



## Hors d'Oeuvres Platter Menu

Each Platter has 75 Pieces Per Platter

### VEGAN APPETIZERS (75 Pieces Per Platter)

Spring Rolls with Sweet Chili Sauce (Note: Sweet Chili Sauce is inside Spring Rolls) (Vegan, GF)	\$130.00
Display of Crisp Crudités with Hummus (Vegan, GF)	\$130.00
Display of Fresh Seasonal Fruits & Berries (Vegan, GF)	\$160.00
Butternut Squash served on a Crostini (Vegan)	\$100.00
Herb Roasted Seasonal Vegetables (Vegan, GF)	\$125.00
Portabellas Mushroom Skewers topped with Cilantro Lime Gremolata (Vegan, GF)	\$150.00
Watermelon, Mint & Blueberry Skewer with a Balsamic Drizzle (Vegan, GF)	\$110.00
Petite Black Bean Cake served with Mango Habanera Mustard (Vegan, GF)	\$160.00
Tofu & Veggie Slaw Lettuce Cups (Vegan, Gf)	\$125.00
Individual Crudités Pots w/ Ginger Miso Sweet Pea Spread & Walla Walla Onion Ash (Vegan, GF)	\$225.00
Jackfruit "Crab" Cakes with Cajun Remoulade (GF)	\$175.00

### VEGETARIAN APPETIZERS (75 Pieces per Platter)

Apricot with Goat Cheese, Cracked Pepper & Basil (Seasonal) (V, GF)	Market Price
Marinated Artichokes in a Yukon Gold Potato Cup	\$125.00
Display of Crisp Crudités with Green Goddess Dipping Sauce (V, GF)	\$130.00
Blackberry, Feta Cheese & Mint Skewer with a Balsamic Drizzle (V, GF)	\$110.00
Boursin Stuffed Cherry Tomato with a Bloody Mary Pipette (w/out bacon) (V, GF)	\$125.00
Three cheese Platter with Roasted Pear & Spiced Nuts <i>Served with Baguettes &amp; Crackers (V)</i>	\$175.00
Grape Salsa on a Goat Cheese Crostini (V)	\$145.00
Baked Brie with Northwest Berry Chutney <i>Served with Rice Crackers &amp; Flat Breads (V)</i>	\$155.00
Baked Brie with Fig, Lemon & Tarragon <i>Served with Rice Crackers &amp; Flat Breads (V)</i>	\$155.00
Basil Stuffed Mushrooms (V, GF)	\$125.00
Beecher's Cheese on a Crostini with Green Apple Slice topped with Cranberry Pepper Jam (V)	\$125.00
Caramelized Onion Tartlets topped with a Parmesan Mousse (V)	\$145.00
Classic Devilled Eggs (V, GF)	\$120.00
Earth Burger Sliders topped with Lettuce, Tomato & French Dressing (V)	\$160.00
French Onion Stuffed Mushrooms Au Gratin (V)	\$155.00
Fresh Tomato Bruschetta served with Grilled Crostini (V)	\$125.00
Macaroni & Cheese Croquettes with Fontana & Parmesan Cheese (V)	\$170.00
Mediterranean Bruschetta Cucumber Canapés (GF)	\$125.00
Mushroom & Caramelized Onion Puff Pastry with Balsamic Glaze (V)	\$150.00
Petite Antipasto Skewer: Cheese Tortellini, Marinated Artichoke <i>Kalamata Olives &amp; Cherry Tomatoes Served with an Oregano Feta Dressing (V)</i>	\$165.00
Roasted Vegetable Tarts Garnished with a Crispy Basil Leaf	\$125.00
Russian Potato Cups	\$125.00
Quinoa Cakes topped with a Cilantro Crème (V, GF)	\$125.00
Samosas with a Tamarin Date Chutney and a Cilantro Mint Chutney	\$155.00
Savory Tartlet with roasted Brie & Figs topped with a Tarragon Sprig <i>(must cook onsite) (V)</i>	\$165.00
Spanakopita (V)	\$135.00
Pear & Caramelized Onion Tartlet topped with a Blue Cheese Mousse	\$155.00

