



BAKERY • CATERING • CAFÉ

Revised 10.29.12

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

Whole Roasted Beef Tenderloin

Buffet Carved

Seared on the grill, seasoned with herbs and tri-color peppercorns
served with an roasted ancho pepper demi sauce

Pork Loin Hunters Style

Whole pork loin marinated, roasted and sliced
served with a traditional brown pan sauce enhanced with carrot, onion, bacon and celery

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 Arrosto

Fresh chicken breast seasoned roasted and sliced
tossed with pasta, Asiago cheese, roasted garlic, shredded carrot and spices

Roasted Herb Chicken

Fresh chicken seasoned with a blend of seven herbs

Pasta Solara with Italian Sausage

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

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	\$1.80
Linen napkins	.80
Water glass & carafe	.80
White linen tablecloths for guest tables (seating for eight)	\$1.15
Cake cutting service: Price includes disposable plates, napkins & forks	\$1.00

A 6% state sales tax will be added to your event total, if applicable.

An 18% charge will be added to your event total when full-service is provided.

All buffet equipment, decorations and additional buffet linen are included.

Full-service includes professional staff, all labor, delivery, gratuity and setup.

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.

Your event price is based on estimated cost of goods.

Pricing may change with obvious changes in product cost

**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 Butch Rouwhorst chefbutch@rykes.com

What's a wedding without the cake!

Desserts & Cakes please contact Renée Rouwhorst renee@rykes.com

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