



## Classic Menu's

### Buffet Menu 1 \$32.95 Guest

- Chicken Madeira (GF) – Velvety Sauce made with Madeira, Mushroom Medley & Herbs
- Roasted Potatoes (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- NW 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 \$45.95 Guest

- Creamy Tuscany 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 w/ Pear, Orange, Fennel, Walnuts in a Sherry Vinaigrette (GF, DF, V)
- Freshly Baked Rolls with Whipped Herb Butter (V)

### Buffet Menu 3 \$48.95 Guest

- Beef Tenderloins with a Red Wine Demi (GF, DF)
- Chicken Marsala (GF)
- Penne Pasta with Wild Mushrooms, Spinach, Peas in a Garlic Cream Sauce (V)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- NW 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 4 \$50.95 Guest

- Beef Tenderloins with a Green Peppercorn Demi (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.

**\*Consuming raw or undercooked animal foods may increase your risk of foodborne illness.**

**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) add \$3.00/person to menu price; 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 add \$3.00/person to menu price (GF)

**Beef:** Braised Short Ribs (GF, DF) add \$6.00/person to menu price; 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) add \$2.00/person to menu price.

**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 (GF); 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.

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

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

**\*Consuming raw or undercooked animal foods may increase your risk of foodborne illness.**

**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**



## Passed Appetizers

Choose any three....

\$15.95 per guest

Choose any two....

\$11.95 per guest

- Fresh Spring Rolls with Chili Sauce (GF, DF, V)
- 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
- 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)
- 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.

## 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

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

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

**\*Consuming raw or undercooked animal foods may increase your risk of foodborne illness.**

**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**