### Plated Breakfast

Minimum of 20 people ~ Plated Breakfast menu is available until 11am. All plated breakfasts are served with Chilled Orange Juice and Freshly Brewed Coffee.

<table>
<thead>
<tr>
<th>Classic Start</th>
<th>Power Start</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluffy Scrambled Eggs with Chives</td>
<td>Fluffy Scrambled Eggs with Chives</td>
</tr>
<tr>
<td>Chef Choice of Bacon or Sausage</td>
<td>5 oz Grilled Sirloin</td>
</tr>
<tr>
<td>Potato O’Brien</td>
<td>Creamy Hashbrowns</td>
</tr>
<tr>
<td>Fresh Baked Muffin</td>
<td>Fresh Baked Muffin</td>
</tr>
<tr>
<td>Seasonal Sliced Fruit</td>
<td>Seasonal Sliced Fruit</td>
</tr>
</tbody>
</table>

$13.00  

### Breakfast Buffets

Minimum of 20 people ~ Breakfast Buffet menu is available until 11am. All breakfast buffets are served with Chilled Orange Juice, Milk, and Freshly Brewed Coffee.

<table>
<thead>
<tr>
<th>Continental Buffet</th>
<th>Classic Country Buffet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assortment of Fresh Baked Turnovers, Donuts, Scones, Bismarks, Fritters, Danish, Fancies, and Muffins</td>
<td>Fluffy Scrambled Eggs with Chives</td>
</tr>
<tr>
<td>Seasonal Sliced Fruit</td>
<td>Chef Choice of Bacon or Sausage</td>
</tr>
<tr>
<td></td>
<td>Potato O’Brien</td>
</tr>
<tr>
<td></td>
<td>Fresh Baked Muffins</td>
</tr>
<tr>
<td></td>
<td>Seasonal Sliced Fruit</td>
</tr>
</tbody>
</table>

$10.00  

#### Manitou Morning Breakfast

Ham & Egg Strata
Chef Choice of Bacon or Sausage
Creamy Hashbrowns
Cinnamon Swirl French Toast with Warm Maple Syrup
Seasonal Sliced Fruit

$15.00
### Ala Carte Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee Regular or Decaffeinated</td>
<td>$25.00 per gallon</td>
</tr>
<tr>
<td>Assorted Single Fruit Juices, or Iced Tea</td>
<td>$3.75 each</td>
</tr>
<tr>
<td>Chilled Orange Juice, Cranberry Juice, or Apple Juice</td>
<td>$16.00 per Carafe</td>
</tr>
<tr>
<td>Assorted Cans of Soda</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Fruit Punch, Brewed Iced Tea, or Lemonade</td>
<td>$25.00 per gallon</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.50 each</td>
</tr>
</tbody>
</table>

### Ala Carte Food & Snack

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Homemade Caramel Rolls</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Popcorn, Pretzels, or Spicy Bar Snacks</td>
<td>$12.00 per pound</td>
</tr>
<tr>
<td>Danish, Muffins, Donuts, Turnovers, Scones, Fritters, Fancies, Or Bagels with Cream Cheese</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$18.00 per pound</td>
</tr>
<tr>
<td>Brownies, Mint Julep Brownies, Carmelites, Cherry Streusel Bars, Chocolate Layer Bars, Carrot Cake Bars, Mounds Bars, Lemon Bars, Or Assorted Freshly Baked Cookies</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Kettle Chips with Dip or Tri-Colored Tortilla Chips with Salsa</td>
<td>$15.00 per pound</td>
</tr>
</tbody>
</table>
Lunch Salads
Minimum of 10 orders per entrée selection ~ Lunch menu is available 11am – 2pm.
All Salads are served with Freshly Brewed Coffee and Warm Dinner Rolls.
Add a cup of Homemade Chicken Noodle Soup for $2.00.

