



BAKERY • CATERING • CAFÉ

Appetizer Choices

Other menu items are available...If you have favorites, just let us know!

	Per person charge
	Revised 1.15.13
Roasted Beef Skewers New York strip loin roasted medium rare to medium, sliced thin - seasoned with garlic, capers, black pepper, fresh herbs and olive oil	\$5.75
Jumbo Cajun Roasted Shrimp Subject to market price Seasoned with a blend of Cajun spices - roasted and served with a Cajun ranch dressing; 4 to 5 per serving	\$5.95
Jumbo Poach Gulf Shrimp Subject to market price Simmered in court bouillon - served with a red traditional sauce; 4 to 5 per serving	\$5.95
Seasonal Roasted Vegetables A variety of colored peppers and potatoes, tossed in a seasoned olive oil and quickly roasted in a hot oven - served with assorted pickled foods and a peppercorn ranch dressing	\$2.25
Orzo Pasta & Sausage Rounder (or meatball) Spiced Italian sausage blended with egg, pasta, herbs and spices. Served with a tomato ragout	\$3.25
Brie cheese Rounds of French Brie baked with assorted fruit jams or garlic & fresh herbs Served with fresh sliced French bread	\$2.75
Roasted Italian Sausage and Peppers An extremely flavorful Italian sausage roasted with mild peppers and red onion sliced and served hot	\$2.75
Guacamole and Chips Fresh made guacamole and our house made tortilla triangles	\$2.25
Roasted Tenderloin Provencal Prepared medium rare served with French bread, caper mayonnaise, sliced tomato, and diced onion	Market price
Thai Chicken Skewers Marinated chicken rolled in sesame seeds - served with a black onion sauce	\$3.75
Seared Duck Breast Marinated in garlic, black pepper & olive oil grilled medium rare and served with a Port Wine sauce	\$6.25
Jalapeño Pepper Hummus Served with fresh cut pita Hummus is available in many other variations! Have an Idea?	\$1.75

Jasmine Stuffed Mushrooms	\$3.75
Crab, shrimp, and scallops diced, seasoned with ginger and garlic blended with jasmine rice and egg (2 or 3 per person depending on size)	
Aged White Cheddar Cheese	\$2.85
Mild Canadian aged white cheddar - served at room temperature with French bread	
Blended Asiago Cheese Spread	\$1.75
Asiago cheese blended with cream cheese, chives and horseradish ó served with house made tortillas and assorted crackers	
Whole Smoked Atlantic Salmon (Seasonal only)	\$3.85
Lightly smoked, seasoned with a citrus olive oil and fresh herbs ó served with a caper mayonnaise	
Seasonal Fresh Fruit	\$1.75
Fresh strawberries, pineapple and melon (or the best fruit of the season) ó served with a sweet yogurt dressing	
Mini French Bread Sandwich	\$1.95
Italian salami sliced thin, seasoned with an olive cream cheese	

Extras:

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

All buffet equipment, decorations and additional buffet linen are included

A 6% state sales tax will be added to your event total

An 18% 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 working days prior to your event. Final payment must be received 7 working days prior to the event.

Many other styles of service are available

Pricing may vary due to 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 Butch Rouwhorst or Renée Rouwhorst for a consultation.

Ryke's: 231-726-2253 Chef Butch's Cell: 231-557-8011

Ryke's Bakery • Catering • Café

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www.rykes.com

Thank You,

Chef Butch Rouwhorst

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