



Appetizer Menu

Hot Appetizers:

Price Per Person

Orzo Pasta & Sausage Rounder (or Meatball)	\$4.25
Spiced Italian Sausage Blended with Egg, Orzo Pasta, Herbs, and Spices. Served with a Tomato Ragout.	
Roasted Italian Sausage and Peppers	\$2.95
An Extremely Flavorful Sliced Italian Rope Sausage Roasted with Mild Peppers and Red Onion.	
Roasted Italian Sausage Marinara	\$2.95
An Extremely Flavorful Sliced Italian Rope Sausage in a Traditional Italian Red Sauce.	
Thai Chicken Skewers	\$3.95
Marinated Chicken Rolled in Sesame Seeds. Served with a Black Onion Sauce. Serves 3 Skewers per Person.	
The American Chicken Skewer	\$3.95
Traditional Seasoned Chicken with Sage, Rosemary, Thyme, Sea Salt and Black Pepper. Served with a BBQ sauce. Serves 3 Skewers per Person.	
Jasmine Stuffed Mushrooms	\$4.50
Crab, Shrimp, and Scallops Seasoned with Ginger and Garlic. Blended with Jasmine Rice and Egg. Serves 2 to 3 Mushrooms per Person.	

Cold Appetizers:

Price Per Person

Blended Asiago Cheese Spread – A Recommended Appetizer	\$1.95
Asiago Cheese Blended with Cream Cheese, Chives, and Horseradish. Served with House Made Tortilla Chips and Assorted Crackers.	
Roasted Beef Skewers	\$6.25
New York Strip Loin Roasted Medium Rare to Medium. Sliced Thin and Seasoned with Garlic, Capers, Black Pepper, Fresh Herbs, and Olive Oil.	
Jumbo Cajun Roasted Shrimp – Subject to Market Price	\$6.95
Seasoned with a Blend of Cajun Spices and Roasted. Served with a Cajun Ranch Dressing. Serves 4 to 5 Shrimp per Person.	
Jumbo Poach Gulf Shrimp – Subject to Market Price	\$6.95
Simmered in Court Bouillon and Served with a Red Traditional Sauce. Serves 4 to 5 Shrimp per Person.	
Crudit� Platter	\$2.95
Assorted Seasonal Fresh Veggies Beautifully Arranged. Served with Pickled Foods and a Peppercorn Ranch Dressing (Add Hummus for \$1.00 Extra).	
Brie Cheese	\$3.25
Rounds of French Brie Baked with Assorted Fruit Jams or Garlic and Fresh Herbs. Served with Sliced French bread.	
Aged White and Yellow Cheddar Cheese	\$2.95
Mild Canadian Aged White and Yellow Cheddar. Served with French Bread (Add Italian Salami for \$1.50 Extra).	
Caprese Skewers	\$3.95
Fresh Mozzarella, Tomatoes, and Basil Topped with Our Balsamic Reduction. Serves 2 to 3 Skewers per Person.	



Price Per Person

Bruschetta	\$2.95
Tomatoes, Basil, and Garlic with Toasted French Bread. Topped with Our Balsamic Reduction.	
Guacamole and Chips	\$3.25
Fresh California Avocados and Our House Ingredients. Served with Our House Made Tortilla Chips.	
Appetizer Trio – A Recommended Appetizer	\$3.25
Includes our Famous Blended Asiago Cheese Spread, Jalapeno Hummus, and Black Bean and Corn Salsa. Served with Our House Made Tortilla Chips, Assorted Crackers, and Fresh Cut Pita.	
Hummus – Many Varieties Available	\$1.95
Your choice of Roasted Red Pepper, Pesto, Jalapeno, and Roasted Garlic. Served with Fresh Cut Pita.	
Seasonal Fresh Fruit	\$2.25
Fresh Strawberries and Pineapple. Served with a Sweet Yogurt Dressing or a Chocolate Mocha Sauce.	
Pinwheel Trios	\$2.25
Tri Color Tortillas Rolled with Fresh Deli Meats.	
Mini French Bread Sandwich - Italian	\$2.25
Italian Salami Sliced Thin and Seasoned with an Olive Cream Cheese.	
Mini French Bread Sandwiches - Euro Style	\$2.25
Lean Sliced Ham, Shredded Carrot, and Asiago Cheese. Served with a Radish Mustard Sauce.	

Catering Confirmation and Additional Information:

- All buffet equipment, decorations, disposable appetizer plates and silverware, and buffet linen are included.
- We are able to rent any type of china or table linens for your event.
- 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 have many styles of service are available.
- Pricing may vary depending on the date, guest count, location, and service style.
- Ryke's Catering uses only the freshest ingredients available.
- All orders are prepared at and picked up/delivered from our **Muskegon Ryke's location**.
 - Pick up is optional at our Holland Ryke's location and heating instructions will be included.
 - Pick up at our Grand Haven Ryke's location is not available at this time.

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

An appointment 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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