



# Ripe Catering

## Grab & Go Café

### Breakfast Bowls \$14

includes coffee service & fruit platter

#### **Farmer's Skillet** – gf

poached egg, herbed potato  
seasonal vegetable, blistered tomato  
herb infused oil

#### **Homestyle** – gf

scrambled egg with cheddar cheese  
home-style potatoes, bacon  
side hot sauce & sour cream

#### **TexMex** – gf

black beans, scrambled eggs with cheddar  
cheese, grilled corn cake  
salsa & guacamole

#### **Tamago Sunrise** – gf

quinoa, marinated fried tofu  
seaweed paper, soft boiled eggs  
miso drizzle

**Ask about our vegan options!**

#### **Grab & Go Café Ordering Requirements**

Choose up to 2 selections (1-19 people)

Choose up to 3 selections (20 – 39 people)

Minimum 10 bowls per selection (40 people & over)

### Hot Lunch Bowls \$14

includes bottled water & cookie

#### **Farmer's Full Belly**

popcorn chicken, creamy mashed potatoes  
roasted corn, coleslaw, cowboy sauce  
sub black eyed peas – vegetarian

#### **Cuenco de Cerdo** – gf

BBQ pulled pork, creamy polenta  
pineapple, guacamole, cilantro, fresh lime  
sub BBQ jackfruit – v & gf

#### **Garden Gobbler** – gf

ginger garlic ground turkey, sautéed kale  
cauliflower rice, spicy cabbage carrot slaw  
sub fried tofu – v & gf

#### **The Hungry Nomad** – gf

marinated chicken, quinoa  
seasonal ratatouille, kale almond pesto  
sub white bean – v & gf

#### **The Greek** – gf

chicken souvlaki, rice pilaf, tomato  
shredded lettuce, house made hummus  
house made tzatziki, warm pita  
sub falafel – v & gf

**AVAILABLE FAMILY STYLE**



# Ripe Catering

## Grab & Go Café

### Fresh Lunch Bowls

includes bottled water & cookie

#### \$16 options

##### **The Waldorf** – gf

herbed chicken, quinoa, grapes  
apples, walnuts, spinach  
lemon yogurt dressing  
sub roasted herbed cauliflower – v & gf

##### **Caprese Chicken** – gf

pesto marinated chicken, oven roasted cherry  
tomatoes, spinach, fresh mozzarella brown rice  
basil, balsamic reduction  
sub marinated mushroom – v & gf

##### **The Cubano** – gf

cumin rubbed pork tenderloin, black beans  
brown rice, chili spiced sweet potatoes  
avocado & pico de gallo  
sub cumin scented jicama squash – v & gf

#### \$18 options

##### **Wasabi Pacific Salmon**

sesame crusted salmon, yakisoba noodle edamame  
carrots, cucumber, cilantro, avocado wasabi crema  
(\$16) sub sesame crusted tofu – v

##### **The Hawaiian** – gf

honey tamari marinated shrimp, brown rice  
sweet potatoes, grilled pineapple, pickled cabbage  
(\$16) sub ginger marinated tofu – v & gf

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**AVAILABLE FAMILY STYLE**