

SALES TAX AND SERVICE FEE

ALL PRICES ARE SUBJECT TO THE APPLICABLE TENNESSEE SALES TAX OF 9.75% AND A \$150 SERVICE TAXABLE FEE. IF CLIENT IS TAX-EXEMPT, A TAX-EXEMPT ID NUMBER MUST BE PROVIDED UPON SIGNING OF CATERING CONTRACT TO RECEIVE THE EXEMPTION.

PAYMENTS

A DEPOSIT OF 50% OF TOTAL BALANCE IS REQUIRED AT TIME OF BOOKING AND SIGNING CATERING CONTRACT. THE FINAL PAYMENT IS DUE 7 DAYS PRIOR TO THE DATE OF EVENT. WE ACCEPT VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS, AND CASH.

GUARANTEED GUEST COUNT

A MINIMUM GUARANTEED COUNT MUST BE PROVIDED UPON SIGNING CATERING CONTRACT. GUEST COUNT MUST BE FINALIZED 7 DAYS PRIOR TO THE EVENT. AFTER THIS POINT THE COUNT CAN BE INCREASED BUT NOT DECREASED.

OFF SITE VENUE FEES

RYE AND REVELRY DOES NOT ASSUME ANY RESPONSIBILITY FOR CHARGES PERTAINING TO VENUE RENTAL OR USE OF VENUE KITCHEN FACILITIES. ANY SUCH FEES SHOULD BE PAID BY CLIENT PRIOR TO THE EVENT. WE WILL CLEAN UP AFTER EACH EVENT AND LEAVE THE FACILITY LIKE WE FOUND IT OR BETTER.

ADEQUATE NOTICE AND GRATUITY

ALL ORDERS REQUIRE A MINIMUM 72 HOUR NOTICE AND ARE SUBJECT TO AVAILABILITY. ANY ORDERS UNDER 72 HOURS NOTICE WILL BE CHARGED A FEE OF \$50-\$75, DEPENDING ON THE SIZE OF THE ORDER. A GRATUITY CHARGE OF 18% OF FOOD COSTS WILL BE ADDED IF STAFF IS REQUIRED FOR ANY EVENT.

DELIVERY FEES

OVER 30 MILES IS \$1 PER MILE BOTH WAYS. WE ARE LOCATED IN WOODBURY, TN.

ABOUT US

WE ARE A HUSBAND AND WIFE DUO. WE STARTED THIS BUSINESS TO DO WHAT WE LOVE AND TO MAKE A BETTER LIFE FOR OUR KIDS. OUR PASSION IS MAKING THE MOST DELICIOUS FOOD WITH THE HIGHEST QUALITY SERVICE. WE WORK WITH OUR CLIENTS TO MAKE THE BEST MENU FOR YOUR EVENT. WE CAN DO ANYTHING FROM A SMALL GET-TOGETHER, SHOWERS, REHEARSAL DINNER, WEDDINGS AND CORPORATE DINNERS.

WE TAKE PRIDE IN BEING ABLE TO ACCOMMODATE ANY REQUESTS YOU MAY HAVE. IF IT IS NOT ON OUR LIST, PLEASE DO NOT HESITATE TO ASK. OUR CLIENT'S COMPLETE SATISFACTION IS OUR PRIMARY GOAL.

CRAIG AND RACHEL
MITCHEM

RYEANDREVELRY@GMAIL.COM

VISIT US ONLINE

WEBSITE

FACEBOOK
[@RYEANDREVELRY](https://www.facebook.com/RYEANDREVELRY)



RESTAURANT AND VENUE

CATERING

MENU

(615) 563-1243

ryeandrevelry@gmail.com

180 Mountain Spirits LN

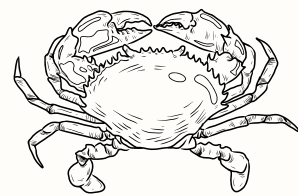
Woodbury, TN

PRICING MENU

BREAKFAST

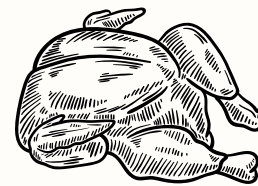
CHOOSE 4 ITEMS- \$14 PER PERSON

FRENCH TOAST STICKS / PEACH COBBLER FRENCH TOAST / CHICKEN AND WAFFLES / PANCAKES / CREPES / ASSORTED MUFFINS / BREAKFAST BURRITOS / DANISHES / BAGEL WITH CREAM CHEESE / FRIED APPLES / ASSORTED FRUIT / BISCUIT AND GRAVY (REGULAR OR CHOCOLATE) / HASHBROWN CASSEROLE / EGGS BENEDICT / EGGS (SCRAMBLED OR FRIED) / HAM / SAUSAGE / BACON / CANADIAN BACON / FRIED BOLOGNA



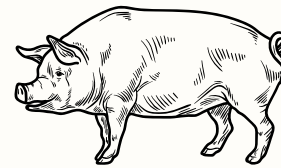
SEAFOOD PER PERSON

BLACKENED TILAPIA	\$10
HONEY MUSTARD SALMON	\$10
CRAB STUFFED SHRIMP	\$MP
CRAB	\$MP



POULTRY PER PERSON

CHICKEN WINGS (1/2 DOZEN)	\$6
CHICKEN & DUMPLINGS	\$6
CHICKEN BREAST OR THIGHS	\$7
TURKEY	\$7



PORK PER PERSON

PORK CHOPS	\$7
(WITH CREAMY MUSHROOM SAUCE OR APPLE BUTTER)	
PORK TENDERLOIN	\$7
PULLED PORK BBQ	\$6
SMOKED HAM	\$6.50
RIBS - 1/2 RACK	MP
RIBS - FULL RACK	MP



