

RAG

Rudy's Redeye Grill

4940 Highway 61 North
White Bear Lake, MN 55110
1-651-653-6718

Fine Dining
CATERING MENU

Breakfast

CATERING MENU

Menu selection prices do not include 6.5% state tax or 20% gratuity. Final Food Count must be guaranteed two working days prior to event.

Breakfast (Plated)

Available until 11am. All catered breakfasts are served with chilled orange juice, freshly brewed coffee, and hot herbal tea. (There is a 10 person minimum)

Simple Start - \$10.00

Fluffy scrambled eggs with chives
Choice of crisp bacon or sausage links
Potato O'Brien
Jumbo muffin
Butter and fruit preserves

With Fresh Fruit - \$11.00

Power Start - \$14.00

Fluffy scrambled eggs with chives
Juicy 5 oz grilled sirloin
Jumbo muffin
Butter and fruit preserves

With Fresh Fruit - \$15.00

Breakfast Buffets

Available until 11 am. (There is a 25 person minimum)

The Continental - \$8.00

Assorted danishes
Bran and fruit muffins
Butter and fruit preserves

With Fresh Fruit - \$9.00

Classic Country - \$12.00

Selection of dry cereals and milk
Sliced fresh fruit
Fluffy scrambled eggs with chives
Potato O'Brien
Choice of crisp bacon or sausage links
Assorted pastries
Butter and fruit preserves

Manitou Morning - \$14.00

Selection of dry cereals and milk
Fresh sliced seasonal fruit and berries
Ham and egg strata
Potato O'Brien
Crisp bacon or sausage links
French toast with warm maple syrup
Assorted pastries
Butter and fruit preserves

Refreshment Breaks

Available until 11am. (There is a 10 person minimum)

Health Break - \$7.50

Sliced fresh fruit
Vegetable tray with dip
Low fat granola bars
Bottled water
Freshly brewed coffee
Hot herbal tea

Movie Break - \$8.00

Buttered and cheese popcorn
Jumbo pretzels with mustard sauce
Peanuts in the shell
Assorted sodas
Freshly brewed coffee
Hot herbal tea

Cheese & Cracker Break - \$7.50

Domestic and imported cheese
Assorted crackers
Sliced fresh fruit
Assorted sodas
Freshly brewed coffee
Hot herbal tea

Cookie Break - \$7.00

Chocolate chip cookies
Raisin oatmeal cookies
Peanut butter cookies
Chocolate and plain milk
Freshly brewed coffee
Hot herbal tea

A La Carte

Coffee, decaf coffee	\$22.00/gallon
Assorted danish	\$22.00/dozen
Hot tea	\$14.00/gallon
Assorted muffins	\$22.00/dozen
Lemonade or fruit punch	\$25.00/gallon
Bagels & cream cheese	\$22.00/dozen
Assorted single juices	\$2.00/each
Assorted fruit juices	\$14.00/carafe
Assorted bars	\$22.00/dozen
Brownies	\$22.00/dozen
Lemon bars	\$22.00/dozen
Warm caramel rolls	\$28.00/dozen
Ice tea	\$22.00/gallon
Candy bars	\$2.00/each
Assorted sodas	\$2.00/each
Whole fresh fruit	\$2.00/each
Ice tea singles	\$3.00/each
Yogurt	\$2.00/each
Low fat granola bars	\$2.00/each
Bottled water	\$2.50/each

Lunch

CATERING MENU

Salads

Lunch is available Monday through Friday from 11:00 AM until 2:00 PM. All catered lunches are served with freshly brewed coffee and herbal tea. All salads are served with a dinner roll. (Minimum of 10 orders per option)

Oriental Chicken Salad - \$13.00

Grilled marinated chicken breast, tossed with fresh salad greens, pineapple, red and green peppers, bamboo shoots and peapods. Topped with Chinese noodles, roasted nuts, and oriental dressing.

Chicken Caesar Salad - \$12.00

Marinated chicken breast, romaine lettuce, tossed with parmesan cheese and croutons and served with a side of Caesar dressing.

Classic Chef - \$13.00

Thinly sliced turkey, ham and roast beef resting on a bed of fresh mixed greens, topped with sliced tomatoes, grated cheddar and swiss cheese, a hard boiled egg, and your choice of dressing.

