



200 TAYLOR AVE N.
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Vegetarian Menu

All luncheons include a field green salad, bread and butter, freshly brewed Caffè Vita coffee, decaffeinated coffee or tea and Chef's choice of dessert (priced per person)

QUINOA STUFFED PORTABELLA ^{gf v+}

With Herbs and Tomato Reduction

PASTA PRIMAVERA ^v

Sautéed Spring Vegetables with Penne Noodles Tossed in a Garlic White Wine Sauce

SPRING VEGETABLE STIR FRY ^{v+}

Sautéed Vegetables tossed in a Sweet Soy Sauce served over Sticky Rice

MEDITERRANEAN PASTA ^v

Artichoke Hearts, Kalamata Olives, Roasted Garlic, Capers, Spinach and Penne Noodles Tossed in a Plum Tomato Sauce with Feta Cheese

PAN FRIED EGGPLANT PARMESAN ^v

Crusted in a Cheese Breading with a Roasted Roma Tomato Sauce Served with Penne Pasta

CHEESY GRITS ^v

with Roasted Grape Tomato, Honey-Cardamom Roasted Carrots, Crispy Leek, Toasted Quinoa and Avocado

ROASTED ROOT VEGETABLE AND LENTIL CAKE ^{v+}

with Red Pepper Coulis and Endive Salad

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.