



Lunch Buffet Menu

BIRCH \$27.95

Streak Diane (GF, DF)
Garlic & Chive Mashed Potatoes (V, GF)
Classic Caesar Salad (V)
Freshly Baked Rolls with Whipped Herb Butter (V)

LILAC \$23.95

Lemon Thyme Grilled Chicken (GF, DF)
Garden Salad with Balsamic Vinaigrette (GF, DF, V)
Penne Pasta with Creamy Pesto (GF, DF, V)
Freshly Baked Rolls with Whipped Herb Butter (V)

ASH \$28.95

Honey Garlic Salmon (GF,NF)
Basmati Rice with Scallions (V, GF)
Sesame Roasted Broccoli (V, GF, DF)
Garden Salad with Balsamic Vinaigrette (V,GF,DF)

DOGWOOD \$25.95

BBQ Beef Sliders, Petite Hot Dogs, Mini Earth Burgers
Served with all the fixin's.
Classic Caesar Salad with Croutons & Parmesan Cheese (V)
Mac & Three Cheese (V)
Fruit Salad (GF, DF, V)

JUNIPER \$ 23.95

Moroccan Apricot Chicken Breast (GF, DF)
Spring Pea Pilaf (GF, DF, V)
Garden Salad with Balsamic Vinaigrette (V,GF,DF)
Freshly Baked Rolls with Whipped Herb Butter (V)

PINE \$22.50

Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas
& Garlic tossed in a light white wine cream sauce. (V)
Caesar Salad with Croutons & Parmesan Cheese (V)
Herb Roasted Vegetables (V, GF, DF)
Freshly Baked Rolls with Whipped Herb Butter (V)

OAK \$25.95

Chicken Fajita Bar
Tortillas, Chicken, Onions & Bell Peppers, Shredded
Cheese, Sour Cream, Salsa & Guacamole
Southwest Salad with Cilantro Lime Dressing (GF, DF, V)
Mexican Rice (GF, DF, V)
Black Beans (GF,DF, V)
Tortilla Chips & Salsa (V)

ALDER \$23.95

Huli Huli Chicken (GF, DF)
Fried Rice (V, GF,DF)
Sesame Roasted Vegetables (V, GF, DF)
Garden Salad with Balsamic Vinaigrette (V,GF,DF)

TEMPLE \$23.95

Chicken Tikka Masala (GF)
Basmati Rice with Turmeric and Cilantro (V, GF, DF)
Cucumber, Tomato, Mixed Greens & Red Onion Salad
tossed with a Mint Citrus Dressing (V, GF, DF)
Naan Bread (V)

ACACIA \$24.95

Soy Pineapple Pepper Glazed Chicken Thighs (GF, DF)
White Rice (V, GF,DF)
Sesame Roasted Vegetables (V, GF, DF)
Mixed Green Salad with Mandarin Oranges, Almonds
& tossed in a Sesame Vinaigrette (V,GF,DF)

HAWTHORN \$23.95

Tequila Mango Glazed Chicken Breast
Cilantro Rice (V, GF,DF)
Romaine Salad with Roasted Corn, Radish, Green Onion,
Sweet Pepper in a Cilantro Lime Vinaigrette (V,GF,DF)
Freshly Baked Rolls with Whipped Herb Butter (V)

**NOTE: Lunch Prices valid until 3:00 pm; Dinner
Pricing Available for Additional Fee**

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 95th Street, Redmond, WA 98052 | 425-298-0767 phone

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



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