



Banquet Menu

4940 North Highway 61

White Bear Lake, MN 55110

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651-429-5393

White Bear Country Inn & Rudy's Redeye Grill

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
\$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.

Continental Buffet

Assortment of Fresh Baked Turnovers,
Donuts, Scones, Bismarks, Fritters,
Danish, Fancies, and Muffins
Seasonal Sliced Fruit
\$12.00

Classic Country Buffet

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

Manitou Morning Breakfast

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

White Bear Country Inn & Rudy's Redeye Grill

Ala Carte Beverages

Freshly Brewed Coffee Regular or

Decaffeinated

\$25.00 per gallon

Assorted Single Fruit Juices, or Iced Tea

\$3.75 each

Chilled Orange Juice, Cranberry Juice,
or Apple Juice

\$17.00 per Carafe

Assorted Cans of Soda

\$2.75 each

Fruit Punch, Brewed Iced Tea, or
Lemonade

\$25.00 per gallon

Bottled Water

\$3.50 each

Ala Carte Food & Snack

Warm Homemade Caramel Rolls

\$25.00 per dozen

Popcorn, Pretzels, or Spicy Bar Snacks

\$12.00 per pound

Serves 25

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

Mixed Nuts

\$18.00 per pound

Serves 25

Kettle Chips with Dip or Tri-Colored
Tortilla Chips with Salsa

\$15.00 per pound

Serves 25

White Bear Country Inn & Rudy's Redeye Grill

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

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

\$15.00

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

White Bear Country Inn & Rudy's Redeye Grill

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

\$14.00

Cashew Chicken Salad Sandwich

Cashew Chicken Salad mixed in Poppy Seed Dressing, Tomato, and Lettuce serve 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 Roast Beef smothered in Sautéed Onions and Bell Peppers, topped with Swiss Cheese on a Hoagie Bun with Au Jus

\$15.00

Grilled Veggie Sandwich

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

\$13.00

Boxed Lunch

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

\$14.00

**Any of the Lunch Salads can be substituted for the sandwich/wrap.*

White Bear Country Inn & Rudy's Redeye Grill

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

\$16.00

Substitute Shrimp \$18.00

Chicken Parmesan

Grilled Chicken Breast coated in Italian
Seasoned Breadcrumbs, topped with
Marinara Sauce and Parmesan Cheese,
resting on a bed of Fettuccini Pasta
served with Vegetable Du Jour

\$16.00

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

\$16.00

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

\$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 Vegetable Du Jour

\$18.00

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

\$17.00

White Bear Country Inn & Rudy's Redeye Grill

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
\$15.00

Home-style Sliced Roast Beef

Thinly Sliced Roast Beef, Beef Gravy,
and Mashed Potatoes
served with Vegetable Du Jour
\$16.00

Redeye Marinated Sirloin

5 oz Sirloin lightly Marinated in Soy –
Hoisin Sauce, served with a loaded
Baked Potato and Vegetable Du Jour
\$18.00

Sun Dried Tomato Pesto Tortellini

Alfredo Pesto Sauce with Sun Dried
Tomatoes, Fresh Garlic, and
Cheese Filled Tortellini
served with Vegetable Du Jour
\$17.00 with Chicken
\$14.00 Vegetarian
\$17.00 with Shrimp

Children's Meals

Choose:

Chicken Strips or Mini Corn Dogs or Cheeseburger

Served with French Fries

**For Children 10 years and under only

\$11.00

White Bear Country Inn & Rudy's Redeye Grill

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,
Shredded Cheese and
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, Green Beans,
Fettuccini Pasta, Spaghetti Noodles.
Served with:
Red Meat Sauce & Alfredo Sauce,
Meat Lasagna
Freshly Baked Cookies

\$15.00

White Bear Country Inn & Rudy's Redeye Grill

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
Baked Cookies

\$19.00

Children – Buffet

All Buffet Options

**For Children 10 years and under only

\$12.00

White Bear Country Inn & Rudy's Redeye Grill

Cold Hors D' Oeuvres

Jumbo Shrimp

Jumbo Shrimp with Cocktail Sauce
50 Pieces
\$130.00

Peel & Eat Shrimp

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

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes, and
Fresh Basil Leaves topped with
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

Imported & Domestic Cheese Tray

Assorted Sliced Cheeses, Bleu Cheese,
Baked Brie, and a Nut Rolled Cheese
Spread, 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

Italian Pasta Salad

Pasta, Italian Salami, Pepperoni, Cubed
Asiago Cheese, Red Peppers and
Pepperoncini tossed in Sunflower Oil
Serves 50
\$125.00

Smoked Salmon Tray

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

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 Meat & Cheese 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

