

HOLIDAY 2020 MENUS

Individually Sealed Meals in Festive Boxes

HOLIDAY MEAL MENUS

Served in an Individually Sealed Box

TRADITIONS ~ Served Hot \$24.95

Roasted Turkey Breast (GF, DF)
House Made Holiday Dressing (V)
Garlic & Chive Mashed Potatoes
and Gravy (V)
Cranberry Pear Chutney (V, GF, DF)
Herb Roasted Rainbow Carrots (Vegan, GF, DF)
Dinner Roll with whipped Butter & Sea Salt (V)

HOPE ~ Served Hot \$24.95

Stuffed Chicken Marsala (GF)
Garlic & Chive Mashed Potatoes (V, GF)
Cranberry Pear Chutney (V, GF, DF)
Herb Roasted Rainbow Carrots (Vegan, GF, DF)
Dinner Roll with whipped Butter & Sea Salt (V)

JOY ~ Served Hot \$24.95

Grilled Teres Major Medallions
with a Wild Mushroom Demi-Glace
Garlic & Chive Mashed Potatoes (V,GF)
Cranberry Pear Chutney (V, GF, DF)
Herb Roasted Rainbow Carrots (Vegan, GF, DF)
Dinner Roll with whipped Butter & Sea Salt (V)

ADD-ON'S

Individual Charcuterie & Appetizer \$9.95

Charcuterie Board: Salami & Capicola, Smoked Provolone, Cheddar and Brie with a Fig & Tarragon Spread, Rosemary Truffle Almonds, Grape Clusters, Crackers & Crispy Crostini and Prosciutto & Pastry Wrapped Asparagus.

Individual NW Winter Salad (12 oz) \$3.95

Mixed Greens, Gorgonzola Cheese, Candies Pecans (on the side), Craisens, Green Apple Slices, with a Balsamic Vinaigrette on the side.

HOLIDAY HORS D'OEUVRES MENU

Served in an Individually Sealed Box

MISTLETOE ~ Served Hot \$26.95

Grilled Salmon Bites with Hickory Smoked Sea Salt
Brushed with a Garlic Sauce (GF) (2)
Lemon Herb Chicken Skewers (GF) (3)
Caramelized Onion Tartlets (V) (3)
Prosciutto & Pastry Wrapped Asparagus (3)
Butternut Squash Ravioli with Garlic Cream (V)(6 oz)

POINSETTIA ~ Served Room Temp \$26.95

Roasted Turkey Slider & Cranberry Cream Cheese (1)
Kalbi Beef Pops Chive & Lime Gremolata (GF, DF) (3)
Charcuterie with Salami & Capicola, Smoked
Provolone & Cheddar, Grape Clusters & Crackers
Prosciutto & Pastry Wrapped Asparagus (3)
Butternut Squash on a Crispy Crostini (Vegan) (3)

HOLLY ~ Served Chilled \$26.95

Marinated Beef Skewer with a Scallion Slaw (3)
Honey Sriracha Shrimp (3)
Charcuterie with Salami & Capicola, Smoked
Provolone & Cheddar, Grape Clusters & Crackers
Melon Prosciutto Caprese Skewers with Basil
Vinaigrette (GF, DF) (3)
Grilled Chicken & Lemon Bow Tie Pasta Salad with
Cherry Tomato, Parsley & Feta Cheese (NF) (6 oz)

Individual Dessert Bar/Cookie Box (3) \$4.95

Personal Pints w/ Shaker (2-3 Cocktails) \$18.95

Choose: Lemon Drop, Peartini, Cosmo, Chocolate Martini

Wine \$14.95

Cabernet Sauvignon, Chardonnay, Pinot Grigio, Prosecco

Whiskey Tasting Flight - 3 Mini Bottles \$12.95

Flight of: Knob Creek, Makers Mark & Jack Daniels

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

Packaged with Individual Condiments, Compostable Serviceware & Cutlery

Green Apple Events & Catering | 14828 NE 95th Street, Redmond, WA 98052 | 425.298.0767