Cobb Salad - \$13.00

Diced chicken over mixed greens, hard boiled egg, tomato, avocado, black olives, bleu cheese crumbles, bacon, and your choice of dressing.

Sandwiches

All sandwiches are served with choice of homemade chicken noodle soup or french fries. (Minimum of 10 orders per option)

Rudy's Classic Sandwich - \$11.00

Freshly baked breads filled with your choice of chicken salad, tuna salad, turkey, or roast beef, cheese, lettuce, and tomatoes.

Open-Faced Roast Beef - \$12.00

Sliced roast beef on bread smothered in gravy served open faced along with mashed potatoes (no choice of side)

Grilled Chicken Breast - \$11.00

7 oz. boneless, skinless chicken breast grilled to perfection and served on fresh baked bread and topped with any two of the following for your group: Swiss cheese, cheddar cheese, sautéed mushrooms, sautéed peppers and onions, bacon, or Canadian bacon. \$.75 extra toppings

Philly Cheese Steak - \$13.00

Thin slices of roast beef smothered in sautéed onions and bell peppers, topped with baby Swiss cheese.

Rudy's Classic Club Wrap - \$13.00

Layer of turkey, ham, bacon, swiss cheese, lettuce, and tomatoes served in a tortilla wrap.

Entrees

The following lunch entrees are served with house, spinach, or caesar salad, dinner rolls, freshly brewed coffee, and herbal tea. (Minimum of 10 orders per option)

Fettuccine Alfredo with Chicken - \$12.00

Reggiano Parmesan Cheese Sauce over fettuccine pasta topped with a sliced grilled chicken.

Beef Tips Over Pasta - \$12.50

Bite size beef tenderloin tips and mushrooms in a rich brown sauce over fettuccine noodles.

Roasted Loin of Pork - \$13.50

Boneless center cut pork loin slow roasted to perfection, served with homemade sage dressing, mashed potatoes and gravy. (Minimum of 10 orders)

Chicken Parmesan - \$12.50

A 7 oz. boneless chicken breast sautéed until golden brown, topped with marinara sauce, provolone and parmesan cheese, resting on a bed of fettuccine noodles.

Chicken or Beef Stir Fry - \$12.50

Marinated strips of boneless chicken breast or beef, stir fried with our blend of oriental vegetables, served over a bed of steamed white rice.

Axel's Pan Fried Walleye - \$14.00

One breaded filet of Walleye panfried, resting on a bed of wild rice medley, topped with almond, served with vegetable du jour.

Redeye Marinated Sirloin - \$14.00

5 oz sirloin lightly marinated in a soy - hoisen sauce, served with a baked potato and vegetable du jour.

Sliced Roasted Sirloin - \$12.50

Sliced top sirloin of beef, served with garlic whipped potatoes and gravy, served with vegetable du jour.

Chicken Breast Supreme - \$12.00

Boneless, skinless chicken breast lightly flavored and sautéed until tender, served with a specialty sauce and baby red potatoes and vegetable du jour: (Choose one of the following sauces) supreme sauce, tarragon mushroom, honey dijon, or lemon herb.

Chicken Strips - \$10.00

Chicken strips and fries.

*For children 10 years and under only.

Roast Turkey with Dressing - \$12.50

A midwest favorite - roasted turkey made with homemade sage dressing & mashed potatoes topped with gravy.

Lunch

CATERING MENU

Buffets

All luncheon buffets are served with freshly brewed coffee and herbal tea. (Minimum of 25 orders per option)

Fresh Deli - \$15.00

Chicken noodle soup
Potato salad and coleslaw
Thinly sliced roast beef
Ham and turkey
Lettuce, tomatoes, and onions
Assorted breads
Assorted condiments
Kettle chips
Assorted cookies and bars

Soup and Salad - \$14.00

Chicken noodle soup
Potato salad
Pasta salad
Tossed salad
Ham and turkey
Croutons
Assorted veggies including: cucumbers, carrots, black olives, mushrooms, peppers
Shredded cheese
Sliced eggs
Sunflower seeds
Assorted fresh fruit
Assorted salad dressings
Assorted cookies and bars
Add Chicken or Beef - \$15.00

*Children 10 years old and under are \$12.00 for any buffet.

