



## Dinner Menu's

### Buffet Menu 1

**\$32.95 Guest**

- *Chicken Madeira (GF, DF) – Velvety Sauce made with Madeira, Mushroom Medley & Herbs*
- *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

**\$44.95 Guest**

- *Creamy Tuscan Chicken (GF) – With spinach, sundried tomato, caramelized onions in a light garlic cream sauce.*
- *Pan Seared Salmon with a Honey Dijon Vinaigrette garnished Fresh Herbs (GF, DF)*
- *Potatoes Au Gratin (V)*
- *Herb Roasted Seasonal Vegetables (GF, DF, V)*
- *Arugula Salad with Pear, Orange, Fennel, Walnuts tossed in a Sherry Vinaigrette (GF, V)*
- *Freshly Baked Rolls with Whipped Herb Butter (V)*

### Buffet Menu 3

**\$48.95 Guest**

- *Beef Tenderloins with a Port Green Peppercorn Sauce (GF, DF)*
- *Grilled Salmon with Garlic Herb Butter garnished with Fresh Lemon Slices (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)*

**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 95<sup>th</sup> Street, Redmond, WA 98052 | 425-298-0767 phone**

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

**NOTE: Other entrée ideas:**

**Chicken:** Chicken Marsala (GF); Chicken Piccata (GF); Spinach Ricotta Stuffed Chicken with Lemon Beurre Blanc Sauce (GF); Grilled Zesty Coconut Lime Chicken topped with a Bright Coconut Cream Sauce (GF, DF); or Chicken Saltimbocca wrapped in Prosciutto topped with Provolone in a velouté Marsala Sauce (\$34.94) (GF)

**Beef:** Braised Short Ribs (GF, DF); Tenderloin in a Brandy Herb Cream Sauce (GF); Tenderloin with Cognac Caramelized Shallot Demi (GF, DF); Beef Tagliata with Balsamic Glaze & Salsa Verde (GF, DF); Herb Marinated Flank Steak with Horseradish Crème (GF)

**Pork:** Apricot & Goat Cheese Stuffed Pork Loin with Lemon Vinaigrette (GF)

**Salmon:** Citrus Vinaigrette Glazed Wild Salmon (GF, DF); Brown Butter Bourbon Grilled Wild Salmon (GF); Grilled Wild Salmon with a Hickory Smoked Sea Salt & Light Garlic Butter (GF)

**Vegan Options:** Quinoa Stuffed Portobello Mushroom; Cous Cous Stuffed Pepper

Talk to your event planner about upgrading your meal choice or customizing any menu to meet your precise needs, tastes & budget.

Note: any meal can be served family style or plated for additional fees.

## Passed Appetizers

Choose any three....

*\$13.95 per guest*

- *Portabellas Mushroom Skewer topped with Cilantro Lime Gremolata (Vegan, GF)*
- *Caprese Edible Spoon with Sliced Cherry Tomato, Whipped Burrata & Basil (V)*
- *Caramelized Onion Tartlets topped with a Parmesan Mousse (V)*
- *Chevre Stuffed Dates wrapped in Applewood Bacon (GF)*
- *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)*
- *Petite Tacos with Chicken & Cheese Filling with a Cilantro Sauce (GF)*
- *Fresh Spring Rolls with Chili Sauce (GF, DF, V)*
- *Roasted Walnut Goat Cheese Crostini Garnished with Honey and Fried Sage (GF, DF)*

## 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.*
- *Sprinkle Donut Pop*

## 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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