



BAKERY • CATERING • CAFÉ

**Menu combinations featuring these items start at \$11.00 per person.  
Many other items are available. If you have favorites, just let us know!  
Appetizer menu are listed separately.**

*Entrees: To name a few!*

**Roasted New York Strip Loin**

**Buffet Carved**

Choice beef rubbed with rosemary, garlic, black pepper, thyme and roasted slowly  
Served with our mushroom steak sauce

**Whole Roasted Beef Tenderloin**

**Buffet Carved**

Seared on the grill, seasoned with herbs and tri-color peppercorns  
Served with an roasted ancho pepper demi sauce

**Pork Loin Hunters Style**

Whole pork loin marinated, roasted and sliced  
Served with a traditional brown pan sauce enhanced with carrot, onion, bacon and celery

**Roast Ham Hawaiian**

Lean ham roasted with pineapple, brown sugar and a seasoned stock

**Swedish Style Meat Balls**

Seasoned ground beef and fine chopped vegetables, bound with bread crumb and egg  
Served with a fennel cream sauce

**Italian Fiera**

Italian sausage, fresh chicken, red and green pepper, red onion and mushrooms  
Topped with a red sauce and baked with Parmesan cheese

**Pasta Pollo Arrosto**

Fresh chicken breast seasoned roasted and sliced  
Tossed with pasta, Asiago cheese, roasted garlic, shredded carrot and spices

**Roasted Herb Chicken**

Fresh chicken seasoned with a blend of seven herbs

**Pasta Solara with Italian Sausage**

Penne pasta with zucchini, summer squash, carrot, fresh fennel & sunflower seed  
Seasoned with a lemon dill and Parmesan vinaigrette

**Roasted Chicken Madeira**

Fresh chicken seasoned roasted and rested  
Flavored with Madeira wine, sautéed onion, carrot, and a brown sauce

***Cold Side Salads: Samples are offered at our Café!***

**Twice Baked Potato Salad**

Boiled red skin potatoes tossed with sour cream, bacon, chives and a hint of garlic

**Pasta Solara**

Penne pasta with zucchini, summer squash, carrot, fresh fennel & sunflower seed  
Seasoned with a lemon dill and Parmesan vinaigrette

**Asiago Penne Pasta**

Penne pasta tossed with Asiago cheese, roasted garlic, shredded carrot and spices

**Caribbean Cole Slaw**

Fresh cut cabbage, cranberry, pineapple, and sunflower seed  
Seasoned with a mild white balsamic vinaigrette

**Seasonal Fresh Fruit**

The best fruit available served with a honey yogurt dressing

**Fresh Tossed Romaine (A house favorite)**

Tossed with a fresh peppercorn ranch dressing and fresh made croutons

**Fresh Vegetable Salad**

Fresh vegetables - carrot, colored peppers cucumber and mild red onion  
Tossed with a dill, white balsamic vinaigrette

**Romaine and Iceberg**

Topped with fresh carrot, cucumber, sunflower seeds and croutons

***Hot Side Dishes: Many other side dishes can be made upon request!***

**Asiago Golden Mashed Potatoes**

Yukon gold potatoes seasoned with herbs, roasted garlic and Asiago cheese  
Served with a chicken pan gravy.

**Roasted Italian Potato**

Red skin potatoes quartered, 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 Mac & Cheese (Can be served as an Entrée)**

Pasta tossed with three cheeses and cream

***Bread:***

**Ryke's Fresh Made Rolls**

Served with a fresh whipped herb butter

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

### **Table setting**

We are able to provide many types of china for your event

Basic utensils include the following:	per person
Dinner Plate, Fork, Knife and Salt & Pepper shakers	\$ 1.35
Linen napkins	.80
Water glass & carafe	.80
White linen tablecloths for guest tables (seating for eight)	\$ 1.15

A 6% state sales tax will be added to your event total, if applicable.

An 18% charge will be added to your event total when full-service is provided.

All buffet equipment, decorations and additional buffet linen are included.

Full-service includes professional staff, all labor, delivery, gratuity and setup.

A non-refundable deposit of 25% or no less than \$400.00 will secure your date.

A final count and table layout must be received 10 working days prior to the event.

Final payment must be made 5 working days prior to your event.

**Our goal is to work within your budget and exceed your expectations.  
Please contact us for a tasting, pricing and availability.**

*We strongly suggest an appointment to discuss your event!*

*For catering, please contact Chef Butch Rouwhorst*      [chefbutch@rykes.com](mailto:chefbutch@rykes.com)

*What's a wedding without the cake!*

*Desserts & Cakes please contact Renée Rouwhorst*      [renee@rykes.com](mailto:renee@rykes.com)

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