



2024 Holiday Hors d'Oeuvres Menu

Mistletoe ~ Hors d'Oeuvres Buffet

\$30.95 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

\$36.95 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

\$39.95 Guest

- Rosemary, Garlic & Lemon Prawns (GF, DF)
- Kobe Beef Sliders with Cranberry Bacon Jam, Arugula & Havarti
- Caprese Crostini with Roasted Cherry Tomatoes, Burrata & Basil Oil (V)
- Cilantro Lime Grilled Chicken Skewers with Chive Crème (GF)
- Marinated Roasted Mushroom stuffed with Roasted Red Pepper Walnut Dip (V, GF, DF)
Served room temperature.
- 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 ~ Three Holiday Cheeses, Brie Wheel w/ NW Chutney Baked in Puff Pastry and Sundried Tomatoes & Herb Goat Cheese Log; Served with Baguettes and Crackers. \$17.95 / Guest

Herb Roasted Seasonal Vegetables (GF, DF, V) \$5.95/Guests

Classic Caesar Salad with Housemade Croutons & Parmesan (V) \$5.95/ea.

Roasted Turkey Sliders with Cranberry Cream Cheese \$4.75/ea.

Roast Beef Slider with Smoked Cheddar, Caramelized onion, Pickled Peppers & Pesto Aioli \$4.95/ea.

Black Forest Ham Slider with Smoked Cheddar, Caramelized onion, Arugula & Honey mustard \$4.95/ea.

Assorted Petite Desserts \$9.95/Guest

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