



BAKERY • CATERING • CAFÉ

1/21/17

**Cafe Salad Options - Prices based on pick-up.**

**Other salads and side dishes can be made upon request. Seasonal dishes may vary.**

<b>Asiago Penne Pasta</b>	<b>\$ 5.95 lb</b>
Penne pasta tossed with Asiago cheese, roasted garlic, shredded carrot and spices	
<b>Pasta Solara</b>	<b>\$ 5.95 lb</b>
Penne pasta with zucchini, summer squash, carrot, fresh fennel & sunflower seed seasoned with a lemon dill and parmesan vinaigrette	
<b>Caribbean Cole Slaw</b>	<b>\$ 5.95 lb</b>
Fresh cut cabbage, cranberry, pineapple, and sunflower seed seasoned with a mild white balsamic vinaigrette	
<b>Penne Pasta Salad</b>	<b>\$ 5.95 lb</b>
Penne pasta with sun-dried tomatoes, black olives, mild peppers seasoned with Italian style herbs and olive oil	
<b>Orzo Cranberry Pasta with Pecans</b>	<b>\$ 6.95 lb</b>
Orzo pasta tossed with cranberries, pecans, celery and mild red onion flavored with a basil vinaigrette	
<b>Redskin Twice Baked Potato Salad</b>	<b>\$ 5.95 lb</b>
Redskin potatoes, bacon, celery, onion and Romano cheese seasoned with garlic, black pepper and tossed with sour cream.	
<b>Fresh Fruit Salad</b>	<b>\$6.95 lb</b>
Seasonal fresh fruit cut and tossed	
<b>Black Bean and Corn Salsa</b>	<b>\$5.95 lb</b>
Black beans, corn, fresh tomatoes, & cilantro tossed with lemon, salt & pepper	
<b>Ryke's House Mac &amp; Cheese</b>	<b>\$6.95 lb</b>
Pasta tossed with three cheeses and cream – we recommend that this salad be served warm	
<b>Fresh Vegetable Salad (Seasonal vegetables may vary)</b>	<b>\$5.95 lb</b>
Fresh vegetables - carrot, colored peppers, cucumber, and mild red onion tossed with a dill white balsamic vinaigrette	
<b>Tiny Tomato Salad</b>	<b>\$6.95 lb</b>
Cherry tomatoes, fresh cucumber, and cabbage tossed with feta cheese and a citrus olive oil	
<b>Wheat berry Waldorf Salad</b>	<b>\$6.95 lb</b>
Wheat berry, Michigan apples, dried cranberry, and walnuts tossed in citrus vanilla yogurt	

**Orders must be placed at least 48 hours in advance. Pricing based on bulk packaging & pick-up.**

*For catering, please contact Chef Adam Bell* [catering@rykes.com](mailto:catering@rykes.com)

*Desserts & Cakes please contact Breanna Hansen* [events@rykes.com](mailto:events@rykes.com)

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