



### Hors d'Oeuvres

Choose 3 Appetizers for \$15.95/Guest  
Choose 2 Appetizers for \$12.95/Guest

- ❖ 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)
- ❖ Tartlet with Roasted Brie & Cranberry (V)  
Served room temp.
- ❖ (V)
- ❖ Crostini with Butternut Squash Puree & Crispy Shallots (DF, V)
- ❖ Poached Prawns with Classic Cocktail Sauce (GF, DF)
- ❖ 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
- ❖ Sweet & Hot Peppadew Peppers stuffed with Goat Cheese (V, GF)

### Holiday Charcuterie Display:

Salami, Prosciutto, Three Holiday Cheeses, Maple Glazed Nuts & Pomegranate Garnish ~ Brie Wheel w/ NW Chutney Baked in Puff Pastry and Sundried Tomatoes & Herb Goat Cheese Log; Served with Baguettes and Crackers. **\$17.95 / Guest**

## Holiday Dinner Menu 2025

### Holiday Buffet One \$34.95

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 \$35.95

Creamy Sundried Tomato & Basil Chicken (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 \$39.95

Grilled Salmon with Garlic & Herb Butter (GF)  
& Garnished with Fresh Lemon Slices  
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 \$40.95

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

#### Braised Short Ribs (GF)

\$14.95

#### Carvery - Herb Infused Rib Eye Roast

\$17.95 - 4oz per person

#### Carvery - Maple Honey Baked Ham

\$10.95 - 4oz per person

Chicken Marsala (GF) - \$9.95

#### Double Entrée from listed menus -

choose an additional 4 oz holiday entrée \$12.95 per guest.

### Winter Salad Description:

Spinach Salad with Roasted Butternut, Pomegranate Seeds, Pepitas, Parmesan Tossed in a Sherry Vinaigrette (V,GF)

### Pasta Choices

If you would like to serve pasta in addition to Garlic & Chive Mashed Potatoes, choose one:

Baked Penne Pasta with White Cheddar & Leek Cream Sauce (V)

Or

Penne Pasta with Wild Mushrooms, Spinach, Peas & Garlic in a White Wine Sauce (V)

Or

Baked Penne Pasta with Housemade Marinara Sauce (V)

**\$9.25 per 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 95<sup>th</sup> 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**