



Thank you for considering the White Bear Country Inn Best Western Hotel & Rudy's Redeye Grill for your event. We host everything from Weddings, Rehearsal Dinners, Bridal Showers, Graduations, Reunions, Quinceaneras, Fundraisers, Retirements, Birthday Parties, Meetings, Reunions and so much more.

Event Spaces:

We have 3 different private spaces to choose from for your event.

1. White Bear Event Center (A-B-C Rooms Combined) is 2700 sq. feet

~This is our largest ballroom, and we can divide this room in 1/3's.

~Dance floor (16x20)

~Seating for up to 220 (banquet style - rounds)

~ Classroom – 125 ppl

~ Theater – 350 ppl

~ Hollow square – 50 ppl

~Banquet Style – 220 - 10 ppl per round table

2. Vadnais Room is 600 sq. ft.

~Featuring a quaint fireplace and A/V Hookup

~ Rounds – 40 ppl (10 per table – 4 rounds)

~ Classroom – 18 ppl (4 Long skinny tables – 3 ppl per table)

~ Theater – 40 ppl (chairs only)

~ Hollow square – 16 ppl (4 long skinny tables – 4 ppl per table)

3. The Atrium is 2400 sq. ft.

~Vaulted ceiling

~Seating for up to 54 people (banquet style 9 tables – 6 ppl per table)

Private rooms include:

~ Set up and clean up

~ Ivory linen tablecloths, napkins, and skirting

~ Display tables for materials, registration, DJ, gifts, place cards etc.

~ Wireless internet

** AV equipment is available for rent but must be requested prior to event

Costs:

~ Room rentals and food & beverage minimums are both options.

~Room rental & or food and beverage minimums is determined on date, number of people and time frame.

Bar:

~Host Bar: All beverages will be added on one tab and charged to the person hosting the function. The host of the function will guarantee that the total bar receipts will reach a minimum of \$300.00.

~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 reach a minimum of \$300.00.

*Should the minimum not be met, a 100.00 bartender fee will apply.

Menu:

We have everything from Plated Meals, Buffets, Hors D' Oeuvres, Desserts. Our Executive Chef can create specialty items not on the menu for your special event – Just let us know what you are interested in, and we will get you a price.

~ Menu selections are due 2 weeks prior to your event.

~ Final guest counts are due 10 business days prior to your event. Your counts can go up from this date if available, just not down.

~Limited option menus: For smaller groups of 20 people or less, limited option menu selections from the restaurant are also an option to order from day of with a server. Groups of 21 or more must preorder off of the banquet menu.

Rudy's Redeye Grill:

Reservations available for socials and lunch for smaller groups to order off the menu (Based on availability & group size). Please contact Rudy's for reservations.

Hotel Accommodations:

We have 91 rooms here at the Country Inn Hotel. Room rentals include an enhanced continental breakfast. The hotel also features a pool, hot tub, business center and a fitness center. All rooms include a microwave, coffee maker, safe, iron & ironing board, and hairdryer. Room service availability for lunch and dinner from Rudy's Redeye Grill.

Please let me know if you have any questions or if you would like to set up an appointment to tour the facility. I would welcome the opportunity to work with you.

Again, thank you for considering us for your special event.

Service in mind,

*April Timp – Catering & Special Events Coordinator
White Bear Country Inn Hotel & Rudy's Redeye Grill
4940 North Hwy 61 – White Bear Lake, MN 55110
April@rudysredeye.com or Catering@rudysredeye.com
Phone #651-429-5393 Fax#651-429-6342*



Banquet Menu



Menu:

We have everything from Plated Meals to, Buffets, Hors D' Oeuvres and Desserts. Our Executive Chef can create specialty items not on the menu for your special event – Just let us know what you are interested in, and we will get you a price. Menu selections are due 2 weeks prior to your event. Final guest counts are due 10 business days prior to your event. Your counts can go up from this date if available, just not down.

~Limited option menus: For smaller groups of 20 people or less, limited option menu selections from the restaurant are also an option to order from day of with a server. Groups of 21 or more must preorder off the banquet menu.