Oriental Chicken Salad
Sliced Marinated Chicken Breast on Iceberg Lettuce, tossed with Red Peppers, Red Cabbage, Mandarin Oranges, Peapods, Water Chestnuts, and Fried Wontons
Served with a Side of Sesame Dressing
$14.00

Cobb Salad
Diced Chicken, Hard Boiled Egg, Tomato, Avocado, Black Olives, Bleu Cheese Crumbles, and Bacon, over a bed of Mixed Greens then topped with Ranch Dressing
$14.00

Raspberry Chicken Salad
Diced Chicken Breast on Mixed Greens, topped with Mandarin Oranges, Cashews, Strawberries, Golden Raisins, and Raspberry Vinaigrette Dressing
$14.00

Seared Black & Bleu Tuna Salad
5 oz Seared Cajun Blackened Tuna Steak, Mixed Gourmet Greens, Iceberg Lettuce, Tomatoes, Red Onion, Black Olives, Artichoke halves, and Crumbled Bleu Cheese topped with Ranch Dressing
$16.00

Redeye Sirloin Salad
8 oz Marinated Sirloin, Mixed Field Greens, Tomatoes, Red Onion, Cucumbers, Green Beans, Sweet Red Peppers, Artichoke Hearts and a Parmesan Crisp topped with Horseradish Dressing
$17.00
Lunch Sandwiches
Minimum of 10 orders per entrée selection ~ Lunch menu is available 11am – 2pm.
All Sandwiches are served with Freshly Brewed Coffee and One Side Selection of:
French Fries, Pasta Salad, or Sliced Fresh Fruit

**Smoked Turkey Stacker**
Sliced Smoked Turkey Breast, Swiss Cheese, Lettuce, Tomato, and Mayonnaise on Whole Wheat Bread

$13.00

**Mushroom Swiss Burger**
Grilled Burger smothered in Mushrooms and Swiss Cheese on an Egg Bun with Lettuce, Onion, and Tomato

$13.00

**Cashew Chicken Salad Sandwich**
Cashew Chicken Salad mixed in Poppy Seed Dressing, Tomato, and Lettuce serve on a Croissant

$12.00

**Philly Cheese Steak Sandwich**
Thinly Sliced Roast Beef smothered in Sautéed Onions and Bell Peppers, topped with Swiss Cheese on a Hoagie Bun with Au Jus

$14.00

**Chicken Pesto Sandwich**
Grilled Chicken Breast topped with Basil Pesto, Red Onion, Lettuce, Tomato, and Provolone Cheese served on Wild Rice Bread

$13.00

**Grilled Veggie Sandwich**
Grilled Portabella Mushrooms, Red Peppers, Yellow Onions, Zucchini, Squash, Melted Provolone, Lettuce, and Tomato Served on Wild Rice Bread

$12.00

**Bruschetta Chicken Sandwich**
Grilled Chicken Breast topped with Provolone Cheese, Parmesan Cheese, Bruschetta Mix, Tomato, Onion, Lettuce, and Caesar Dressing on a Toasted Egg Bun

$13.00

**Boxed Lunch**
Turkey or Ham Sandwich, Whole Apple, Pasta Salad, and a Freshly Baked Cookie

$13.00
Lunch Entrees
Minimum of 10 orders per entree selection ~ Lunch menu is available 11am – 2pm.
All Lunch Entrees are served with Freshly Brewed Coffee, Warm Dinner Rolls, and One Salad Selection of:
House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or
Caesar Salad with Homemade Caesar Dressing.

Grilled Chicken Fettuccini Alfredo
Parmesan Alfredo Cheese Sauce over
Fettuccini Pasta topped with Sliced Grilled Chicken, served with Vegetable Du Jour
$15.00
Substitute Shrimp $17.00

Chicken Parmesan
Grilled Chicken Breast coated in Italian Seasoned Bread Crumbs, topped with Marinara Sauce and Parmesan Cheese, resting on a bed of Fettuccini Pasta served with Vegetable Du Jour
$15.00

Lemon Herb Chicken
Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade Lemon Herb Cream Sauce served with Parsley Baby Red Potatoes and Vegetable Du Jour
$15.00

Rudy’s Pan Fried Walleye
One Breaded Filet of Walleye Pan Fried, resting on a bed of Wild Rice Medley topped with Almonds and Fish Butter served with Vegetable Du Jour
$18.00

Bruschetta Topped Salmon
Grilled Wild Salmon Filet topped with Bruschetta Mix, Shredded Parmesan Cheese, and Balsamic Reduction, served with Wild Rice Medley and Vegetable Du Jour
$17.00

