

Lunch Menu's

POPLAR \$18.95

Kabobs – Teriyaki Chicken & Vegetable Kabobs - 4
Served with Honey Ginger Sauce.
Sesame Asian Slaw (GF, DF, V)
Fried Rice (GF, DF, V)
Sesame Roasted Vegetables (GF, DF, V)

Vegan Option: Vegetable Tofu Kabobs - 4(GF, Vegan)

LILAC \$16.75

Lemon Thyme Grilled Chicken (GF, DF)
Served over caramelized onions.
Roasted Green Beans (GF, DF, V)
Garden Salad with Balsamic Vinaigrette (GF, DF, V)
Brown Rice (GF, DF, V)
Freshly Baked Rolls with Whipped Herb Butter (V)

Vegan Option: Lemon Thyme Marinated Tofu (GF, Vegan)

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

Choose Two: BBQ Beef Sliders, Petite Hot Dogs, Mini Earth Burgers (GF, V) or Chicken Sliders
Served with cheese, lettuce, tomato, onion, ketchup, mustard and mini buns.
Classic Caesar Salad with Croutons & Parmesan Cheese (V)
Mac & Three Cheese (V)
Fruit Salad (GF, DF, V)

BAMBOO \$17.65

Mango Chicken Curry (GF, DF)
Basmati Rice (GF, DF)
Mixed Greens and Cucumbers with Sweet Ginger Vinaigrette (Vegan, GF)
Sesame Roasted Vegetables with Thai Basil (V, GF, DF)
Grilled Flatbread & Hummus (V, DF)

Vegan Option: Mango Curry Tofu and Vegetables (GF, Vegan)

FICUS \$17.95

Grilled Flank Steak with Mild Roasted Red Pepper & Chipotle Puree
Herb Roasted Fingerling Potatoes
Garden Salad with Balsamic Vinaigrette (GF, DF, V)
Freshly Baked Rolls with Whipped Butter

Vegan Option: Cauliflower Steaks with Chimichurri (GF, Vegan)

SYCAMORE \$17.95

Grilled Teres Majors with Chimichurri Sauce
Garden Salad with Ginger Lemon Vinaigrette (GF, DF, V)
Roasted Green Beans (V, GF, DF)
Brown Rice (GF, DF, V)
Petite Naan Bread & Hummus (V)

OAK \$18.25

Fajita Bar - Flour & Corn Tortillas, Chicken, Portobello, 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)
Basmati Rice (GF, DF, V)
Freshly Baked Rolls with Whipped Herb Butter (V)

SWEETGUM \$18.95

Cajun BBQ Skewers – Shrimp (2) & Chicken (2) with Creole Marmalade Dipping Sauce (GF)
Red Beans & Rice (GF, DF, V)
Garden Salad with Balsamic Dressing (GF, DF, V)
Freshly Baked Rolls with Whipped Butter

Vegan Option: Cajun Vegetable Tofu Skewers (GF, Vegan)

TEMPLE \$17.65

Chicken Tikka Masala (GF, DF)
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 & Hummus (V)

Vegan Option: Chickpea & Spinach Tikka Masala (GF, Vegan)

HICKORY \$17.95

Soy Ginger Beef with Broccoli (GF, DF)
Basmati Rice (V, GF, DF)
Mixed Greens and Cucumbers with Sweet Ginger Vinaigrette (Vegan, GF)
Sesame Roasted Vegetables with Basil (V, GF, DF)
Freshly Baked Rolls with Whipped Butter

Vegan Option: or Soy Ginger Tofu with Broccoli (GF, DF, V)

Plus 24% 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

HAWTHORN**16.95**

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

Vegan Option: Tofu Yakisoba with Teriyaki Sauce

SPRUCE**\$17.25**

Cilantro Lime Grilled Chicken
 Basmati Rice with Scallions (V, GF)
 Garden Salad with Balsamic Vinaigrette (GF, DF, V)
 Sesame Roasted Vegetables (V, GF, DF)

Vegan Option: Cauliflower Steaks with Chimichurri (GF, Vegan)

ASPEN**\$15.25**

Buffet Assorted Wraps – Choose Three: (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, Mozzarella Cheese, Mixed Greens & Green Onions; (5) Turkey, Bacon & Avocado Wrap; (6) Grilled Portobello, Baby Spinach, Feta Cheese Crumbles, Sun Dried Tomatoes & Cream Cheese; (7) Greek Chicken Pita with Tzatziki Sauce - Cherry Tomatoes, Feta Cheese, Lettuce & Chicken Breast; (8) Falafel stuffed Pita, Cucumbers, Tomatoes & Lettuce and Tzatziki Sauce.

OR

Assorted Sandwiches – Choose Three: (1) Roast Beef and Cheddar Cheese with Tomatoes & Lettuce; (2) Turkey and 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; (6) Italian Sandwich with Salami, Ham, Provolone, Lettuce, Tomato & Italian Tapenade on Ciabatta Bread; (7) Chipotle Tofu on Ciabatta with Cheddar Cheese, Lettuce, Tomato & Cucumber; (8) Fresh Veggies on an Everything Bagel with Herbed Cream Cheese (Radish, Roasted Eggplant, Tomatoes, Red Onion & Spring Mix)

Packets of Mayonnaise and Mustard on the side.
 Mixed Greens with Almond Slivers, Mandarin Oranges
 & Sesame Dressing (V, GF, DF)
 Seasonal Fruit Salad (GF, DF, V)

Aspen Box Lunch**\$15.95**

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

SASSAFRAS**\$15.95**

Soup & Salad - Choice one Soup and two Salads & Roll with Butter.

Soup – Choose One: Caldo de Pollo Con Arroz (GF, DF); Posole with Pork (DF, GF); Turkey Chili (GF, DF); Chicken Curry; Golden Coconut with Lentil Soup (V); Hot & Sour Soup with 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 - Garden Salad with Cucumbers, Tomatoes, Garbanzo Beans & Balsamic Vinaigrette (GF, DF, V);
Southwest Salad - Southwest Salad with Romaine, Black Beans, Roasted Corn, Green Onion, Tomato, Shredded Cheese & Olives with Southwest Ranch Dressing (GF, V);
NW Salad - Spring Mix, Blueberries, Candied Nuts, Gorgonzola Cheese with Balsamic Vinaigrette (GF, V);
Greek Salad - Cucumbers, Red Bell Pepper, Feta Cheese, Kalamata Olives and Citrus Oregano Vinaigrette (GF, V);
Smoked Mozzarella Pasta Salad;
Grilled Chicken & Lemon Bow Tie Pasta Salad - Cherry Tomato halves, Parsley & Feta Cheese;
Classic Caesar Salad – Romaine with Shaved Parmesan & Lemon Wedges;
Thai Chicken Salad with Fried Wonton Slivers;
Quinoa Salad – Quinoa, Sweet Onions, Orange Peppers & Feta Cheese in a Lemony Herb Vinaigrette (GF, V);
Mixed Greens - Almonds, Mandarins & Sesame Dressing (GF, DF, V);
Grilled Flank Steak - with Mixed Greens, Blue Cheese Crumbles & Green Onions with Balsamic Dressing
Romaine & Spinach Leaf Salad - Raspberries, pear slices & blue cheese crumbles, tossed in a citrus dressing (GF)

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