

## Lunch Menu's

**POPLAR \$18.95**

Kabobs – 2 Asian Marinated Beef Kabobs & 2 Teriyaki  
Chicken Kabobs (GF, DF)  
*Served with Mild Garlic Aioli Sauce & Honey Ginger Sauce*  
Sesame Asian Slaw (GF, DF, V)  
Fried Rice (GF, DF, V)  
Sesame Roasted Vegetables (GF, DF, V)

**LILAC \$16.75**

Lemon Thyme Grilled Chicken (GF, DF)  
Garden Salad with Balsamic Vinaigrette (GF, DF, V)  
Penne Pasta with Creamy Pesto (GF, DF, V)  
Freshly Baked Rolls with Whipped Herb Butter (V)

**WILLOW \$16.25**

Baked Potato Bar with shredded cheese, green onions,  
steamed broccoli, bacon, sour cream & butter (V)  
Turkey Chili with White Beans (GF, DF)  
Garden Salad with Herb Vinaigrette (GF, DF, V)

**DOGWOOD \$18.95**

BBQ Beef Sliders, Petite Hot Dogs, Mini Earth Burgers  
Classic Caesar Salad with Croutons & Parmesan Cheese (V)  
Mac & Three Cheese (V)  
Fruit Salad (GF, DF, V)

**BAMBOO \$17.65**

Coconut Curry Chicken with Lemongrass  
Basmati Rice (V, GF, DF)  
Mixed Greens w/ Almond Slivers, Mandarin Oranges  
& Sesame Dressing (V, GF, DF)  
Sesame Roasted Vegetables with Thai Basil (V, GF, DF)  
Grilled Flatbread & Hummus (V, DF)

**FICUS \$ 17.95**

Grilled Flank Steak w/ Mild Roasted  
Red Pepper & Chipotle Puree  
Herb Roasted Fingerling Potatoes  
Arugula with Onions, Radish & Cilantro Lime Vinaigrette  
Freshly Baked Rolls with Whipped Butter

**PINE \$15.95**

Spinach & Cheese Tortellini in a Garlic Roasted Tomato  
Sauce (V)  
Caesar Salad  
Herb Roasted Vegetables (V, GF, DF)  
Garlic Bread

**SYCAMORE \$17.95**

Grilled Teres Majors & Chimichurri Sauce  
Garlic Mashed Potatoes  
Arugula Salad with Crispy Shallots & Sea Salt in a Citrus  
Dressing (DF, V)  
Herb Roasted Vegetables (GF, DF, V)

**OAK \$17.95**

Chicken Fajita Bar  
Tortillas, Chicken, Onions & Bell Peppers, Shredded  
Cheese, Sour Cream, Salsa & Guacamole  
Southwest Salad with Cilantro Lime Dressing (GF, DF, V)  
Mexican Rice (GF, DF, V)  
Black Beans topped with Feta Cheese (GF, V)  
Tortilla Chips & Salsa (V)

**MADRONA \$21.95**

Grilled Salmon with a Dill Crème Sauce (GF)  
NW Greens with Candied Walnuts, Craisins & Blue Cheese  
tossed a Balsamic Vinaigrette (GF, V)  
Herb Roasted Seasonal Vegetables (GF, DF, V)  
Garlic Roasted Mashed Potatoes  
Freshly Baked Rolls with Whipped Herb Butter (V)

**SWEETGUM \$18.95**

Cajun BBQ Skewers – 2 Shrimp Skewers and 2 Chicken  
Skewers with Creole Marmalade Dipping Sauce (GF)  
Red Beans & Rice (GF, DF, V)  
Garden Salad with Balsamic Dressing (GF, DF, V)  
Fruit Salad (GF, DF, V)

**TEMPLE \$17.65**

Chicken Tikka Masala  
Basmati Rice with Turmeric and Cilantro (V, GF, DF)  
Cucumber, Tomato, Mixed Greens & Red Onion Salad  
tossed with a Mint Citrus Dressing (V, GF, DF)  
Petite Naan Bread (V)

**HICKORY \$17.95**

Soy Ginger Beef with Broccoli  
Basmati Rice (V, GF, DF)  
Arugula with Onions, Radish & Cilantro Lime Vinaigrette  
Sesame Roasted Vegetables with Basil (V, GF, DF)  
Freshly Baked Rolls with Whipped Butter

**HAWTHORN \$16.95**

Chicken Yakisoba with Teriyaki Sauce  
Sesame Roasted Vegetables (V, GF, DF)  
Mixed Greens w/ Almond Slivers, Mandarin Oranges  
& Sesame Dressing (V, GF, DF)  
Petite Naan Bread (V)

**SPRUCE \$17.25**

Cilantro Lime Grilled Chicken  
Basmati Rice with Scallions (V, GF)  
Arugula Salad with Crispy Shallots & Sea Salt in a Citrus  
Dressing (DF, V)  
Roasted Cauliflower (V)

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

**ASPEN****\$15.25**

**Buffet** Assorted Wraps - (1) Classic Caprese Wrap with Fresh Basil, Tomatoes, Mozzarella & Balsamic Drizzle (V); (2) Smoked Turkey Wrap with Provolone & Cranberry Cream Cheese; (3) Curry Chicken Salad Wrap with Golden Raisins; (4) Grilled Flank Steak Wrap with Balsamic Mayo, Blue Cheese Crumbles, Mixed Greens & Green Onions; (5) Turkey, Bacon & Avocado Wrap.

**OR**

Assorted Sandwiches - (1) Roast Beef & Cheddar Cheese with Tomatoes & Lettuce; (2) Turkey & Swiss with Tomatoes & Lettuce; (3) Roasted Vegetable & Hummus Sandwich; (4) Reuben on Marble Rye with Sauerkraut served on the Side; (5) Applewood Smoked Bacon, Lettuce & Tomato

*Packets of Mayonnaise and Mustard on the side.*

Smoked Mozzarella Pasta Salad (V)

Seasonal Fruit Salad (GF, DF, V)

**Aspen Box Lunch****\$15.95**

*Choose a Wrap or a Sandwich Assortment, Chips, Whole Fruit, Bottled Water & Brownie.*

**SASSAFRAS****\$15.95**

**Soup & Salad** - Choice one Soup and two Salads & Roll w/ Butter or two Soups and one Salad with a Roll & Butter.

**Soup – Choose One:** Caldo de Pollo Con Arroz (GF, DF) ; Posole with Pork (DF, GF); Turkey Chile (GF, DF); Chicken Curry; Golden Coconut with Lentil Soup (V); Hot & Sour Soup w/ Tofu (V, GF, DF); Broccoli & Cheddar (V); Butternut Squash Soup (V); Roasted Corn Chowder; Greek Lemon, Chicken & Rice Soup; Zuppa Toscano Soup with Italian Sausage, Spinach & Bacon.

**Salad – Choose two:** Garden Salad; Southwest Salad; NW Salad; Massaged Kale; Greek Salad; Ancient Grains w/ Kale; Soba Noodle Salad; Smoked Mozzarella Salad; Classic Caesar Salad; Thai Chicken Salad with Fried Wonton Slivers; Quinoa Salad; Steak & Bleu Cheese Salad; Mixed Greens w/ Almonds, Mandarins & Sesame Dressing

**PAPYRUS****\$15.95**

**Salad Trio** – Choose 3 of the Salads Above - served w/ Roll & Butter

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