Drunk and Dirty Pork Chop
Charcoal Grilled Center Cut Bone-In Pork Chop Marinated in a Soy, Garlic, Ginger, and Bourbon Marinade served with Garlic Mashed Potatoes and Vegetable Du Jour
$16.00
Lunch Entrees Continued
Minimum of 10 orders per entrée selection - Lunch menu is available 11am – 2pm.
All Lunch Entrees are served with Freshly Brewed Coffee, Warm Dinner Rolls, and One Salad Selection of:
House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or
Caesar Salad with Homemade Caesar Dressing.

Savory Roasted Turkey
Thick Sliced Roasted Turkey Breast, Turkey Gravy, Sage Dressing, and Mashed Potatoes
served with Vegetable Du Jour
$14.00

Redeye Marinated Sirloin
5 oz Sirloin lightly Marinated in Soy – Hoisin Sauce, served with a loaded Baked Potato and Vegetable Du Jour
$17.00

Home-style Sliced Roast Beef
Thinly Sliced Roast Beef, Beef Gravy, and Mashed Potatoes
served with Vegetable Du Jour
$15.00

Sun Dried Tomato Pesto Tortellini
Alfredo Pesto Sauce with Sun Dried Tomatoes, Fresh Garlic, and Cheese Filled Tortellini
served with Vegetable Du Jour
$16.00 with Chicken
$13.00 Vegetarian
$16.00 with Shrimp

Children – Chicken Strips
Chicken Strips and French Fries
**For Children 10 years and under only
$10.00

4940 Hwy 61 N ~ White Bear Lake~ Minnesota~ 55110
651-429-5393 ~ info@rudysredeye.com
www.whitebearcountryinn.com ~ www.rudysredeye.com

Prices do not include 7.375% State Tax on food, 9.875% State Tax on Liquor, and 20% Service Fee
Simple Lunch Buffet
Minimum of 25 guests ~ Lunch menu is available 11am – 2pm.
All Lunch Buffets are served with Freshly Brewed Coffee.

Fresh Deli Buffet
Homemade Chicken Noodle Soup
Potato Salad, Coleslaw, Fresh Fruit Tray
Deli Sliced; Roast Beef, Turkey, Ham
Lettuce, Tomatoes, Onions, and a variety of Cheeses, Assorted Breads
Mayonnaise, Mustard, Dill Pickles
Kettle Chips and Freshly Baked Cookies
$16.00

Soup & Salad Buffet
Chicken Noodle Soup or Chili
Warm Dinner Rolls, Pasta Salad,
Fresh Fruit Tray, Tossed Salad,
Salad Dressings; French, Ranch
Raspberry Vinaigrette, and Sesame
Diced Ham, Diced Chicken, Bacon Bits,
Golden Raisins, Mandarin Oranges,
Peapods, Croutons, Fried Wontons,
Sunflower Seeds, Pecans, Cucumbers,
Carrots, Red Onions, Tomatoes,
Mushrooms, Green Peppers,
Black Olives, Sliced Eggs, and Shredded Cheese
Freshly Baked Cookies
$16.00

Working Lunch Buffet
Assorted Wraps or Sandwiches
Sliced Fresh Fruit, Pasta Salad, and Fresh Baked Cookies
$14.00

Chicken Supreme Buffet
Warm Dinner Rolls, Caesar Salad
Fresh Fruit Tray
Green Beans, Garlic Mashed Potatoes
Chicken Breast in Heavy Cream, Garlic, Lemon Juice, and Parsley
Freshly Baked Cookies
$16.00

Italian Buffet
Warm Garlic Toast, Caesar Salad,
House Pasta Salad, Green Beans,
Fettuccini Pasta, Spaghetti Noodles;
Red Meat Sauce, Alfredo Sauce,
Meat Lasagna
Freshly Baked Cookies
$15.00
Grande Lunch Buffet
Minimum of 25 guests ~ Lunch menu is available 11am – 2pm.
All Lunch Buffets are served with Freshly Brewed Coffee.

