

Buffet Menu

Entrees: To name a few!

Buffet Carving Station Options (Chef Carved at Location):

Roasted New York Strip Loin

Choice New York Strip Loin Rubbed with Rosemary, Garlic, Black Pepper, and Thyme. Roasted Slowly and Served with Our Mushroom Steak Gravy.

Baked Whole Ham

Applewood Smoked Ham Baked to Perfection.

Beef Options:

Ryke's Old Fashioned Pot Roast

Choice Beef Brisket. Slow Roasted with Onion and Served with Pan Juices.

Swedish Style Meat Balls

Seasoned Ground Beef and Fine Chopped Vegetables, Bound with Bread Crumbs and Egg. Served with a Fennel Cream Sauce.

Pork Options:

Roasted Pork Loin

Rubbed with a House Curry Blend and Slow Roasted. Served with Spiced Orange Pineapple Chutney.

Baked Ham Hawaiian

Lean Ham Roasted with Pineapple, Dried Cranberries, and Brown Sugar in a Seasoned Stock.

Italian Fiera

Italian Sausage, Chicken, Assorted Colored Peppers, Red Onion and Mushrooms. Topped with Red Sauce and Baked with Parmesan Cheese.

Chicken Option:

Roasted Herb Chicken

Fresh Chicken Seasoned with a Blend of Seven Herbs.

Pasta Options:

Pasta Arrosto with Chicago-Style Sausage in Roasted Tomato Veloute

Penne Pasta, Asiago Cheese, Roasted Garlic, Shredded Carrots and Spices.

Pasta Pollo with Fresh Roasted Chicken in a Pesto Veloute

Penne Pasta, Asiago Cheese, Roasted Garlic, Shredded Carrot and Spices.

Ryke's House Asiago Mac & Cheese (Can Be Served as a Hot Side)

Penne Pasta Tossed with Three Cheeses and Cream.

Vegetarian Options:

Pasta Primavera

Garden Vegetables and Spinach Sautéed in Butter, Served with Light Pesto Veloute.

Stuffed Pepper

Colorful Bell Pepper Filled with a Mixture of Rice and Our Black Bean Corn Salsa, Baked to Perfection



Cold Side Salads:

Black Bean and Corn Salsa

Black Beans, Corn, Fresh Tomatoes, and Cilantro Tossed with Lemon, Salt and Black Pepper.

Caribbean Cole Slaw

Cabbage, Cranberry, Pineapple, and Sunflower Seed, Seasoned with Mild White Balsamic Vinaigrette.

Fresh Fruit Salad with House Made Yogurt

Seasonal Fresh Fruit. Cut, Tossed and Served with House Made Yogurt.

Fresh Tossed Romaine (A house favorite)

Tossed with a Fresh Peppercorn Ranch Dressing, Asiago Cheese, and Fresh Made Croutons.

Fresh Vegetable Salad (Seasonal vegetables may vary)

Fresh Vegetables: Carrot, Colored Peppers, Cucumber, and Mild Red Onion. Tossed with Dill White Balsamic Vinaigrette.

Italian Macaroni Salad

Elbow Macaroni Pasta with Italian Salami, White Cheddar, Sun-Dried Tomatoes, Kalamata Olives, and Mild Peppers. Seasoned with Italian Style Herbs and Olive Oil.

Michigan Potato Salad

Roasted Redskin Potatoes and Asparagus, with Dried Cranberries, Feta Cheese, and a Sweet and Savory Dressing.

Orzo Cranberry Pasta with Pecans

Orzo Pasta Tossed with Cranberries, Pecans, Celery and Mild Red Onion. Flavored with Basil Vinaigrette.

Pasta Solara

Penne Pasta with Zucchini, Summer Squash, Carrot, Fresh Fennel and Sunflower Seed. Seasoned with Lemon, Dill, and Parmesan Vinaigrette.

Pesto Wheat Berry

Roasted Tomatoes, Feta Cheese, Spinach, Homemade Pesto and Wheat Berry.

Redskin Twice Baked Potato Salad

Redskin Potatoes, Bacon, Celery, Onion and Romano Cheese. Seasoned with Garlic, Black Pepper and Tossed with Sour Cream.

Roasted Garlic Asiago Penne Pasta

Penne Pasta Tossed with Asiago Cheese, Roasted Garlic, Shredded Carrots and Spices.

Rosemary Garlic Couscous Salad

Curried Vegetables Tossed with Rosemary Infused Couscous, Sundried Tomatoes, and Olive Oil.

Tiny Tomato Salad

Cherry Tomatoes, Fresh Cucumber, and Cabbage. Tossed with Feta Cheese and a Citrus Olive Oil.