Build Your Own Grill - \$15.00

Hamburgers
Chicken breast
Potato salad
Coleslaw
Assorted cheeses
Lettuce, tomatoes, onions, and pickles
Assorted condiments
Kettle chips
Assorted cookies and bars

Ballpark Buffet - \$14.00

Bratwurst
Sauer kraut
BBQ beef sandwiches
Mini corn dogs
Potato salad
Western baked beans
Corn on the cob
Kettle chips
Cracker jacks
Sliced watermelon
Assorted cookies and bars

Rudy's Grand Buffet - \$18.00

Roast sirloin of beef
Country baked chicken
Tossed salad with house dressing
Pasta salad
Assorted relish tray
Fresh vegetable du jour
Garlic mashed potatoes with gravy
Baguette rolls
Assorted cookies and bars
Add Country Baked Ham or Pork Loin - \$20.00

Italian Buffet - \$14.00

Caesar salad
Pasta salad
Lasagna
Fettuccine pasta
Spaghetti noodles
Red meat sauce
Alfredo sauce
French garlic bread
Italian green beans
Assorted cookies and bars

Chuckwagon Buffet - \$17.00

Tossed salad
Assorted salad dressings
Potato salad
Country baked chicken
Barbeque ribs
Corn on the cob
Western baked beans
Watermelon
Assorted cookies and bars

Mexican Buffet - \$15.00

Beef taco meat
Chicken taco meat
Hard & soft shells
Spanish rice
Refried beans
Salsa & chips
Corn bread
Onions, cheddar cheese, sour cream, black olives, diced tomatoes, lettuce
Guacamole
Assorted bars and cookies

Appetizers

CATERING MENU

Hors D'Oeuvres - Hot

Meatballs - \$80 (per 50 pieces)
Swedish, barbeque, sweet and sour

Egg Rolls - \$85 (per 50 pieces)
Served with sweet and sour sauce or honey mustard

Oysters Rockefeller - \$65 (serves 30)

Bull Bites - \$135 (serves 30)

Rudy's Kabobs - \$130 (per 50 pieces)
Beef or chicken

Chicken Drumettes, Buffalo Wings, or Oriental Wings - \$85 (per 50 pieces)

Walley Fingers - \$175 (per 50 pieces)

Spanikopita - \$95.00 (per 50 pieces)

Brushetta - \$95.00 (per 50 pieces)

Cocktail Smokies - \$70 (per 100 pieces)
Served with barbeque sauce

Mushroom Caps - \$95 (per 50 pieces)

Spinach Artichoke Dip with Chips - \$95 (serves 60)

Bacon Wrapped Scallops - \$130 (per 50 pieces)

Crab Cakes - \$195 (per 50 pieces)

Hors D'Oeuvres - Cold

Oysters on the half shell - \$1.75 each

Chilled jumbo shrimp cocktail - \$2 each

Deviled Eggs - \$60 (per 50 pieces)

6-Foot Sub - \$125 (serves 30 guests)
Choice of Italian or club

Smoked Salmon & Capers - \$175 (serves 50)

Peel & Eat Shrimp - \$9 (per pound)

Pickle Wraps - \$80 (per 50 pieces)
Choice of ham or corn beef

Cheese Tray - \$160 (per 50 pieces)
Imported and domestic cheese tray with crackers

Sliced Meat Tray - \$150 (per 50 pieces)
Sliced cold meat served with rolls and condiments

Assorted Finger Sandwiches - \$125 (per 50 pieces)
Chicken, ham, and shrimp salad

Sliced Seasonal Fresh Fruit Display - \$140 (per 50 pieces)

Veggie Tray - \$125 (serves 50 guests)
Assorted vegetable and relish tray with dill dip

Anti Pasto Tray - \$185 (serves 50 guests)

Dry Snacks

Popcorn - \$12 (per pound)

Tortilla chips & salsa - \$15 (per pound)

Mixed Nuts - \$15 (per pound)

Pretzels - \$12 (per pound)

Chips & dip - \$15 (per pound)

Bar Snacks - \$12 (per pound)

Peanuts - \$12 (per pound)

Desserts

CATERING MENU

Chocolate Mousse - \$3.00 (per piece)