Rudy’s Picnic Buffet
Potato Salad, Coleslaw, Fresh Fruit Tray, Western Baked Beans, Dill Pickles
Hamburgers, Grilled Chicken Breast, Bratwurst in Sauer Kraut, Assorted Buns
Lettuce, Tomatoes, Onions, Cheese, Ketchup, Mustard, Mayonnaise,
Kettle Chips and Freshly Baked Cookies
$17.00

Rudy’s Grand Buffet
Warm Dinner Rolls, Tossed Salad, French and Ranch Dressing,
Pasta Salad, Fresh Fruit Tray, Green Beans, Garlic Mashed Potatoes,
Beef Gravy, Country Baked Chicken, Roasted Sirloin of Beef
Fresh Horseradish
Freshly Baked Cookies
$19.00

Asian Buffet
Warm Dinner Rolls, Oriental Chicken Salad,
Teriyaki Chicken and Vegetable Stir Fry
Spicy Beef Broccoli with Carrots and Water Chestnuts
Eggrolls with Sweet & Sour Sauce
Steamed White Rice
Freshly Baked Cookies
$17.00

Children – Buffet
All Buffet Options
**For Children 10 years and under only
$12.00

Prices do not include 7.375% State Tax on food, 9.875% State Tax on Liquor, and 20% Service Fee
### Cold Hors D’ Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Jumbo Shrimp</strong></td>
<td>Jumbo Shrimp with Cocktail Sauce</td>
<td>50 Pieces</td>
<td>$130.00</td>
</tr>
<tr>
<td><strong>Peel &amp; Eat Shrimp</strong></td>
<td>Peel &amp; Eat Shrimp with Cocktail Sauce</td>
<td>50 Guests</td>
<td>$120.00</td>
</tr>
<tr>
<td><strong>Caprese Skewers</strong></td>
<td>Fresh Mozzarella, Grape Tomatoes, and Fresh Basil Leaves topped Extra Virgin Olive Oil, Fresh Pepper, and Sea Salt</td>
<td>50 Pieces</td>
<td>$115.00</td>
</tr>
<tr>
<td><strong>Relish &amp; Vegetable Tray</strong></td>
<td>Assorted Relish and Vegetables Served with Dill Dip</td>
<td>50 Guests</td>
<td>$140.00</td>
</tr>
<tr>
<td><strong>Imported &amp; Domestic Cheese Tray</strong></td>
<td>Assorted Sliced Cheeses, Bleu Cheese, Baked Brie, and a Nut Rolled Cheese Spread served with Assorted Crackers and Baguette</td>
<td>50 Guests</td>
<td>$175.00</td>
</tr>
<tr>
<td><strong>Anti Pasto Tray</strong></td>
<td>Italian Style Meats, Cheese, Olives, Cherry Tomatoes, Roasted Red Peppers, Artichoke Hearts, and Pepperoncini</td>
<td>50 Guests</td>
<td>$175.00</td>
</tr>
<tr>
<td><strong>Crab Claws</strong></td>
<td>Cold Crab Claws with Cocktail Sauce</td>
<td>50 Pieces</td>
<td>$130.00</td>
</tr>
<tr>
<td><strong>Smoked Salmon Tray</strong></td>
<td>Smoked Salmon with Capers, Egg Crumbles, Olives, Red Onion and Crackers</td>
<td>75 Guests</td>
<td>$185.00</td>
</tr>
<tr>
<td><strong>Pickle Wraps</strong></td>
<td>Sliced Pickles wrapped in Cream Cheese and Ham</td>
<td>50 Pieces</td>
<td>$105.00</td>
</tr>
<tr>
<td><strong>Fresh Fruit Tray</strong></td>
<td>Assorted Fresh Seasonal Fruit</td>
<td>50 Guests</td>
<td>$150.00</td>
</tr>
<tr>
<td><strong>Open Faced Finger Sandwiches</strong></td>
<td>Sliced French Baguette topped with Chicken Salad or Shrimp Salad</td>
<td>50 Pieces</td>
<td>$135.00</td>
</tr>
<tr>
<td><strong>Deli &amp; Cheese Meat Tray</strong></td>
<td>Assorted Sliced Deli Meats, Sliced Cheese, Dollar Buns &amp; Condiments</td>
<td>50 Guests</td>
<td>$150.00</td>
</tr>
<tr>
<td><strong>6 Foot Party Sub</strong></td>
<td>Choice of Club, Italian, or Turkey</td>
<td>40-50 Guests</td>
<td>$130.00</td>
</tr>
</tbody>
</table>

