

Banquet Menu / Guide



Catering Director: April Timp
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RRC
Rudy's Redeye Grill

Menu:

We have everything from Plated Meals, 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 and 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.

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, items will be confiscated, and the guests will be asked to leave the event.** 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.

GF Denotes Gluten Friendly or Gluten Friendly Option Available. The indicated items are gluten free, however, we use high gluten flour in our kitchen and there is a chance of cross contamination on all items. We cannot guarantee that items are 100%gluten free.

Banquet Menu Entrée Selections:

Plated entrée items are limited to 3 selections excluding a children's meal selection. 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 60 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.

Our spaces have a room rental and a food and beverage minimum combined. Pricing depends on the date of interest. A deposit is required upon booking along with a signed contract. We do not take tentative holds.

Orders:

Final menu selections are due 10 business days prior to your event along with your room details, guest count and payment in full.

Bar: See page 19 for more details

~Host Bar: All beverages will be on one tab and charged to the person hosting the function.

~Cash Bar: Each guest will be charged for his or her own beverages

**** 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. The unused portion becomes property of Rudy's Redeye Grill and is handled in accordance with the governing liquor laws.

Booking / Contracts:

To get started with a booking, a credit card authorization form will need to be completed and returned back to the event director to secure a booking, along with a signed agreement/ contract. Once the contract is set up and sent to you it must be returned within 3 days to secure the event. Your card on file will be charged once the contract is received for the room rental fee or the 500.00 deposit on large groups. The contract/event order will be updated closer to the actual event, a minimum of 2 weeks prior to event date.

White Bear Event Center



Spaces Include:

~Ballroom, Vadnais Room, and the Atrium Area

~Set up of room and basic cleanup

~Ivory linen tablecloths and skirting

~Professional staff for services

~High speed internet access

~Podium and Easels

~Hotel accommodations

~Free parking

~Full -service catering



ATRIUM AREA SEATING:

9 rounds- 7 chairs per table - Seating for 63 people





We pride ourselves in planning spectacular events on any budget while aspiring to provide the highest level of service and delicious food that will exceed your expectations. Our pledge to you is service personalized to your needs, leaving no details unattended. We welcome the opportunity to work with you in planning your next event.



Vadnais Room



VADNAIS ROOM SEATING:

4 rounds- 10 chairs per table

U-Shape – 16 ppl

Classroom – 16 ppl

*Seating for 40 people max /
at 4 rounds*

Breakfast

Minimum of 10 people for plated option. Minimum of 25 for buffet option.

Breakfast menu is available until 11am.

Buffet and plated options are served with freshly brewed coffee.

Classic Start Plate

Fluffy Scrambled Eggs with Chives
Chef Choice of Bacon or Sausage
Potatoes O'Brien, Fresh Baked Muffin
Seasonal Sliced Fruit
\$16.00

Power Start Plate

Fluffy Scrambled Eggs with Chives
8 oz Grilled Sirloin
Creamy Hashbrowns, Fresh Baked Muffin
Seasonal Sliced Fruit
\$25.00

Rudys Morning Breakfast Buffet

Ham & Egg Strata, Chef Choice of Bacon or Sausage
Creamy Hashbrowns, Cinnamon Swirl French
Toast with Warm Maple Syrup and
Seasonal Sliced Fruit
\$17.00

Classic Country Buffet

Fluffy Scrambled Eggs with Chives
Chef Choice of Bacon or Sausage, Potatoes
O'Brien Fresh Baked Muffins and Seasonal
Sliced Fruit
\$16.00

A La Carte Breaks

Yogurt Station

Fresh Greek Yogurt with a variety of Fruit toppings,
Granola, and Honey
\$7.00 per person
(minimum of 10)

Granola Bars

\$1.50 each
(minimum of 12)

Assorted Bagel Tray

Plain, Cinnamon Raisin, Blueberry, and
everything Bagels.
Served with plain and Strawberry Cream Cheese
\$30.00 per dozen

Whole Fresh Fruit

Bananas/ Oranges/ Apples
\$1.50 each
(minimum of 12)

Fresh Fruit Cups

Diced Melons, Grapes, and Pineapple
\$4.00 per person

Muffin Tray

Blueberry, Poppyseed and Banana Muffins
\$25.00 per dozen

Plated, Boxed Lunch or Platter Style

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

Boxed meals include napkins and plastic utensils.

Traditional Sandwich

Choose: Turkey, Ham, or Roast Beef

Choose: Sour Dough or Marble Rye Bread

Topped with Cheese, Mixed Lettuce, Thinly Sliced

Cucumbers, Tomatoes, and Red Onions.