Food and Beverage:

All food and beverages must be purchased through Rudy's Redeye Grill, apart from wedding cakes and/or guest party favors. Food and beverage purchases are only for consumption on the premises in the assigned event area. Food and beverages purchased will not be allowed to be removed from the premise or taken to-go. **At no time will food or beverage purchased off the premise be permitted into any banquet space by the client, or any of the client's guests, with exception to wedding cakes. If any food or beverage purchased elsewhere is brought into the banquet area, the client will be charged an additional \$200.00 fee.**

Please note: If purchasing kegs for your event and there is any remaining product in the keg at the time your event closes, there will NOT be any credit given for the unused portion. At this time, the unused portion becomes property of Rudy's Redeye Grill and is handled in accordance to the governing liquor laws. This hotel adheres to all federal, state, and local laws regarding all food and beverage purchased and/or consumed on the premises. Any guests requesting to be served alcoholic beverages at the portable bar or in the ballroom must be able to provide a valid picture ID upon request. The hotel is not responsible for minor consumption of wine or champagne that is placed on tables during dinner. The hotel is also not responsible for any minor consumption in any hotel guest rooms. All banquet rooms are non-smoking. You may smoke at the front entrance of the hotel.

Banquet Menu Entrée Selections/ Split Plates:

An additional \$1.50 fee per person will be added for each menu selection greater than two entrée items (with a limit of 3 entrees) excluding children's meals. For multiple option menus, you will be required to provide a breakdown of each entrée choice two weeks prior to your event as well as determine a system to identify the choices of your guests at the time of service.

Pricing:

All prices listed are current rates and may be subject to change at any time without prior notice. Any price changes that may occur will be reflected on your billing up to 90 days prior to your event. All pricing is subject to a 24% service charge, which goes to all staff involved with the event. Applicable state sales and liquor taxes will be applied to all orders including the service charges applied to those orders. It is at your discretion to add additional gratuity.

Bar:

~Host Bar: All beverages will be on one tab and charged to the person hosting the function. The host of the function will guarantee that the total bar receipts will reach a minimum of \$300.00.

~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 reach a minimum of \$300.00. *Should the minimum not be met, a 100.00 bartender fee will apply.

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.

Classic Start

Fluffy Scrambled Eggs with Chives
Chef Choice of Bacon or Sausage
Potatoes O'Brien
Fresh Baked Muffin
Seasonal Sliced Fruit
\$14.00

Power Start

Fluffy Scrambled Eggs with Chives
5 oz Grilled Sirloin
Creamy Hashbrowns
Fresh Baked Muffin
Seasonal Sliced Fruit
\$16.00

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.

Classic Country Buffet

Fluffy Scrambled Eggs with Chives
Chef Choice of Bacon or Sausage, Potatoes O'Brien
Fresh Baked Muffins and Seasonal Sliced Fruit
\$14.00

Manitou Morning Breakfast

Ham & Egg Strata, Chef Choice of Bacon or Sausage
Creamy Hashbrowns, Cinnamon Swirl French Toast
with Warm Maple Syrup and Seasonal Sliced Fruit
\$16.00

Lunch Entrees

Minimum of 10 orders per entrée selection ~ Lunch menu is available 11am – 2pm.

All Lunch Entrees are served with Freshly Brewed Coffee, Steamed Green Beans and Warm Dinner Rolls

Includes one Salad and one Starch option:

House Salad with Ranch Dressing, Spinach Salad with warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing.

Wild Rice Medley, Parsley Baby Reds Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

Grilled Chicken Fettuccini Alfredo

Parmesan Alfredo Sauce over Fettuccini Pasta topped with Sliced Grilled Chicken.

(No Vegetable or Starch Option)

\$16.00

Substitute Shrimp \$18.00

Chicken Parmesan

Chicken Breast with a Parmesan Breading, topped with Marinara Sauce and Parmesan Cheese, resting on a bed of Fettuccini Pasta served with Green Beans

(No Starch Option)

\$16.00

Lemon Herb Chicken

Boneless Chicken Breast dusted in flour then sautéed and topped with our Homemade Lemon Herb Cream

Sauce served with Parsley Baby Red Potatoes and Green Beans

\$16.00

Rudy's Pan-Fried Walleye

One Breaded Filet of Walleye Pan Fried, on a bed of Wild Rice Medley topped with Almonds and Fish

Butter. Served with Green Beans

\$19.00

Bruschetta Topped Salmon

Grilled Wild Salmon Filet topped with Bruschetta Mix, Shredded Parmesan Cheese, and Balsamic Reduction.

