



Wedding Reception Menu's 2022

Celebrations – Timeless Menu

\$28.95 Guest

- Chicken Marsala (GF)
- Penne Pasta with Wild Mushrooms, Spinach, Peas in a Garlic Cream Sauce (V)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- NW Dinner Salad – Mixed Greens, Gorgonzola Cheese, Candied Pecans, Craisens, Green Apples tossed in a Balsamic Vinaigrette (GF, V)
- Freshly Baked Rolls with Floral Petal Butter (V)

Celebrations – Nuptials Menu

\$39.95 Guest

- Grilled Chicken with Lemon & Herbs over Caramelized Onions (GF, DF)
- Grilled Salmon with a Hickory Smoked Sea Salt & light Garlic Butter (GF)
- Potatoes Au Gratin (V)
- Herb Roasted Seasonal Vegetables (GF, DF, V)
- Mixed Greens, Sunflower Seeds & Blueberries tossed in a Sweet Onion Vinaigrette (GF, DF, V)
- Freshly Baked Rolls with Floral Petal Butter (V)

Celebrations – Diamond Menu

\$44.95 Guest

- Beef Tenderloins with a Red Wine Demi (GF, DF)
- Grilled Salmon with a Hickory Smoked Sea Salt & light Garlic Butter (GF)
- Penne Pasta with Wild Mushrooms, Spinach, Peas in a Garlic Cream Sauce (V)
- Green Beans with Sea Salt & Lemon Zest (GF, DF, V)
- Classic Caesar Salad with Shaved Parmesan and Lemon Wedges (V)
- Freshly Baked Rolls with Floral Petal Butter (V)

Plus 24% Service Charge, W.S.S.Tax & Labor charges will apply

Prices include Citrus Infused Water Station, China, Silver and Buffet Décor.

Green Apple Events & Catering | 14828 NE 95th Street, Redmond, WA 98052 | 206-755-9575 phone

Passed Appetizers

Choose any three....

\$10.95 per guest

- *Smoked Salmon Cakes*
- *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)*
- *Spanikopita (V)*
- *Sliced Beef Tenders with Caramelized Onion & Horseradish Cream Served on a Parmesan Cracker*
- *Tuna Tartar served with a Tarot Root Chips (DF)*
- *Rosemary, Garlic & Lemon Prawns (GF, DF)*
- *Kalbi Beef Pop drizzled with Lime & Chive Gremolata (GF, DF)*
- *Al Pastor Chicken Skewers with a Cilantro Crème Dipping Sauce (GF)*
- *Fresh Spring Rolls with Chili Sauce (GF, DF, V)*

Late Night Snacks

- *Potato Fry Bar with Curry Ketchup, Classic Fry Sauce, Honey Mustard*
- *Fried Chicken & Waffle Bites served with a Maple Syrup Pipete*
- *Petite Peanut Butter & Jelly Sandwich 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 a wedding reception 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 – His & Her Drinks*
- *Specialty Ice Cubes*

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