

Price is based on 200 guest. Buffets are setup to provide four serving lines.
 Buffet serving times 21 minutes or less. There's always leftover and they're yours to take.
 We will package all remaining foods; host is responsible for providing refrigeration.

Our next step would be to set up a tasting. No Charge for groups up to 8.
 Your event will be built and quoted that day. Many other options are available.
 See Dinner buffet menu.

Appetizers

Blended Asiago Cheese Spread **\$1.95**
 Asiago cheese blended with cream cheese, chives and horseradish –
 served with house made tortillas and assorted crackers

Dinner Buffet Two entrees.

Fresh Herb Chicken

Marinated in olive oil, garlic, herbs and spices
 Roasted whole and cut into portion size

Roast Ham Hawaiian

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

Fresh Tossed Romaine Salad

Tossed with our own Ranch dressing

Redskin Twice Baked Potato Salad

Redskin potatoes, bacon, celery, onion and Romano cheese seasoned with
 garlic, black pepper and tossed with sour cream.

Fresh Fruit Salad

Seasonal fresh fruit cut and tossed

Fresh rolls from our bakery

Served with real butter

Dinner	\$12.00
Labor includes all deliveries, meetings, setup and take down	\$1.50
Acrylic plate, Silver fork, knife, and salt & pepper shakers	\$2.25
Terri napkin	.25
Total per person charge	\$17.95
18 % service charge	\$3.24
6 % sales tax	.99
Total event _____	\$22.18

Labor charges may increase if your guest count drops by 20 guests or more

All buffet equipment, decorations and additional buffet linen are included
 This includes our professional staff, all labor, deliveries, gratuity and setup.
 Pricing may increase or decrease based on location and guest count.

Contact Ryke's Catering services:

Chef Adam Bell (cell: 231-855-6035) catering@rykes.com

Ryke's: 231-726-2253 Ryke's Bakery • Catering • Café

1788 Terrace Street • Muskegon, MI 49442

The attached event sheet will be considered your contract

**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.
Your event has been priced based on the given menu, location and event needs.
Changes made to these items may or may not increase or decrease your event price.**

**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 _____