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, Potato O'Brien, Fresh Baked Muffin, Seasonal Sliced Fruit \$13.00

Power Start

Fluffy Scrambled Eggs with Chives, 5 oz Grilled Sirloin, Creamy Hashbrowns, Fresh Baked Muffin, Seasonal Sliced Fruit \$15.00

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.

Continental Buffet

Assortment of Fresh Baked Turnovers, Donuts, Scones, Bismarks, Fritters, Danish, Fancies, and Muffins Seasonal Sliced Fruit \$10.00

Classic Country Buffet

Fluffy Scrambled Eggs with Chives, Chef Choice of Bacon or Sausage, Potato O'Brien, Fresh Baked Muffins, Seasonal Sliced Fruit \$13.00

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

Freshly Brewed Coffee Regular or Decaffeinated \$25.00 per gallon

Chilled Orange, Cranberry, or Apple Juice \$16.00 per Carafe

Fruit Punch, Brewed Iced Tea, or Lemonade \$25.00 per gallon Assorted Single Fruit Juices, or Iced Tea \$3.75 each

Assorted Cans of Soda **\$2.75** each

Bottled Water **\$3.50** each

Ala Carte Food & Snack

Warm Homemade Caramel Rolls \$25.00 per dozen

Danish, Muffins, Donuts, Turnovers, Scones, Fritters, Fancies, Or Bagels with Cream Cheese \$25.00 per dozen

Brownies, Mint Julep
Brownies, Carmelites, Cherry
Streusel Bars, Chocolate Layer
Bars, Carrot Cake Bars,
Mounds Bars, Lemon Bars,
Or Assorted Freshly Baked
Cookies
\$25.00 per dozen

Popcorn, Pretzels, or Spicy Bar Snacks \$12.00 per pound

Mixed Nuts **\$18.00** per pound

Kettle Chips with Dip or Tri-Colored Tortilla Chips with Salsa \$15.00 per pound

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

Cashew Chicken Salad Sandwich

Cashew Chicken Salad mixed in Poppy Seed Dressing, Tomato, and Lettuce serve on a Croissant \$12.00

Chicken Pesto Sandwich

Grilled Chicken Breast topped with Basil Pesto, Red Onion, Lettuce, Tomato, and Provolone Cheese served on Wild Rice Bread \$13.00

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

Mushroom Swiss Burger

Grilled Burger smothered in Mushrooms and Swiss Cheese on an Egg Bun with Lettuce, Onion, and Tomato \$13.00

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

Grilled Veggie Sandwich

Grilled Portabella Mushrooms, Red Peppers, Yellow Onions, Zucchini, Squash, Melted Provolone, Lettuce, and Tomato Served on Wild Rice Bread \$12.00

Boxed Lunch

Turkey or Ham Sandwich, Whole Apple, Pasta Salad, and a Freshly Baked Cookie \$13.00

Lunch Entrees

Minimum of 10 orders per 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.

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

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

Home-style Sliced Roast Beef

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

Redeye Marinated Sirloin

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

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

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, Italian 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

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

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

Children - Buffet

All Buffet Options

**For Children 10 years and
under only

\$12.00

Cold Hors D' Oeuvres

Jumbo Shrimp

Jumbo Shrimp with Cocktail Sauce - 50 Pieces \$130.00

Peel & Eat Shrimp

Peel & Eat Shrimp with Cocktail Sauce - 50 Guests \$120.00

Caprese Skewers

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

Relish & Vegetable Tray

Assorted Relish and Vegetables Served with Dill Dip - 50 Guests \$140.00

Cheese Tray

Assorted Sliced Cheeses, Bleu Cheese, Baked Brie, and a Nut Rolled Cheese Spread served with Assorted Crackers and Baguette - 50 Guests \$175.00

Anti Pasto Tray

Italian Style Meats, Cheese, Olives, Cherry Tomatoes, Roasted Red Peppers, Artichoke Hearts, and Pepperoncini - 50 Guests \$175.00

Crab Claws

Cold Crab Claws with Cocktail Sauce - 50 Pieces \$130.00

Smoked Salmon Tray

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

Pickle Wraps

Sliced Pickles wrapped in Cream Cheese and Ham 50 Pieces \$105.00

Fresh Fruit Tray

Assorted Fresh Seasonal Fruit 50 Guests \$150.00

Open Faced Finger Sandwiches

Sliced French Baguette topped with Chicken Salad or Shrimp Salad - 50 Pieces \$135.00

