



Freshly Baked Rolls with  
Whipped Herb Butter

**Hors d'Oeuvres**

Choose 3 Appetizers for \$10.95/ Guest  
Choose 2 Appetizers for \$8.95/ Guest

- ❖ Al Pastor Chicken Skewer with Cilantro Crème (GF)
- ❖ Kalbi Beef Pops with Chive & Lime Gremolata (GF,DF)
- ❖ Chevre Stuffed Dates Wrapped in Applewood Bacon (GF)
- ❖ Vietnamese Lemongrass Impossible "Meat"balls (Vegan)
- ❖ Caprese Crostini with Roasted Tomato Cherry Tomato & Basil Oil (V)
- ❖ Rosemary, Garlic & Lemon Prawns (GF, DF)
- ❖ Caramelized Onion Tartlet with a Parmesan Mousse (V) (Baked on-site only)
- ❖ Lemon Herb Chicken Skewers with Chive Yogurt (GF)
- ❖ Sausage & Apple Stuffing Stacks
- ❖ Portobello Mushroom Skewers with Gremolata (V,GF,DF)
- ❖ Grape Salsa & Goat Cheese Crostini (V)
- ❖ Tiny Twice Baked Potatoes with Bacon and Cheese (GF)
- ❖ Sausage Rolls with a Stone Ground Mustard Dipping Sauce
- ❖ Crostini with Green Apple slice, melted Beecher's Cheese topped with Cranberry Pepper Jam (V)
- ❖ Meatloaf Bites & Whipped Potato Topping (GF)
- ❖ Sliced Beef Tenders with Caramelized Onion & Horseradish Cream on a Parmesan Cracker
- ❖ Swedish Meatball
- ❖ Crostini with Goat Cheese, Toasted Walnuts, Honey & Fried Sage (V)
- ❖ Poached Prawns with a Classic Cocktail Sauce (GF,DF)

**Holiday Charcuterie Display:**

Salami, Four Cheeses, Brown Sugar Bourbon Nuts & Pomegranate Garnish ~ Cranberry Stilton Cheese, Sage Derby Cheese, Brie Wheel w/ NW Chutney and Sundried Tomatoes & Herb Goat Cheese Log; Served with Baguettes and Crackers.

**\$11.95 / Guest**

**Holiday Dinner Menu 2022**

**Holiday Buffet One \$31.50**

- Roasted Turkey Breast (GF,DF)
- House Made Holiday Dressing (V)
- Garlic & Chive Mashed Potatoes(GF,V)
- Sage Gravy
- Herb Roasted Vegetables (V, GF ,DF)
- Winter Salad (V,GF)
- Freshly Baked Rolls with Whipped Herb Butter (V)

**Holiday Buffet Two \$30.95**

- Chicken Marsala (GF)
- Garlic & Chive Mashed Potatoes(V,GF)
- Herb Roasted Vegetables (V, GF, DF)
- Winter Salad (V, GF)
- Freshly Baked Rolls with Whipped Herb Butter (V)

**Holiday Buffet Three \$36.95**

- Grilled Salmon with Brown Butter Bourbon
- Garlic & Chive Mashed Potatoes(V,GF)
- Herb Roasted Vegetables (Vegan, GF, DF)
- Winter Salad (V,GF)
- Freshly Baked Rolls with Whipped Herb Butter (V)

**Holiday Buffet Four \$34.95**

- Grilled Teres Major Medallions with a Red Wine Demi-Glace
- Garlic & Chive Mashed Potatoes(V,GF)
- Herb Roasted Vegetables (Vegan, GF, DF)
- Winter Salad (V, GF)

**Dinner Add-Ons**

- Grilled Baby Lamb Chops marinated in Rosemary, Lemon & Garlic (GF, DF)  
\$22.95 – 3 chops
- Carvery – Herb Infused Rib Eye Roast  
\$15.95 – 4oz per person
- Carvery – Maple Honey Baked Ham  
\$8.95 – 4oz per person
- Double Entrée – choose an additional 4 oz holiday entrée \$10.95 per guest.

**Winter Salad Description:**

Mixed Greens with Pear, Orange, Pistachios, Feta tossed in a Sherry Vinaigrette.

**Pasta Choices**

- If you would like to serve pasta in addition to Garlic & Chive Mashed Potatoes, choose one:
- Spinach and Zucchini Rigatoni with a Lemon Cream Sauce and Grated Parmesan  
or
- Penne Pasta with Mushrooms, Spinach, Peas & Garlic in a White Wine Sauce  
or
- Penne Pasta with Housemade Marinara Sauce  
\$6.95 per person
- Orecchiette with Spinach & Ricotta served with Vodka Sauce  
\$8.25/person

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

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

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