Includes a Bag of Kettle Chips, Diced Fresh Fruit Cup,
and a Cookie

\$16.00

6 Inch Sub Sandwich

Choose: Turkey, Ham, Club or Roast Beef

Choose: White or Wheat Sub Bread

Includes Lettuce, Red Onion, Tomato, and Sliced

Pickles. Includes a Bag of Kettle Chips,

Diced Fresh Fruit Cup, and a Cookie

\$16.00

Chicken or Tuna Salad Croissant

Chicken or Tuna Salad piled onto a Buttery Croissant
and topped with crisp Romaine

Lettuce and sliced tomato.

Includes a Bag of Kettle Chips,
Diced Fresh Fruit Cup, and a Cookie

\$16.00

Tortilla Wrap

Choose: Chicken Caesar, Buffalo Chicken, Veggie
Hummus, or Club on a Tortilla.

Includes a Bag of Kettle Chips, Diced Fresh Fruit
Cup, and a Cookie

\$16.00

*Add a cup of pasta salad for \$4.00 per person.
Gluten Free Buns \$2.00 additional fee*



Going platter style?

Add on a bowl of Italian Pasta Salad.



Traditional Sandwich

Build Your Own Buffet

Minimum of 25 guests – set up for two hours.

~Buffets Include Fresh Coffee, Soft Rolls & Butter~

\$22.00 / person—Lunch one entrée

\$25.00 / person—Lunch two entrée

\$29.00 / person—Dinner two entrée

\$32.00 / person – Dinner three entrée

Entrée options

GF

Baked Chicken
Marsala Chicken with Button Mushrooms
Savory Supreme Chicken
Balsamic Bruschetta Chicken
Baked Cod with Lemon Dill Sauce
Roasted Sirloin w/ Gravy
Country Baked Ham
Rice Medley Stuffed Chicken

Cider Glazed Pork Loin
Blackened Pork Loin with Bearnaise Sauce
Oven Roasted Turkey with Gravy
Lasagna (vegetarian option available)
Spaghetti with Meat Sauce
Tortellini with Rosa Sauce
Fettuccini Alfredo with Chicken
Broasted Chicken

Choose One Salad, Vegetable and Starch Option

(on next page)

Sides

Plated Entrée & Build Your Own Buffet Selections

~Choose one Salad One Starch and One Vegetable~

Salads:

House Salad with Ranch Dressing

Caesar Salad with Homemade Caesar Dressing

Premium Salad Selection:

Spinach Salad with Raspberry Vinaigrette, Sliced Almonds,
Red Onion, Feta and Strawberries

or

Chopped Romaine, Bacon Bits, Cauliflower, Shredded Parmesan
and Creamy Dressing

\$1.50 per person upcharge

Starch:

Rice Medley

Roasted Baby Red Potatoes with Parsley

Garlic Mashed Red Potatoes

Tri Colored Fingerling Roasted Potatoes

Scalloped Potatoes

Baked Diced Sweet Potatoes

Vegetables:

Steamed or Teriyaki Green Beans

Green Bean Almondine

Steamed Mixed Veggies

Broccoli

Premium Vegetable Selection:

Roasted Mixed Root Vegetables

Brussel Sprouts

Grilled Asparagus

Roasted Tri Color Carrots

\$1.50 per person upcharge

Rudy's Buffets

All Buffets are served with Freshly Brewed Coffee and Soft Rolls.

Italian Buffet

Meat Lasagna, Fettuccini Pasta, Penne Noodles.
Red Meat Sauce, Alfredo Sauce, Green Beans,
Warm Garlic Toast, Caesar Salad,
Pasta Salad, Diced Fruit Bowl

\$30.00

Minimum of 25 guests

Chicken Supreme Buffet

Chicken Breast in Supreme Sauce, Garlic Mashed
Potatoes, Green Beans, Fresh Fruit Tray, Caesar
Salad, Fresh Vegetable Tray with Dill Dip

\$29.00

Minimum of 25 guests

Chicken Cordon Bleu Buffet

Chicken Stuffed with Ham and Swiss Cheese.
Baked in Swiss Cheese Cream Sauce,
Wild Rice Medley, Green Beans,
House Salad with Ranch Dressings, Fresh Fruit Tray,
Fresh Vegetable Tray with Dill Dip

\$29.00

Minimum of 25 guests

Rudy's Grand Buffet

House Salad with Ranch Dressing, Fresh Fruit
Tray, Fresh Vegetable Tray with Dill Dip,
Green Beans, Garlic Mashed Potatoes, Beef
Gravy, Baked Chicken, Baked Ham, Roasted
Sirloin of Beef

