



200 TAYLOR AVE N.
SEATTLE, WA 98109

206.674.6614
patricia@redplatecatering.com

Luncheon Salads

All entree salads are served with fresh focaccia and butter, a cup of soup du jour, Chef's choice of dessert and Caffè Vita coffee, decaffeinated coffee or tea (priced per person)

GOURMET CEASAR SALAD

Crisp Romaine tossed in a Traditional Caesar Dressing, Smoked Paprika Croutons and Freshly Grated Parmesan Cheese topped with Grilled Chicken Breast

Substitute Grilled Salmon, Sautéed Shrimp or Crab Meat...

COBB SALAD **gf**

Grilled Chicken Breast, Tomato, Bacon Bits, Gorgonzola Cheese, Green Onions, Black Olives and Sliced Egg served over Field Greens and served with Bleu Cheese Dressing

GREEK SALAD **gf v**

Kalamata Olives, Pepperoncini, Red Onions, Grape Tomatoes and Feta Cheese with Balsamic Vinaigrette

TACO SALAD

Field Greens with Queso Fresco, Cilantro, Bell Peppers, Onion, Black Beans and Spicy Grilled London Broil in a Homemade Tostada Shell with Avocado-Lime Vinaigrette served with Pico de Gallo and Sour Cream

CITRUS SPINACH SALAD **gf v**

Baby Spinach tossed with Sliced Almonds, Orange Segments, Grape Tomatoes and Goat Cheese with Balsamic Vinaigrette

V+ = VEGAN

V = VEGETARIAN

All food and beverage is subject to a 22% service charge and current applicable taxes. Menu prices and fees are subject to change. *While we do offer preparations with gluten-free ingredients, our kitchen is not a gluten free facility. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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Salads By The Bowl

(all items serve 25)

FARFALLE PASTA SALAD ^v

SHRIMP PASTA SALAD

REDSKIN POTATO SALAD ^{gf}

ORGANIC FIELD GREEN SALAD ^{gf v}

HOME STYLE COLESLAW ^{gf v}

CAESAR SALAD

CAESAR SALAD *w/Dungeness Crab*

FRESH FRUIT SALAD ^{gf v}

TABOULEH SALAD ^{v+}

AMBROSIA SALAD *w/Orange Chantilly Creme* ^{gf v}

CUCUMBER, ONION & TOMATO SALAD ^{gf v+}

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