



BAKERY • CATERING • CAFÉ

Revised 2.22.16

**If you have favorites, just let us know!
Appetizer menu items are listed separately.**

Entrees: To name a few!

Roasted New York Strip Loin

Buffet Carved

Choice beef rubbed with rosemary, garlic, black pepper, thyme and roasted slowly
Carved at location and served with our mushroom steak sauce

Roast Ham Hawaiian

Lean ham roasted with pineapple, brown sugar in a seasoned stock

Swedish Style Meat Balls

Seasoned ground beef and fine chopped vegetables, bound with bread crumb and egg
served with a fennel cream sauce

Italian Fiera

Italian sausage, fresh chicken, red and green pepper, red onion and mushrooms
topped with a red sauce and baked with Parmesan cheese

Pasta Pollo with fresh roasted chicken in a Pesto Veloute

Penne pasta, Asiago cheese, roasted garlic, shredded carrot and spices

Pasta Arrosto with Chicago-Style Sausage in Roasted Tomato Veloute

Penne pasta, Asiago cheese, roasted garlic, shredded carrot and spices

Roasted Herb Chicken

Fresh chicken seasoned with a blend of seven herbs

Roasted Chicken Madeira

Fresh chicken seasoned roasted and rested
flavored with Madeira wine, sautéed onion, carrot, and a brown sauce

Cold Side Salads: Samples are offered at our Café!

Twice Baked Potato Salad

Boiled red skin potatoes tossed with sour cream, bacon, chives and a hint of garlic

Pasta Solara

Penne pasta with zucchini, summer squash, carrot, fresh fennel & sunflower seed
seasoned with a lemon dill and Parmesan vinaigrette

Asiago Penne Pasta

Penne pasta tossed with Asiago cheese, roasted garlic, shredded carrot and spices

Caribbean Cole Slaw

Fresh cut cabbage, cranberry, pineapple, and sunflower seed
seasoned with a mild white balsamic vinaigrette

Seasonal Fresh Fruit

The best fruit available served with a honey yogurt dressing

Fresh Tossed Romaine (A house favorite)

Tossed with a fresh peppercorn ranch dressing, Asiago cheese, and fresh made croutons

Fresh Vegetable Salad

Fresh vegetables - carrot, colored peppers cucumber and mild red onion tossed with a dill white balsamic vinaigrette

Romaine and Iceberg

Topped with fresh carrot, cucumber, sunflower seeds and croutons

Hot Side Dishes: Many other side dishes can be made upon request!

Asiago Golden Mashed Potatoes

Yukon gold potatoes seasoned with herbs, roasted garlic and Asiago cheese served with a chicken pan gravy.

Roasted Italian Potato

Red skin potatoes quartered, seasoned with olive oil, oregano, garlic and black pepper finished with Parmesan cheese and parsley

Roasted Vegetables

Roasted seasonal vegetables, selected for freshness and quality

Ryke's House Asiago Mac & Cheese (Can be served as an Entrée)

Pasta tossed with three cheeses and cream

Bread:**Ryke's Fresh Made Rolls**

Served with a fresh whipped herb butter

Many other styles of service and menus are available.

Pricing may vary due to date, location and service style.

Ryke's Catering uses only the freshest ingredients available.

Table setting

We are able to provide many types of china for your event

Basic choices include the following:

	per person
Dinner Plate, Fork, Knife and Salt & Pepper shakers	\$1.95
Linen napkins	.80
Water glass & carafe	.95
White linen tablecloths for guest tables (seating for eight)	\$1.15
Cake cutting service: Price includes disposable plates, napkins & forks	\$1.00

A non-refundable deposit of 25% of your estimated event price will secure your date.

Your event price is based on estimated cost of goods.

Pricing may change with obvious changes in product cost

A final count & event timing work sheet with a table layout must be received 30 working days prior to your event. All menus should be final at this time.

We are always able to increase your guest count at this time but unable to decrease your count due to products that have been ordered.
A Final payment is due 10 to 7 days prior to your event.
Your event was priced at a 3 % discount if paid by check or cash.
Credit card payment will include an additional 3% charge
Please make check or money order payable to Ryke's catering
Also indicate the brides name or the event name, and event date on the check

All payments are to be made Monday through Friday between 8:00 am & 4:00 pm
A money order or check payment can be mailed or delivered to
Ryke's Bakery Catering and Café. 1788 Terrace st Muskegon Mi 49442
If you have changes prior to your event please contact us immediately.

Timing plays a big part in the success of your event
We can allow for a 30 minute delay according to your guaranteed event serving times.
If time elapses we will be forced to add a \$50.00 charge for each 15 minute period there after.
We are committed to a smooth and tasteful event.
Thank you Ryke's Bakery Catering & Café

Name _____ Signature _____

Our goal is to work within your budget and exceed your expectations.
Please contact us for a tasting, pricing and availability.

We strongly suggest an appointment to discuss your event!
For catering, please contact Chef Adam Bell catering@rykes.com

What's a Party without the cake!
Desserts & Cakes please contact Paula Kule events@rykes.com

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