\$38.00

Minimum 50 guests

Autumn Harvest Buffet

Chicken Marsala with Button Mushrooms,
Roasted Loin of Pork with Cranberry Glaze
House Salad with Ranch Dressing, Fresh Fruit
Tray, Fresh Vegetable Tray with Dill Dip,
Green Beans, and Rice Medley

\$29.00

Minimum of 50 guests



Children – Buffet

All Buffet Options

****For Children 10 years and under only**

\$13.00

Chicken Cordon Bleu

Plated Dinner Entrees

Minimum of 10 orders per entrée selection with a max of 3 selections.

Dinner menu is available after 2pm.

All Dinner Entrees are served with Freshly Brewed Coffee and Soft Rolls.

~Choose One Salad, Veggie and Starch Option on page 6~

Pasta

Tortellini Carbonara

Cheese Filled Tortellini, Sun Dried Tomatoes, Peas,
and Garlic Cream Sauce. Topped with
Parsley and Bacon
(No starch/veggie option)
\$26.00

Grilled or Cajun Chicken Fettuccini Alfredo

Parmesan Alfredo Sauce over Fettuccini Pasta
topped with Sliced Grilled Chicken
(No starch/veggie option)
\$25.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown
Butter Sage Sauce
(Vegetarian)
(No starch/veggie option)
\$24.00



Butternut Squash Ravioli

Chicken

Harvest Chicken

Chicken Breast stuffed with Rice Medley,
Sausage, and Dried Cherries,
topped with a Chive Cream Sauce
\$26.00

Parmesan Chicken

Chicken Breast coated in Italian Seasoned
Breadcrumbs, topped with Marinara Sauce and
Parmesan Cheese, served over a bed of
Fettuccini Pasta
(No Starch Option)
\$26.00

Lemon Herb Chicken

Boneless Chicken Breast dusted in flour then sautéed,
topped with our Homemade Lemon Herb Cream Sauce
\$26.00

Chicken Marsala

Grilled Boneless Chicken Breast loaded with a Marsala
Wine Sauce and Sauteed Mushrooms
\$26.00

Chicken Cordon Bleu

Boneless Chicken Breast stuffed with sliced Ham and
Swiss Cheese, coated in Panko Breadcrumbs, and
topped with Swiss Cream Cheese Sauce
\$26.00

Beef

Boneless Beef Short Ribs

10 oz. Slow Roasted

\$40.00

Prime Rib of Beef

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

\$38.00

Tenderloin Tips

Tenderloin Tips Braised in a Rich Homemade Gravy and served over Garlic Mashed Potatoes (No Starch Option)

\$25.00

Beef Brisket

8 oz of slow Roasted Beef with a Dry Rub. BBQ Sauce on the side

\$25.00

Roasted Sirloin of Beef

Served with Gravy.

Cooked to a Medium Rare / Medium Temperature

\$27.00



Roasted Sirloin of Beef

Pork

Cranberry Glazed Pork Loin

8 oz. Dry Rubbed Pork Loin, drizzled with our Orange n 'Honey Cranberry Sauce and topped with Rosemary

\$23.00

Cider Glazed Pork Loin

Boneless Pork Loin slow-roasted and topped with Apple Cider Glaze and bits of Apple

\$23.00

Cider Glazed Pork Loin



Children Plated

Choose one:

Chicken Strips, Mini Corn Dogs or Cheeseburger
Includes Fresh Diced Fruit and French Fries

****For Children 10 years and under only**

\$12.00

Vegan/Vegetarian

Vegan Pasta Penne

Penne Pasta with Broccoli, Onion, Red Pepper, Zucchini and Mushroom in a Red Sauce
(No starch/veggie option)

\$24.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce
(Vegetarian)

(No starch/veggie option)

\$24.00

Seafood

Bruschetta Topped Salmon

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

\$28.00

Rudy's Pan-Fried Walleye

Walleye Pan Fried and topped with Toasted
Almonds and Fish Butter

\$28.00



Rudys Pan Fried Walleye

Boards

Charcuterie Boards

Imported & Domestic Cheeses, Salami Slices, Beef Sticks, Fig Spread, Mixed Nuts, Grapes, Strawberries, and Dried Apricots, Assorted Crackers & Flat Breads

Serves 50

\$275.00

Hummus Board

Hummus, Sliced Cucumbers, Celery Sticks, Baby Carrots, Olives, Cherry Tomatoes, Pickles, Roasted Artichokes, Pepperoncini's, Pita Bread, Assorted Crackers & Toasted Baguettes

50 Guests

\$275.00



Dessert Board

Sliced Apples, Grapes, Cheesecake Bites, Brownies, Cookies, Chocolate Dipped Pretzels, Cream Filled Wafers, Chocolates and Fruit Dip.

