

Hors d'Oeuvres

Choose 3 Appetizers for \$13.95/Guest

Choose 2 Appetizers for \$10.95/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)
- ❖ Caprese Crostini with Roasted Tomato Cherry Tomato & Basil Oil (V)
- ❖ Vietnamese Lemongrass Impossible "Meat"balls (Vegan, GF)
- ❖ 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)
- ❖ Portobello Mushroom Skewers with Gremolata (Vegan,GF,DF)
- ❖ Crostini with Melted Beechers Cheese, Green Apple Slice topped with Cranberry Pepper Jam (V)
- ❖ Crostini with Butternut Squash Puree & Crispy Shallots (DF, V)
- ❖ Poached Prawns with Classic Cocktail Sauce (GF, DF)
- ❖ Chicken Bao Buns (DF)
- ❖ Shrimp Cake with Chipotle Aioli (DF)
- ❖ Meatloaf Bites & Whipped Potato Topping (GF)
- ❖ Sliced Beef Tenders on a Crostini with Caramelized Port Onions & Parsley Capersauce (DF)
- ❖ Crostini with Goat Cheese, Toasted Walnuts, Honey & Fried Sage (V)
- ❖ Semolina Gnocchi with Cold Smoked Salmon, Fried Capers & Creamy Honey Mustard
- ❖ Petite Scone Dropped Ham Sandwich with Honey Mustard Aioli

Holiday Charcuterie Display:

Salami, Prosciutto, Four Cheeses, Maple Glazed & Pomegranate Garnish ~ Cranberry Stilton Cheese, Sage Derby Cheese, Brie Wheel w/ NW Chutney Baked in Puff Pastry and Sundried Tomatoes & Herb Goat Cheese Log; Served with Baguettes and Crackers. **\$16.95 / Guest**

Holiday Dinner Menu 2023

Holiday Buffet One \$34.50

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

Holiday Buffet Two \$32.95

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 \$38.95

Grilled Salmon with Garlic Herb Butter
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 \$36.95

Grilled Teres Major Medallions with a Green Peppercorn Sauce
Garlic & Chive Mashed Potatoes(V,GF)
Herb Roasted Vegetables (Vegan, GF, DF)
Winter Salad (V, GF)
Freshly Baked Rolls with Whipped Herb Butter (V)

Dinner Add-Ons

Grilled Baby Lamb Chops marinated in Rosemary, Lemon & Garlic (GF, DF)
\$19.95/2 chops
Carvery - Herb Infused Rib Eye Roast \$17.95 - 4oz per person
Carvery - Maple Honey Baked Ham \$10.95 - 4oz per person
Double Entrée - choose an additional 4 oz holiday entrée \$12.95 per guest.

Winter Salad Description:

NW Green Salad with Pomegranate, Kumquats, Pistachios tossed in a White Balsamic Vinaigrette (GF, DF, V)

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 Wild Mushrooms, Spinach, Peas & Garlic in a White Wine Sauce
or
Penne Pasta with Housemade Marinara Sauce
\$7.50 per person
Orecchiette with Spinach & Ricotta served with Vodka Sauce
\$8.75/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.

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

Kris' Direct #: 206-755-9575 Timia Direct #: 425-902-6170

December Minimum Order: Sunday - Thursday \$2,500.00 / Friday & Saturday \$3,500.00



Holiday Hors d'Oeuvres Menu

Mistletoe ~ Hors d'Oeuvres Buffet

\$29.95 Guest

- Poached Prawns with Classic Cocktail Sauce (GF, DF)
- Chevre Stuffed Dates Wrapped in Bacon (GF)
- Butternut Squash Crostini Topped with Crispy Shallots (V, DF)
- Lemon Herb Chicken Skewers with Chive Crème Dipping Sauce (GF)
- Petite Scone Drop Ham Sandwich with Honey Mustard Aioli
- Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas & Cracked Garlic tossed in a White Wine Cream Sauce (V)

Holly ~ Hors d'Oeuvres Buffet

\$34.95 Guest

- Crying Tiger Skewer with Thai Dipping Sauce (GF, DF)
- Grilled Salmon Bites with a Hickory Smoked Sea Salt & light Garlic Butter (GF)
- Chicken Satay with Peanut Dipping Sauce (GF, DF)
- Crostini with Melted Beechers Cheese, Green Apple Slice topped with Cranberry Pepper Jam (V)
- Portobello Skewers with Cilantro Lime Gremolata (GF, DF, Vegan)
- Baked Penne Pasta with White Cheddar & Leek Cream Sauce (V)

Poinsettia ~ Hors d'Oeuvres Buffet

\$37.95 Guest

- Shrimp Cakes with Chipotle Aioli (GF, DF)
- Kobe Beef Sliders with Cranberry Bacon Jam, Arugula & Havarti
- Caprese Crostini with Roasted Cherry Tomatoes, Burrata & Basil Oil (V)
- Al Pastor Chicken Skewers with Cilantro Crème (GF)
- Portobello Skewers with Cilantro Lime Gremolata (GF, DF, Vegan)
- Creamy Tuscan Pasta with Spinach, Sundried Tomatoes, Caramelized Onions tossed in a Light Cream Sauce (V)

Add On's

Grilled Baby Lamb Chop Lollipops marinated in Rosemary & Garlic

\$19.95/2 chops

Holiday Charcuterie Display:

Salami, Prosciutto, Four Cheeses, Maple Glazed Nuts & Pomegranate Garnish ~ Cranberry Stilton Cheese, Sage Derby Cheese, Brie Wheel w/ NW Chutney Baked in Puff Pastry and Sundried Tomatoes & Herb Goat Cheese Log; Served with Baguettes and Crackers. **\$16.95 / Guest**

Herb Roasted Seasonal Vegetables (GF, DF, V) **\$4.95/Guests**

Chicken Bao Buns **\$5.25/ea.**

Roasted Turkey Sliders with Cranberry Cream Cheese **\$4.25/ea.**

Assorted Petite Desserts **\$9.95/Guest**

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