



## Appetizer Menu

### Hot Appetizers:

### Price Per Person

<b>Orzo Pasta &amp; Sausage Rounder (or meatball)</b>	<b>\$4.25</b>
Spiced Italian Sausage Blended with Egg, Orzo Pasta, Herbs and Spices. Served with a Tomato Ragout	
<b>Roasted Italian Sausage and Peppers</b>	<b>\$2.95</b>
An Extremely Flavorful Sliced Italian Rope Sausage Roasted with Mild Peppers and Red Onion.	
<b>Roasted Italian Sausage Marinara</b>	<b>\$2.95</b>
An Extremely Flavorful Sliced Italian Rope Sausage in a traditional Italian Red Sauce.	
<b>Thai Chicken Skewers</b>	<b>\$3.95</b>
Marinated Chicken Rolled in Sesame Seeds. Served with a Black Onion Sauce. Serves 3 Skewers per Person.	
<b>The American Chicken Skewer</b>	<b>\$3.95</b>
Traditional Seasoned Chicken with Sage, Rosemary, Thyme, Sea Salt and Black Pepper. Served with a BBQ sauce. Serves 3 Skewers per Person	
<b>Jasmine Stuffed Mushrooms</b>	<b>\$4.50</b>
Crab, Shrimp, and Scallops Seasoned with Ginger and Garlic. Blended with Jasmine Rice and Egg. Serves 2 to 3 Mushrooms per Person.	

### Cold Appetizers:

### Price Per Person

<b>Blended Asiago Cheese Spread – A Recommended Appetizer</b>	<b>\$1.95</b>
Asiago Cheese Blended with Cream Cheese, Chives, and Horseradish. Served with House Made Tortilla Chips and Assorted Crackers.	
<b>Roasted Beef Skewers</b>	<b>\$6.25</b>
New York Strip Loin Roasted Medium Rare to Medium. Sliced Thin and Seasoned with Garlic, Capers, Black Pepper, Fresh Herbs, and Olive Oil.	
<b>Jumbo Cajun Roasted Shrimp – Subject to Market Price</b>	<b>\$6.95</b>
Seasoned with a Blend of Cajun Spices and Roasted. Served with a Cajun Ranch Dressing. Serves 4 to 5 Shrimp per Person	
<b>Jumbo Poach Gulf Shrimp – Subject to Market Price</b>	<b>\$6.95</b>
Simmered in Court Bouillon and Served with a Red Traditional Sauce. Serves 4 to 5 Shrimp per Person.	
<b>Crudité Platter</b>	<b>\$2.95</b>
Assorted Seasonal Fresh Veggies Beautifully Arranged. Served with Pickled Foods and a Peppercorn Ranch Dressing (Add Hummus for \$1.00 Extra).	
<b>Brie cheese</b>	<b>\$3.25</b>
Rounds of French Brie Baked with Assorted Fruit Jams or Garlic and Fresh Herbs. Served with Sliced French bread.	
<b>Aged White and Yellow Cheddar Cheese</b>	<b>\$2.95</b>
Mild Canadian Aged White and Yellow Cheddar. Served with French bread (Add Italian Salami for \$1.50 Extra).	
<b>Caprese Skewers</b>	<b>\$3.95</b>
Fresh Mozzarella, Tomatoes, and Basil Topped with Our Balsamic Reduction. Serves 2 to 3 Skewers per Person.	



<b>Bruschetta</b>	<b>\$2.95</b>
Tomatoes, Basil, and Garlic with Toasted French Bread. Topped with Our Balsamic Reduction.	
<b>Guacamole and Chips</b>	<b>\$3.25</b>
Fresh California Avocados and Our House Ingredients. Served with Our House Made Tortilla Chips.	
<b>Appetizer Trio – A Recommended Appetizer</b>	<b>\$3.25</b>
Includes our Famous Blended Asiago Cheese Spread, Jalapeno Hummus, and Black Bean and Corn Salsa. Served with Our House Made Tortilla Chips, Assorted Crackers, and Fresh Cut Pita.	
<b>Hummus – Many varieties available</b>	<b>\$1.95</b>
Your choice of Roasted Red Pepper, Pesto, Jalapeno, and Roasted Garlic. Served with Fresh Cut Pita.	
<b>Seasonal Fresh Fruit</b>	<b>\$2.25</b>
Fresh Strawberries and Pineapple. Served with a Sweet Yogurt Dressing or a Chocolate Mocha Sauce.	
<b>Pinwheel Trios</b>	<b>\$2.25</b>
Tri Color Tortillas Rolled with Fresh Deli Meats.	
<b>Mini French Bread Sandwich - Italian</b>	<b>\$2.25</b>
Italian Salami Sliced Thin and Seasoned with an Olive Cream Cheese.	
<b>Mini French Bread Sandwiches - Euro Style</b>	<b>\$2.25</b>
Lean Sliced Ham, Shredded Carrot, and Asiago Cheese. Served with a Radish Mustard Sauce.	

**Extras:**

**We are able to rent any type of china or linen for your event.**

**Catering Confirmation and Additional Information:**

- All buffet equipment, decorations and additional buffet linen are included.
- A 6% state sales tax will be added to your event total.
- A 20% service charge will be added to your event total when servers are provided.
- A non-refundable deposit of 25% of the estimated total price of your event will secure your date.
- A final count and table layout must be received 30 days prior to your event.
- Final payment must be received 7 to 10 days prior to the event.
- Many other styles of service are available.
- Pricing may vary depending on the date, guest count, location, and service style.
- Ryke's Catering uses only the freshest ingredients available.

**Our goal is to work within your budget and exceed your expectations.**

An appointment may be necessary to set up your event!  
Please contact Chef Adam Bell or Kelli Smith for a consultation.

Thank you,



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