



BAKERY • CATERING • CAFÉ

Equipment rental Revised 7.13.14

Parties packed & ready to pick up! Great for graduations, picnics and casual receptions!

**Picnic BBQ** **\$8.75**

Roasted Pork BBQ\* (one & a half sandwich per person)  
Fresh pork shoulder roasted until fork tender and oven ready  
Sweet and Spicy BBQ Sauce Includes fresh made medium size bun  
\*We can substitute with chicken if desired

Pick two of our great summer salads

Twice Baked Potato Salad	Caribbean Coleslaw	Pasta Solara
Black Bean Corn Salsa Salad	Garden Vegetable Salad	Fresh Fruit Salad
Ryke's House Mac & Cheese	Asiago Penne Pasta	Fresh Romaine Salad

Fresh Tortilla Chips & Blended Asiago Cheese Spread  
Hand made fresh at Ryke's

**Café Taco Bar** **\$9.25**

Fresh Seasoned Ground Beef\* (one & a half servings per person)  
Soft Shell Tortilla Shells Shredded lettuce Fresh Tomato  
Shredded Cheese Sour cream Onion  
\*We can substitute or add chicken if desired - price will be adjusted

Fresh Pico Salsa

A blend of our hand made salsa, fresh chopped tomato, fresh lime, and fresh Cilantro.

Refried Black Beans (Frijoles negro refritos)

Black beans and pinto beans blended with Spanish seasoning (all natural)

Ryke's Hand Cut Tortilla Chips  
Made at Ryke's

Fresh Guacamole

Fresh avacados and cilantro with light garlic

**Hot Dog Bar** **\$8.95**

All beef wieners (Locally made) (one & a half per person)  
Sauerkraut Chili Beef Sport peppers Shredded cheese  
Ketchup Mustard Onion Relish Fresh buns

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### **Traditional Sandwich Menu**

**\$8.75**

Built on our fresh medium size buns, white or whole wheat.

Choose one of the following (or a combination): **We use only premium meats.**

Virginia Roasted Ham

Lean thinly sliced ham with provolone cheese

Dressed with a honey mustard mayonnaise

Roasted Turkey Breast

Thinly sliced roasted turkey breast and sliced cucumber

Dressed with a dill seasoned mayonnaise

Premium Roasted Beef

Sliced roast beef and cheddar cheese

Dressed a mild horseradish cream sauce

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Twice Baked Potato Salad

Caribbean Coleslaw

Pasta Solara

Black Bean Corn Salsa Salad

Garden Vegetable Salad

Fresh Fruit Salad

Ryke's House Mac & Cheese

Asiago Penne Pasta

Fresh Romaine Salad

Fresh Tortilla Chips & Blended Asiago Cheese Spread

### **Disposable plates, napkins & forks are also provided with the above menus**

Parties as easy as 1, 2, 3:

**One:** you can pick up the food in bulk form. You will also need serving equipment for this option.

**Two:** add 15 % to the price. From the cooler to the table. Our equipment is yours for the day!

Replenishing and heating foods may be necessary. Equipment must be returned the next business day.

**Three:** add 18 % and we would deliver, setup, serve, and clean up. Includes one and a half hours of service.

This option is subject to menu price increases, labor, and delivery charges based on location and group size.

We have many menu items available for your upcoming event.

If you do not see a favorite, we can be very creative when customizing your menu.

Appetizer buffets are available. Please see our Appetizer Menu.

A meeting would be required to determine your needs. A complimentary tasting is also included!

Our goal is to work within your budget and exceed your expectations.

Please contact us for a tasting, pricing and availability.

A non-refundable deposit of 25% is required to hold your event date.

A final count and table layout must be received 30 working days prior to your event.

All menus should be final at this time.

Final payment must be received 7 working days prior to the event.

6% sales tax is applicable on all food items.

This menu is based on a cash price. A 3% service charge will be added with a credit card payment.

We strongly suggest an appointment to discuss your event!

For catering, please contact Chef Butch Rouwhorst

[chefbutch@rykes.com](mailto:chefbutch@rykes.com)

Dessert, anyone?

For desserts & cakes, please contact Renée Rouwhorst

[renee@rykes.com](mailto:renee@rykes.com)

Ryke's Bakery • Catering • Café

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