potatoes Au Gratin (GF, V)

Garlic Roasted Haricot Verts (GF, DF, V)

Classic Caesar Salad with Shaved Parmesan and Lemon Wedges (V)

Artisan Bread served with Floral Petal Compound Butter Coins (V)

Plus 20% Operations Fee, W.S.S.Tax & Labor charges will apply

Prices include Citrus Infused Water Station, China, Silver, Buffet Décor, Cake Cutting with Plates & Forks.

Minimum Order: 25 Guests

Moveable Feast – Eternal Menu – \$39.95 Guest

Stationary

Tuna Poke served with Taro Root Chips (GF, DF)

Warm Yakisoba served in a Wok (DF, V)

*Salmon Sushi Stacks garnished with Pickled Cucumber & Ginger, Wasabi and
Accoutrements*

Chef Attended Action Station ~ Small Plate

Asian Marinated Beef with Parsnip Puree & Garlic Haricot Verts (GF)

Tray Passed Hors d'Oeuvres

Chicken Satay with a Peanut Dipping Sauce (GF)

Vegetarian Spring Rolls (GF, DF, V)

Kalbi Beef Pops (GF, DF)

Vietnamese Shrimp (DF)

Moveable Feast – Gala Menu – \$45.95 Guest

Stationary

*Charcuterie Display showcasing a variety of Meats & Cheeses
served with Artisan Bread, Crackers, Spiced Nuts & Fruit
Bacon & Puff Pastry wrapped Asparagus*

Chef Attended Action Station ~ Small Plate

Mint Cumin Baby Lamb Chops served with Couscous & Broccolini (GF, DF)

Coconut Ginger Chicken Satay, Cilantro Rice & Grilled Baby Bok Choy

Tray Passed Hors d'Oeuvres

Chimichurri Beef Satay (GF, DF)

Vegetarian Spring Rolls (GF, DF, V)

Jerk Prawns with a Jerk Sauce Pipette (GF, DF)

Grape Salsa on a Goat Cheese Crostini (V)

Plus 20% Operations Fee, W.S.S.Tax & Labor charges will apply

Prices include Citrus Infused Water Station, China, Silver, Buffet Décor, Cake Cutting with Plates & Forks.

Minimum Order: 25 Guests

Passed Appetizers

Rose - \$9.45 per guest

Smoked Salmon Cakes

Caprese Skewers displayed in Wheat Grass (GF, V)

Caramelized Onion Tartlets topped with a Parmesan Mousse (V)

Gardenia - \$9.95 per guest

Chevre Stuffed Dates wrapped in Applewood Bacon (GF)

Spanikopita Blossoms

Sliced Beef Tenders with Caramelized Onion & Horseradish Cream Served on a Parmesan Cracker

Hydrangea - \$11.95 per guest

Tuna Tartar served with a Taro Root Chips (GF, DF)

Lemon Herb Chicken Skewers with Chive & Yogurt Dipping Sauce (GF)

Watermelon, Mint & Blueberry Skewer with a Honey Balsamic Drizzle (GF, DF V)

Late Night Snacks

- *Potato Fry Bar with Curry Ketchup, Classic Fry Sauce, Honey Mustard*
- *Fried Chicken & Waffle Bites served with a Maple Syrup Pipete*
- *Petite Peanut Butter & Jelly Sandwich with a Cold Milk Shooter*
- *Popcorn Bar - Truffle Salt, Maple Bacon, Classic Butter & Sea Salt*
- *Warm Mini Sugar Doughnuts served in a Paper Cone*
- *Freshly Baked Warm Chocolate Chip Cookie served with a Cold Milk Shooter*
- *Old Fashioned S'more Station - Toast your marshmallow and sandwich it between Graham Crackers with a chocolate bar.*

Spirits, Beer & Wine

Beverage service is an integral part of a wedding reception and deserves the same elevated level of service and perfect execution as our delicious food. We hold a Washington State Liquor License and can provide you with either a host or no-host bar complete with professional licensed Class 12 Bartenders. In addition we offer:

- *Signature Drinks - His & Her Drinks*
- *Specialty Ice Cubes*

Plus 20% Operations Fee, W.S.S.Tax & Labor charges will apply

Prices include Citrus Infused Water Station, China, Silver, Buffet Décor, Cake Cutting with Plates & Forks.

Minimum Order: 25 Guests

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