

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 & Fig (V) Served room temp.
- ❖ Crostini with Butternut Squash Puree & Crispy Shallots (DF, V)
- ❖ Poached Prawns with Classic Cocktail Sauce (GF, DF)
- ❖ Crostini with Goat Cheese, Toasted Walnuts, Honey & Fried Sage (V)
- ❖ Semolina Gnocchi with Cold Smoked Salmon, Fried Capers & Creamy Honey Mustard
- ❖ Salmon Salad Gougeres
- ❖ Sweet & Hot Peppadew Peppers stuffed with Goat Cheese (V, GF)
- ❖ Sliced Beef Tenders with Caramelized Onion & Horseradish Cream
Served on a Parmesan Cracker

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 2026

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

Chicken Marsala (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 Red wine Demi (GF, DF)
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 Piccata (GF) – \$9.95

Double Entrée from listed menus –

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

Winter Salad Description:

Arugula & Spinach Salad with Citrus, 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.

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December Minimum Order: Sunday – Thursday \$2,500.00 / Friday & Saturday \$3,500.00