Vanilla Ice Cream - \$3.00 (per piece)
Add an extra 50 cents for topping

Rainbow Sherbet - \$3.00 (per piece)

Fruit Pie - \$3.50 (per piece)

Carrot Cake - \$3.00 (per piece)

Plain Cheese Cake - \$3.25 (per piece)
Add an extra 75 cents for topping

Raspberry White Chocolate Cake - \$3.75 (per piece)

German Chocolate Cake - \$3.75 (per piece)

Heavenly Seven Chocolate Cake - \$4.25 (per piece)

Dinner

CATERING MENU

Entrees

The following dinner entrees are served with choice of house, spinach, or caesar salad, fresh vegetable du jour, choice of wild rice medley, parsleyed baby red potatoes, garlic-whipped potato or loaded baked potato, our Signature baguette rolls, freshly brewed coffee and herbal tea. (Minimum 10 orders per option)

Chicken Breast Supreme - \$22.00

7 oz. boneless, skinless chicken breast lightly flavored and sautéed until tender. Sauces: (choose one per group) supreme white sauce, tarragon mushroom, honey dijon, or lemon herb.

Roast Loin of Pork - \$23.00

Boneless center cut pork loin slow roasted to perfection. Served with homemade sage dressing and gravy.

Axel's Pan Fried Walleye - \$25.00

Two breaded filets of Walleye pan fried, topped with almonds.

Mozzarella Stuffed Chicken - \$23.00

Boneless chicken breast stuffed with mozzarella cheese, and basil, the topped with marinara sauce and mozzarella cheese over a bed of pasta. (no potato option)

Fettuccine Alfredo with Chicken - \$21.00

Reggiano parmesan cheese sauce over fettuccine pasta topped with a sliced grilled chicken. (no potato option)

Filet Mignon - \$27.00

8 oz. filet topped with sautéed mushrooms and cooked to a medium temperature.

Prime Rib of Beef - \$24.50

10 oz. slow roasted prime rib of beef served with as jus.

Chicken Parmesan - \$23.00

7oz boneless chicken breast sautéed until golden brown, topped with marinara sauce, provolone and parmesan cheese, resting on a bed of fettuccine noodles. (no potato option)

Chicken Cordon Bleu - \$23.00

Boneless chicken breast stuffed with ham, mushrooms, and swiss cheese, topped with swiss cheese sauce.

Vegetarian Tortellini - \$21.00

Cheese filled tortellini in a marinara sauce tossed with fresh vegetables. (no potato option)

Roast Turkey with Dressing - \$21.00

Midwest favorite - roasted turkey served with homemade sage dressing.

Choice New York Strip - \$26.00

10 oz. bone in steak is grilled to perfection and topped with sautéed mushrooms. Cooked to a medium temperature.

Grilled Salmon Filet - \$25.00

Grilled salmon filet topped with Lemon dill sauce.

Beef Tips Over Pasta - \$22.50

Bite size beef tenderloin tips and mushrooms in a rich brown sauce over fettuccine noodles. (no potato option)

Chicken Strips - \$10.00

Chicken strips and fries..

*For children 10 years and under only.

Buffets

All dinner buffets are served with freshly brewed coffee and herbal tea. (25 Person Minimum)

Italian Buffet - \$22.00

Caesar salad, pasta salad, meat lasagna, fettuccine pasta, spaghetti noodles, red meat sauce, alfredo sauce, french garlic bread, Italian green beans

Mexican Fiesta - \$23.00

Beef taco meat, grilled taco chicken, hard & soft shells, spanish rice, refried beans, salsa & chips, corn bread, onions, cheddar cheese, sour cream, black olives, diced tomatoes, lettuce, guacamole

Chuckwagon Buffet - \$23.00

Tossed salad with dressings, potato salad, country baked chicken, barbeque pork ribs, corn on the cob, western baked beans, dinner rolls, sliced watermelon.

Build Your Own Grill - 22.00

Grilled chicken breast, hamburger & buns, fresh fruit tray, potato salad, coleslaw, assorted cheeses, lettuce, tomato, onions, pickles, assorted condiments, kettle chips.

