

DINNER MENU

2025

Pricing

Dinner Option 1

One Chicken Entrée
Starting at

\$35.95

Beef Entree + \$2.95 Salmon Entree + \$3.95

Dinner Option 2

One Chicken & One Salmon/Beef Entrée
Starting at

\$45.95

Dinner Option 3

One Beef and One Salmon Entrée
Starting at

\$49.95

Each option come with a choice of

- Salad
- Starch (Potatoes, Pasta or Rice)
- Vegetable
- Freshly Baked Rolls with Herb Whipped Butter

SERVICE STYLES

- Buffet
- Family Style
- Plated

Service Prices Vary

Tray - Passed Appetizers

Choose any Three for \$14.95 per person

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

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

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

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

Entrees

Chicken

- *Chicken Madeira (GF)*
- *Chicken Marsala (GF)*
- *Chicken Piccata (GF);*
- *Spinach Ricotta Stuffed Chicken with Lemon Beurre Blanc Sauce (GF)*
- *Grilled Zesty Coconut Lime Chicken topped with a Bright Coconut Cream Sauce (GF, DF)*
- *Chicken Saltimbocca wrapped in Prosciutto topped with Provolone in a velouté Marsala Sauce + \$2 per person*
- *Basil & Sundried Tomato Chicken (GF)*
- *Creamy Tuscany Chicken (GF)*
- *Grilled Garlic & Paprika Chicken (GF)*

Pork

- *Apricot & Goat Cheese Stuffed Pork Loin with Lemon Vinaigrette (GF)*

Beef

- *Beef Tenderloins with a Port Green Peppercorn Sauce (GF, DF)*
- *Braised Beef in a Smokey Pepper Cream Sauce (GF)*
- *Braised Short Ribs (GF, DF)*
- *+ \$4 per person*
- *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)*

Salmon

- *Grilled Salmon with Garlic Herb Butter*
- *garnished with Fresh Lemon Slices (GF)*
- *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)*
- *Hot Garlic Honey Salmon (GF)*
- *Korean BBQ Glazed Salmon (GF)*
- *Coconut Curry Salmon (GF)*

Vegetable Sides

- *Herb Roasted Seasonal Vegetables (GF, DF, V)*
- *Green Beans with Sea Salt & Lemon Zest (GF, DF, V)*
- *Rainbow Roasted Carrots (V, GF,DF) + \$1 per person*
- *Roasted Asparagus Spears (V, GF, DF) + \$1.50 per person*
- *Crispy Brussel Sprouts (V,GF) \$1.50*

Starch Forward Sides

Potatoes

- *Garlic Roasted Mashed Potatoes (V, GF)*
- *Potatoes Au Gratin (V)*
- *Rosemary Roasted Potatoes (V, GF,DF)*
- *Fingerling Potatoes (V, GF,DF)*
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Pastas

- *Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas & Garlic (V) In a light White Wine Cream Sauce*
- *Spinach and Zucchini Rigatoni with a Lemon Cream Sauce & Grated Parmesan*
- *Potato Gnocchi with Krispy Kale, Caramelized Onions, Manchego Cheese And diced Sweet Potatoes (V) + \$1.50 per person*
- *Potato Gnocchi with Spinach & Ricotta served with Vodka Sauce + \$1 per person*
- *Pasta Primavera (V)*
- *Penne Pasta with Basil Pesto Cream Sauce (V)*
- *Penne Pasta Marinara (V)*

Rice

- *Basmati Rice (V, GF, DF)*
- *Cilantro Lime Rice (V, GF, DF)*
- *Rice Pilaf (V, GF, DF)*

Salads

- *Arugula Salad with Crispy Shallots and Sea Salt tossed in a Citrus Vinaigrette*
- *Arugula Salad with Pear, Orange, Pistachio, Feta tossed in a Sherry Vinaigrette*
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- *Mixed Greens with Beets & Goat Cheese tossed in a White Balsamic*
- *Mixed Green Salad with Sunflower Seeds & Blueberries Tossed in a Sweet Onion Vinaigrette*
- *Northwest Greens, Green Apples, Candied Pecans, Gorgonzola Cheese & Balsamic Vinaigrette*
- *Romaine & Spinach tossed in Citrus Dressing, Raspberries, Pear Slices & Blue Cheese Crumbles*
- *Classic Caesar Salad with Shaved Parmesan & Lemon Wedges*

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