Served with Wild Rice Medley and Green Beans

\$18.00

Drunk and Dirty Pork Chop

Charcoal Grilled Center Cut Bone-In Pork Chop marinated in a Soy, Garlic, Ginger, and Bourbon. Served with Garlic

Mashed Potatoes and Green Beans

\$17.00

Home-style Sliced Roast Beef

Thinly Sliced Roast Beef, Beef Gravy, and Mashed

Potatoes served with Green Beans

\$16.00

Savory Roasted Turkey

Thick Sliced Roasted Turkey Breast, Turkey Gravy, Sage Dressing, and Mashed Potatoes

served with Green Beans

\$15.00

Redeye Marinated Sirloin

5 oz Sirloin lightly Marinated in Soy Hoisin Sauce. Served with a loaded Baked Potato and Green Beans

\$18.00

Sun Dried Tomato Pesto Tortellini

Alfredo Pesto Sauce with Sun Dried Tomatoes, Fresh Garlic, and Cheese Filled Tortellini

(No starch Option)

\$17.00 with Chicken

\$14.00 Vegetarian

\$19.00 with Shrimp

Children's Plated Meals

Chicken Strips, Mini Corn Dogs or Cheeseburger

Served with French Fries

**For Children 10 years and under only – choose one selection

\$11.00

Lunch Salads & Sandwiches

Minimum of 10 orders per selection - Lunch menu is available 11am – 2pm.

Salads are served with coffee and warm rolls

Oriental Chicken Salad

Marinated Chicken Breast on Shredded Lettuce, tossed with Red Peppers, Red Cabbage, Mandarin Oranges, Peapods, Water Chestnuts, and Fried Wontons

Served with a Side of Sesame Dressing

\$14.00

Chopped Salad

Chopped Mixed Greens, Diced Grilled Chicken, Sweet Corn, Chopped Hickory Smoked Bacon, Bleu Cheese Crumbles, Avocado, Dates, and Roma Tomatoes.

Topped with Crispy Wontons and Tossed in Basil

Vinaigrette

\$16.00

Seared Black & Bleu Tuna Salad

5 oz Seared Blackened Tuna Steak, Mixed Gourmet Greens, Iceberg Lettuce, Tomato, Red Onion, Black Olive, Artichoke halves and Crumbled Bleu Cheese.

Tossed in Ranch Dressing

\$17.00

Redeye Sirloin Salad

8 oz Marinated Sirloin, Mixed Field Greens, Tomato, Red Onion, Cucumber,

Green Beans, Sweet Red Pepper, Artichoke Heart, and a Parmesan Crisp.

Served with a side of Horseradish Dressing

\$18.00

Add a cup of homemade Chicken Noodle Soup

2.00



Sandwiches are served with one side:

Fries, Pasta Salad or Fruit

Smoked Turkey Stacker

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

\$14.00

Cashew Chicken Salad Sandwich

Cashew Chicken Salad mixed in Poppy Seed Dressing, Tomato, and Lettuce. Served on a Croissant

\$13.00

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

\$14.00

Mushroom Swiss Burger

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

\$14.00

Philly Cheese Steak Sandwich

Thinly Sliced Prime Rib smothered in Sautéed Onions and Bell Peppers, topped with Swiss Cheese on a Hoagie Bun with Au Jus

\$15.00

Boxed Lunch

Turkey, Ham or Pastrami Sandwich's or Wraps, Diced Fruit, Pasta Salad, and a Freshly Baked Cookie

\$14.00

**Any of the lunch salads can be substituted for the sandwich/wrap.*

Lunch Buffets

Minimum of 25 guests ~ Lunch menu is available 11am – 2pm.

All lunch buffets are served with freshly brewed coffee.