Deli & Cheese Meat Tray

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

6 Foot Party Sub

Choice of Club, Italian, or Turkey - 40-50 Guests \$130.00

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

Teriyaki Wings

Wings tossed in a sweet Teriyaki sauce served with Ranch dressing - 50 Pieces \$95.00

Bull Bites

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

Bruschetta

Garlic Toast topped with Caesar Dressing, Tomatoes, Onions, melted Parmesan Cheese and a 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

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

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

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

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 White Cream Sauce \$24.00

Mozzarella Stuffed Chicken

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

\$24.00

Harvest Chicken

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

Lemon Herb Chicken

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

Barbeque Salmon

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

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

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 Rare / Medium Temperature \$30.00

Filet Mignon

8 oz Filet Mignon topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature \$34.00

Prime Rib of Beef

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

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 Tarragon Béarnaise Sauce \$28.00

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

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli tossed in a Hazelnut Pesto Cream Sauce, and Topped with Amaretto Cookie Crumbs (Vegetarian) \$23.00

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 7.125% State Tax on food, 9.625% 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 Reds 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 Shitake,
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, and
Kettle Potato Chips
\$25.00

Asian Buffet

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 Supreme Buffet

Dinner Rolls, Caesar Salad,
Fresh Fruit Tray, Fresh
Vegetable Tray, Green Beans,
Garlic Mashed Potatoes,
Chicken Breast in Supreme
Sauce
\$25.00

Pork Medallion Buffet

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

Chicken Cordon Bleu Buffet

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

Italian Buffet

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

Autumn Harvest Buffet

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

Rudy's Grand Buffet

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, Country Baked
Chicken, Baked Ham, and Chef
Carved Roasted Sirloin of Beef
\$27.00

Children - Buffet

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

Dessert Items

Minimum of 10 guests per Option

Chocolate, Strawberry, or Vanilla Mousse \$4.00 Raspberry White Chocolate Cake \$5.00

Vanilla Bean Ice Cream With Topping \$4.50 New York Cheese Cake with Fruit Topping \$5.00

Rainbow Sherbet \$4.00

Turtle Cheese Cake \$5.00

Carrot Cake \$5.00 Apple Crisp with Cinnamon Ice Cream \$4.50

Heavenly Seven Chocolate Cake \$5.00

Strawberry Short Cake with Vanilla Ice Cream

\$4.50

Beverages

House Brand Beverages	\$4.50
Call Brand Beverages Absolut, Bacardi, Tanqueray, Jack Daniels, Captain Morgan, Jim Beam, Dewars	\$6.25
Premium Brand Beverages Patron, Belvedere, Grey Goose, Bombay	\$7.50
Cordial Beverages Chambord, Grand Marnier, Bailey's	\$8.00
House Wine by the Glass Chardonnay, White Zinfandel, Cabernet, Merlot	\$6.00
House Wine by the Bottle Chardonnay, White Zinfandel, Cabernet, Merlot	\$35.00
Wycliffe Brut Champagne Bottle	\$19.00
Gionelli Asti Bottle	\$22.00
Blanc de Noir Bottle	\$35.00
Chandon Brut Bottle	\$45.00
Domestic Bottle Beer	\$4.00
Domestic Premium Bottle Beer	\$5.00
Imported Bottle Beer	\$6.00
Domestic Keg **16 gallon averages 128 -16 oz glasses Mich Golden, Mich Golden Lite, Miller Lite, Miller, Bud Lite, Bud	\$325.00

Premium or Import Keg starting at \$375.00
**16 gallon averages 128 -16 oz glasses
Honey Weiss, Sam Adams, Summit, New Castle,
Blue Moon, Heineken

Soft Drinks by the glass	\$2.75
Soft Drinks Bottomless per 100 guests	\$85.00
Fruit Punch by the gallon	\$25.00
Ice Tea by the gallon	\$25.00
Lemonade by the gallon	\$25.00
Regular Coffee and Decaffeinated Coffee	\$25.00

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 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.