

Ripe Catering Lunch Menu

Prices are per person. 10 person minimum order.
\$20 delivery charge on all orders
GF= Gluten Free V= Vegan

Entrees

Shredded Pork OR Chicken Chilaquiles with Black Bean Chilaquiles as vegetarian option

Layers of pork or chicken with black beans, corn tortillas, green onions, corn and cheddar cheese topped with a salsa verde.
Available Vegan. (GF) \$12.95

Chicken Fajita Bar with Fried Tofu as vegetarian option

Seasoned chicken strips sautéed peppers and onions, flour tortillas, shredded cheese, salsa & sour cream.
(GF) Fried Tofu (V) (GF)
\$12.90
Add Guacamole \$1.50

Shredded Beef Burritos with Black Bean Burritos as vegetarian option

12 hour slow roasted beef, seasoned black beans, spanish style rice, onions and shredded cheese. Salsa and sour cream on the side \$12.95
Add Guacamole \$1.50

Hot Turkey Sandwiches with Wild Mushroom Field Roast Sandwiches as vegetarian option

Roasted turkey breast carved and served with house made turkey gravy (GF), Creamy Mashed Potatoes (GF), and Texas Toast on side.
Mushroom gravy for vegetarian option \$12.25

Italian Shredded Beef Sandwiches with Italian Roasted Vegetables as vegetarian option

Beef chuck roast slow roasted and shredded. (GF) Roasted Italian style vegetables (V)(GF) as vegetarian option.
Served with baguettes, au jus and horseradish aioli.
with Potato Chips
\$12.95

BBQ Pulled Pork with BBQ Tofu as vegetarian option

12 hour slow roasted pork shoulder (GF), Fried Tofu Crumbles (V)(GF) smothered in sweet and smoky BBQ sauce and potato rolls with coleslaw & potato chips
\$10.75

Individual Beef OR Chicken Pot Pie Mushroom Pot Pie as Vegetarian Option

Beef or chicken, potatoes, peas, and carrots topped with puff pastry and served in a 8oz mason jar \$9.95

Individual Shepherd's Pie

Seasoned ground beef or mushrooms as vegetarian option with tomatoes and peas topped with a smoky chipotle sweet potato top served in a 8oz mason jar (GF) \$11.25

Build Your Own Sandwich Bar

Includes turkey, ham, salami & field roast vegan slices, sliced cheddar, swiss and pepperjack with lettuce, tomatoes, onions, pickles, mayo & mustard.. White, whole wheat & grain bread with potato chips
\$11.95

Add Ons

Tim's Cascade Potato Chips .
Assorted Varieties \$0.75

Organic Tortilla chips and Salsa \$1.95

Entree Salads

Includes bakery roll and butter

Build Your Own Steak Salad with Marinated Tofu as vegetarian option

Seasoned Flank Steak (GF) and Marinated Tofu (V)(GF) with spinach, lightly pickled red onion, blue cheese crumbled, hard boiled egg and a tangy mustard vinaigrette on the side. \$13.95

Ancient Grain Winter Salad

Oregon grown barley, quinoa & wild rice with dried cranberries, roasted winter squash, sautéed kale, red onions, and sunflower seeds tossed in a berry vinaigrette \$5.95
Add 5 ounce chicken breast \$3.50
Add 4 ounce wild sockeye salmon \$9

Kale Caesar Salad

Traditional caesar with a twist. Locally grown kale with housemade croutons, parmesan cheese tossed in a vegetarian caesar dressing. \$6.25
Add 5 ounce chicken breast \$3.50
Add 4 ounce wild sockeye salmon \$9

Chop Salad

Served build your own style with mixed greens, chopped deli turkey and ham, marinated tofu, red onion, hard boiled eggs, avocado, bacon bits, shredded cheddar cheese and sunflower seeds with ranch and balsamic vinaigrette on the side \$13.95

Soups \$4

Spicy Tomato and Red Lentil (V)
Pumpkin and Butternut Squash (V)
Kale and White Bean (V)
Chicken Tortilla
available vegan
Curried carrot (V)
Hearty Chicken Vegetable
available vegan

Side Salads

Roasted Potato Salad with Stone Ground Mustard Vinaigrette (V) \$2.75
Roasted Vegetable and Pasta Salad with Balsamic Vinaigrette (V) \$2.75
Sun Dried Tomato Tortellini Salad \$2.95
Mixed Greens Garden Salad(V)
cucumbers, shredded carrots, cherry tomatoes and croutons with balsamic vinaigrette and ranch dressings on the side \$2.25
Baby Spinach Salad
dried cranberries, red onion, goat cheese & pecans \$2.75
Sweet N Spicy Carrot Salad \$2
Creamy Cucumber Salad with Dill \$2
Caraway Cabbage Salad \$2
Traditional Coleslaw \$2

Something else in mind?
We specialize in custom menus.

email us: ripefoodservices@gmail.com
or call: 206.293.5492