

# Ripe Catering

## OFFICE FRESH MENU

3518 Fremont Place N • (206) 293-5492 • ripefoodservices@gmail.com

### 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.**