



**Ryke's**  
SINCE 1937  
**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 Sauce.

**Roasted Ham**

Lean Ham Roasted with a Flavorful Brown Sugar and Clove Blend.

**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.

**Roasted Ham Hawaiian**

Lean Ham Roasted with Pineapple, 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.



## **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**

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.

### **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.

**Beverage Stations:**

**Price Per Person**

**Lemonade and Iced Tea Station**

**\$1.25**

Our Decorated Beverage Station with Disposable Cups

**Hot Chocolate Station**

**\$2.00**

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



**Buffet Prices (200 or more guests):**

- 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

**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 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 days prior to your event.
- Final payment must be received 7 to 10 days prior to the event.
- Many other styles of service are available.
- 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 \$3.00 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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