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

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Petite Vegetarian Quiche (V)	\$125.00
Petite Leek, Thyme & Goat Cheese Quiche (V)	\$130.00
Spinach & Artichoke Dip served with Grilled Flatbreads (V)	\$175.00
Spring Pea Gazpacho Shooters	\$155.00
Swiss Cheese Fondue (Individual) with Pretzel Breadsticks, Cauliflower Florets & Apple Slices (V)	\$235.00
Tandoori Paneer & Vegetable Skewers with Cilantro Mint Chutney (GF)	\$165.00
Tiny Twice Baked Potatoes (without Bacon) (V, GF)	\$145.00
Tomato Soup Shooters served with a Mini Grilled Cheese (V)	\$210.00
Tomato, Basil & Mozzarella Skewers (V, GF)	\$125.00
Trio of Dipping Sauces: Romesco, Garlic & Parmesan, Avocado & Feta <i>Served with Grilled Flat Bread &amp; Bread Sticks (V)</i>	\$125.00
Warm Roasted Garlic, Parmesan, Fresh Herbs & Cream Cheese Spread <i>Served with Grilled Flatbread &amp; Crackers (V)</i>	\$155.00

### **BEEF (75 Pieces per Platter)**

BBQ Beef Brisket Slider	\$210.00
Cheesy Polenta with Herb & Wine Braised Beef topped with Pickled Shallots	\$175.00
Classic Swedish Meatballs (125 Meatballs)	\$165.00
Crostini with Boursin Cheese, Flank Steak & Caramelized Fennel <i>Drizzled with a Cabernet Balsamic Glaze</i>	\$150.00
Kalbi Beef Pop drizzled with Lime & Chive Gremolata (GF, DF)	\$175.00
Kobe Beef Sliders served with Cheddar Cheese & Aioli Mayo garnished with a Petite Pickle	\$200.00
Kobe Beef Sliders served with Bacon Jam, Bleu Cheese Crumbles & Arugula	\$220.00
Marinated Beef Skewer topped with Scallion Slaw	\$195.00
Meatloaf Bite with a Whipped Potato Topping	\$175.00
Mini Reuben Panini – Corned Beef, Swiss Cheese, Sauerkraut & Dressing	\$165.00
Petite Tacos with a Beef & Cheese Filling garnished with Cilantro (GF)	\$185.00
Polenta Cake with Goat Cheese, Flank Steak & Pepper Relish (GF)	\$165.00
Roasted Asparagus wrapped with Teres Majors and a Teriyaki Glaze (DF)	\$185.00
Rosemary Beef Satay (GF, DF)	\$200.00
Sliced Beef Tenders with Caramelized Onion & Horseradish Cream <i>Served on a Parmesan Cracker</i>	\$175.00
Teriyaki Flank Steak Skewer with Sesame Seeds (DF)	\$175.00

### **POULTRY (75 Pieces per Platter)**

Chicken Satay with a Cashew Dipping Sauce (GF, DF)	\$175.00
Cajun BBQ Chicken Skewers with Creole Marmalade Dipping Sauce	\$195.00
Cilantro Lime Grilled Chicken Skewers with Chive Crème (GF)	\$165.00
Duck Confit with a Riesling poached pear garnished with Micro Greens (GF, DF)	\$210.00
Ginger Chicken Lettuce Wraps Garnished with Chopped Peanuts (GF, DF)	\$185.00
Fried Chicken & Waffle Bites served with a Warm Maple Syrup Pipette	\$190.00
Hazelnut Chicken Skewer served with a Fruit Chutney (GF, DF)	\$165.00
Lemon Herb Chicken Skewers with Chive Yogurt (GF)	\$175.00
Lemongrass Chicken Skewers with a Coconut Curry Dipping Sauce (GF, DF)	\$175.00
Roasted Turkey Sliders with Cranberry Cream Cheese	\$195.00
Sesame Chicken Slaw in a Wonton Cup (DF)	\$165.00
Thai Chicken Satay with Peanut Dipping Sauce (GF, DF)	\$165.00
Tandoori Chicken Skewers served with Cucumber Raita (GF)	\$185.00
Petite Tacos with Chicken & Cheese Filling garnished with Cilantro (GF)	\$180.00