Wheat Berry Waldorf Salad

Wheat Berry, Michigan Apples, Dried Cranberry, and Walnuts. Tossed in a Citrus Vanilla Yogurt.



Hot Side Dishes:

Asiago Golden Mashed Potatoes

Yukon Gold Potatoes Seasoned with Herbs, Roasted Garlic, and Asiago Cheese. Served with Chicken Pan Gravy.

Roasted Italian Potato

Red Skin Potatoes Quartered and 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)

Penne Pasta Tossed with Three Cheeses and Cream.

Bread:

Ryke's Fresh Baked Rolls

Assorted Wheat and White Rolls and Served with Fresh Whipped Herb Butter.

Ryke's Fresh Made Garlic Bread – Add an Additional \$1.00 per person

French Baguette Topped with Melted Cheese and an Herb Blend.

Beverage Stations:

Price Per Person

Lemonade and Iced Tea Station

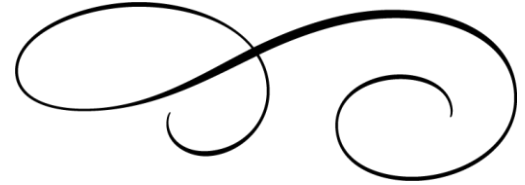
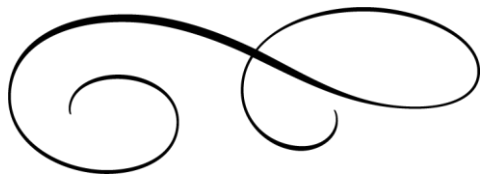
Our Decorated Beverage Station with Disposable Cups

\$1.25

Hot Chocolate Station

A Decorated Station with Milk and Dark Hot Chocolate Packets with a Variety of Sprinkles, Marshmallows, Butter Whip Frosting, and Cherries.

\$2.00



Buffet Prices (200 or more guests):

Price Per Person

Chef Carving Station

\$18.00

- Includes One Carving Station Entrée
- One Additional Entrée
- Four Sides
 - A Choice of Hot or Cold Sides
- Bread
- Coffee Station
 - Locally Roasted Coffee from Magnum Coffee Co on a Decorated Station with Our House Cups
- Water Station
 - Our Decorated Station with Disposable Cups

Two Entrée Buffet

\$14.00

- Includes Your Choice of Two Entrées
- Four Sides
 - A Choice of Hot or Cold Sides
- Bread
- Coffee Station
 - Locally Roasted Coffee from Magnum Coffee Co on a Decorated Station with Our House Cups
- Water Station
 - Our Decorated Station with Disposable Cups

Casual Buffet Option

\$12.00

- Includes Your Choice of:
 - Picnic BBQ
 - Taco Bar
 - Hot Dog Bar
 - Traditional Sandwich
 - Pasta Bar
- One Additional Hot or Cold Side
- Bread
- Coffee Station
 - Locally Roasted Coffee from Magnum Coffee Co on a Decorated Station with Our House Cups
- Water Station
 - Our Decorated Station with Disposable Cups

Table settings:

- We are able to provide many types of china for your event.
- All tiers include salt and pepper shakers.
- All tiers are priced per person.

Tier #1 – Elegant and Formal:

China Dinner Plate, Silver Fork and Knife, Water Glass and Carafe

\$3.75

Tier #2 – Casual and Formal:

Acrylic Dinner Plate, Silver Fork and Knife

\$2.50

Tier #3 - Casual:

Disposable Plate, Fork, Knife, and Napkins

N/C



Additional Table Setting Options:

Linen Napkin	\$1.00
Terri Cloth Napkin	\$0.50
White Linen Tablecloths for Guest Tables (Seating for Eight)	\$1.25
Cake Cutting Service (Includes Disposable Plates, Napkins, and Forks)	\$1.00

Catering Confirmation and Additional Information:

- All buffet equipment, decorations, and additional buffet linen are included.
- A 6% state sales tax will be added to your event total.
- A 20% 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 14 days prior to your event.
- Final payment must be received 7 to 10 days prior to the event.
- We do offer additional styles of service.
- Events under 200 guests are subject to an additional labor charge of between \$1.00 to \$2.00 per person
- Chef carving stations are subject to an additional labor charge of \$1.00 per person
- Pricing may vary depending on the date, guest count, location, and service style.
- Ryke's Catering uses only the freshest ingredients available.

A consultation may be necessary to set up your event! Please contact Chef Adam Bell or Kelli Smith for a consultation.

Thank you,



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