

Ripe Catering

Production/Backstage Sample Menu

(V) =Vegan (GF) = Gluten Free

Prices are per person. 10 person minimum order.

Buffets are sold as packages. Please contact us for a la carte pricing.

Breakfast

SCRAMBLED EGGS

Served with cheddar cheese, hot sauce & salsa on the side

CHEF PREPARED EGG STATION WITH ASSORTED FILLINGS

Sausage, bacon, ham, onions, peppers, mushrooms, spinach, diced tomatoes cheddar cheese and feta

HOT OATMEAL BAR

Maple syrup, brown sugar, dried fruit, fresh berries, nuts, flax seeds, milk, milk alternatives

MAPLE GLAZED BREAKFAST SAUSAGES

THICK SLICED BACON

MORNINGSTAR FARMS VEGAN SAUSAGE PATTIES

HASH BROWNE POTATOES

FRENCH TOAST

with strawberries, butter, maple syrup, whipped cream

ASSORTED YOGURTS & GRANOLA

SLICED SEASONAL FRUITS & BERRIES

ASSORTED HEALTHY & SUGARED CEREALS

SELECTION OF FRESH BAKERY BREADS, BAGELS & SWEET BREADS

Lunch

SOUP & SALAD BAR STATION

ROASTED CORN & TORTILLA SOUP (V) (GF)

Fried Corn Strips On The Side

DELUXE SALAD BAR

Include mixed greens, spinach, cucumbers, hard boiled eggs, carrots, tomatoes, mushrooms, peppers, olives, peas, hummus, assorted cheeses, beans, dried fruit, sunflower seeds, nuts, assorted dressings

BUILD YOUR OWN TACO BAR

Carleson Farms 12 hour slow roasted Carnitas, Wild Caught Alaskan Cod, fried tofu, black beans, shredded lettuce, shredded cheese, diced tomatoes, red cabbage, cilantro, limes
Served with flour and corn tortillas, salsa, sour cream & guacamole

LOCALLY BRAISED GREENS (V) (GF)

Finished with a hot pepper vinegar

ROASTED SWEET POTATOES (V) (GF)

STEAMED BROWN RICE (V) (GF)

FRESH SEASONAL SLICED FRUIT & BERRIES

CHEF'S CHOICE HEALTHY DESSERT

CHEF'S CHOICE INDULGENT DESSERT

Dinner Menu

SOUP & SALAD BAR STATION

CREAMY PARSNIP AND POTATO SOUP (V) (GF)

DELUXE SALAD BAR

Include mixed greens, spinach, cucumbers, hard boiled eggs, carrots, tomatoes, mushrooms, peppers, olives, peas, hummus, assorted cheeses, beans, dried fruit, sunflower seeds, nuts, assorted dressings

SEARED FLANK STEAK (GF)

Finished with a local Rhubarb Chutney
Carved on site 15

WILD CAUGHT ALASKAN SOCKEYE SALMON (GF)

Apricot Ginger Glaze 12

ROASTED TEMPEH (V) (GF)

Finished With Local Rhubarb Chutney

AKENY FARMS WILD RICE BLEND (V) (GF)

SHAVED BRUSSELS SPROUT SALAD (V) (GF)

Apples, Fennel Vinaigrette

STEAMED ASPARAGUS (V) (GF)

Fennel Orange Gremolata

FRESH SEASONAL SLICED FRUIT & BERRIES

CHEF'S CHOICE HEALTHY DESSERT

CHEF'S CHOICE INDULGENT DESSERT

SOMETHING ELSE IN MIND?
WE SPECIALIZE IN CUSTOM MENUS!

CONTACT US TODAY: RIPEFOODSERVICES@GMAIL.COM