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Turkey Loaf Bite topped with whipped Sweet Potato \$145.00

### **PORK (75 Pieces per Platter)**

Arepes with Carnitas, Grilled Pineapple, Cilantro and Chipotle Aioli (GF)	\$165.00
Bacon Wrapped Cream Cheese & Cheddar Stuffed Jalapeño (GF)	\$120.00
Boursin Stuffed Cherry Tomato with Bacon & a Bloody Mary Pipette (GF)	\$135.00
Beecher's Cheddar Biscuit with Mama Lil's Cream Cheese, Apple Ham & Stone Ground Mustard	\$175.00
Bratwurst Skewer marinated in Black Rave Scotch Ale served with a spicy mustard sauce (DF)	\$135.00
Chevre stuffed Dates Wrapped in Applewood Bacon (GF)	\$160.00
Crispy Pork Dumplings & Ginger Scallion Dipping Sauce (DF)	\$120.00
Crispy Mini Tostada with Pork Carnitas, Grilled Pineapple, Cilantro & Cotija Cheese (GF)	\$195.00
Kalua Pork Sliders served with Slaw	\$190.00
Parmesan Bacon Crackers served with a Hot Mustard Dipping Sauce	\$135.00
Prosciutto Wrapped Cantaloupe Bites (GF, DF)	\$135.00
Pulled Pork Slider (with a little heat) served with Slaw (DF)	\$200.00
Lemongrass Pork Skewer (GF, DF)	\$165.00
Tiny Twice Baked Potatoes with Bacon and Cheese (GF)	\$165.00
Sage Sausage & Apple Stuffing Stacks	\$165.00
Sausage Rolls with a Stone Ground Mustard Dipping Sauce	\$165.00
Petite Ham & Cheese Quiche	\$145.00
Charcuterie - Salami, Prosciutto Three Cheeses, Roasted Pear, Olives & Spiced Nuts <i>Served with Crackers &amp; Fresh Baguette</i>	\$195.00
Petite Corn Dogs served with Classic Yellow Mustard	\$165.00
Vietnamese Lemongrass Pork Meatballs served with Scallion Soy Dipping Sauce (DF)	\$165.00

### **FROM THE SEA (75 Pieces per Platter)**

Cucumber Cups with Smoked Salmon Mousse (GF)	\$125.00
Cajun BBQ Shrimp Skewers with Creole Marmalade Dipping Sauce	\$195.00
Chili Lime Shrimp in a Tortilla Chip with Mango Habanera Slaw	\$195.00
Dungeness Crab Salad Canape served in a Crisp Wonton Cup	\$210.00
Dungeness Crab served with Lemon Poached Asparagus Sprigs drizzled with Hollandaise Sauce	\$235.00
Grilled Salmon Bites with a Hickory Smoked Sea Salt & light Garlic Butter (GF)	\$175.00
Grilled Veggie Skewer with a Miso Glazed Salmon nestled in a Snap Pea	\$165.00
Hot Artichoke & Crab Dip in Phyllo Cups	\$210.00
Maple Salmon Bites with Sesame & Soy Marinade (GF, DF)	\$220.00
Miso Glazed Salmon & Snap Pea Skewers (GF, DF)	\$195.00
Classic Petite Crab Cakes with Lemon Caper Mayo	\$265.00
Lox Display with Petite Bagels, Lemons, Capers, Dill, Red Onion & Herbed Cream Cheese	\$225.00
Poached Prawns with Classic Cocktail Sauce (GF, DF)	\$225.00
Rosemary, Garlic & Lemon Prawns (GF, DF)	\$225.00
Sashimi, Sushi & California Rolls (GF)	\$325.00
Shrimp Po Boy Slider	\$195.00
Grit Squares topped with Etouffee & Spicy Cajun Prawns	\$225.00
Smoked Salmon Cakes	\$195.00
Thai Prawns (GF, DF)	\$225.00
Tuna Poke with Taro Root Chips (GF, DF)	\$245.00
Seared Prawn in a Crispy Wonton Cup with a Pickled Watermelon Radish and Chili Gastric	\$195.00
Classic Shrimp Cocktail (GF, DF)	\$195.00
Bacon Wrapped Teriyaki Prawns (DF)	\$195.00

