



Seasonal Menus

Spring

Spring Buffet Menu 1

\$31.95 Guest

- Tequila Lime Grilled Chicken -Served with Salsa Verde (GF, DF)
- Cilantro Lime Rice (V, GF, DF)
- Black Beans (GF, DF, V)
- Romaine Lettuce with Corn, Radish & Pineapple Salad (V, GF, DF)
Tossed in a Sherry Vinaigrette.
- Tortilla Chips served with Housemade Salsa (V, GF, DF)

Spring Buffet Menu 2

\$32.95 Guest

- Zesty Farm Fresh Herb Chicken Breast (GF, DF).
- Spring Pea Rice Pilaf (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spring Salad with Mixed Greens, Strawberry, Hazelnuts (V, GF)
& Goat Cheese tossed in a Balsamic Vinaigrette.
- Freshly Baked Rolls with Whipped Herb Butter (V)

Spring Buffet Menu 3

\$38.95 Guest

- Grilled Salmon with a Mango Glaze (GF, DF)
- Coconut Rice Pilaf (V, GF, DF)
- Sesame Roasted Seasonal Vegetables (GF, DF, V)
- Spring Salad with Mixed Greens, Strawberry, Hazelnuts (V, GF)
& Goat Cheese tossed in a Balsamic Vinaigrette.
- Freshly Baked Rolls with Whipped Herb Butter (V)

Spring Buffet Menu 4

\$38.95 Guest

- Honey Mustard Glazed Salmon (GF, DF)
- Herb Roasted Baby Potatoes (V, GF, DF)
- Roasted Green Beans (GF, DF, V)
- Spring Salad with Mixed Greens, Strawberry, Hazelnuts (V, GF)
& Goat Cheese tossed in a Balsamic Vinaigrette.
- Freshly Baked Rolls with Whipped Herb Butter (V)

Spring Buffet Menu 5

\$39.95 Guest

- Balsamic Glazed Grilled Beef with Parsley Caper Sauce (GF, DF)
- Roasted Fingerling Potatoes tossed in Fresh Herbs (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spring Salad with Mixed Greens, Strawberry, Hazelnuts (V, GF)
& Goat Cheese tossed in a Balsamic Vinaigrette.
- 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 95th Street, Redmond, WA 98052 | 425-298-0767 phone

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



Summer

Summer Buffet Menu 1

\$32.95 Guest

- Pan Seared Chicken Breast in a Apricot Herb Sauce (GF, DF)
- Classic Mashed Potatoes (V, GF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Summer Salad with Mixed Greens, Fresh Peaches, Crispy Shallots (V, GF, DF) & Hazelnuts tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Summer Buffet Menu 2

\$32.95 Guest

- Al Pastor Chicken Breast with Caramelized Pineapple Glaze (GF, DF)
- Rice Pilaf (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Summer Salad with Mixed Greens, Fresh Peaches, Crispy Shallots (V, GF, DF) & Hazelnuts tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Summer Buffet Menu 3

\$38.95 Guest

- Grilled Salmon with a Mustard Peach Glaze (GF, DF)
- Roasted Fingerling Potatoes tossed in Fresh Herbs (V, GF, DF)
- Garlic Broccolini with Lemon Zest (GF, DF, V)
- Summer Salad with Mixed Greens, Fresh Peaches, Crispy Shallots (V, GF, DF) & Hazelnuts tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Summer Buffet Menu 4

\$38.95 Guest

- Honey Lemon & Paprika Glazed Salmon (GF, DF)
- Roasted Rainbow Potatoes (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Summer Salad with Mixed Greens, Fresh Peaches, Crispy Shallots (V, GF, DF) & Hazelnuts tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Summer Buffet Menu 5

\$34.95 Guest

- Plum Char BBQ Pork Tenderloin (GF, DF)
- Jasmine Rice (V, GF, DF)
- Garlic Soy Green Beans (GF, DF, V)
- Asian Summer Salad with Mixed Greens, Oranges, Green Onions (V, GF, DF) Toasted Almonds & Snap Peas in a Sesame Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

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Summer

Summer Buffet Menu 6

\$38.95 Guest

- Grilled Teres Major Beef in a Port Pomegranate Au Jus (GF, DF)
- Summer Pilaf with Herbs, Pepitas & Peppers (V, GF, DF)
- Lemon Garlic Broccolini (GF, DF, V)
- Summer Salad with Mixed Greens, Fresh Peaches, Crispy Shallots (V, GF, DF) & Hazelnuts tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Summer Buffet Menu 7

