

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

or call: 206.293.5492