

RAG

Rudy's Redeye Grill

Catering Director: April Timp
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Catering Banquet Menu

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.** We adhere to all federal, state, and local laws regarding all food and beverage purchased and/or consumed on the premises. Rudy's Redeye Grill is not responsible for minor consumption of wine or champagne that is placed on tables during dinner.

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.

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. 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. Service fees and liquor tax will be applied.

~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.

** 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 Country Inn Best Western Event Center



Cider Glazed Pork Loin

We are a proud vendor servicing:
Charleston Event Center
& 7 Vines Vineyard.



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.

Our Services Include:

Set up & tear down with basic clean up.

Ivory linen tablecloths and napkins.

Ivory china, glass water goblets, silverware.

Experienced uniformed wait staff.

Charleston Event Center



Our Famous Teriyaki Green Beans



Consider us for small or large event needs on or off site.



Garlic Mashed Red Potatoes

Fruit Tray



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
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

GF

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

Picnic Buffet

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

\$30.00 Dinner

Minimum of 25 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

Gluten Free Cheese Ravioli Option Available



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 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

Roasted Sirloin of Beef

Served with Gravy.
Cooked to a Medium Rare / Medium Temperature
\$27.00

Boneless Beef Short Ribs **GF**

10 oz. Slow Roasted
\$40.00

Prime Rib of Beef **GF**

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

Children Plated

Choose one for all:
Chicken Strips **GF**

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

**For Children 10 years and under only

\$12.00

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

Rudys Baby Back Pork Ribs

1/3 Rack of Dry Rubbed Pork Ribs slow
cooked in the oven and finished off on our
charcoal grill. Lightly basted in our Sweet
Hickory BBQ Sauce
\$24.00

Cider Glazed Pork Loin

Boneless Pork Loin slow-roasted and topped
with Apple Cider Glaze and bits of Apple
\$23.00



Spanakopita

Vegan/Vegetarian

Vegan Pasta Penne

Penne Pasta with Broccoli, Onion, Red Pepper, Zucchini and Mushroom in a *Garlic White Wine 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



Rudys Pan Fried Walleye

Seafood

Bruschetta Topped Salmon ^{GF}

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

Boards

Dessert Board

Sliced Apples, Grapes, Pineapple,
Mini Cheesecakes, Brownies, Churros,
Chocolate Dipped Pretzels, Cream Filled
Wafers, and Fruit Dip

Serves 50

\$300.00

Hummus & Anti-Pasto Board

Garlic Hummus, Sliced Cucumbers, Baby
Carrots, Beef Sticks, Salami Slices, Italian
Cheeses, Black and Green Olives, Pickled Cherry
Tomatoes, Gershwin Pickles, Roasted Artichokes,
Cocktail Onions, Pepperoncini's, Pita Bread,
Assorted Crackers & Toasted Baguettes

50 Guests

\$275.00

Charcuterie Board

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

Serves 50

\$275.00

Charcuterie Board



Trays

Late Nite 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 (GF)

Garlic Mashed Potatoes,
Bacon Bits, Steamed Broccoli, Green Onions,
Shredded Cheese,
Sour Cream and Gravy
Serves 50
\$225.00

Pretzel Station

Soft & Hard Pretzels, Pretzel Knots and Sticks
with Melted Cheddar Cheese, Marinara Sauce,
and German Mustards
Serves 100
\$500.00

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 (GF)

Assorted Vegetables
Served with Dill Dip
50 Guests
\$140.00

Deli Meat & Cheese Tray

Assorted Sliced Deli Meats, Sliced Cheese,
Dollar Buns & Condiments
50 Guests
\$150.00

Fresh Fruit Tray (GF)

Assorted Fresh Seasonal Fruit
50 Guests
\$150.00

Sandwich Tray

Assorted Sliced 4" Party Sub Sandwiches,
And Kettle Chips
Serves 50
\$350.00



Caprese Skewers

Small Bites

Bull Bites

Tenderloin Tips Blackened in a Cajun Spice
Served with Creamy Horseradish Aioli and Bearnaise
30 Guests
\$165.00

Walleye Fingers

Breaded Walleye
Served with Tartar Sauce
50 Pieces
\$175.00

Wings- Bone in or Boneless

Choose One:
Teriyaki, Bourbon, Hot & Spicy Buffalo, Honey BBQ,
Dry Rub or Mango Habanero
50 Pieces
\$95.00

Bacon Wrapped Scallops

Savory Sea Scallops Wrapped in Bacon
100 Pieces
\$350.00

Meatballs

Choose One:
BBQ, Swedish, Korean, Teriyaki or Italian
50 Pieces – 2 oz Meatballs
\$95.00

Coconut Shrimp

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

Spanakopita

Flakey Phyllo Dough Stuffed with Spinach, Onions,
Cheese, and Herbs
50 Pieces
\$120.00

Jumbo Shrimp

Jumbo Shrimp with Cocktail Sauce
50 Pieces
\$160.00

Eggrolls

Served with Sweet & Sour Sauce
50 Pieces
\$95.00

Spinach Artichoke Dip

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

Phyllo Bites

Brie Cheese, Craisins, Walnuts and Honey
50 Pieces
\$135.00

Mushroom Caps

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

Crostini's

Bruschetta Crostini

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

Drizzled with Balsamic Reduction

50 Pieces

\$125.00

*Try our Bruschetta Pinwheels
or the Bruschetta Phyllo Cups*

Seafood Salad Crostini

Shrimp & Crab Meat Salad Crostini
with Cheese, Scallions and Bacon

50 Pieces

\$150.00

Olive Tapenade Crostini

Olive Tapenade, Garlic Crostini
and Shaved Parmesan

50 Pieces

\$125.00



Bruschetta Crostini

Cold Salads

Italian Pasta Salad

Pasta, Feta Cheese, Red Peppers,
Tomatoes, Black Olives, and Pepperoncini

Tossed in Italian Dressing

Serves 50

\$125.00

Broccoli Salad

Broccoli Florets, Shredded Carrots, Bacon,
Red Onion, Craisins, Sunflower Seeds

Mixed with a Creamy 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

Skewers

Caprese Skewers

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

50 Pieces

\$135.00

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

Teriyaki Shrimp Skewers

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

50 Pieces

\$155.00

Fruit Skewers

Pineapple, Strawberries, Melons, Grapes, Cubed Cheese. Drizzled in a Sesame Honey Sauce

50 Pieces

\$135.00

Butler Passed Trio's

Try our butler passed trio at your next event.

Choose from:

Pasta Sampler

Cheese Tortellini, Butternut Squash Ravioli & Gnocchi
\$5.00 each

Meatball Sampler

Marina, BBQ & Teriyaki
\$6.00 each

Cheesecake Bites

Raspberry, Chocolate & Turtle
\$6.00

Seafood Sampler

Mini crab cake, Coconut Shrimp & Seared Scallop
\$8.00

Grilled Cheese Sampler

Cheddar, Pimento & Tomato Soup
\$6.00

****Grilled Cheese Sampler not available for off-site events.**



Desserts

All desserts are per dozen (per flavor)

Cake

Carrot Cake
\$6.00

Chocolate Cake
\$8.00

Flourless Chocolate Torte **GF**
\$7.00

Lemon Cake
\$6.00

Cheesecake

Raspberry Donut Cheesecake

Sweet Potato Maple Cheesecake

Plain with Fruit Topping

Salted Caramel

Brown Cow or Turtle

\$7.00



Sweet Potato Maple Cheesecake

Bars

Choose: Brownies,
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 cake from a licensed facility (nothing homemade), a handling fee of 125.00 will apply.