

# Ripe Catering

## Sweet Endings and Beverages

Prices are per guest. 10 guest minimum order per item.

Delivery Available

GF = Gluten Free V = Vegan

Contact Us Today For a Quote!

### Double Chocolate Brownie Platter

Tofu Chocolate Cheesecake Bites  
(GF)(V)

### Dessert Bars

Peanut Butter Blondies, S'mores Bars, Berry Opera Bars, Lemon Ginger, Triple Fudge

### Mini Seasonal Tarts

2 mini tarts per person

Lemon blueberry, Chocolate Espresso, Seasonal Stonefruit, Rhubarb Ginger

### Country Style Crisps

Served individually in a 8oz mason jar and topped with whipped cream

Your choice: Three Berry, Peach, Rhubarb, Apple, Pear, Nectarine

Also available (GF) & (V)

### Rustic Petit Croustade

Poached fruit wrapped in vegan pastry crust and topped with turbinado sugar (V)

Fruit Selections:

Pear, Apple, Peach, Nectarine, Plum

### Housemade Cookie Platter

One large cookie per guest

Chef's Choice & Seasonal Varieties.

Vegan/Gluten Free Available Upon Request

### Mini Cookie Platter

2 mini cookies per person

## Beverages

all beverages on ice unless otherwise requested

Assorted Can Sodas

Bottled Water

Assorted Hansen's Natural Sodas

Bottled Sparkling Water

Assorted Juices

Lemonade and Iced Tea Display  
In glass dispenser with sugar and lemons

Something else in mind?

We specialize in custom menus.

email us: [ripefoodservices@gmail.com](mailto:ripefoodservices@gmail.com)

or call: 206.293.5492