BEEF PER PERSON

ROAST W/ GRAVY	\$8
SMOKED MEATLOAF	\$8
MEATBALLS (PRICED PER LB)	\$6.50
PRIME RIB	MP

BARS PER PERSON

PASTA BAR	\$14
TACO BAR	\$14
BAKED POTATO BAR	\$13
SHRIMP BOIL	\$25
SHRIMP, ANDOUILLE SAUSAGE, POTATOES, CORN ON THE COB	
SHRIMP & CRAB LEG BOIL	\$35



ENTREES PER PERSON

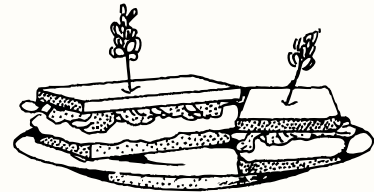
BURGERS & HOT DOGS	\$7
BRATS	\$6
W/ PEPPERS & ONIONS	
BAKED PASTA	\$10
(BAKED SPAGHETTI, BAKED ZITI)	
LASAGNA	\$10
(MEAT OR VEGETARIAN)	
ALFREDO	\$10
(FETTUCCHINE OR BOWTIE)	
(REGULAR OR CAJUN)	
ENCHILADAS	\$10
(JALAPENO CILANTRO CREAM SAUCE)	
B(BEEF, CHICKEN, CHEESE)	



SOUPS

\$75 PER 25 PEOPLE

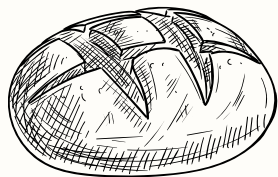
POTATO, BROCCOLI CHEDDAR, CHILI (REG OR VEGETARIAN), CHICKEN NOODLE, CURRY BUTTERNUT SQUASH



SANDWICHES

\$100 PER 25 PEOPLE

PIMENTO CHEESE, CHICKEN SALAD (ORIGINAL /CAJUN/ CHICKEN BACON RANCH), EGG SALAD, HAM SALAD, CUCUMBER CREAM CHEESE, BLT, GRILLED CHEESE, TURKEY AND CHEESE, HAM AND CHEESE



BREAD

PER 25 PEOPLE

YEAST ROLLS, CORN MUFFINS, BISCUITS \$30
GARLIC TOAST OR GARLIC CHEESE TOAST \$40

BEVERAGES

TEA (PER GALLON) \$3
LEMONADE (PER GALLON) \$3
WATER (PER GALLON) \$1
SODA (PER CAN) \$2
COFFEE (PER PERSON) \$2

SIDES

\$2 PER PERSON

MASHED POTATOES, CREAMED CORN, SWEET CORN, GREEN BEANS, BAKED BEANS, STEAMED VEGETABLES, STUFFING, HONEY CARROTS, FRIED APPLES, SWEET COLESLAW, CRANBERRY SAUCE, JOLLOF RICE, SPANISH RICE

PREMIUM SIDES

\$2.50 PER PERSON

BAKED POTATOES, ROASTED RED POTATOES, GARLIC CHEDDAR MASHED POTATOS, BAKED SWEET POTATOES, POTATO SALAD (MUSTARD OR RED POTATO), CORN ON THE COB, FRITO CORN SALAD, GREEN BEAN CASSEROLE, BROCCOLI CHEDDAR RICE, BROCCOLI AND CHEESE, ROASTED SEASONED VEGETABLES, MACARONI AND CHEESE, GARDEN SALAD, CAESAR SALAD, CHICKEN SALAD, EGG SALAD, PINEAPPLE CHEESE CASSEROLE, DEVILED EGGS

SIGNATURE SIDES

\$3 PER PERSON

LOADED MASHED POTATOES, LOADED BAKED POTATOES, QUESO MACARONI, BAKED MACARONI AND CHEESE, MANDARIN ALMOND SALAD

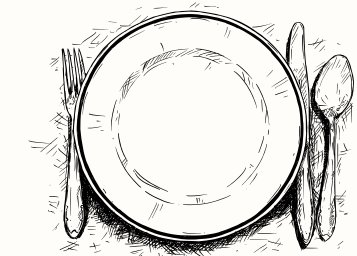


DESSERTS

\$4 PER PERSON

BANANA PUDDING, OREO DIRT CAKE, PEANUT BUTTER PIE, PUMPKIN PIE, RUM CAKE, CHERRY YUM YUM, STRAWBERRY PRETZEL SALAD, OREO BALLS, PEANUT BUTTER BALLS, CHEESECAKE BITES, CUPCAKES, COOKIES

PECAN PIE AND BOURBON PECAN PIE AND BANANA SPLITS \$5 PER PERSON.



DINNERWARE OPTIONS

DISPOSIBLE PAPER PLATES W/ UTENSILS, CUPS AND NAPKINS ARE INCLUDED IN OUR PRICING.

DISPOSIBLE PLASTIC PLATES W/ UTENSILS, CUPS AND NAPKINS ARE \$0.75 PER PERSON.

FORMAL DINNERWARE \$ 2 PER PERSON.
\$10 PER PERSON FEE FOR FULL SERVICE CATERING.