Serves 50

\$300.00

Trays



Deli Meat & Cheese Tray

Deli Meat & Cheese Tray

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

50 Guests

\$150.00

Fresh Fruit Tray

Assorted Fresh Seasonal Fruit

50 Guests

\$150.00



Sandwich Tray

Assorted Sliced 4" Party Sub Sandwiches,
And Kettle Chips

Serves 50

\$350.00



Vegetable Tray

Assorted Vegetables
Served with Dill Dip

50 Guests

Stations

Mac- n- Cheese Station

Homemade Mac and Cheese, Bacon Bits, Steamed
Broccoli, Green Onions, and Breadcrumbs

25-person min order

\$8.00 per person

Mashed Potato Station

Garlic Mashed Potatoes, Bacon Bits, Steamed
Broccoli, Green Onions, Shredded Cheese,
Sour Cream and Gravy

Serves 50

\$225.00

Chip Station

Tri Colored Tortilla Chips and Kettle Chips served
with Tomato Salsa, Caramelized Onion Dip,
Chili Con Queso and Guacamole

25-person min order

\$8.00 per person

Vegetable Tray



Small Bites



Bacon Wrapped Scallops

Bacon Wrapped Scallops

Savory Sea Scallops Wrapped in Bacon

100 Pieces

\$350.00

Wings- Bone in or Boneless

Choose One:

Teriyaki, Bourbon, Hot & Spicy Buffalo,
Honey BBQ, Dry Rub or Mango Habanero

50 Pieces

\$95.00



Honey BBQ Bone-in-Wings

Meatballs

Choose One:

BBQ, Swedish, Korean, Teriyaki or Italian

50 Pieces – 2 oz Meatballs

\$95.00

Spanakopita

Flakey Phyllo Dough Stuffed with Spinach,
Onions, Cheese, and Herbs

50 Pieces

\$120.00



Spanakopita

Eggrolls

Served with Sweet & Sour Sauce

50 Pieces

\$95.00

Phyllo Bites

Brie Cheese, Craisins, Walnuts and Honey

50 Pieces

\$135.00

Walleye Fingers
Breaded Walleye
Served with Tartar Sauce
50 Pieces
\$175.00

Coconut Shrimp
House Breaded Jumbo Shrimp
Served with Horseradish Marmalade
50 Pieces
\$200.00

Jumbo Shrimp
Jumbo Shrimp with Cocktail Sauce
50 Pieces
\$200.00

Spinach Artichoke Dip
Fresh Spinach and Artichokes in Cream Sauce
served with Tortilla Chips
and Toasted Baguette
75 Guests
\$160.00

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

Bull Bites
Tenderloin Tips Blackened in a Cajun Spice
Served with Creamy Horseradish Aioli and
Bearnaise
30 Guests
\$180.00

BBQ Meatballs



Bull Bites



Skewers

Teriyaki Shrimp Skewers

Jumbo Shrimp, Pineapple Chunks, Red Peppers. Topped with Teriyaki Sauce and Black Sesame Seeds

50 Pieces

\$155.00

Peanut Chicken Satay Skewers

Marinated Chicken topped with Green Scallions

50 Pieces

\$155.00

Bacon Date Skewers

Pitted Dates stuffed with Blue Cheese. Wrapped in Applewood Smoked Bacon and topped with Ginger Gel

50 Pieces

\$155.00

Fruit Skewers

Pineapple, Strawberries, Melons, Grapes, Cubed Cheese.

Drizzled in a Sesame Honey Sauce

50 Pieces

\$135.00

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes, and Basil Leaves topped with Extra Virgin Olive Oil, Pepper, and Sea Salt

50 Pieces

\$135.00



Teriyaki Shrimp Skewers



Bacon Date Skewers

Cold Salads

Italian Pasta Salad

Pasta, Feta Cheese, Red Peppers, Tomatoes, Black Olives, and Pepperoncini
Tossed in Italian Dressing

Serves 50

\$125.00

Teriyaki Pasta Salad

Bow Tie Pasta, Spinach, Mandarin Oranges, Green Onions, Dried Cherries, Grilled Chicken, and Cashews tossed in a Sesame Teriyaki Dressing.

