

Ripe Catering

OFFICE FRESH MENU

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GRAB N' GO SANDWICHES & WRAPS

GREAT MORNINGS

Classic Egg Breakfast Sandwiches

ham, bacon, sausage or veggie, cheddar cheese, english muffin

RIPE Signature Breakfast Sandwich

eggs, baby spinach, roasted red pepper, herbed chevre, english muffin

Southwest Breakfast Burrito

scrambled egg, sausage, cheese, potatoes, with salsa and sour cream on the side

LUNCH & BEYOND

Turkey Club Croissant

house roasted turkey, thick cut bacon, sharp cheddar, creamy avocado spread

Seattle Italian Chicken

spiced chicken breast, prosciutto, radicchio, lemon garlic aioli, Macrina foccaccio

The Beast Baguette

roast beef, chevre, pickled onion, arugula, romenescosauce, Macrina baguette

Accidental Vegetarian

Roasted asparagus, lemon ricotta, hardboiled egg, arugula, mama lil's peppers, Macrina baguette

Thai Chicken Wrap

Thai spiced shredded chicken, pickled carrot slaw, cucumbers, avocado, cilantro, sriracha aioli

Greek Veggie Wrap

cucumbers, feta cheese, tomatoes, kalamata olives, red onion, romaine lettuce, kronos dressing

BLT Wrap

applewood smoked bacon, shredded romaine, cherry tomatoes, avocados, house made ranch

ENTREE SALADS & BISTRO BOXES

PERFECTLY SIZED ENTREE SALADS

Hail Caesar Salad

Romaine, parmesan cheese, house made croutons, grilled chicken breast, creamy caesar dressing

Mandarin Ginger Kale Salad

Kale, mandarin oranges, celery, cucumbers, red onions, toasted sesame seeds, tossed in our signature miso ginger vinaigrette (available with chicken or tofu)

Steak Au Poivre Salad

Grilled peppered steak, gorgonzola cheese, spinach, crisp yukon gold potatoes, caramelized onion vinaigrette

Northwest Nicoise

wild caught sockeye salmon, baby red potatoes, haricot verts, heirloom cherry tomatoes, cucumbers, mixed baby greens, French vinaigrette

Summertime In Seattle

Baby kale, farro, roasted parsnips, strawberries, sunflower seed brittle, pistachio turmeric maple vinaigrette (available with chicken)

LIGHTER LUNCH SELECTIONS

Charcuterie Bistro Box

artisan cured meats, sharp cheddar, creamy brie, rice crackers, dried fruit & nuts

Protein Bistro Box

hard boiled egg, peanut butter pouch, cheese cubes, apple slices, protein packed cookie

All Vegan Bistro Box

hummus, celery & carrot sticks, seasonal quinoa salad, pita & snap pea crisps

HEALTHY SNACK OPTIONS

ANYTIME ENERGY BOOSTERS

Yogurt Parfaits

fresh fruit or berries, hearty granola mix-ins

Bagels & Lox

herbed cream cheese, red onion, capers

Individual Quiches

varieties include classic lorraine, smoked salmon & cream cheese, local greens & feta (vegetarian)

Hardboiled Egg Cup

simple protein. two shell on eggs with salt and pepper packets in a convenient cup

Seasonal Fresh Fruit Cups

ripe seasonal selections including melons, berries, grapes

Fresh Vegetable Crudité's Cup

with hummus or greek yogurt veggie dips

Quinoa Protein Shaker

quinoa, powergreens, toasted edamame, dried fruits, poppy seed vinaigrette

Falafel & Kale Tabbouleh Shaker

bulgur, tomatoes, red onion, tahini vinaigrette

Seasonal Pasta Salad Shakers

rotating selections including: italian chop, roasted summer veggie, hawaiian mac salad asian sesame noodle, greek ozro with spinach & lemon, tortellini with broccoli & sundried tomato

Mini Mezze Box

hummus, olive tapanade, baba ganoush with pita triangles

MENUS ARE JUST A SELECTION OF AVAILABLE OPTIONS.

WE SPECIALIZE IN CREATING CUSTOM DELICIOUS OFFERINGS THAT ARE AS UNIQUE AS YOUR OFFICE.