



Individually Sealed Lunches

SANDWICH BOXES \$17.50

Cranberry, Apple Chicken Salad - with Mini Croissants on the side.

Low – carb options available. served with a small **Side Salad of**

your choice (see options below) Dessert Bar, utensils, napkin & a **Side Salad Options**
hand wipe.

Caesar Salad- Romaine, Parmesan, Croutons & Lemon

Black Forest Ham – with Smoked Cheddar, Green Apple, Caramelized Onions, Arugula & Cranberry Honey Mustards on Toasted Artisan Bread. served with a small **Side Salad of your choice (see options below), Dessert Bar**, utensils, napkin & a hand wipe.

Northwest Greens Salad- Mixed Greens, Pecans, Green Apples, Blueberries, Blue Cheese & Balsamic Vinaigrette.

Winter Salad- Arugula, Pistachio, Pear & Sherry Vinaigrette.

Chicken Bahn- Mi – with pickled Vegetables, Cilantro Cucumber & Roasted Garlic Aioli on a French Baguette, *Jalapeno Optional* served with a small **Side Salad of your choice (see options below) Dessert Bar**, utensils, napkin & a hand wipe.

Asian Salad - Mixed Greens, Mandarin Oranges, Slivered Almonds & Sesame Dressing

Garden Salad- Romaine, Radish, Cucumber, Carrots, Tomato, Romaine & Balsamic Vinaigrette

Steak Sandwich- with Grilled Teres Majors, Blue Cheese, Caramelized Onions, Arugula & Red Wine Fig Aioli on Tonta Style Bread. served with a small **Side Salad of your choice (see options below) Dessert Bar**, utensils, napkin & a hand wipe.

Cous Cous Salad- Israeli Cous Cous, Parsley, Cucumber, Feta & Lemon Olive Oil

Greek Salad- With Romaine, Cherry Tomatoes, Kalamata Olives, Red Onion, Artichoke Hearts & Lemon Herb Dressing

Turkey, Bacon & Avocado - with Tomato, Spinach, Provolone & Garlic Aioli on Artisan Bread. served with a small **Side Salad of your choice (see options below) Dessert Bar**, utensils, napkin & a hand wipe.

Turkey, Brie & Pear- with Arugula & Garlic Aioli on Artisan Bread. served with a small **Side Salad of your choice (see options below) Dessert Bar**, utensils, napkin & a hand wipe.

Thick Cut Bacon, Lettuce & Tomato – with Balsamic Aioli on Artisan Bread. served with a small **Side Salad of your choice (see options below) Dessert Bar**, utensils, napkin & a hand wipe.

Roast Beef & Salami – with Cheddar cheese, Caramelized Onions, Sweet Hot Peppers & Pesto Aioli on a French Roll. served with a small **Side Salad of your choice (see options below) Dessert Bar**, utensils, napkin & a hand wipe.

Reuban Sandwich- with Pastrami, Sour Kraut & Russian Dressing on Rye Bread served with a small **Side Salad of your choice (see options below) Dessert Bar**, utensils, napkin & a hand wipe.

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

Minimum Order: 5 Guests

Green Apple Events & Catering | 14828 NE 95th Street, Redmond, WA 98052 | 425-298-0767 phone

SALAD BOXES \$17.25

Chop Chop Salad – Grilled Chicken, Salami, Chick Peas, Cucumber, Carrots, Blue Cheese & Lemon Herb Vinaigrette. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

Chef Salad – Hard Boiled Egg, Grilled Chicken, Ham, Bacon, Tomatoes, Black Olives, Carrots, Green Onions, Colby Cheese & Ranch Dressing. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

Grilled Chicken Kale Caesar Salad – Grilled Chicken, Massage Kale, Hard Boiled Egg, Croutons, Parmesan Cheese & Caesar Dressing. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

Steak Salad- Grilled Steak, Blue Cheese, Candied Pecans, Green Apples, Mixed Greens & Balsamic Vinaigrette. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

Southwest Salad – with Chicken Asada, Roasted Corn, Tomatoes, Black Beans, Colby Cheese, Black Olives, Radish & Chipotle Ranch. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

Niçoise Salad – Tuna, Hard Boiled Egg, Rosemary Poached Potatoes, Sautéed Green Beans, Chickpeas, Capers, Romain & French Dressing. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

Vegan Kale Salad – Lemon Herb Tofu Crumbles, Roasted Sweet Potato, Black Beans, Quinoa, Roasted Onion, Pepitas & Sherry Vinaigrette. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

Seared Ahi Tuna Salad – Sesame Crusted Tuna, Radish, Pickled Ginger, Cucumber Carrot, Cabbage, Romain, Wonton Strips & Sesame Dressing. served with **Fresh Artisan Bread & Herb Whipped Butter, Dessert Bar,** utensils, napkin & a hand wipe

BRUNCH BOARD \$16.95

Boiled Egg, Beecher’s Cheeses, Prosciutto & Salami, Berries, Rosemary Truffle Almonds, Fig Spread & Crackers, Pastry Wrapped Asparagus & Prosciutto

VEGETARIAN HOT LUNCH \$16.95

House Mac & Three Cheese (V)

Kale Sautéed with Garlic & White Wine

Farmers Garden Salad – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Dessert Bar,** utensils, napkin & a hand wipe.

HOT LUNCH \$18.95

Lemon Thyme Chicken with Caramelized Onions (V) served over **Basmati Rice**

Farmers Garden Salad – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side **Dessert Bar,** utensils, napkin & a hand wipe.

Pork Chow Mein

Fried Rice with green onions, scrambled eggs, peas & carrots **Sesame Roasted Broccoli** **Dessert Bar,** utensils, napkin & a hand wipe.

Banh Mi Bowl with Pork Meatballs and Pickled Vegetables served over Basmati Rice

Vegetable Potstickers (V)

Dessert Bar, utensils, napkin & a hand wipe.

Chicken Street Tacos (3) served with Pico De Galla & Salsa Verde **Rice & Beans**

Southwest Salad with Romaine Lettuce, Black Beans, Roasted Corn, Green Onion, Tomato, Shredded Cheese & Olives served with Southwest Ranch Dressing on the side **Dessert Bar,** utensils, napkin & a hand wipe.

Swedish Meatballs

Mashed Potatoes

Farmers Garden Salad – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side **Dessert Bar,** utensils, napkin & a hand wipe.

Buttermilk Fried Chicken Sliders served with Pickles, Cole Slaw & Special Sauce

House Mac & Three Cheese (V)

Dessert Bar, utensils, napkin & a hand wipe.

Hawaiian Ham & Pineapple Quesadilla served with Marinara Sauce on a Tomato & Basil Tortilla

Tropical Salad with Romaine, Bacon, Toasted Coconut & Pineapple Vinaigrette

Dessert Bar, utensils, napkin & a hand wipe.

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

Minimum Order: 5 Guests

Green Apple Events & Catering | 14828 NE 95th Street, Redmond, WA 98052 | 425-298-0767 phone