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Shrimp Gazpacho Shot (DF)	\$175.00
Tandoori Shrimp Skewers with Cucumber Raita (GF)	\$200.00
Marbled Devilled Eggs Filled with Grilled Shrimp & Garlic Aioli (GF)	\$160.00
Tuna Ceviche Mini Tacos (GF, DF)	\$195.00
Cucumber Avocado Gazpacho served on a spoon topped with Ahi Tuna Ceviche (GF, DF)	\$195.00

### LAMB (75 Pieces per Platter)

Lamb Meatballs with a Tomato Spice Jam (DF)	\$185.00
Grilled Baby Lamb Chops marinated in Rosemary, Lemon & Garlic (GF, DF)	\$410.00
Grilled Baby Lamb Chops marinated in Cumin, Citrus Balsamic & Mint (GF, DF)	\$410.00
Tandoori Lamb Skewers served with Cucumber Raita (GF)	\$245.00

### SALADS - Serves 30 Guests

Arugula Salad with Crispy Shallots and Sea Salt tossed in a Citrus Vinaigrette (V, GF, DF)	\$75.00
Broccoli Cheddar & Bacon Salad (GF)	\$70.00
Cucumber Salad with onions tossed in apple vinaigrette (V, GF, DF)	\$50.00
Greek Salad Cucumbers, Red Onion, Feta, Kalamata Olives & Citrus Oregano Vinaigrette (V, GF)	\$95.00
Massaged Kale and Apple Salad with Bleu Cheese (V, GF)	\$65.00
Mixed Green Salad with Pine Nuts & Blueberries tossed in a Sweet Onion Vinaigrette (V, GF, DF)	\$65.00
Northwest Greens, Green Apples, Candied Pecans, Gorgonzola & Balsamic Vinaigrette (V, GF)	\$95.00
Quinoa Salad with Sweet Onion, Orange Peppers, Feta Cheese & Lemon Herb Vinaigrette (V, GF)	\$95.00
Romaine & Spinach w/ Citrus Dressing, Raspberries, Pear Slices & Blue Cheese Crumbles (V, GF)	\$90.00
Sesame Chicken Salad (GF, DF)	\$125.00
Shaved Brussels' Sprout Salad tossed in a Raspberry Vinaigrette (V, GF, DF)	\$125.00
Jicama Avocado Mango Salad (Vegan, GF)	\$70.00
Classic Caesar Salad with Shaved Parmesan & Lemon Wedges (V)	\$65.00
Caprese Wreath – Heirloom Tomatoes, Basil Leaves and Mozzarella Cheese (V)	\$80.00
Roasted Curried Cauliflower Salad with Pine Nuts & Cilantro (GF)	\$80.00
Soba Noodle Salad(V)	\$75.00
Tropical Mixed Green Salad with Macadamia Nuts and a Pineapple Vinaigrette (V)	\$95.00

### PASTA - Serves 35 Guests

Spinach and Zucchini Rigatoni with a Lemon Cream Sauce & Grated Parmesan	\$160.00
Mac & Cheese (V)	\$185.00
Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas & Garlic (V) <i>In a light White Wine Cream Sauce</i>	\$180.00
Potato Gnocchi with Krispy Kale, Caramelized Onions, Manchego Cheese And diced Sweet Potatoes (V)	\$200.00
Potato Gnocchi with Spinach & Ricotta served with Vodka Sauce (V)	200.00
Smoked Mozzarella Pasta Salad (V)	\$85.00
Pasta Primavera (V)	\$95.00
Salmon Pasta with Shallots and White Wine Cream Sauce	\$160.00
Penne Pasta with Basil Pesto Cream Sauce	\$110.00
Penne Pasta Marinara with Meatballs	\$155.00
Grilled Chicken & Lemon Bow Tie Pasta Salad with Cherry Tomato Halves, Parsley & Feta	\$105.00
Tuscan Pasta Salad	\$125.00

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