



Dinner Menu's

Buffet Menu 1

\$29.95 Guest

- Chicken Marsala (GF)
- Penne Pasta with Wild Mushrooms, Spinach, Peas in a Garlic Cream Sauce (V)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- NW Dinner Salad – Mixed Greens, Gorgonzola Cheese, Candied Pecans, Craisens, Green Apples tossed in a Balsamic Vinaigrette (GF, V)
- Freshly Baked Rolls with Whipped Herb Butter (V)

Buffet Menu 2

\$39.95 Guest

- Chicken Piccata (GF, DF)
- Grilled Salmon with a Hickory Smoked Sea Salt & light Garlic Butter (GF)
- Potatoes Au Gratin (V)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Mixed Greens, Pinenuts & Blueberries tossed in a Sweet Onion Vinaigrette (GF, DF, V)
- Freshly Baked Rolls with Whipped Herb Butter (V)

Buffet Menu 3

\$44.95 Guest

- Beef Tenderloins with a Red Wine Demi (GF, DF)
- Brown Butter Bourbon Grilled Salmon (GF)
- Garlic Roasted Mashed Potatoes
- Green Beans with Sea Salt & Lemon Zest (GF, DF, V)
- Classic Caesar Salad with Shaved Parmesan and Lemon Wedges (V)
- Freshly Baked Rolls with Whipped Herb Butter (V)

NOTE: Other entrée ideas: Citrus Vinaigrette Glazed Salmon; Braised Short Ribs; Beef Tenderloin with Port Green Peppercorn Sauce; Beef Tenderloin Diane; Spinach Ricotta Stuffed Chicken with Lemon Beurre Blanc Sauce; Apricot & Goat Cheese Stuffed Pork Loin with Lemon Vinaigrette. Talk to your event planner about upgrading your meal choice. Another note: any meal can be served family style or plated.

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

Prices include appropriate service ware (china or compostable) and buffet décor.

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

Kris' Direct #: 206-755-9575 Timia Direct #: 425-761-5014

Passed Appetizers

Choose any three....

\$11.95 per guest

- Smoked Salmon Cakes with Lemon Caper Aioli
- Portabellas Mushroom Skewer topped with Cilantro Lime Gremolata (Vegan, GF)
- Vietnamese Lemongrass Impossible "Meat"balls (Vegan)
- Caprese Edible Spoon with Sliced Cherry Tomato, Whipped Burrata & Basil (V)
- Caramelized Onion Tartletts topped with a Parmesan Mousse (V)
- Chevre Stuffed Dates wrapped in Applewood Bacon (GF)
- Spanikopita Tartletss (V)
- Sliced Beef Tenders with Caramelized Onion & Horseradish Cream Served on a Parmesan Cracker
- Tuna Tartar served with a Taro Root Chips (DF)
- Rosemary, Garlic & Lemon Prawns (GF, DF)
- Kalbi Beef Pop drizzled with Lime & Chive Gremolata (GF, DF)
- Al Pastor Chicken Skewers with a Cilantro Crème Dipping Sauce (GF)
- Fresh Spring Rolls with Chili Sauce (GF, DF, V)

Fun Late Night Snacks

- Fried Chicken & Waffle Bites served with a Maple Syrup Pipette
- Petite Peanut Butter & Jelly Panini with a Cold Milk Shooter
- Popcorn Bar – Truffle Salt, Maple Bacon, Classic Butter & Sea Salt
- Warm Mini Sugar Doughnuts served in a Paper Cone
- Freshly Baked Warm Chocolate Chip Cookie served with a Cold Milk Shooter
- Old Fashioned S'more Station – Toast your marshmallow and sandwich it between Graham Crackers with a chocolate bar.

Spirits, Beer & Wine

Beverage service is an integral part of an event and deserves the same elevated level of service and perfect execution as our delicious food. We hold a Washington State Liquor License and can provide you with either a host or no-host bar complete with professional licensed Class 12 Bartenders. In addition we offer:

- Signature Drinks
- Specialty Ice Cubes

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