



## Green Apple Express Platter Menu

Each Platter has 75 Pieces Per Platter

### VEGAN APPETIZERS (75 Pieces Per Platter)

Display of Crisp Crudites with Hummus (Vegan, GF)	\$130.00
Display of Fresh Seasonal Fruits & Berries (Vegan, GF)	\$160.00
Butternut Squash served on a Crostini (Vegan)	\$100.00
Herb Roasted Seasonal Vegetables (Vegan, GF)	\$125.00
Portabellas Mushroom Skewers topped with Cilantro Lime Gremolata (Vegan, GF)	\$150.00
Spring Rolls with Sweet Chili Sauce (Vegan, GF)	\$130.00

### VEGETARIAN APPETIZERS (75 Pieces per Platter)

Display of Crisp Crudités with Green Goddess Dipping Sauce (V,GF)	\$130.00
Three cheese Platter with Roasted Pear & Spiced Nuts (V) <i>Served with Baguettes &amp; Crackers (serves 50 Guests)</i>	\$175.00
Grape Salsa on a Goat Cheese Crostini (V)	\$145.00
Fresh Tomato Bruschetta served with Grilled Crostini (V)	\$125.00
Petite Antipasto Skewer: Cheese Tortellini, Marinated Artichoke (V) <i>Kalamata Olives &amp; Cherry Tomatoes Served with a Lemon Feta Dressing</i>	\$165.00
Tomato, Basil & Mozzarella Skewers served on a Skewer (V, GF)	\$125.00
Beecher's Cheese on a Crostini with a Green Apple Slice topped with Cranberry Pepper Jam (V) <i>(will require client to build appetizer onsite)</i>	\$125.00
Trio of Dipping Sauces: Romesco, Garlic & Parmesan, Avocado & Feta (V) <i>(Served with Grilled Flatbread &amp; Breadsticks)</i>	\$155.00

### BEEF (75 Pieces per Platter)

Kalbi Beef Pop drizzled with Lime & Chive Gremolata (GF, DF)	\$175.00
Rosemary Beef Satay (GF, DF)	\$200.00
Marinated Beef Skewer topped with Scallion Slaw	\$195.00
Sliced Beef Tenders with Caramelized Onion & Horseradish Cream <i>(Served on a Parmesan Cracker / requires client to build appetizer onsite)</i>	\$175.00
Teriyaki Flank Steak Skewer with Sesame Seeds	\$175.00

### POULTRY (75 Pieces per Platter)

Chicken Satay with a Cashew Dipping Sauce (GF, DF)	\$175.00
Cilantro Lime Grilled Chicken Skewers with Chive Crème (GF)	\$165.00
Ginger Chicken Lettuce Wraps Garnished with Peanuts (GF, DF)	\$185.00
Lemon Herb Chicken Skewers with Chive Yogurt (GF)	\$175.00

Lemongrass Chicken Skewers with a Coconut Curry Dipping Sauce (GF, DF)	\$175.00
Roasted Turkey Sliders with Cranberry Cream Cheese	\$195.00
Thai Chicken Satay with Peanut Dipping Sauce (GF, DF)	\$165.00

### **PORK ( 75 Pieces Per Platter)**

Boursin Stuffed Cherry Tomato with Bacon & Bloody Mary Pippette (GF)	\$135.00
Charcuterie - Salami, Prosciutto Three Cheeses, Roasted Pear, Olives & Spiced Nuts <i>Served with Crackers &amp; Baguettes (serves 50 Guests)</i>	\$195.00
Lemongrass Pork Skewers (GF, DF)	\$175.00
Prosciutto Wrapped Cantaloupe Bites (GF, DF)	\$135.00

### **FROM THE SEA (75 Pieces per Platter)**

Cucumber Cups with Smoked Salmon Mousse (GF)	\$125.00
Miso Glazed Salmon & Snap Pea Skewers (GF, DF)	\$195.00
Poached Prawns with Classic Cocktail Sauce (GF, DF)	\$225.00
Rosemary, Garlic & Lemon Prawns (GF, DF)	\$225.00
Thai Prawns (GF, DF)	\$225.00

### **SALADS - Serves 30 Guests**

Mixed Green Salad with Pine Nuts & Blueberries tossed in a Sweet Onion Vinaigrette	\$65.00
Northwest Greens, Green Apples, Candied Pecans, Gorgonzola Cheese & Balsamic Vinaigrette	\$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	\$90.00
Caprese Wreath – Heirloom Tomatoes, Basil Leaves and Mozzarella Cheese	\$80.00
Greek Salad ~ Cucumbers, Red Onion, Feta, Kalamata Olives & Citrus Oregano Vinaigrette (V,GF)	\$95.00
Sesame Chicken Salad (GF, DF)	\$125.00
Classic Caesar Salad with Shaved Parmesan & Lemon Wedges (V)	\$65.00
Tropical Mixed Green Salad with Macadamia Nuts and Pineapple Vinaigrette (V)	\$95.00

### **PASTA - Serves 30 Guests**

Smoked Mozzarella Pasta Salad (V)	\$85.00
Grilled Chicken & Lemon Bow Tie Pasta Salad with Cherry Tomato Halves, Parsley & Feta	\$105.00
Soba Noodle Salad (V)	\$75.00

### **WRAPS – 75 Roll-ups**

Assorted 2” Roll-ups: Classic Caprese Wrap with Fresh Basil, Tomatoes, Mozzarella & Balsamic Drizzle (V); Smoked Turkey Wrap with Provolone & Cranberry Cream Cheese; Grilled Flank Steak Wrap with Balsamic Mayo, Blue Cheese Crumbles, Mixed Greens & Scallions.	\$170.00
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### **BRUNCH ITEMS (75 Pieces Per Platter)**

Display of Fresh Seasonal Fruits & Berries (V, GF)	\$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
Freshly Baked Savory Scones: Bacon & Cheddar Cheese Scone / Spinach, Caramlized Onion, Mushroom & Parmesan Cheese Scone / Denver Scone with Ham, Cheddar Cheese & Green Bell Peppers; Choose Two.	\$135.00

**DESSERTS (75 Pieces per Platter)**

Almond Raspberry Dessert Bars (GF)	\$145.00
Assorted Freshly Baked Hopes Cookies: Chocolate Chip, Oatmeal Raisin & Triple Chocolate	\$125.00
Assorted Petite Desserts - may Include: Chocolate Truffles (GF), Mini Cheesecakes, 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, Nanaimo Bars, Oreo Bars, Chocolate Chip Cookie Bars, Raspberry Almond Bars (G)	\$125.00
Chocolate Decadent Brownies	\$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.*
- *Green Apple Express Orders can be scheduled for pick-up from our Tasting Room in Redmond.*
- *Deliveries available for orders over \$500.00 for a fee of \$50-\$75 depending on delivery zone.*