

Individually Sealed Lunches

SANDWICH & SALAD

\$14.95

VIP SET



PICK n' Pack

Turkey, Provolone Cheese & Arugula on Focaccia Bread (NF) served with a small **Farmers Garden Salad (V,GF)** – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Dessert Bar(V)**, utensils, napkin & a hand wipe.

Flank Steak Wrap(NF) with Balsamic Mayo, Shredded Mozzarella, Mixed Greens & Green Onions served with a small **Farmers Garden Salad(V,GF)** – 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.

Italian Sandwich -Ham & Salami, Olive Tapenade, Provolone Cheese, Lettuce & Tomato on Ciabatta Bread served with a small **Farmers Garden Salad(V,GF)** – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Dessert Bar(V)**, utensils, napkin & a hand wipe.

VEGETARIAN SANDWICH & SALAD

\$12.95

Fresh Veggies on an Everything Bagel (V) with Cream Cheese, Roasted Portobello Mushroom, Tomatoes, Red Onion & Spring Mix served with a small **Farmers Garden Salad(V,GF)** – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Dessert Bar(V)**, utensils, napkin & a hand wipe.

BRUNCH BOARD

\$15.95

Boiled Egg, Beecher's Cheeses, Prosciutto, Berries, Rosemary Truffle Almonds, Lemon Bars, Fig Spread & Crackers, Pastry Wrapped Asparagus & Prosciutto

VEGETARIAN HOT LUNCH

\$15.95

House Mac & Three Cheese (V)
Kale Sautéed with Garlic & White Wine
Farmers Garden Salad(V,GF) – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side and a **Dessert Bar**
Dessert Bar(V), utensils, napkin & a hand wipe.

HOT LUNCH

\$17.95

VIP SET



PICK n' Pack

Lemon Thyme Chicken with Caramelized Onions (GF,DF) served over

Basmati Rice(Vegan,GF,DF)

Farmers Garden Salad(V,GF) – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side

Dessert Bar(V), utensils, napkin & a hand wipe.

Pork Chow Mein (Back by Popular Demand!) (NF)

Fried Rice(V,NF) with green onions, scrambled eggs, peas & carrots

Sesame Roasted Broccoli (Vegan, DF,GF)

Dessert Bar(V), utensils, napkin & a hand wipe.

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

Vegetable Pot Stickers (V,NF)

Dessert Bar, utensils, napkin & a hand wipe.

Chicken Street Tacos (3) served with Pico De Galla & Salsa Verde Rice & Beans (V, NF,GF)

Southwest Salad (V,NF) with Romaine Lettuce, Black Beans, Roasted Corn, Green Onion, Tomato, Shredded Cheese & Olives served with Southwest Ranch Dressing on the side

Dessert Bar(V), utensils, napkin & a hand wipe.

Swedish Meatballs

Mashed Potatoes (V,GF,NF)

Farmers Garden Salad(V,GF) – medley of greens tossed with diced & lightly roasted carrots, feta cheese, herbs, pepitas & herb dressing on the side

Dessert Bar (V), utensils, napkin & a hand wipe.

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

House Mac & Three Cheese (V)

Dessert Bar(V), 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(V), 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