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White Bear Country Inn & Rudy’s Redeye Grill

Hot Hors D’Oeuvres

**Meatballs**
BBQ, Swedish, or Italian Meatballs
50 Pieces
$95.00

**Buffalo Wings**
Hot & Spicy Wings served with Bleu Cheese Dressing
50 Pieces
$95.00

**Bruschetta**
Garlic Toast topped with Caesar Dressing, Fresh Tomatoes, Onions, melted Parmesan Cheese and a touch of Balsamic Reduction
50 Pieces
$105.00

**Spanakopita**
Flakey Phyllo Dough Stuffed with Spinach, Onions, Cheese, and Herbs
50 Pieces
$115.00

**Walleye Fingers**
Breaded Walleye served with Tartar Sauce
50 Pieces
$175.00

**Bacon Wrapped Scallops**
Savory Sea Scallops Wrapped in Bacon
50 Pieces
$160.00

**Eggrolls**
Served with Sweet & Sour Sauce
50 Pieces
$95.00

**Teriyaki Wings**
Wings tossed in a Sweet Teriyaki Sauce Served with Ranch Dressing
50 Pieces
$95.00

**Spinach Artichoke Dip**
Fresh Spinach and Artichokes in Cream Sauce served with Tortilla Chips and Toasted Baguette
75 Guests
$120.00

**Kabobs**
Chicken or Beef Kabobs Topped with Teriyaki Sauce
50 Pieces
$135.00

**Bull Bites**
Tenderloin Tips Blackened in a Cajun Spice and served with Creamy Horseradish Sauce and Bearnaise
30 Guests
$145.00

**Crab Cakes**
Sautéed Jumbo Lump Crab Cakes
50 Pieces
$160.00

**Mushroom Caps**
Crab Meat stuffed Mushrooms Topped with Parmesan Cheese
50 Pieces
$110.00

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Dinner Entrees
Minimum of 10 orders per entrée selection ~ Dinner menu is available after 2pm.
All Dinner Entrees are served with Freshly Brewed Coffee, Steamed Vegetable Du Jour
Warm Dinner Rolls, and One Salad Selection of: House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing; and One Starch Selection of: Wild Rice Medley, Parsley Baby Reds Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

Grilled Chicken Fettuccini Alfredo
Parmesan Alfredo Cheese Sauce over Fettuccini Pasta topped with Sliced Grilled Chicken
(No Starch Option)
$23.00
Substitute Shrimp $25.00

Harvest Chicken
Chicken Breast stuffed with Minnesota Wild Rice, Sausage, and Dried Cherries, topped with a Chive Cream Sauce
(No Starch Option)
$25.00

Chicken Parmesan
Grilled Chicken Breast coated in Italian Seasoned Bread Crumbs, topped with Marinara Sauce and Parmesan Cheese, served over a bed of Fettuccini Pasta
(No Starch Option)
$24.00

Savory Supreme Chicken
Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade Lemon Herb Cream Sauce
$24.00

Lemon Herb Chicken
Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade Lemon Herb Cream Sauce
$24.00

Mozzarella Stuffed Chicken
Chicken Breast stuffed with fresh Mozzarella Cheese and Basil, topped with Marinara, Provolone Cheese, and shredded Mozzarella Cheese, resting on a bed of Fettuccini Pasta
(No Starch Option)
$24.00

Rudy’s Pan Fried Walleye
Encrusted Walleye Pan Fried and topped with Toasted Almonds and Fish Butter
$28.00

Bruschetta Topped Salmon
Grilled Wild-Caught Salmon Filet topped with Bruschetta Mix, and Shredded Parmesan Cheese
$26.00

Barbeque Salmon
Grilled Wild-Caught Salmon Filet topped with a homemade Maple Barbeque Sauce
$26.00

