



*Ruttger's Bay Lake Resort*

# MEETING & EVENTS 2021 MENUS

[www.ruttgers.com](http://www.ruttgers.com)





# BEVERAGES & A LA CARTE

Food and beverage subject to an 18% service charge and all applicable state and local taxes. Prices are subject to change based on market conditions. Our culinary team can accommodate special dietary needs with advance request. Chef reserves the right to make substitution.

## BEVERAGES

Coffee.....	\$30/gallon
Hot Chocolate.....	\$30/gallon
Lemonade.....	\$28/gallon
Ice Tea.....	\$28/gallon

## INDIVIDUAL BEVERAGES

Bottled Fruit Juice.....	\$4 each
Sparkling Water.....	\$3 each
Bottled Water.....	\$3 each
Soda (Coke Products).....	\$3 each
Hot Chocolate.....	\$2/packet
Hot Tea.....	\$2/packet

## BAKERY AND SWEETS

Fresh Baked Cinnamon Rolls.....	\$30/dozen
Freshly Baked Scones.....	\$30/dozen
Assorted Bagels with Spreads and Preserves .....	\$27/dozen
Assorted Pastries.....	\$24/dozen
Freshly Baked Muffins.....	\$24/dozen
Frosted Donuts.....	\$21/dozen
Assorted Bars.....	\$20/dozen
Fresh Baked Cookies.....	\$24/dozen
Fresh Baked Brownies.....	\$24/dozen



## BREAKFAST

**FAMILY STYLE BREAKFAST**.....\$15

*Scrambled Eggs, Bacon, Breakfast Potatoes, Muffins, Pastries, Juice and Hot Beverages*

**DELUXE CONTINENTAL**.....\$14

*Juice, Fresh Fruit, Muffins, Pastries, Yogurt, Breakfast, Burrito, Coffee, Tea*

**CLASSIC CONTINENTAL**.....\$12

*Juices, Fresh Fruit, Muffins, Pastries, Yogurt, Coffee, Tea*

Add any of the following hot items to your continental for \$2 per person:

- Bacon
- Sausage
- Breakfast Potatoes
- French Toast
- Pancakes
- Oatmeal with Toppings
- Scrambled Eggs





# SPECIAL BREAKS

## COFFEE BREAK

Coffee, Hot Tea, Hot Cocoa, Water **\$7 per person.**

## IN BETWEEN

Assorted Sodas, Bottled Water, Fresh Baked Cookies and Bars **\$13 per person.**

## SWEET AND SALTY

Assorted Mini Candy Bars, Homemade Cookies, Mixed Nuts, Trail Mix, Pretzels, Popcorn, Lemonade and Iced Teas **\$14 per person.**

## CHARGED UP

Red Bulls, Starbucks Double Shots, Protein Bars, Granola Bars, Whole Fruit **\$16 per person.**

## PROTEIN BREAK

Smoked Almonds, Toasted Walnuts, Salted Cashews, Hummus Dip with Carrots, Celery, Pita Chips, Beef Jerky, and Fruit Infused Water **\$16 per person.**

## CHOCOLATE FIX

Strawberries with Chocolate Dipping Sauce, Fudge Brownies, Chocolate Chip Cookies, Mini Candy Bars, Assorted Sodas, and Bottled Water **\$15 per person.**

## HEALTHY BREAK

Yogurt Parfaits, 100 Calorie Snack Parks, Sliced Seasonal Fruit, Granola Bars, Cucumber and Lemon Water, Herbal Teas, Bottled Water and Sparkling Water **\$14 per person.**

## INDIVIDUAL SNACKS

Individual Greek Yogurts.....	\$5/each
Individual Bags of Chips.....	\$3/each
Whole Fresh Fruit.....	\$2/each
Granola Bars.....	\$3/each
Protein Bars.....	\$4/each

## SNACK BOWLS (SERVE 10 TO 12)

Popcorn.....	\$15/bowl
Nut Mix.....	\$27/bowl
Specialty Pretzels.....	\$25/bowl
Chex Mix.....	\$23/bowl
Gardetto's.....	\$24/bowl
M&M's.....	\$25/bowl
Trail Mix.....	\$25/bowl