\$38.95 Guest

- Grilled Crying Tiger Beef with a Zesty Thai Sauce (GF, DF)
- Coconut Infused Rice (V, GF, DF)
- Sesame Roasted Seasonal Vegetables (GF, DF, V)
- Asian Summer Salad with Mixed Greens, Oranges, Green Onions (V, GF, DF) Toasted Almonds & Snap Peas in a Sesame Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

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Fall/Winter

Fall/Winter Buffet Menu 1

\$32.95 Guest

- Creamy Tomato Basil Chicken (GF)
Garnished with Roasted Cherry Tomatoes & Basil
- Roasted Baby Potatoes (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF)
Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Fall/Winter Buffet Menu 2

\$32.95 Guest

- Chicken Marsala (GF)
- Classic Mashed Potatoes (V, GF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF)
Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Fall/Winter Buffet Menu 3

\$32.95 Guest

- Grilled Tuscany Herb Marinated Chicken (GF, DF)
Served over Caramelized Onions
- Penne Pasta with Basil Pesto (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF)
Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Fall/Winter Buffet Menu 4

\$38.95 Guest

- Maple Glazed Salmon with Pomegranate Seeds & Fried Sage (GF, DF)
- Roasted Baby Potatoes (V, GF, DF)
- Crispy Brussel Sprouts with a Balsamic Glace (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF)
Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Fall/Winter Buffet Menu 5

\$38.95 Guest

- Sesame Soy Glazed Salmon (GF, DF)
- Steamed Rice (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF)
Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

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Fall/Winter

Fall/Winter Buffet Menu 6

\$34.95 Guest

- Grilled Herb Marinated Pork Loin in a Brandy Apple Cider Au Jus (GF)
- Classic Mashed Potatoes (V, GF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF) Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Fall/Winter Buffet Menu 7

\$39.95 Guest

- Red Wine Braised Beef with Root Vegetables (GF, DF)
- Classic Mashed Potatoes (V, GF)
- Green Beans (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF) Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

Fall/Winter Buffet Menu 8

\$39.95 Guest

- Grilled Teres Majors with a Bourbon, Caramelized Onion Demi (GF, DF)
- Roasted Baby Potatoes (V, GF, DF)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Spinach & Arugula Salad w/ Roasted Butternut, Pomegranate Seeds, (V, GF) Pepitas, Parmesan & Shaved Onions tossed in a Sherry Vinaigrette
- Freshly Baked Rolls with Whipped Herb Butter (V)

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Dinner Add-On's

Chicken Entrée

Chicken Madeira (GF)	\$8.95/Person
Chicken Marsala (GF)	\$8.95/Person
Chicken Piccata (GF)	\$8.95/Person
Grilled Chicken Breast in a Basil & Sundried Tomato Cream Sauce (GF)	\$8.95/Person
Grilled Garlic & Paprika Chicken (GF)	\$8.95/Person
Grilled Zesty Coconut Lime with Bright Coconut Cream Sauce (GF, DF)	\$8.95/Person
Spinach & Ricotta Stuffed Chicken with Lemon Beurre Blanc Sauce (GF)	\$9.95/Person
Chicken Saltimbocca wrapped in Prosciutto topped with Provolone Cheese In a Veloute Marsala Sauce (GF)	\$10.95/Person

Salmon Entrée

Grilled Wild Salmon with Garlic & Herb Butter (GF) Garnished with fresh lemon slices.	\$11.95/Person
Citrus Glazed Wild Salmon (GF/DF)	\$11.95/Person
Brown Butter Bourbon Grilled Wild Salmon (GF)	\$11.95/Person
Grilled Wild Salmon with a Hickory Smoked Sea Salt & Light Garlic Butter (GF)	\$11.95/Person
Hot Garlic Honey Wild Salmon (GF, DF)	\$11.95/Person
Korean BBQ Glazed Salmon (GF, DF)	\$11.95/Person
Coconut Curry Wild Salmon (GF,DF)	\$11.95/Person

Beef Entrée

Herb Marinated Flank Steak with Horseradish Crème (GF)	\$11.75/Person
Beef Tenderloin with a Port Green Peppercorn Sauce (GF, DF)	\$12.50/Person
Beef Tenderloin with Cognac Caramelized Shallot Demi (GF, DF)	\$12.50/Person
Beef Tenderloin in a Brandy Herb Cream Sauce (GF)	\$12.50/Person
Beef Tagliata with Balsamic Glaze & Salsa Verde (GF, DF)	\$12.50/Person
Braised Short Ribs (GF, DF)	\$15.95/Person
Braised Beef in a Smokey Pepper Cream Sauce (GF)	\$15.95/Person

Pork Entrée

Apricot & Goat Cheese Stuffed Pork Loin with Lemon Beurre Blanc (GF)	\$9.95/Person
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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 & 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

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