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Dinner Entrees Continued
Minimum of 10 orders per entrée selection ~ Dinner menu is available after 2pm.
All Dinner Entrees are served with Freshly Brewed Coffee, Steamed Vegetable Du Jour
Warm Dinner Rolls, and One Salad Selection of: House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing; and One Starch Selection of: Wild Rice Medley, Parsley Baby Reds Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

**Bacon Wrapped Scallop**
Large Bay Scallops wrapped in Hickory Smoked Bacon then Charcoal Grilled

$29.00

**Savory Roasted Turkey**
Thick Sliced Roasted Turkey Breast and Sage Dressing topped with Turkey Gravy

$24.00

**Redeye Marinated Sirloin**
8 oz Sirloin lightly Marinated in a Soy – Hoisin Sauce, and cooked to a Medium Rare / Medium Temperature

$27.00

**Bacon Wrapped Pork Medallions**
Center cut Pork Medallions wrapped in Hickory Smoked Bacon and drizzled with Tarragon Béarnaise Sauce

$28.00

**New York Strip**
12 oz Bone in New York Strip topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature

$30.00

**Sun Dried Tomato Pesto Tortellini**
Alfredo Pesto Sauce with Sun Dried Tomatoes, Fresh Garlic, and Cheese Filled Tortellini (Vegetarian)

$23.00
Add Shrimp $26.00

**Filet Mignon**
8 oz Filet Mignon topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature

$34.00

**Butternut Squash Ravioli**
Butternut Squash Stuffed Ravioli tossed in a Hazelnut Pesto Cream Sauce, and Topped with Amaretto Cookie Crumbs (Vegetarian)

$23.00

**Prime Rib of Beef**
14 oz Slow Roasted Prime Rib of Beef cooked to a Medium Temperature, served with Au Jus and Horseradish

$28.00

**Children – Chicken Strips**
Chicken Strips and French Fries
**For Children 10 years and under only**

$10.00

Prices do not include 7.375% State Tax on food, 9.875% State Tax on Liquor, and 20% Service Fee
Dinner Combos
Minimum of 10 orders per entrée selection ~ Dinner menu is available after 2pm.
All Dinner Entrees are served with Freshly Brewed Coffee, Steamed Vegetable Du Jour
Warm Dinner Rolls, and One Salad Selection of: House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing; and One Starch Selection of: Wild Rice Medley, Parsley Baby Red Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

Beef Medallion & Seared Scallops
One 4 oz Beef Medallion topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature Served with 3 Large Scallops seared in Butter And fresh Garlic
$36.00

Cajun Combo
One 4 oz Blackened Beef Medallion topped with Béarnaise Sauce cooked to a Medium Rare / Medium Temperature Served with 3 Jumbo Shrimp sautéed with Butter, Cajun Seasoning, and flambéed in White Wine
$35.00

Bruschetta Salmon & Medallion
One 4oz Beef Medallion cooked to a Medium Rare / Medium Temperature Served with A 4oz Grilled Wild Salmon Filet topped with Bruschetta Mix, Shredded Parmesan Cheese, and Balsamic Reduction
$36.00

Savory Supreme Chicken & Medallion
One 4 oz Beef Medallion topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature Served with Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade White Cream Sauce
$34.00

Mushroom Bleu & Broiled Shrimp
One 4oz Beef Medallion topped with a blend of Shiitake, Cremini, Oyster, and Portabella Mushrooms in a Gorgonzola Cream Sauce Served with 3 Jumbo Shrimp sautéed with Butter, Cajun Seasoning, and flambéed In White Wine
$36.00
## Dinner Buffets
Minimum of 40 guests ~ Dinner menu is available after 2pm.
All Dinner Buffets are served with Freshly Brewed Coffee.

