



BAKERY • CATERING • CAFÉ

Appetizer Choices

Sample items listed below. Other items are available.
If you have favorites, just let us know!
(prices listed are per person)

Roasted Beef Skewers	\$5.75
New York strip loin roasted medium rare to medium, sliced thin - seasoned with garlic, capers, black pepper, fresh herbs and olive oil	
Jumbo Cajun Roasted Shrimp	\$5.95
Subject to market price Seasoned with a blend of Cajun spices - roasted and served with a Cajun ranch dressing; 4 to 5 per serving	
Jumbo Poach Gulf Shrimp	\$5.95
Subject to market price Simmered in court bouillon - served with a red traditional sauce; 4 to 5 per serving	
Seasonal Roasted Vegetables	\$2.25
A variety of colored peppers and potatoes, tossed in a seasoned olive oil and quickly roasted in a hot oven - served with assorted pickled foods and a peppercorn ranch dressing	
Orzo Pasta & Sausage Rounder (or meat ball)	\$3.25
Spiced Italian sausage blended with egg, pasta, herbs and spices. Served with a tomato ragout	
Brie cheese	\$2.25
Rounds of French Brie baked with assorted fruit jams or garlic & fresh herbs Served with fresh sliced French bread	
Roasted Italian Sausage and Peppers	\$2.25
An extremely flavorful Italian sausage roasted with mild peppers and red onion sliced and served hot	
Guacamole and Chips	\$1.75
Fresh made guacamole and our house made tortilla triangles	
Roasted Tenderloin Provencal	Market price
Prepared medium rare served with French bread, caper mayonnaise, sliced tomato, and diced onion	
Thai Chicken Skewers	\$3.75
Marinated chicken rolled in sesame seeds - served with a black onion sauce	
Grilled Duck Breast	\$6.25
Marinated in garlic, black pepper & olive oil grilled medium rare and served with a Port Wine sauce	
Roasted Garlic Hummus	\$1.25
Served with our house made tortilla triangles Hummus is available in many other variations	

Jasmine Stuffed Mushrooms	\$3.75
Crab, shrimp, and scallops diced, seasoned with ginger and garlic blended with jasmine rice and egg (2 or 3 per person depending on size)	
Aged White Cheddar Cheese	\$2.50
Mild Canadian aged white cheddar - served at room temperature with French bread	
Blended Asiago Cheese Spread	\$1.25
Asiago cheese blended with cream cheese, chives and horseradish ó served with house made tortillas and assorted crackers	
Whole Smoked Atlantic Salmon (Seasonal only)	\$3.25
Lightly smoked, seasoned with a citrus olive oil and fresh herbs ó served with a caper mayonnaise	
Seasonal Fresh Fruit	\$1.75
Fresh strawberries, pineapple and melon (or the best fruit of the season) ó served with a sweet yogurt dressing	
Mini French Bread Sandwich	\$1.95
Italian salami sliced thin, seasoned with an olive cream cheese	

Extras:

We are able to rent any type of china for your event. Please indicate your needs.

White linen tablecloths for guest tables, if not included at your location **\$9.00 ea**
 All buffet equipment, decorations and additional buffet linen are included
 A 6% state sales tax will be added to your event total
 An 18% service charge will be added to your event total when servers are provided
 A non-refundable deposit of 25% or no less than \$400.00 will to secure your date
 A final count must be given 10 working days prior to the event

Many other styles of service are available
 Pricing may vary due to date, location and service style
 Ryke's Catering uses only the freshest ingredients available

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 Butch Rouwhorst or Renée Rouwhorst for a consultation.
 Ryke's: 231-726-2253 Chef Butch's Cell: 231-557-8011

Ryke's Bakery • Catering • Café
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Thank You,
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