



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)

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

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

<b>White linen tablecloths for guest tables</b> , if not included at your location	<b>\$9.00 ea</b>
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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