

Individually Sealed Meals

SANDWICH & SALAD

\$14.95

VIP SET



Turkey, Provolone Cheese & Arugula on Focaccia Bread served with a small **Farmers Garden Salad (V)** – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Raspberry Almond Bar (GF, V)**, utensils, napkin & a hand wipe.

Flank Steak Wrap with Balsamic Mayo, Shredded Mozzarella, Mixed Greens & Green Onions served with a small **Farmers Garden Salad (V)** – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Raspberry Almond (GF, V)**, utensils, napkin & a hand wipe.

Ham & Salami, Olive Tapenade, Provolone Cheese, Lettuce & Tomato on Ciabatta Bread served with a small **Farmers Garden Salad (V)** – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Raspberry Almond Bar (GF, V)**, utensils, napkin & a hand wipe.

VEGETARIAN SANDWICH & SALAD

\$12.95

Fresh Veggies on an Everything Bagel (V) with Cream Cheese, Roasted Portobello, Tomatoes, Red Onion & Spring Mix served with a small **Farmers Garden Salad (V)** – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Raspberry Almond Bar (GF, V)**, utensils, napkin & a hand wipe.

BRUNCH BOARD

\$14.95

Boiled Egg, Beecher's Cheeses, Prosciutto, Berries, Rosemary Truffle Almonds, Lemon Bars, Fig Spread & Crackers, Pastry Wrapped Asparagus & Prosciutto

HOT MEALS

\$16.95

Hot lunches will be served in a sealed container with your Salad, Dessert, Utensils & Napkin served in a Sack. Your Guests will take one Sealed Container (hot lunch) And one sack (cold items) for a complete meal.

Lemon Thyme Chicken with Caramelized Onions (V)
Basmati Rice (V, GF, DF)
Kale Sautéed with Garlic & White Wine (V, GF, DF)
Farmers Garden Salad (V) – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side
Oreo Cake Pop (V), utensils, napkin & a hand wipe.

Pork Chow Mein (Back by Popular Demand!)

Fried Rice (V) with green onions, scrambled eggs, peas & carrots
Mixed Greens (V, GF, DF) Mandarin Oranges, & Sesame Dressing
Fortune Cookies (V), utensils, napkin & a hand wipe

Chicken Fajitas with Flour (or Corn) Tortillas, Onions, Green Peppers & Shredded Cheese served with Salsa & Sour Cream
Rice & Beans (GF, DF, V)
Southwest Salad (GF, V) with Romaine Lettuce, Black Beans, Roasted Corn, Green Onion, Tomato, Shredded Cheese & Olives served with Southwest Ranch Dressing on the side
Cinnamon Churros (V), utensils, napkin & a hand wipe.

Huli Huli Chicken (GF, DF)
Island Fried Rice (V, GF, DF)
Tropical Salad with Romaine Lettuce, Bacon, Pineapple & Toasted Coconut Flakes with a Pineapple Vinaigrette served on the side
White Chocolate Chip & Macadamia Nut Cookie with utensils, napkin a hand wipe.

Swedish Meatballs
Mashed Potatoes (V)
Herb Roasted Vegetables (V, DF, GF)
Farmers Garden Salad (V) – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side
Lemon Bar (V), utensils, napkin & a hand wipe.

VEGETARIAN HOT MEAL

\$14.95

Spinach & Cheese Tortellini in a Garlic Herb Tomato Sauce (V)
Herb Roasted Vegetables (V, DF, GF)
Farmers Garden Salad – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side
Chocolate Chip Cookie, utensils, napkin & a hand wipe.

Plus 24% Operation Fee, W.S.S.Tax & Labor/Delivery charges will apply

Minimum Order: 5 Guests

Green Apple Events & Catering | 14828 NE 95th Street, Redmond, WA 98052 | 425-298-0767 phone