

# Ripe Catering

## Sandwiches - Wraps - Salads

Make it a Boxed Lunch -Tim's potato chips and cookie or dessert bar for \$2.50

Deluxe Boxed Lunch - choice of side salad and dessert bar for \$4.95

(V)= vegan (GF) = gluten free

### Signature Sandwich Platters

Gluten Free Bread Available Add \$2

#### **Emerald City Turkey \$9.95**

House roasted turkey breast, creamy havarti, arugula, RIPE signature sauce, Macrina ciabatta roll

#### **The Forager \$9.25**

Pickled figs, chevre, arugula, garlic walnut sauce, Macrina herbed baguette

#### **Frenchie \$7.50**

Honey ham, swiss, spinach, RIPE signature sauce, Macrina baguette

#### **New Orleans Tribute \$8.75**

Spicy cajun chicken breast, Mama Lil's Peppers, pickled cabbage, lemon garlic mayo, Macrina potato roll

#### **The Beast \$9.50**

Roast beef, chevre, pickled onion, arugula, romenesco sauce, Macrina baguette

#### **Accidental Vegetarian \$8.25**

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

#### **Tamarind Turkey \$11.50**

House roasted honey tamarind glazed turkey breast, summer pickle relish, mint yogurt chutney, greens, Macrina potato roll

#### **Seattle Italian Club \$9.75**

Chicken breast, prosciutto, radicchio, garlic mayo, Macrina foccaccio

### Hot Sandwich Selections

#### **Day After \$11.50**

Slow roasted bloody mary seasoned beef chuck, horseradish tomato jam, dill pickled beans, Tabasco aioli, celery apple slaw, Macrina potato roll

#### **Grown Up Grilled Cheese \$6.95**

Fontina & creamy havarti, sage butter, apricot mustard, Macrina sour white  
**add thick cut bacon \$2.25**

#### **Mount Baker \$7.50**

Slow roasted pork shoulder, lemon ricotta, arugula, tomato jam, Macrina sour white roll

#### **Wild Child \$9.95**

Grilled chicken breast, brie, roasted red pepper, garlic aioli, croissant

#### **The Pillar (V) \$8.50**

Roasted eggplant, caramelized onions, sautéed kale, arugula, romenesco sauce, Macrina ciabatta roll

#### **Seattle's Best Turkey \$11.50**

House roasted turkey, creamy brie, thick cut bacon, caramelized onion, apricot compote, Macrina sour white

#### **West Coast \$12.25**

Spicy shrimp, chipotle avocado mayo, shredded cabbage, Macrina baguette

## Specialty Wraps

### **The Salmon Run \$13.95**

Wild caught sockeye salmon, spring peas, roasted asparagus, brown rice, green goddess dressing

### **Robin's Nest \$8.95**

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

### **The Mediterranean \$7.95**

Chickpeas, cucumber, mint lemon yogurt sauce, greens

### **The Greek \$7.95**

Cucumbers, feta cheese, tomatoes, kalamata olives, red onion and romaine lettuce

**add grilled chicken \$1.95**

### **BLT Wrap \$8.95**

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

## Boxed Salads

Salads are served individually. Please inquire about buffet style salad options

### **Hail Caesar Salad \$7.95**

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

### **Ripe Signature Salad (V)(GF) \$9.50**

Kale, mandarin oranges, celery, cucumbers, red onions, toasted sesame seeds, tossed in our signature miso ginger vinaigrette

**add 4 ounce grilled chicken breast \$2.50**

**add 4 ounce seasoned tofu \$1.50**

### **Northwest Cobb (GF) \$14.95**

Dungeness crab, bay shrimp, heirloom tomatoes, avocado, hard boiled eggs, crisp bacon, cucumbers, romaine, roasted shallot dijon vinaigrette

### **Steak Au Poivre Salad (GF) \$10.50**

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

### **Springtime in Seattle (V) \$11.25**

Baby kale, farro, roasted parsnips, strawberries, sunflower seed brittle, pistachio turmeric maple vinaigrette

**add 4 ounce grilled chicken \$2.50**

**add 4 ounce wild sockeye salmon filet \$7.50**

### **Northwest Nicoise (GF) \$13.75**

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

## Side Salads

### **Beet Farro Salad**

arugula, feta cheese, sunflower seeds, citrus vinaigrette

### **Kale Tabbouleh (V)**

bulgur, tomatoes, red onion, tahini vinaigrette

### **Roasted Corn & Potato Salad (V)(GF)**

stone ground mustard vinaigrette

### **Mixed Greens Garden Salad (V)(GF)**

choice of ranch or balsamic vinaigrette dressing

& croutons on the side

### **Fresh Fruit Cup (V)(GF)**

## Picnic Boxes

### **Charcuterie Box (GF)**

**\$10.25**

Selection of artisan cured meats, sharp cheddar and creamy brie cheeses, rice crackers, dried fruit and nuts

### **Protein Packed (GF)**

**\$9.95**

Hard boiled egg, peanut butter pouch, protein rich cookie, cheese cubes and apples slices

### **Veggie Lovers \$8.50**

Housemade hummus, carrot and celery sticks, seasonal quinoa salad, pita chips, cookie (available vegan)

## Housemade Soups (V & GF) \$4

Served individually in 8 ounce insulated cups and includes Macrina bakery roll & butter

**Creamy Tomato  
Potato Leek Creamy  
Broccoli**

**Kale and White Bean  
Roasted Carrot & Dill  
Beet Borscht  
Hearty Vegetable**