

# Ripe Catering

## Sweet Endings and Beverages

Prices are per guest. 10 guest minimum order per item.

Delivery Available

GF = Gluten Free V = Vegan

### Sweet Endings

**Double Chocolate Brownie Platter \$2**

**Tofu Chocolate Cheesecake Bites**

(GF)(V) \$2.25

### Dessert Bars

Peanut Butter Blondies, S'mores Bars, Berry Opera Bars, Lemon Ginger, Triple Fudge  
\$2

### Mini Seasonal Tarts

2 mini tarts per person

Lemon blueberry, Chocolate Espresso, Seasonal Stonefruit, Rhubarb Ginger \$2.50

### Country Style Crisps

Served individually in a 8oz mason jar and topped with whipped cream

Your choice: Three Berry, Peach, Rhubarb, Apple, Pear, Nectarine

Also available (GF) & (V) \$3.25

### Rustic Petit Croustade

Poached fruit wrapped in vegan pastry crust and topped with turbinado sugar (V)

Fruit Selections:

Pear, Apple, Peach, Nectarine, Plum

\$2.25

### Housemade Cookie Platter

One large cookie per guest

Choose from:

Chinese 5 Spice Shortbread, Lemon Glazed Shortbread, Mexican Chocolate Snickerdoodles(V), Ginger Chews, Caramel Chocolate Chunk, Chocolate, Pistachio and Craisin, Peanut Butter (GF), Traditional Chocolate chip, Sugar, Oatmeal Raisin

\$2

### Mini Cookie Platter

2 mini cookies per person \$1.75

### Beverages

all beverages on ice unless otherwise requested

**Assorted Can Sodas \$1.25**

**Bottled Water \$1.25**

**Assorted Hansen's Natural Sodas \$1.50**

**Bottled Sparkling Water \$2**

**Assorted Juices \$1.50**

**Lemonade and Iced Tea Display**

In glass dispenser with sugar and lemons \$2.50

**Something else in mind?**

**We specialize in custom menus.**

email us: [ripefoodservices@gmail.com](mailto:ripefoodservices@gmail.com)

or call: 206.293.5492