### Rudy’s Picnic Buffet
- Potato Salad
- Coleslaw
- Fresh Fruit Tray
- Western Baked Beans
- Dill Pickles
- Hamburgers
- Grilled Chicken Breast
- Bratwurst in Sauerkraut
- Assorted Buns
- Lettuce
- Tomatoes
- Onions
- Cheese
- Ketchup
- Mustard
- Mayonnaise
- Kettle Potato Chips

$25.00

### Pork Medallion Buffet
- Warm Dinner Rolls
- Tossed Salad
- French and Ranch Dressing
- House Pasta Salad
- Fresh Fruit Tray
- Fresh Vegetable Tray with Dill Dip
- Green Beans
- Wild Rice Medley
- Bacon Wrapped Pork Medallions
- With Tarragon Béarnaise Sauce
- Chef Carved Roasted Loin of Beef

$28.00

### Asian Buffet
- Warm Dinner Rolls
- Oriental Salad
- Teriyaki Chicken and Vegetable Stir Fry
- Spicy Beef Broccoli with Carrots and Water Chestnuts
- Eggrolls with Sweet & Sour Sauce
- Steamed White Rice

$25.00

### Chicken Cordon Bleu Buffet
- Warm Dinner Rolls
- Tossed Salad
- French and Ranch Dressing
- Fresh Fruit Tray
- Fresh Vegetable Tray with Dill Dip
- House Pasta Salad
- Green Beans
- Wild Rice Medley
- Chicken Stuffed with Ham and Swiss Baked in Swiss Cheese Cream Sauce

$25.00

### Chicken Supreme Buffet
- Warm Dinner Rolls
- Caesar Salad
- Fresh Fruit Tray
- Fresh Vegetable Tray
- Green Beans
- Garlic Mashed Potatoes
- Chicken Breast in Supreme Sauce

$25.00

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Prices do not include 7.375% State Tax on food, 9.875% State Tax on Liquor, and 20% Service Fee.
Dinner Buffets
Minimum of 40 guests ~ Dinner menu is available after 2pm. All Dinner Buffets are served with Freshly Brewed Coffee.

<table>
<thead>
<tr>
<th>Italian Buffet</th>
<th>Rudy’s Grand Buffet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Garlic Toast, Caesar Salad,</td>
<td>Warm Dinner Rolls, Tossed Salad,</td>
</tr>
<tr>
<td>House Pasta Salad, Fresh Fruit Tray,</td>
<td>French and Ranch Dressing,</td>
</tr>
<tr>
<td>Green Beans,</td>
<td>House Pasta Salad, Fresh Fruit Tray,</td>
</tr>
<tr>
<td>Fettuccini Pasta, Spaghetti Noodles;</td>
<td>Fresh Vegetable Tray with Dill Dip,</td>
</tr>
<tr>
<td>Red Meat Sauce, Alfredo Sauce</td>
<td>Green Beans, Garlic Mashed Potatoes,</td>
</tr>
<tr>
<td>Meat Lasagna</td>
<td>Beef Gravy, Country Baked Chicken,</td>
</tr>
<tr>
<td>$25.00</td>
<td>Baked Ham, and Chef Carved Roasted Sirloin of Beef</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Autumn Harvest Buffet</th>
<th>Children – Buffet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Dinner Rolls, Tossed Salad,</td>
<td>All Buffet Options</td>
</tr>
<tr>
<td>French and Ranch Dressing,</td>
<td><strong>For Children 10 years and under only</strong></td>
</tr>
<tr>
<td>Pasta Salad, Fresh Fruit Tray, Fresh Vegetable Tray,</td>
<td>$12.00</td>
</tr>
<tr>
<td>Green Beans,</td>
<td></td>
</tr>
<tr>
<td>Wild Rice Medley</td>
<td></td>
</tr>
<tr>
<td>Chicken Marsala with Button Mushrooms, Chef Carved</td>
<td></td>
</tr>
<tr>
<td>Roasted Loin of Pork with Cranberry Glaze</td>
<td></td>
</tr>
<tr>
<td>$27.00</td>
<td></td>
</tr>
</tbody>
</table>

Prices do not include 7.375% State Tax on food, 9.875% State Tax on Liquor, and 20% Service Fee
# Dessert Items

Minimum of 10 guests per Option

<table>
<thead>
<tr>
<th>Chocolate, Strawberry, or Vanilla Mousse</th>
<th>Raspberry White Chocolate Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.00</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vanilla Bean Ice Cream With Topping</th>
<th>New York Cheese Cake with Fruit Topping</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.50</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rainbow Sherbet</th>
<th>Turtle Cheese Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.00</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Carrot Cake</th>
<th>Apple Crisp with Cinnamon Ice Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5.00</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Heavenly Seven Chocolate Cake</th>
<th>Strawberry Short Cake with Vanilla Bean Ice Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5.00</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

