



# Ripe Catering Grab and Go Cafe

Minimum 10 bowls per selection

## Breakfast Bowls \$10

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### **Farmer's Skillet (GF)**

Poached Eggs, herbed potatoes, seasonal vegetables, roasted tomato salsa & avocado slices

### **Homestyle (GF)**

Scrambled eggs, home-style potatoes, bacon, cheddar cheese, sour cream

### **Texmex (GF)**

black beans, scrambled eggs, cheddar cheese, ranchero sauce and Salsa Verde with grilled corn cake

### **Tamago Sunrise (GF)**

Quinoa, marinated fried tofu, seaweed paper, soft boiled eggs, miso drizzle

## Overnight Oats \$5

### **PB & J**

Peanut butter, strawberry jelly, flax seeds, almond milk, fresh strawberries

### **Nutella Dream**

Nutella cream, sliced almonds, coconut milk, cocoa nibs

### **Berry Medley**

Acai, blueberries, Greek yogurt, chia seeds, almond milk

## Hot Lunch Bowls \$12

### **Cuenco de Cerdo (GF)**

BBQ pulled pork, creamy polenta, roasted pineapple, guacamole, cilantro, fresh lime

### **Sub Vegetarian Pulled Pork (Jackfruit)- V & GF**

### **Garden Gobbler (GF)**

Ginger garlic ground turkey, cauliflower rice, sautéed kale, spicy cabbage & carrot slaw

### **Sub fried tofu – V & GF**

### **The Hungry Nomad (GF)**

Marinated chicken, quinoa, winter ratatouille, kale almond pesto, house made giardiniera

### **Sub White Bean – V & GF**

### **Farmers full Belly**

Fried chicken, creamy mashed potatoes, grilled corn, coleslaw, cowboy sauce

### **Sub Black eyed peas- Veg**

### **The Greek (GF)**

Chicken souvlaki, rice pilaf, diced tomatoes, shredded lettuce house made hummus, house made tzatziki, warm pita

### **Sub falafel- V**



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## Fresh Lunch Bowls

### \$12 options

#### **The Waldorf (GF)**

Herbed chicken, quinoa, grapes, apples, walnuts, spinach, lemon yogurt dressing

#### **Caprese Chicken (GF)**

Pesto marinated chicken, oven roasted cherry tomatoes, spinach, fresh mozzarella, brown rice, basil, balsamic reduction

#### **The Cubano (GF)**

Cumin rubbed pork tenderloin, black beans, brown rice, chili spiced plantains, roasted sweet potatoes, avocado, pico de gallo

### \$14 options

#### **Wasabi Pacific Salmon (GF)**

Sesame crusted salmon, yakisoba noodles, edamame, carrots, cucumber, cilantro, avocado wasabi crème

#### **Sub Sesame Crusted Tofu – V**

#### **The Hawaiian (GF)**

Honey soy marinated shrimp, brown rice, sweet potatoes, grilled pineapple, pickled cabbage, bean sprouts

#### **Ginger Marinated Tofu- V**