



## Handcrafted Hors d'Oeuvres Menu's

### **BEAR CREEK** \$21.95 / Guest

Ginger Chicken Lettuce Wraps (GF, DF)  
Chevre Stuffed Dates Wrapped in Bacon (GF)  
Penne Pasta w/ Garlic, Mushrooms, Fresh Spinach & Peas  
In a Light White Wine Cream Sauce (V)  
Marinated Beef Skewers Topped with Scallion Slaw (DF)  
Cilantro Jalapeño Grilled Chicken Skewers & Chive Crème (GF)  
\*\*\*Note: Server Attended Menu

### **IDYLWOOD** \$22.95 / Guest

Cucumber Cups with Smoked Salmon Mousse (GF)  
Display of Fresh Seasonal Fruits & Berries (Vegan, V, GF)  
Mac & Cheese Croquettes with Fontana & Parmesan (V)  
Sliced Beef Tenders with Caramelized Onion & Horseradish  
Cream served on a Parmesan Cracker  
Vietnamese Lemongrass Pork Meatballs with Scallion  
Soy Dipping Sauce (DF)  
\*\*\*Note: Server Attended Menu

### **BRIDLE TRAILS** \$22.95 / Guest

French Onion Stuffed Mushrooms Au Gratin (V, GF)  
Spinach & Strawberry Salad with a Poppy seed Dressing (GF)  
Petite Twice Baked Potatoes with Bacon (GF)  
Cheesy Polenta with Herb & Wine Braised Beef Brisket  
with a Pickled Shallot  
Cajun BBQ Chicken Satay with Cranberry Creole Chutney (GF)  
\*\*\*Note: Server Attended Menu

### **SIXTY ACRES** \$17.95 / Guest

Vegetarian Spring Rolls (V, DF, GF)  
Grape Salsa on a Crostini (V)  
Soba Noodle Salad (V, DF)  
Teriyaki Flank Steak Skewers with Sesame Seeds (DF)  
Lemongrass Chicken Skewers with a Coconut  
Curry Dipping Sauce (DF, GF)  
\*\*\*Note: Drop-Off or Server Attended Menu

### **GRASS LAWN** \$19.95 / Guest

Tomato, Basil & Mozzarella Skewers (V, GF)  
Apricot with Goat Cheese, Pepper & Basil (V, GF)  
Quinoa Salad with Sweet Onion, Orange Peppers, Feta  
Cheese & Lemon Herb Vinaigrette (V, GF)  
Polenta Cake with Goat Cheese, Flank Steak  
And Pepper Relish  
Lemon Herb Chicken Skewers with Chive  
Yogurt Dipping Sauce (GF)  
\*\*\*Note: Drop-off or Server Attended Menu

### **MARYMOOR** \$18.95 / Guest

Herbed Chicken Salad Celery Sticks (GF)  
Watermelon, Mint & Blueberry Skewer with  
a Balsamic Drizzle (V)  
Smoked Mozzarella & Vegetable Pasta Salad (GF, DF)  
Kalbi Beef Pops Drizzled with Lime & Chive Gremolata  
Roasted Turkey Sliders  
\*\*\*Note: Drop-off or Server Attended Menu

**Charcuterie Display Add-On:** Salami & Three Types of Cheeses (Cheddar, Manchego, Goat Cheese Log with Flower Petals), Roasted Pear, Spiced Nuts, Assorted Crackers and Baguettes -- **\$3.95 / Guest**

Plus 22% Operations Fee, W.S.S.Tax & Labor/Delivery charges will apply  
Prices include appropriate service ware (china or compostable) and buffet décor.

Minimum Order: 15 Guests

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