*Prices do not include 7.375% State Tax on food, 9.875% State Tax on Liquor, and 20% Service Fee*
**Beverages**

<table>
<thead>
<tr>
<th>Category</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Brand Beverages</td>
<td>$4.50</td>
</tr>
<tr>
<td>Call Brand Beverages</td>
<td>$6.25</td>
</tr>
<tr>
<td>ABSOLUT, BACARDI, TANQUERAY, JACK DANIELS, CAPTAIN MORGAN, JIM BEAM, DEWARS</td>
<td>$7.50</td>
</tr>
<tr>
<td>Cordial Beverages</td>
<td>$8.00</td>
</tr>
<tr>
<td>CHAMBORD, GRAND MARNIER, BAILEY’S</td>
<td>$6.00</td>
</tr>
<tr>
<td>House Wine by the Glass</td>
<td>$6.00</td>
</tr>
<tr>
<td>CHARDONNAY, WHITE ZINFANDEL, CABERNET, MERLOT</td>
<td>$7.50</td>
</tr>
<tr>
<td>House Wine by the Bottle</td>
<td>$35.00</td>
</tr>
<tr>
<td>CHARDONNAY, WHITE ZINFANDEL, CABERNET, MERLOT</td>
<td>$35.00</td>
</tr>
<tr>
<td>Wycliffe Brut Champagne Bottle</td>
<td>$19.00</td>
</tr>
<tr>
<td>Gionelli Asti Bottle</td>
<td>$22.00</td>
</tr>
<tr>
<td>LA MARCA PROSECCO BOTTLE</td>
<td>$35.00</td>
</tr>
<tr>
<td>CHANDON BRUT BOTTLE</td>
<td>$45.00</td>
</tr>
<tr>
<td>Domestic Bottle Beer</td>
<td>$4.50</td>
</tr>
<tr>
<td>Domestic Premium Bottle Beer</td>
<td>$5.00</td>
</tr>
<tr>
<td>Imported Bottle Beer</td>
<td>$6.00</td>
</tr>
<tr>
<td>Domestic Keg</td>
<td>$325.00</td>
</tr>
<tr>
<td>16 gallon averages 128 -16 oz glasses</td>
<td></td>
</tr>
<tr>
<td>MICH GOLDEN, MICH GOLDEN LITE, MILLER LITE, MILLER, BUD LITE, BUD</td>
<td></td>
</tr>
<tr>
<td>Premium or Import Keg</td>
<td>starting at $375.00</td>
</tr>
<tr>
<td>16 gallon averages 128 -16 oz glasses</td>
<td></td>
</tr>
<tr>
<td>HONEY WEISS, SAM ADAMS, SUMMIT, NEW CASTLE, BLUE MOON, HEINEKEN</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks by the glass</td>
<td>$2.75</td>
</tr>
<tr>
<td>Soft Drinks Bottomless per 100 guests</td>
<td>$85.00</td>
</tr>
<tr>
<td>Fruit Punch by the gallon</td>
<td>$25.00</td>
</tr>
<tr>
<td>Ice Tea by the gallon</td>
<td>$25.00</td>
</tr>
<tr>
<td>Lemonade by the gallon</td>
<td>$25.00</td>
</tr>
<tr>
<td>Regular Coffee and Decaffeinated Coffee</td>
<td>$25.00</td>
</tr>
</tbody>
</table>
Beverage Details

Cash Bar
Each guest will be charged for his or her own beverages. The host of the function will guarantee that the total bar receipts will be a minimum of $300.00 per bartender or a labor fee of $100.00 will be charged. Excluding Friday or Saturday Wedding Receptions.

Host Bar
All beverages will be added on one tab and charged to the person hosting the function. A 20% gratuity and 9.625% tax will be added to the total tab. The host of the function will guarantee that the total bar receipts will be a minimum of $300.00 per bartender or a labor fee of $100.00 will be charged. Excluding Friday or Saturday Wedding Receptions.