White Bear Country Inn & Rudy's Redeye Grill

Hot Hors D' Oeuvres

Meatballs

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

Buffalo Wings

Hot & Spicy Wings served with Bleu
Cheese Dressing
50 Pieces
\$95.00

Bruschetta

Toasted Baguette topped with Caesar
Dressing, Tomatoes, Onions, Basil,
Garlic, melted Parmesan Cheese and a
touch of Balsamic Reduction
50 Pieces
\$105.00

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

Teriyaki Wings

Wings tossed in a Sweet Teriyaki Sauce
Served with Ranch Dressing
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

Bull Bites

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

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

White Bear Country Inn & Rudy's Redeye Grill

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 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 White Cream Sauce

\$24.00

Vegan Pasta Penne

Gluten Free Red Lentil Penne Pasta with
Broccoli, Onion, Red Peppers, Zucchini
and Mushrooms in a
Garlic White Wine Sauce
(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
Shredded Parmesan Cheese

\$26.00

**Barbeque Salmon

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

\$26.00

White Bear Country Inn & Rudy's Redeye Grill

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 and Seared

\$29.00

****Savory Roasted Turkey**

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

\$24.00

****Redeye Marinated Sirloin**

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

\$27.00

***Bacon Wrapped Pork Medallions**

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

\$28.00

New York Strip

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

\$30.00

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

***Filet Mignon**

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

\$34.00

****Butternut Squash Ravioli**

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

\$23.00

****Prime Rib of Beef**

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

\$29.00

Children

Chicken Strips, Mini Corn Dogs or Cheeseburger and French Fries

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

\$11.00

White Bear Country Inn & Rudy's Redeye Grill

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

White Bear Country Inn & Rudy's Redeye Grill

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
Kettle Potato Chips

\$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 Tarragon Béarnaise Sauce,
Chef Carved Roasted Loin of Beef

\$28.00

Asian Buffet

Warm 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 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
Baked in Swiss Cheese Cream Sauce

\$25.00

Chicken Supreme Buffet

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

\$25.00

White Bear Country Inn & Rudy's Redeye Grill

Dinner Buffets

Minimum of 40 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

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, Country Baked Chicken,
Baked Ham, and Chef Carved
Roasted Sirloin of Beef
\$29.00

Autumn Harvest Buffet

Warm 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

Children – Buffet

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

White Bear Country Inn & Rudy's Redeye Grill

Appetizer Stations

Appetizer Stations menu is available during cocktail hour and late-night
Appetizer Stations menu not intended for Dinner

Wing Station

Hot & Spicy Buffalo Wings, Teriyaki
Wings, Honey BBQ,
Seasoned Breaded Drummies,
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, Guacamole
Serves 100
\$300.00

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,
Chicken Stir Fry, Shredded Cheese,
Bacon Bits, Green Onions, 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 100
\$350.00

Sub Station

Assorted Sliced Party Sub Sandwiches,
Kettle Chips and
Serves 100
\$300.00

Sweet Dessert Station

Homemade Apple Crisp & Raspberry
Bread Pudding with
Whiskey Butter Sauce
2 Chafing Dishes (1 of each)
\$150

White Bear Country Inn & Rudy's Redeye Grill

Desserts

Minimum of 10 guests per Option

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

**Vanilla Bean Ice Cream
With Topping**
\$4.50

Carrot Cake
\$5.00

**Heavenly Seven
Chocolate Cake**
\$5.00

Raspberry White Chocolate Cake
\$5.00

**New York Cheesecake
with Fruit Topping**
\$5.00

Turtle Cheesecake
\$5.00

**Apple Crisp with
Cinnamon Ice Cream**
\$4.50

**Strawberry Short Cake with
Vanilla Bean Ice Cream**
\$4.50

Beverages

Soda Station (min of 25 guests) / person - \$1.50

Choose 3 options: Pepsi, Diet Pepsi, Mountain Dew, Diet Dew,
Sierra Mist, Root Beer, Dr. Pepper

Fruit Punch by the gallon - \$25.00

Iced Tea by the gallon- \$25.00

Lemonade by the gallon - \$25.00

Regular Coffee and Decaffeinated Coffee - \$25.00

*Per Gallon serves 16 to 20 ppl

White Bear Country Inn & Rudy's Redeye Grill

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

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

Kegs

Domestic Keg- \$325.00

16-gallon averages 128 -16 oz glasses
Mich Golden, Mich Golden Lite, Miller Lite,
Miller, Bud Lite, Bud

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

16-gallon averages 128 -16 oz glasses
Honey Weiss, Sam Adams, Summit, New Castle,
Blue Moon, Heineken

White Bear Country Inn & Rudy's Redeye Grill

Beverage Details

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.



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