Working Lunch Buffet

Assorted Wraps or Sandwiches
Fresh Fruit Bowl, Pasta Salad

\$16.00

Chicken Supreme Buffet

Warm Dinner Rolls, Caesar Salad,
Fresh Fruit Tray,
Green Beans, Garlic Mashed Potatoes
Chicken Breast
Topped with a Cream Garlic and Lemon Sauce

\$18.00

Italian Buffet

Warm Garlic Toast, Caesar Salad,
House Pasta Salad, Green Beans,
Fettuccini Pasta, Spaghetti Noodles.
Served with: Red Meat Sauce & Alfredo Sauce,
Meat Lasagna

\$17.00

Children – Buffet

\$12.00

All Buffet Options - For Children 10 years and under
only

Rudy's Grand Buffet

Warm Dinner Rolls,
Tossed Salad with French and Ranch Dressing,
Pasta Salad, Fresh Fruit Bowl,
Green Beans, Garlic Mashed Potatoes, Beef Gravy,
Country Baked Chicken, Roasted Sirloin of Beef,
Fresh Horseradish

\$26.00

Picnic Buffet

Potato Salad, Fresh Fruit Bowl, Kettle Chips
Hamburgers, Grilled Chicken Breast,
Bratwurst in Sauer Kraut,
Assorted Buns, Lettuce, Tomatoes,
Onions, Cheese, Ketchup, Mustard, Mayonnaise

\$18.00

Fresh Deli Buffet

Homemade Chicken Noodle Soup,
Coleslaw, Kettle Chips,
Fresh Fruit Bowl,
Deli sliced Roast Beef, Turkey and Ham.
Assorted Cheese and Breads
Mayonnaise, Mustard, Lettuce, Tomatoes, Onions

\$17.00

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 Green Beans and Warm Dinner Rolls

Includes one Salad and one Starch option:

House Salad with Ranch Dressing, Spinach Salad with warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing.
Wild Rice Medley, Parsley Baby Reds Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

Harvest Chicken*

Chicken Breast stuffed with Minnesota Wild Rice,
Sausage, and Dried Cherries,
topped with a Chive Cream Sauce

\$25.00

Chicken Parmesan

Chicken Breast coated in Italian Seasoned
Breadcrumbs, 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 Garlic 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

Savory Roasted Turkey*

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

\$24.00

Bacon Wrapped Pork Medallions*

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

\$28.00

Butternut Squash Ravioli

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

\$23.00

Gluten Free Cheese Option Available

Vegan Pasta Penne

Gluten Free Red Lentil Penne Pasta with Broccoli,
Onion, Red Pepper, Zucchini and Mushroom in a
Garlic White Wine Sauce
(No Starch Option)

\$24.00

Sun Dried Tomato Pesto Tortellini

Alfredo Pesto Sauce with Sun Dried Tomatoes,
Fresh Garlic, and Cheese Filled Tortellini
(Vegetarian) (No Vegetable or Starch Option)

\$23.00

Grilled Chicken Fettuccini Alfredo

Parmesan Alfredo Sauce over Fettuccini Pasta
topped with Sliced Grilled Chicken
(No Vegetable or Starch Option)

\$23.00

Substitute Shrimp \$25.00

Redeye Marinated Sirloin*

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

\$27.00

New York Strip*

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

\$30.00

Gluten free option available *



Dinner Entree Combo's

Filet Mignon*

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

\$42.00

Prime Rib of Beef*

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

\$31.00

Rudy's Pan-Fried Walleye

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

Bacon Wrapped Scallop*

Large Bay Scallops wrapped in Hickory Smoked Bacon and Seared

\$29.00

~Children~

Chicken Strips, Mini Corn Dogs or Cheeseburger and French Fries

**For Children 10 years and under only

\$11.00

Gluten free bun - \$2.00 upcharge

Supreme Chicken & Medallion*

One 4 oz Beef Medallion topped with Sautéed Mushrooms and cooked to a Medium Temperature Served with Boneless Chicken Breast dusted in flour then sautéed, topped with our homemade Garlic Cream Sauce