# HOT HORS D'OEUVRES

## EACH ORDER IS 50 PIECES OR SIZED FOR 50 PEOPLE

Gruyere Puffs with Red Pepper Coulis.....	\$155
Thick-cut Maple Bourbon Bacon Skewers (GF).....	\$140
Tempura Shrimp Lollipops.....	\$175
Fried Chicken Skewers with Maple Bourbon.....	\$155
Lemon Herb Grilled Chicken Skewers (GF).....	\$150
Pretzel Bites with Smoked Gouda Cheese Sauce (V).....	\$115
Beef Satay with Korean BBQ Sauce (GF).....	\$160
Lamb Satay with Tzatziki Sauce (GF).....	\$170
Teriyaki Chicken Satay with Pineapple Salsa (GF).....	\$150
Spanakopita – Spinach and Feta Puffs (V).....	\$150
Meatballs – BBQ, Swedish or Sweet-n-Sour.....	\$130
Coconut Shrimp – Coconut Breaded Jumbo Shrimp.....	\$160
Cream Cheese Wontons with Sweet Chili Sauce (V).....	\$100
Crab Rangoon Dip Served with Tortilla Chips (GF).....	\$135
Artichoke Dip Served with Tortilla Chips (GF)(V).....	\$110
Queso Fundido served with Tortilla Chips (GF).....	\$115
Chicken Wings choose from BBQ, Buffalo, Sweet Chili, or Dry Rub (GF).....	\$130
Pork Wings with Spiced Root Beer Glaze.....	\$145
Bacon Wrapped Scallops with Lime and Cilantro (GF).....	\$200
Baked Brie & Crostinis with Raspberry Compote (V).....	\$125
Hush Puppies with Spicy Aioli (V).....	\$100
Mini Quiches – Tartlets filled with Egg & Cheese (V).....	\$125

(V) - Vegetarian

(GF) - Gluten Free





# COLD HORS D'OEUVRES

## EACH ORDER IS 50 PIECES OR SIZED FOR 50 PEOPLE

Assorted Canapes.....	\$120
• Smoked Salmon	
• Boursin and Roasted Tomato	
• Steak and Horseradish Cream	
• Mushroom and Goat Cheese	
Smoked Salmon Platter - Lemons, Capers, Tomato, Black Olives, Eggs, Red Onion.....	\$250
Cocktail Shrimp (GF).....	\$250
Caprese Skewers (GF) (V).....	\$100
Fruit Skewers with Honey Yogurt (GF) (V).....	\$200
Beet Pickled Deviled Eggs (GF).....	\$100
Tuna Wontons Tostados with Wasabi Aioli.....	\$175
Seven Layer Dip and Chips (GF) (V).....	\$130
Chicken Salad on Belgium Endive with Red Grapes and Cashews (GF).....	\$120
Oysters in the Half Shell (GF).....	\$mkt
Crab Claw Cocktail (GF).....	\$mkt
Minnesota Sushi - Pickles wrapped in Corned Beef and Cream Cheese (GF).....	\$120
Domestic Cheese Board (V).....	\$200
Gourmet Cheese Board (V).....	\$250
Farmers Market Display – Grilled and Raw Vegetables, with Chipotle Ranch (V).....	\$200
Antipasto Platter –	
Italian Meats and Cheeses, assorted Grilled Vegetables, Artichokes, Olives.....	\$250
Charcuterie Board – assorted Sliced Cured Meats with Accoutrement and Crostiis.....	\$300
Cucumber Shrimp with Dill Cream Cheese (GF).....	\$150
Mini Lobster Rolls.....	\$300
Chickpea Hummus and Pita Bread (V).....	\$120
Deli Meat and Cheese Platter with Petite Rolls.....	\$250

(V) - Vegetarian

(GF) - Gluten Free



# PLATED LUNCHESES

Plated lunch Served between 11 a.m. and 2 p.m. Includes water, coffee, ice tea and lemonade. Three choices per group. Meals can be modified to accommodate vegetarian and gluten free needs. Please talk to your planner about options.

## **BBQ PULLED PORK\*\***

Slow Cooked Pulled Pork tossed in our BBQ sauce and topped with Coleslaw **\$12**

## **PHILLY CHEESESTEAK\*\***

Slow Roasted Prime Rib with Caramelized Peppers & Onion and topped with a Tangy Cheese Sauce **\$15**

## **CHICKEN PARMESAN**

Crispy Chicken topped with Marinara and Fresh Mozzarella served over Buttered Noodles **\$14**

## **TORTELLINI**

Three Cheese Stuffed Tortellini tossed with an Alfredo Sauce with Sundried Tomatoes and Spinach (V) **\$15**

## **BEEF MEDALLIONS**

Pan Seared Petite Medallions over Mashed Potatoes with Chef's Choice Vegetables and Demi-Glace (GF) **\$16**

## **BRUSCHETTA CHICKEN**

Pan Seared Chicken topped with Bruschetta, Fresh Mozzarella over Mashed Potatoes with Chef's Choice Vegetables and Balsamic Reduction **\$14**

## **FISH TACOS**

Blackened Tilapia, Corn Tortillas, Napa Cabbage Slaw, Queso Fresco and Chipotle Sour Cream (GF) **\$13**

## **MANDARIN GRILLED CHICKEN SALAD**

Grilled Chicken on a bed of Mixed Greens with Mandarin Oranges, Bacon Bits, Red Onion, Sunflower Seeds and Balsamic Vinaigrette (GF) **\$14**

## **MEDITERRANEAN GRILLED CHICKEN SALAD**

Grilled Chicken on a bed of Mixed Greens with Feta Cheese, Artichokes, Black Olives, Tomato, and Greek Dressing (GF) **\$14**

*\*\*Served with chips*



# LUNCH BUFFETS

Buffets are for a minimum of 20 people, served between 11 a.m. and 2 p.m. Includes water, coffee, ice tea and lemonade. Buffets can be modified to accommodate vegetarian and gluten free needs. Please talk to your planner about options.

