

Ripe Catering

Appetizer Menu

10 piece minimum order on all Appetizers.

* indicates Chef On-Site required
(GF)= Gluten Free (V)= Vegan

STATIONARY PLATTERS

FRESH SEASONAL FRUIT PLATTER

Seasonal Fruits, Melons, Berries,

WILD ALASKAN SALMON MOUSSE

Poached or Smoked
Bagel Chips & Seasonal Crudite

BAKED BRIE EN CROUTE

Raspberry Preserves, Crostini

ARTISANAL CHEESE BOARD

Salumi Salami, Dried and Fresh Fruit,
Baguettes and Flatbread Crackers

NORTHWEST WILD SALMON PLATTER

Choice of Poached or Smoked Salmon,
Whipped Herbed Cream Cheese, Capers,
Pickled Red Onion, Sliced Baguettes

LAYERED SUN DRIED TOMATO AND PESTO CHEESE TORTE

Assorted Crackers and Grapes (GF)

DOMESTIC CHEESE BOARD

Cheddar, Pepperjack and Swiss Cheese
Cubes, Grapes, Assorted Crackers

RIPE MEZE PLATTER

Roasted Garlic Hummus, Tzatziki,
Feta Cheese, Vegetarian Dolmas,
Mediterranean Olives, Pepperoncinis,
Grilled Pita Bread

RIPE ANTIPASTO PLATTER

Salami, Pepperoni, Artichoke Hearts,
Cherry Peppers, Caprese Skewers,
Sharp Provolone, Assorted Crackers

FRESH & GRILLED SEASONAL VEGETABLE CRUDITE

HOT APPETIZERS *Seafood*

VIETNAMESE DARK CARAMEL SALMON OR PRAWN SKEWERS (GF)

SAFFRON PRAWNS

Pancetta Vinaigrette (GF)

CILANTRO LIME GRILLED PRAWN SKEWERS (GF)

SPICY CURRIED SHRIMP*

on Coconut Crisp (GF)

SALMON LOLIPUFF*

POTATO COD CAKES

Dijon Tartar Sauce (GF)

CRAB & ARTICHOKE BOUCHEE

COCONUT LIME CRAB CAKES

Sweet Chili Sauce (GF)

SEARED BABY SCALLOPS*

Lime Curry (GF)

Vegetarian

CHEVRE & RASPBERRY PRESERVES

in Puff Pastry

POLENTA TRIANGLE CRISP,

Fig Onion Relish (GF & V)

SAUTEED LEEK AND BRIE CROUSTADE

FRIED MANCHEGO CHEESE BITES*

Stone Fruit Compote

LOCAL GREENS, FETA & FRESH DILL

PHYLLO TRIANGLES

CARAMELIZED ONION & BRIE ROULADE

Beef/Pork/Lamb

BEEF BURGER SLIDER*

Arugula, Horseradish Cream, Tomato Jam

LAMB SLIDER*

Curry Ketchup

PULLED PORK SLIDER*

Pickled Cabbage

7 SPICE BEEF SKEWERS (GF)

MOROCCAN BEEF AND LAMB BALLS

Golden Raisin Chutney

BEEF TENDERLOIN BEGGAR'S PURSE

Tequila Crema & Cilantro

ROASTED PORK TENDERLOIN

Rosemary Shortbread, Apple Horseradish

DARK RUM MARINATED PORK TENDERLOIN

Crisp Polenta, Apricot Jam (GF)

PROSCIUTTO & GRUYERE CROQUE MONSIEUR CANAPE

CHORIZO BOUCHEE

Beechers Blankslate, Parsley Pistou

Chicken/Turkey

THAI CHICKEN SKEWERS

Peanut Sauce (GF)

VIETNAMESE DARK CARAMEL CHICKEN SKEWERS(GF)

MOROCCAN CHICKEN

SKEWERS

Saffron Aioli (GF)

SPINACH & FETA GREEK STYLE TURKEY MEATBALLS

Skordalia

Something else in mind?
We specialize in custom menus
ripefoodservices@gmail.com
206.293.5492

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HOT STATIONARY APPETIZERS

BAKED LOCAL GREENS & RICOTTA

Crispy Pita, Carrots and Celery

KING CRAB & ARTICHOKE DIP

Sliced Baguettes, Seasonal Vegetable
Crudite

GOAT CHEESE FONDUE

Fingerling potatoes, Sliced apples, Grilled
Bread

BAKED BRIE

Honey Walnuts, Crostini, Strawberries

WARM SPICY CHICKPEAS

Marinated Olives & Marcona Almonds

CARAMELIZED ONION & BACON DIP

House made Potato Chips

GROWN UP NACHO BAR

Chipotle Gouda Queso Fundido, Pico de
Gallo, Guacamole, Pickled Jalapenos
& Fresh Fried Tortilla Chips

SIGNATURE BEEF & PORK

MEATBALLS

Choice of:

Sesame Ginger Teriyaki, Honey Bourbon
Glaze, or Sweet and Tangy BBQ Sauces

COLD APPETIZERS

Seafood

WILD SMOKED SALMON

Kettle Potato Chip, Wasabi Aioli (GF)

CRAB & AVOCADO SALAD

Wonton Cup

BAY SHRIMP CHEVICHE (GF)

DUNGENESS CRAB

Mascarpone Cream,
Red Eye Cocktail Sauce, Oat Cracker

Vegetarian

ROASTED BABY POTATOES

Sour Cream, Chives, Truffle Salt (GF)

CRISP APPLE, CHEVRE AND LOCAL HONEY TARTLETS

WHITE BEAN & CRISP KALE TARTINE

Black Truffle Salt (V)

STONEFRUIT, ROASTED TOMATO & ARUGULA CROSTINI (V)

SWEET TOMATO CAPRESE SKEWER

Fresh Mozzarella, Basil, Balsamic Reduction
(GF)

ZUCCHINI PANCAKES

Lemon Dill Yogurt Sauce

ROASTED BEET & GOAT CHEESE TARTINE

Crispy Greens

Beef/Pork

FLANK STEAK SLIDER

Ginger Onion Relish, Gorgonzola Spread,
Brioche Bun

BEEF TENDERLOIN BRUSCHETTA

Tarragon Horseradish Cream

SHREDDED BEEF AND GOAT CHEESE

POLENTA TRIANGLES

Parsley Pistou (GF)

HONEY HAM SLIDER

Dijonnaise, Arugula, Pickles,
Sharp Cheddar Biscuit

PROSCIUTTO WRAPPED MELON BITES

(GF)

ITALIAN SAUSAGE STUFFED

MUSHROOM CAPS (GF)

Chicken

CHICKEN TARTLETS

Dried Cherries, Slivered Almonds

PECAN CRUSTED CHICKEN TENDERS

Cranberry Chutney

GRILLED CHICKEN SLIDER

Pesto Aioli, Arugula, Buttermilk Biscuit

CHICKEN SALAD CUPS

Tarragon, Dried Apricot

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