

Ripe Catering

Hot Buffet Lunch Menu

(V) =Vegan (GF) = Gluten Free

Prices are per person. 10 person minimum order.

Buffets are sold as packages. Please contact us for a la carte pricing.

Lunch Buffets

All entrees available with vegetarian option.

5 person minimum vegetarian order

Caprese Chicken (GF)

Oven roasted heirloom tomatoes, fresh mozzarella, basil

Paired with Kale Caesar Salad, Macrina bakery rolls & butter.

Add Caprese Eggplant as vegetarian option (available V)(GF)

Chicken Curry (GF)

Potatoes, carrots, peppers, onions, creamy coconut yellow curry sauce

Paired with Steamed Jasmine Rice, and Minted Cucumber & Tomato Salad

Add Tofu Curry (V)(GF) as vegetarian option

Build Your Own Chicken Gyro Bar

Herb rubbed & marinated chicken breast (GF), shredded lettuce, tomatoes, tzatziki, hummus, and pita bread.

Paired with Ripe's own Greek Salad

Add Marinated Tofu (V)(GF) as vegetarian option

Chipotle Apricot Braised Slow Roasted Pork Sandwiches

12 hour slow roasted pork shoulder (GF), and Macrina potato rolls

Paired with Tangy Apricot Mustard Slaw and Tim's Potato Chips

Add BBQ Tofu as vegetarian option (V)(GF)

Shredded Slow Roasted Pork or Chicken Chilaquiles

Corn tortillas, black beans, green onions, corn, cheddar cheese, & salsa verde

Paired with Tortilla Chips, Salsa & Guacamole and Southwest Garden Salad

Add Black Bean Chilaquiles as vegetarian option (available vegan)

Coffee Rubbed 12 hour Roasted Shredded Beef

Coffee caramelized onion gravy, creamy yukon mashed potatoes

Paired with a Strawberry Kale Salad (V)

Add Coffee Rubbed Tempeh (V)(GF) as vegetarian option

Ripe's Signature Petit Meatloaf (GF)

Painted Hills ground beef studded with mozzarella cheese and bacon onion relish,

Paired with Kale Caesar salad, Macrina bakery bread & butter

Add Field Roast Vegan Loaf with Daiya Vegan cheese and mushrooms as vegetarian option

Blackened Pacific Cod (GF)

Kohlrabi apple horseradish remoulade

Paired with Yukon Gold Potato & Corn Salad

Add Blackened Tofu (V)(GF) as vegetarian option

Raspberry Chipotle Glazed Sockeye Salmon

Paired with our Farmer's Market Salad,

green beans, potatoes, radish, kale, fennel, lemon caper vinaigrette (V)

and Macrina bread & butter

Add Raspberry Chipotle Roasted Tempeh as vegetarian option

Full Service Catering and Delivery Catering Options Available

Please inquire for more details.

Sandwich Bars

Classic Sandwich Bar

Featuring house roasted turkey breast, honey ham, genoa salami, field roast vegan deli slices (V), sliced cheddar, swiss and pepperjack cheeses
Accompanied by lettuce, tomatoes, onions, pickles, mayo, mustard and Macrina Sandwich Rolls
Paired with seasonal mixed green salad and Tim's potato chips

Deluxe Slider Bar

2 sliders per person

Featuring beef, grilled chicken & black bean burgers (V) with choice of toppings
Accompanied by lettuce, tomato jam, ketchup, mustard, mayonnaise and macrina potato rolls
Paired with Roasted Corn & Yukon Potato Salad

Choose 2 cheeses

sharp cheddar, pepperjack, swiss, creamy brie, blue cheese spread, whipped goat cheese

Choose 3 toppings

bacon onion relish, sautéed mushrooms, caramelized onions, guacamole, roasted red peppers, raspberry chipotle jam, ginger onion relish, kale kimchi, sriracha aioli
Add 2 Strips Bacon

Salad Bars

Your favorite salad greens served with selection of toppings, and choice proteins, cheeses and dressings. Includes Macrina bakery roll & butter

The Ultimate Salad Bar

chopped romaine and mixed greens, shredded carrots, cucumbers, cherry tomatoes, bell peppers, spring peas, beets, chickpeas, sunflower seeds and housemade croutons.

your choice of 2 proteins and 2 cheese & 3 salad dressings

Standard Salad Bar

chopped romaine, shredded carrots, cherry tomatoes, cucumbers, bell peppers, sunflower seeds and housemade croutons

your choice of 1 protein, 1 cheese & 2 salad dressings

Premium Proteins

blackened or cilantro lime chicken breast
house roasted turkey breast
tarragon turkey salad
spicy shrimp
olive oil marinated all white tuna
italian marinated tofu

coffee rubbed flank sweet and spicy roasted sockeye salmon
smoked sockeye salmon add

Savory Cheeses

shredded cheddar, gorgonzola, feta, parmesan, mozzarella, goat cheese, daiya vegan "cheese" shreds

Topping Additions

artichoke hearts - hard boiled eggs - bacon bits
avocado - sliced almonds - candied walnuts

Salad Dressings

ranch - balsamic vinaigrette- honey mustard- parmesan & roasted garlic

Something Else In Mind? We specialize in custom menus!
Contact us today: ripefoodservices@gmail.com