

# RIPE CATERING

IN PARTNERSHIP WITH



## SHARED PLATTERS

12 serving minimum per order

### RIPE SIGNATURE MEZE TRAY

housemade roasted garlic hummus, house made tzatziki feta cheese, vegetarian dolmas, Mediterranean olives, raw veggies, pita bread  
\$9.25/serving

### ANTIPASTA PLATTER

marinated & pickled veggies, mixed olives sweet tomato caprese skewers, sharp provolone gorgonzola, assorted crackers  
\$9.25/serving

### BYO BRUSCHETTA BAR

3 assorted vegan toppings w/ crostini  
• traditional tomato basil  
• mixed olive tapenade  
• eggplant caponata  
\$7.25/serving

### CRUDITÉS & NORTHWEST DIP TRIO

fresh & roasted seasonal vegetable w/ 3 Northwest dips  
• emerald city green goddess dip  
• beet & walnut hummus (v)  
• white bean & Walla Walla sweet onion dip (v)  
\$7.25/serving

### ARTISAN CHEESE BOARD

local and imported cheeses, dried fruit & nuts assorted crackers  
\$8.25/serving  
+cured meats \$5.95/serving

### LOCAL GREENS & ARTICHOKE DIP

simple seasonal crudités, pita crisps available hot or room temp  
\$7.25/serving

### HOUSE MADE SOFT PRETZEL BITES

beer cheese sauce (available hot or room temp) stoneground & yellow mustards  
\$7.95/serving  
available vegan \$9.95/serving

### ASSORTED COOKIES & DESSERT BARS

seasonal varieties  
\$6/serving  
vegan & gluten free options available \$8/serving

## INDIVIDUAL BITES

12 serving minimum per order

### DEVEILED EGGS

Please choose one:  
• traditional  
• roasted red pepper & capers  
• dirty martini  
\$3.50/serving

### CUCUMBER CUP

roasted carrot hummus, sesame seeds (v&gf)  
\$3/serving

### SPICY TEMPEH SKEWERS

pineapple, red pepper, mango jalapeño vegenaïse (v&gf)  
\$4.50/serving

### ASSORTED TARTS

Includes the following:  
• herbed cheese & caramelized onion  
• pickled fig & mascarpone  
• local WA apples & honey, blue cheese  
\$5/serving

### CROSTINI SELECTION

Includes the following:  
• white bean spread, crisp kale & truffle salt (v)  
• roasted beet, chevre, micro greens  
• stone fruit, blistered tomato & nut-free arugula pesto (v)  
\$5/serving

### CRANBERRY FETA PINWHEELS

puff pastry  
\$3/serving

### FETA & RADISH TOASTS

sour white toast, micro greens, radish, feta  
\$4/serving

### MISO SWEET POTATO BITES

sweet potato crisp, tahini miso ginger spread (v&gf)  
\$4/serving

### PETITE RATATOUILLE CROUSTADE

fresh chevre, balsamic glaze available vegan  
\$6/serving

### ROASTED VEGETABLE SLIDER

seasonal vegetables, greens, garlic walnut spread, potato roll (v)  
\$4.50/serving

## DINNER BUFFET ENTRÉE SELECTIONS

12 serving minimum per order

### ALOHA TACO BAR

Includes the following:  
• seasoned sweet potato & black beans (v&gf)  
• cilantro lime chili TVP (v&gf)  
• luau crumbled tempeh, cabbage & pineapple (v&gf)  
accompanied by: pineapple slaw, mango salsa  
your choice of corn *or* flour tortillas  
\$14/serving

### HARISSA GLAZED EGGPLANT ROULADE\*

stuffed with spinach & walnuts  
vegan & gluten free, \*contains nuts\*  
\$9.95/serving

### TURMERIC GINGER CHICKPEA FRITTER

red pepper mango sauce  
vegan & gluten free  
\$9.95/serving

### ROASTED VEGETABLE BAKE

housemade marinara, mozzarella, parmesan  
\$9.95/serving

### LEMON FENNEL EGGPLANT SAUTÉ

white beans, white wine, caper, tomato, green olives, feta  
gluten free, available vegan  
\$10.25/serving

### BALSAMIC TOFU & MUSHROOM

onions, balsamic dijon sauce  
vegan & gluten free  
\$9/serving

### CHICKEN BREAST

add on to any entree  
4oz portion  
dairy & gluten free  
\$7/serving

## DINNER BUFFET SIDES

12 serving minimum per order

### MASHED SWEET POTATOES

vegan & gluten free  
\$5/serving

### QUINOA-RICE PILAF

vegan & gluten free  
\$6/serving

### WASHINGTON GROWN ROASTED YUKON GOLD POTATOES

vegan & gluten free  
\$5/serving

### GRILLED SQUASH, CORN & KALE SALAD

sunflower seed vinaigrette  
vegan & gluten free  
\$7/serving

### FRESH HERB GARDEN SALAD

cucumbers, carrots, basil, spinach, greens, tomatoes  
lemon tahini vinaigrette  
vegan & gluten free  
\$7/serving

### ROASTED SEASONAL VEGETABLES

vegan & gluten free  
\$7/serving

### VEGGIE NOODLE SALAD

spiralized seasonal vegetable, nut-free sun dried tomato pesto  
parmesan, *available hot or room temp*  
gluten free, available vegan  
\$8/serving

### BAKERY BREAD & BUTTER

assorted Essential Baking Co. favorites  
\$4/serving

### TORTILLA CHIPS

housemade chips, salsa and guacamole  
vegan & gluten free  
\$6/serving

### SEASONAL PETITE DESSERTS

seasonal & custom selections available, inquire for pricing