



Lunch Buffet Menu

BIRCH	\$27.95	OAK	\$25.95
Streak Diane (GF, DF)		Chicken Fajita Bar	
Garlic & Chive Mashed Potatoes (V, GF)		Tortillas, Chicken, Onions & Bell Peppers, Shredded	
Classic Caesar Salad (V)		Cheese, Sour Cream, Salsa & Guacamole	
Freshly Baked Rolls with Whipped Herb Butter (V)		Southwest Salad with Cilantro Lime Dressing (GF, DF, V)	
LILAC	\$23.95	Mexican Rice (GF, DF, V)	
Lemon Thyme Grilled Chicken (GF, DF)		Black Beans (GF, DF, V)	
Garden Salad with Balsamic Vinaigrette (GF, DF, V)		Tortilla Chips & Salsa (V)	
Penne Pasta with Creamy Pesto (GF, DF, V)			
Freshly Baked Rolls with Whipped Herb Butter (V)			
ASH	\$28.95	ALDER	\$23.95
Honey Garlic Salmon (GF, NF)		Huli Huli Chicken (GF, DF)	
Basmati Rice with Scallions (V, GF)		Fried Rice (V, GF, DF)	
Sesame Roasted Broccoli (V, GF, DF)		Sesame Roasted Vegetables (V, GF, DF)	
Garden Salad with Balsamic Vinaigrette (V, GF, DF)		Garden Salad with Balsamic Vinaigrette (V, GF, DF)	
DOGWOOD	\$25.95	TEMPLE	\$23.95
BBQ Beef Sliders, Petite Hot Dogs, Mini Earth Burgers		Chicken Tikka Masala (GF)	
<i>Served with all the fixin's.</i>		Basmati Rice with Turmeric and Cilantro (V, GF, DF)	
Classic Caesar Salad with Croutons & Parmesan Cheese (V)		Cucumber, Tomato, Mixed Greens & Red Onion Salad	
Mac & Three Cheese (V)		tossed with a Mint Citrus Dressing (V, GF, DF)	
Fruit Salad (GF, DF, V)		Naan Bread (V)	
JUNIPER	\$23.95	ACACIA	\$24.95
Moroccan Apricot Chicken Breast (GF, DF)		Soy Pineapple Pepper Glazed Chicken Thighs (GF, DF)	
Spring Pea Pilaf (GF, DF, V)		White Rice (V, GF, DF)	
Garden Salad with Balsamic Vinaigrette (V, GF, DF)		Sesame Roasted Vegetables (V, GF, DF)	
Freshly Baked Rolls with Whipped Herb Butter (V)		Mixed Green Salad with Mandarin Oranges, Almonds	
		& tossed in a Sesame Vinaigrette (V, GF, DF)	
PINE	\$22.50	HAWTHORN	\$23.95
Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas		Tequila Mango Glazed Chicken Breast	
& Garlic tossed in a light white wine cream sauce. (V)		Cilantro Rice (V, GF, DF)	
Caesar Salad with Croutons & Parmesan Cheese (V)		Romaine Salad with Roasted Corn, Radish, Green Onion,	
Herb Roasted Vegetables (V, GF, DF)		Sweet Pepper in a Cilantro Lime Vinaigrette (V, GF, DF)	
Freshly Baked Rolls with Whipped Herb Butter (V)		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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