\$34.00

Mushroom Bleu & Broiled Shrimp*

One 4oz Beef Medallion topped with a blend of Wild Mushrooms in a Gorgonzola Cream Sauce. Served with 3 Jumbo Shrimp sautéed with Butter, Cajun Seasoning, and flambéed in White Wine

\$36.00

Beef Medallion & Seared Scallops*

One 4 oz Beef Medallion topped with Sautéed Mushrooms and cooked to a 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 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 Temperature. Served with a 4oz Grilled Wild Salmon Filet topped with Bruschetta Mix, Shredded Parmesan Cheese, and Balsamic Reduction

\$36.00

Gluten free option available *



Dinner Buffets

Minimum of 25 guests ~ Dinner menu is available after 2pm.
All dinner buffets are served with freshly brewed coffee.

Italian Buffet

Warm Garlic Toast, Caesar Salad,
House Pasta Salad, Fresh Fruit Tray, Green Beans,
Fettuccini Pasta, Spaghetti Noodles.
Red Meat Sauce, Alfredo Sauce
Meat Lasagna
\$25.00

Autumn Harvest Buffet

Warm Dinner Rolls, Tossed Salad,
French and Ranch Dressing,
Pasta Salad, Fresh Fruit Tray, Fresh Vegetable Tray with
Dill Dip, Green Beans, Wild Rice Medley, Chicken Marsala
with Button Mushrooms, Roasted Loin of Pork with
Cranberry Glaze
\$27.00

Rudy's Grand Buffet

Warm Dinner Rolls, Tossed Salad,
French and Ranch Dressing, House Pasta Salad, Fresh
Fruit Tray, Fresh Vegetable Tray with Dill Dip, Green
Beans, Garlic Mashed Potatoes, Beef Gravy, Baked
Chicken, Baked Ham, Roasted Sirloin of Beef
\$33.00

Chicken Supreme Buffet

Warm Dinner Rolls, Caesar Salad, Fresh Fruit Tray, Fresh
Vegetable Tray with Dill Dip, Green Beans, Garlic Mashed
Potatoes, Chicken Breast in Supreme Sauce
\$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 Béarnaise Sauce,
Carved Roasted Loin of Beef
\$28.00

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 Cheese.
Baked in Swiss Cheese Cream Sauce
\$25.00

Picnic Buffet

Potato Salad, Fresh Fruit Tray, Western Baked Beans, Dill
Pickles, Hamburgers, Grilled Chicken Breast,
Bratwurst in Sauerkraut, and Kettle Chips
~Assorted Buns, Lettuce, Tomatoes, Onions, Cheese,
Ketchup, Mustard, Mayonnaise
\$26.00

Children – Buffet

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

Custom Buffets

Minimum of 25 guests

\$30.00 / person—two entrée(s)

\$33.00 / person—three entrée(s)

~Buffets include fresh Coffee, Rolls & Butter~

Entrée options: *choose two or three:*

Baked Chicken*

Champagne Chicken*

Wild Rice Stuffed Chicken

Marsala Chicken

Balsamic Bruschetta Chicken*

Cider Roasted Pork Loin with Pan Gravy

Blackened Pork Loin with Bearnaise Sauce

Roasted Sirloin

Oven Roasted Turkey with Pan Gravy

Baked Cod with Lemon Dill Sauce*

Country Baked Ham*

Lasagna (vegetarian option available)

Spaghetti with Meat Sauce

Tortellini with Rosa Sauce

Fettuccini Alfredo with Chicken

Salad options - *choose two:*

House Salad with Ranch and French Dressings

Classic Caesar Salad with Shredded Parmesan

Spinach Salad with Bacon Vinaigrette

Pasta Salad

Potato Salad

Fruit Tray

Vegetable Tray

Hummus Tray

Vegetable options - *choose one:*

Vegetable Medley - Green Bean Almondine

Broccoli - Buttered Corn - Honey Balsamic Glazed Carrots

*Chefs Choice Roasted Vegetable - premium upcharge 1.00 per person

Potato / Rice options - *choose one:*

Roasted Baby Reds - Au Gratin Potatoes

Garlic Mashed Potatoes - Wild Rice Pilaf - Cilantro Lime Rice

Gluten free option available *

Appetizer Stations

Appetizer station menu is available during cocktail hour and late-night.
Appetizer station menu not intended for dinner.