Serves 50

\$125.00

Pesto Chicken Salad

Diced Chicken, Penne Noodles, Peas, Mozzarella Balls, Basil, and Pine Nuts
Tossed in a Pesto Sauce.

Serves 50

\$125.00



Pesto Chicken Salad

Bruschetta Crostini



Crostini's

Bruschetta Crostini

Caesar Dressing, Tomatoes, Onions, Basil, Garlic, Parmesan Cheese.

Drizzled with Balsamic Reduction

50 Pieces

\$125.00

Try our Bruschetta Pinwheels

Shaved Prime Rib Crostini

Roasted Garlic, Chive Cream Cheese, Sliced Prime Rib with Horseradish Aioli

50 Pieces

\$150.00

Olive Tapenade Crostini

Olive Tapenade, Garlic Crostini and Shaved Parmesan

50 Pieces

\$125.00

Desserts

All desserts are by the slice, per dozen (per flavor)

Cake

Carrot Cake
\$6.00

Chocolate Cake 
\$8.00

Flourless Chocolate Torte
\$7.00

Lemon Cake
\$6.00

Orange Phyllo Cake
\$7.00

Cheesecake

Raspberry Donut Cheesecake
Sweet Potato Maple Cheesecake
Plain or Plain with Fruit Topping
Salted Caramel
Brown Cow or Turtle

\$7.00



Sweet Potato Maple Cheesecake

Bars

Choose: Brownies, Blondie Chocolate Chip Walnut,
Triple Berry Crumb Bars, Lemon Bars,
or Apple Caramel Bars
\$36.00



Cookies

Choose: White Chocolate Chunk Macadamia Nut,
Chocolate Chip, M&M, Sugar, Peanut Butter,
Oatmeal Raisin, or Snickerdoodle
\$22.00

Sweet Dessert Station

Homemade Apple Crisp
&
Raspberry Bread Pudding
with Whiskey Butter Sauce

2 Chafing Dishes
(1 pan of each – serves 50)
\$300

****Desserts must be purchased through Rudy's.**
If you would like to bring a specialty birthday
cake or cupcakes from a licensed facility (nothing
homemade), a handling fee will be charged.

Beverages

Coffee / Water Station - \$30.00 / Gallon
(serves 16– 20 ppl)

Iced Tea - \$28.00 / Gallon

Lemonade - \$28.00 / Gallon

Juice (Pineapple or Orange)- \$17.00 / Carafe

Infused Water - \$8.00 per carafe

Orange-Basil & Ginger, Cucumber-Lemon & Mint, Blueberry-Lime & Rosemary, or Strawberry & Basil

Soda Station - \$2.00 (per person) - Choose 3 soda selections:

Pepsi – Diet Pepsi – Starry – Root Beer
Mountain Dew – Dr. Pepper

Minimum of 25 people – set up for 4 hours

Drink Tickets & Bar Options

Cash Bar - 100.00 set up fee

Each guest will be charged for his or her own beverages. 10.875% liquor tax applies to all drinks ordered.

Host Bar – 100.00 set up fee

All beverages will be added on one tab and charged to the person hosting the function.

A 24% service fee and 10.875% liquor tax will be added to the total tab on any host bar tab.

Drink Tickets

Drink tickets are used as markers, and you are charged for the drinks ordered, not the ticket.

Choose a limited option drink ticket which helps you control cost and is good for a one-shot call beverage, domestic bottled beer, glass of wine or a soda. Or go with an open value ticket which is good for anything.

We will custom print your tickets for you. Tickets expire at the end of the event.

Cocktails – Beer – Wine

Call Brand Beverages- \$7.00

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

Premium Brand Beverages - \$7.50- 8.50

Patron, Belvedere, Grey Goose, Bombay

Cordial Beverages - \$8.00

Chambord, Grand Marnier, Bailey's

White Claw - \$6.00

Mimosas - \$7.00

Wycliffe Brut Champagne Bottle - \$25.00

La Marca Prosecco Bottle- \$35.00

Chandon Brut Bottle - \$45.00

Domestic Bottle Beer - \$5.00

Domestic Premium Bottle Beer - \$6.00

Imported Bottle Beer - \$6.50

Bar can be stocked with a Rudytini option / by the glass.

Our Famous Rudytini



Kege

Domestic Keg- \$350.00

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

Premium or Import Keg - \$400.00
(and up)

Leinenkugel's, Mirror Universe IPA, Castle
Danger Cream Ale, Kona Big Wave,
Deschutes IPA, Peroni

16-gallon averages 128 -16 oz glasses