



2020-2021 Buffet Menu

Available Entrées:

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 and Baked to Perfection.

Beef Options:

Ryke's Old Fashioned Pot Roast

Choice Beef Chuck Slow Roasted with Vegetables and Served with Pan Juices.

Swedish Style Meat Balls

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

Pork Options:

Roasted Pork with Apples

Tender Pork Roast Braised with Apples and Cider.

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 Bone-In Chicken Seasoned with a Blend of Seven Herbs.

Coq Au Vin

Braised Chicken in a White Wine Sauce.

Pasta Options:

Roasted Garlic Penne Pasta

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

Sauces Available:

Chicago-Style Sausage in Roasted Tomato Veloute.

Fresh Roasted Chicken in a Pesto Veloute.

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

Penne Pasta Tossed with Three Cheeses and Cream.

Vegetarian Option:

Pasta Primavera

Assorted Garden Vegetable Tossed with Penne Pasta.

Stuffed Pepper

Colorful Bell Pepper Filled with a Mixture of Rice or Quinoa and a Variety of Vegetables. Baked to Perfection.



Cold Side Salads:

Black Bean and Corn Salsa

Black Beans, Corn, Fresh Tomatoes, and Cilantro Tossed with Lime Juice.

BLT Salad

Farfalle Pasta, Bacon, Spinach, Tomatoes, and Ryke's Peppercorn Ranch Dressing.

Broccoli Apple Salad

Broccoli, Apples, Dried Cranberries, Bacon, Sunflower Seeds, Onion, and a Sweet and Savory Mayo Dressing.

***Broccoli Bleu Cheese – Seasonal (Additional Fees May Apply)**

Broccoli, Carrots, Bleu Cheese, and Sweet Mayo Dressing

Caribbean Cole Slaw

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

Fresh Fruit Salad

Seasonal Fresh Fruit. Cut, and Tossed.

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 – Seasonal (Additional Fees May Apply)**

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

***Orzo Cranberry Pasta with Pecans – Seasonal (Additional Fees May Apply)**

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

***Parmesan Potato Salad – Seasonal (Additional Fees May Apply)**

Redskin Potatoes, Green Beans, Sundried Tomatoes, Onions, Parmesan, and Sweet Vinaigrette.

***Pesto Wheat Berry – Seasonal (Additional Fees May Apply)**

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

Redskin Twice Baked Potato Salad

Redskin Potatoes, Bacon, Celery, Onion and Parmesan 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 – Seasonal (Additional Fees May Apply)**

Curried Vegetables Tossed with a Rosemary Garlic Infused Pearl 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 and Asiago Cheese. Served with Chicken Pan Gravy.

Roasted Italian Potato

Redskin 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 an Herb Blend.

Beverage Stations:

Lemonade and Iced Tea Station

Our Decorated Beverage Station with Disposable Cups and Sugar.

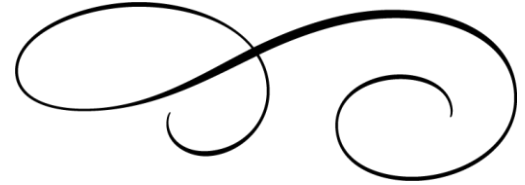
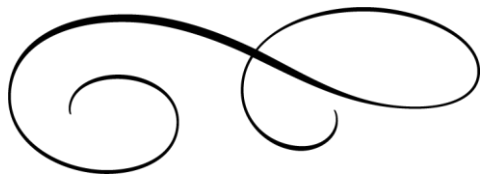
Price Per Person

\$1.75

Hot Chocolate Station

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

\$2.50



Buffet Prices (200 or more guests):

Price Per Person

Chef Carving Station

\$22.00

- 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

Beef Entrée Buffet

\$19.00

- Includes One Beef Option (Excludes Carving Station)
- One Additional Entrée of Your Choice (Excludes Carving Station)
- 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

\$18.00

- 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

\$4.50

Tier #2 – Casual and Formal:

Acrylic Dinner Plate, Silver Fork and Knife, and Terri Napkin

\$3.00

Tier #3 - Casual:

Disposable Plate, Fork, Knife, and Napkins

N/C

Additional Table Settings Available:

Linen Napkin:

\$1.25

Terri Cloth Napkin:

\$1.00

White Linen Tablecloths for Guest Tables (Seating for Eight):

\$2.25

Cake Cutting Service (Includes Disposable Plates, Napkins, and Forks):

\$1.50



Catering Confirmation and Additional Information:

- All buffet equipment, decorations, and 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 guest 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.
- Additional labor charge of **\$1.00 to \$2.00** per person may apply.
- 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.
- All orders are prepared at and picked up/delivered from our **Muskegon Ryke's location**.
 - Bulk Pack 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!

A consultation may be necessary to set up your event!
Please contact our Catering Manager, Kelli Smith, for a consultation.

Thank you,



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