Hummus and Veggie Station

Plain Hummus, Cilantro Lime Hummus,
Roasted Red Pepper Hummus, Cucumber
Wasabi Dip, Pita Bread, Carrots, Celery,
Sliced Bell Peppers

Serves 100
\$325.00

Mash-Tini Bar

Mashed Potatoes,
Shredded BBQ Beef, Bacon Bits,
Broccoli, Green Onions,
Shredded Cheese and Sour Cream

Serves 100
\$450.00

Cheese and Fruit Station

Assorted Crackers & Flat Breads,
Imported & Domestic Cheeses,
Baked Brie, Fig Spread,
Grapes, Strawberries, and Dried Apricots

Serves 50
\$250.00

Sub Station

Assorted Sliced Party Sub Sandwiches,
Kettle Chips

Serves 100
\$300.00

Wing Station

Hot & Spicy Buffalo,
Teriyaki,
Honey BBQ and
Garlic/Parmesan Rub

200 Pieces
(50 of each)
\$375.00

Seafood Station

Bacon Wrapped Scallops,
Sautéed Jumbo Lump Crab Cakes,
Jumbo Shrimp Cocktail,
Crab Claw

Served with Cocktail Sauce
200 Pieces
(50 of each)
\$550.00

Nacho Bar

Tri Color Tortilla Chips,
Taco Seasoned Beef & Shredded Chicken,
Cheese Sauce, Salsa,
Pico De Gallo,
Black Olives, Jalapeños,
Tomatoes, Shredded Lettuce,
Black Beans,
Sour Cream and Guacamole

Serves 100
\$300.00

Appetizers



Bull Bites

Tenderloin Tips Blackened in a Cajun Spice
Served with Creamy Horseradish Sauce and
Bearnaise
30 Guests
\$145.00

Wings

Teriyaki Wings tossed in a Sweet Teriyaki Sauce,
served with Ranch Dressing
~or~
Hot and Spicy Wings served with Bleu Cheese
Dressing
50 Pieces
\$95.00

Meatballs

BBQ, Swedish, or Italian Meatballs
50 Pieces – 1 oz Meatballs
\$95.00

Spanakopita

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

Mushroom Caps

Crab Meat stuffed Mushrooms
Topped with Parmesan Cheese
50 Pieces
\$110.00

Eggrolls

Served with Sweet & Sour Sauce
50 Pieces
\$95.00

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

Crab Cakes

Pan seared Jumbo Lump Crab Cakes
50 Pieces
\$160.00

Jumbo Shrimp

Jumbo Shrimp with Cocktail Sauce
50 Pieces
\$160.00

Smoked Salmon Tray

Smoked Salmon with Capers,
Egg Crumbles, Olives, Red Onion and
Crackers
75 Guests
\$185.00

Spinach Artichoke Dip

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

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes, and
Basil Leaves topped with Extra Virgin
Olive Oil, Pepper, and Sea Salt
50 Pieces
\$115.00

Appetizers

Vegetable Tray

Assorted Vegetables
Served with Dill Dip

50 Guests
\$140.00

Domestic Cheese Tray

Assorted Cubed and Sliced Cheeses,
Assorted Crackers and Baguette

50 Guests
\$150.00

Deli Meat & Cheese Tray

Assorted Sliced Deli Meats, Sliced Cheese,
Dollar Buns & Condiments

50 Guests
\$150.00

Anti-Pasto Tray

Italian Style Meats, Cheese, Olives,
Cherry Tomatoes, Roasted Red Peppers,
Artichoke Hearts, and Pepperoncini

50 Guests
\$175.00

Italian Pasta Salad

Pasta, Italian Salami, Pepperoni, Cubed
Asiago Cheese, Red Peppers and
Pepperoncini tossed in Sunflower Oil

Serves 50
\$125.00

Fresh Fruit Tray

Assorted Fresh Seasonal Fruit

50 Guests
\$150.00

Crostini's

Sliced French Baguette topped with:
Chicken Cashew Salad (cold), Shrimp Salad (cold),
Seared Beef (hot), or Olive Tomato Tapenade (hot)

