

RIPE CATERING

IN PARTNERSHIP WITH



SHARED PLATTERS

12 serving minimum per order

RIPE SIGNATURE MEZE TRAY

homemade roasted garlic hummus, homemade tzatziki
feta cheese, vegetarian dolmas, Mediterranean olives,
raw veggies, pita
\$14.50 per serving

ANTIPASTI PLATTER

marinated & pickled veggies, mixed olives
sweet tomato caprese skewers, sharp provolone
gorgonzola, assorted crackers
\$11.50 per serving

BYO BRUSCHETTA BAR

3 assorted vegan toppings w/ crostini
• traditional tomato basil
• mixed olive tapenade
• eggplant caponata
\$8.50 per 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)
\$9 per serving

ARTISAN CHEESE BOARD

local and imported cheeses, dried fruit & nuts
assorted crackers
\$13 per serving
add cured meats - \$7 per serving

LOCAL GREENS & ARTICHOKE DIP

simple seasonal crudité, tortilla chips
available hot or room temp
\$17.25 per serving

HOUSEMADE SOFT PRETZEL BITES

stoneground & honey mustards
queso cheese dip (available hot or room temp)
available vegan
\$14.50 per serving

ASSORTED COOKIES & DESSERT BARS

seasonal varieties
vegan & gluten free options available
\$10.25 per serving

INDIVIDUAL BITES

12 serving minimum per order

DEVILED EGGS

your choice of one:
• traditional
• roasted red pepper & capers
• dirty martini
\$4.25 each

VEGAN DEVILED POTATO

roasted potatoes, deviled chickpea filling (v&gf)
\$4.25 each

CUCUMBER CUP

roasted carrot hummus, sesame seeds (v&gf)
\$4.25 per serving

SPICY TEMPEH SKEWERS

pineapple, red onion, sriracha vegenaise (v&gf)
\$5 each

ASSORTED SAVORY TARTS

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

CROSTINI SELECTION

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

FETA & RADISH TOASTS

sour white toast, micro greens, radish, feta
\$4 each

CARAMELIZED ONION & BRIE CROUSTADE

rustic crust
\$5.75 each

PETITE RATATOUILLE CROUSTADE

fresh chèvre, balsamic glaze
\$5.75 each

CRANBERRY FETA PINWHEELS

\$4 each

ROASTED SEASONAL SQUASH & CHÈVRE SLIDER

homemade nut-free pesto, greens, potato roll
\$6.25 each

ROASTED VEGETABLE SLIDER

seasonal vegetables, greens, garlic walnut spread, potato roll (v)
\$6.25 each

DINNER BUFFET ENTRÉE SELECTIONS

12 serving minimum per order

VEGAN ALOHA TACO BAR

Includes the following:
• seasoned sweet potato & black beans (v&gf)
• taco tofu crumbles (v&gf)
• luau crumbled tempeh, cabbage & pineapple (v&gf)
accompanying by: pineapple slaw, mango salsa
your choice of corn or flour tortillas
\$24 per serving

HARISSA GLAZED EGGPLANT ROULADE*

stuffed with spinach & walnuts
vegan & gluten free, *contains nuts*
\$12 per serving

TUSCAN TEMPEH

sun dried tomato, onion, greens
vegan & gluten free
\$12 per serving

WHITE BEAN & SQUASH FRITTER

pumpkin ancho sauce
vegan & gluten free
\$12 per serving

TURMERIC GINGER CHICKPEA FRITTER

red pepper mango sauce
vegan & gluten free
\$12 per serving

ROASTED VEGETABLE BAKE

homemade marinara, mozzarella, parmesan
\$12 per serving

LEMON FENNEL EGGPLANT SAUTÉ

white beans, white wine, caper, tomato, green olives, feta
gluten free, available vegan
\$12 per serving

BALSAMIC TOFU & MUSHROOM

onions, balsamic dijon sauce
vegan & gluten free
\$12 per serving

CHICKEN BREAST

add on to any entree
dairy & gluten free
\$12 per serving

DINNER BUFFET SIDES

12 serving minimum per order

SPINACH & HERB RICE

vegan & gluten free
\$6 per serving

QUINOA-RICE PILAF

vegan & gluten free
\$6 per serving

WASHINGTON GROWN & ROASTED YUKON GOLD POTATOES

vegan & gluten free
\$6 per serving

MASHED SWEET POTATOES

vegan & gluten free
\$6 per serving

ROASTED SEASONAL VEGETABLES

vegan & gluten free
\$7.25 per serving

CHARRED GARLIC GREEN BEANS

vegan & gluten free
\$7.25 per serving

VEGGIE NOODLE SALAD

spiralized seasonal vegetable, nut-free sun dried tomato pesto
parmesan, gluten free (available hot or room temp)
available vegan
\$7.25 per serving

GRILLED SQUASH, CORN & KALE SALAD

sunflower seed vinaigrette
vegan & gluten free
\$7.25 per serving

FRESH HERB GARDEN SALAD

cucumbers, carrots, basil, spinach, greens, tomatoes
lemon tahini vinaigrette
vegan & gluten free
\$7.25 per serving

BAKERY BREAD & BUTTER

variety of local fresh baked bread
\$5 per serving

TORTILLA CHIPS

homemade chips, salsa & guacamole
vegan & gluten free
\$7.25 per serving