Rudy's Grand Buffet - \$24.00

Roast sirloin of beef, honey baked ham, country baked chicken, tossed salad with dressings, pasta salad, assorted relish tray, fresh fruit tray, fresh vegetable du jour, garlic mashed potatoes with gravy, dinner rolls.

*Children 10 years old and under are \$12.00 for any buffet.

Additional Information

CATERING MENU

This hotel receives its license to sell alcoholic beverages from the State of Minnesota and The City of White Bear Lake. The only legal way the hotel may serve liquor in any banquet function is by the glass, prepared by a hotel bartender. This hotel adheres to all Federal, State and Local liquor Laws.

Cash Bar

Each guest will be charged for his or her own beverages. The host of the function will guarantee the total bar receipts will be \$300.00 per bartender or a bartender labor fee of \$50.00 per bartender will be charged.

Host Bar

All beverages will be charged on one tab and presented to the person sponsoring the bar. A 20% gratuity and 9% liquor tax will be added to the total bill. The host of the function will guarantee that the total bar receipts will be \$300.00 per bartender or a \$50.00 bartender labor fee will be charged.

Deposit and Payment

A deposit of \$500 is required for all events at the time of confirmation and a credit card number, unless specified by the Catering Director. All deposits are non-refundable and will be applied to your final bill. For weddings, an additional \$500 is due 90 days prior to the function. Payment is due in full two days before the event date for all weddings and social events. All other functions, payment is due on the event date unless if you have approved credit for direct billing. The number of guests scheduled to attend must be confirmed by noon two working days prior to the event. All weekend events must be confirmed by Wednesday prior to the event. This number will be considered a guarantee and is not subject to reduction. The hotel reserves the right on any cancellation less than 90 days prior to the function date (180 days for Friday and Saturday events), to assess a cancellation fee equal to the food minimum for your event. For meeting space only, the fee will be equal to the room rental each day. Booking the ballroom will require a food and beverage minimum of \$5,000 for all Saturday events, \$3,500 for all Friday events, excluding sales tax and gratuity.

Drink Prices	
Well brands	\$4.00/drink
Call brands	\$4.75/drink
Premium brands	\$5.50/drink
Cordials or liqueurs	\$6.25/drink
House wine	\$5.25/glass
Domestic beer	\$3.75/bottle
Domestic premium beer	\$4.25/bottle
Imported premium beer	\$4.75/bottle
Keg Beer	
Domestic 1/2 barrel	\$275
Non-Alcoholic	
Beer	\$3.75/bottle
Soft Drinks	\$2.00/glass
Fruit Punch	\$25.00/gallon
Lemonade	\$25.00/gallon
Coffee (after dinner)	\$22.00/gallon

Food and Beverage

It is asked that the specific details of the function, other than the guaranteed count, be arranged 45 days prior to the function. Your food choices are due to the catering office two weeks prior to your function. All food and beverage purchases are only for consumption on the premises in the assigned function area.

Other Important Information

- The contents of our banquet menus are merely suggestions. Our Catering Department will be happy to design a menu especially for you.
- The prices listed are our current rates and may be subject to change. All prices are subject to change 90 days prior to function.
- State 6.5% sales tax and a 20% gratuity are in addition to the prices agreed upon.
- The banquet staff will cut and serve your cake for a flat charge of \$125.
- There is a corkage fee of \$10 per bottle for any wine or champagne brought from outside the hotel for your function.
- All functions will end no later than 12 midnight.
- All banquet rooms are non-smoking.
- No confetti may be used anywhere in our hotel, or the use of crepe paper on the linen table cloths. A \$200 cleaning fee will be charged to your account if the above items are present. Access to banquet or meeting rooms for decorating is with a minimum of two hours based upon availability before your scheduled event.
- Rooms will be arranged to your specifications. The hotel reserves the right to change the room or areas assignment if necessary.
- If there is a change in the number of guests, the hotel reserves the right to reassign the banquet room or areas.
- The hotel accepts no responsibility for damage or loss of equipment, merchandise, or articles left in any banquet and meeting room or any part of the hotel prior to or following your function. Client accepts liability in case of damage to banquet rooms or hotel property. The hotel reserves the right to inspect and control all private parties, meetings, and receptions being held on premises.
- Absolutely no outside beverages may be brought into the catering area by the patron or the patron's guests. If this happens, the patron will be charged a \$200 fee.