50 Pieces
\$135.00

Bruschetta

Toasted Baguette topped with Caesar Dressing,
Tomatoes, Onions, Basil, Garlic,
melted Parmesan Cheese and a touch
of Balsamic Reduction

50 Pieces
\$105.00

Deviled Eggs

Traditional, Ranch,
Avocado or Smoked Salmon
(5.00 upcharge on salmon option)

50 Pieces
\$75.00

6 Foot Party Sub

Choice of Club, Italian, or Turkey

40-50 Guests
\$130.00

Kettle Chips w/ Dip

Serves 25 - \$16.00

Tortilla Chips w/Salsa

Serves 25 - \$17.00

Mixed Nuts

Serves 25 - \$23.00

Desserts



**Chocolate, Strawberry,
or Vanilla Mousse**
\$4.00

Carrot Cake
\$5.00

Chocolate Cake
\$5.00

Raspberry Donut Cheesecake
\$5.00

Raspberry White Chocolate Cake
\$5.00

**New York Cheesecake
with fruit topping**
\$5.00

Turtle Cheesecake
\$5.00

**Apple Crisp
with whipped Cream**
\$4.50

Assorted Bars

Brownies, Salted Caramel Brownies,
Pumpkin (seasonal) Apple Brown Betty,

Lemon Cream, Raspberry
\$22.00 per dozen

M&M Brownies or Brownies w/ nuts
\$25.00 per dozen

Assorted Freshly Baked Cookies

Chocolate Chip, M&M, Sugar,
Peanut Butter, Oatmeal Raisin,
Snickerdoodle, and Monster

\$18.00 per dozen (per flavor)

Sweet Dessert Station

Homemade Apple Crisp
&
Raspberry Bread Pudding
with Whiskey Butter Sauce

2 Chafing Dishes

(1 of each – serves 25 from each pan)
\$200

**Minimum of 10 guests per option



Beverages

Coffee / Water Station - \$25.00

Per gallon (serves 16– 20 ppl)

Soda /Water Station - \$1.50 (per person)

(minimum of 25 people – set up for 4 hours)

Choose 3 soda selections:

*****Pepsi – Diet Pepsi – Sierra Mist – Root Beer
Mountain Dew – Dr. Pepper – Raspberry Bubbly Water**

Fruit Punch by the gallon - \$25.00

Iced Tea by the gallon- \$25.00

Lemonade by the gallon - \$25.00

Juice - \$17.00 / carafe

Drink Tickets & Bar Options

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.

Drink Tickets

Choose from a limited option drink ticket or an open value drink ticket. We will custom print your tickets for you.
All tickets expire at the end of the event.

Alcohol Beverages

House Brand Beverages- \$5.50

Call Brand Beverages- \$6.50

Absolut, Bacardi, Tanqueray, Jack Daniels Captain Morgan, Jim Beam, Dewar's

Premium Brand Beverages - \$7.50

Patron, Belvedere, Grey Goose, Bombay

Cordial Beverages - \$8.00

Chambord, Grand Marnier, Bailey's

White Claw - \$6.00

Mimosas - \$6.00

House Wine by the Glass - \$6.00

Chardonnay, White Zinfandel, Cabernet, Merlot

House Wine by the Bottle - \$35.00

Chardonnay, White Zinfandel, Cabernet, Merlot

Wycliffe Brut Champagne Bottle - \$19.00

Gionelli Asti Bottle- \$22.00

La Marca Prosecco Bottle- \$35.00

Chandon Brut Bottle - \$45.00

Domestic Bottle Beer - \$5.00

Domestic Premium Bottle Beer - \$5.50

Imported Bottle Beer - \$6.50

Rudytini Mix – \$95.00 per gallon, serves 18 pl (9oz glass)

Mimosas - \$6.00

White Claw - \$6.00 per can

Kegs

Domestic Keg- \$325.00

Coors Lite, Mich Golden Lite, Miller Lite, Miller, Bud Lite, Bud

Premium or Import Keg - \$375.00 (and up)

Honey Weiss, Sam Adams, Summit, New Castle, Blue Moon

16-gallon averages 128 -16 oz glasses