## **STREET TACO \$18**

Pork Carnitas & Adobo Chicken, Corn Tortillas, Salsa, Lettuce, Guacamole, Sour Cream, Pico de Gallo, Beans, Spanish Rice and Tortilla Chips

## **BREW PUB \$19**

A trio of Crispy Chicken, Pulled Pork, and Beef Sliders, Totchos, Pretzel Bites and Beer Cheese, Rosemary Parmesan Fries

## **SHORE LUNCH \$21**

Lightly Breaded and Pan Fried Walleye Filets, Cajun Bluegill, Broccoli Salad, Cheesy Hashbrowns, Mixed Greens Salad, Yeast Rolls

## **NEW YORK DELI \$17**

Sliced Ham, Turkey, Roast Beef, Hard Salami, Pastrami, Cheddar, Swiss, Pepperjack, assortment of Breads and Rolls, Pasta Salad, Potato Salad, Tossed Garden Salad

## **WRAP BUFFET \$17**

Chicken Caesar Wrap, Spicy Italian Wrap, Grilled Vegetable Wrap, Pasta Salad, Potato Salad, Kettle Chips







# GRAB AND GO LUNCHES

## **ALL GRAB AND GO LUNCHES ARE \$17 PER PERSON.**

Lunches include a Fruit, Cookie, Composed Salad, Condiments, and Bottled Water

### **CHICKEN CAESAR WRAP**

Grilled Chicken, Romaine, Caesar Dressing in a Flour Tortilla

### **VEGETARIAN WRAP**

Hummus and Grilled Vegetables with Spinach in a Flour Tortilla

### **CASHEW CHICKEN SALAD ON CROISSANT**

Our famous Chicken Salad with Grapes, Cranberries and Cashews on a Croissant Bun

### **ROAST BEEF AND CHEDDAR**

Shaved Roast Beef topped with Smoked Cheddar on an Onion Bun

### **TURKEY CROISSANT**

Shaved Turkey and Smoked Cheddar on Croissant with Lettuce, Tomato & Garlic Aioli

### **HAM SANDWICH**

Smoked Pit Ham with Creamy Brie and Balsamic Onion Jam on Ciabatta

### **RUTTGER'S HERO**

A Classic Sub Sandwich with Ham, Turkey and Salami with Lettuce, Tomato and Onions

### **\*MANDARIN GRILLED CHICKEN SALAD**

Grilled Chicken on a bed of Mixed Greens with Mandarin Oranges, Bacon Bits, Red Onion, Sunflower Seeds and Balsamic Vinaigrette

### **\*MEDITERRANEAN GRILLED CHICKEN SALAD**

Grilled Chicken on a bed of Mixed Greens with Feta Cheese, Artichokes, Black Olives, and Tomato

*\*does not include composed salad or fruit*



# PLATED DINNERS

Select three dinners for your guests to choose from. Served with side salad, bread, coffee, ice tea, lemonade. Meals can be modified to accommodate vegetarian and gluten free needs. Please talk to your planner about options.

## **CHAMPAGNE CHICKEN \$23**

Pan-Seared Chicken Breast with a light Champagne Cream Sauce topped with Roasted Grapes and Fried Leeks. Mashed Potatoes and Asparagus

## **MAC AND CHEESE GRATIN \$20**

House made Five Cheese Sauce tossed with Cavatapi Noodles and Crunchy Bread Crumb Topping

## **WILD MUSHROOM RISOTTO \$20**

Wild Mushroom and Asparagus Risotto topped with Parmesan and Truffle Powder (GF)

## **ALASKAN SALMON \$26**

Pan-Seared Salmon topped with Tomato Relish and Pesto. Served over Asparagus and Herb-Roasted Potatoes (GF)

## **SHORT RIBS \$28**

Slow-Cooked Short Ribs served over Mashed Potatoes and Asparagus with Demi-Glace (GF)

## **ROASTED CHICKEN \$24**

Bone-in Chicken Breast over Butternut Squash Risotto and Asparagus topped with Chicken Jus and Truffle Powder (GF)

## **PAN-SEARED WALLEYE \$28**

Panko and Parmesan Crusted Walleye with Wild Rice Pilaf, Green Beans and Lemon Aioli

## **NEW YORK \$32**

Grilled New York Strip topped with Bacon, Balsamic Onion Jam and Bleu Cheese served with Herb-Roasted Potatoes and Asparagus

## **FILET \$35 (\$5 UPCHARGE FOR PACKAGE GUESTS)**

Center Cut Grilled Filet Mignon served over Mashed Potatoes and Asparagus topped with Demi-Glace (GF)

## **COMBO PLATE**

Add any of the following to your entrée:

Shrimp (3) \$10, Scallops (3) \$12 Walleye (6 to 8oz, Pan Fried, Broiled or Deep Fried) \$14 Lobster Claw \$15  
Lobster Tail (6 to 8oz Cold Water) \$18



# DINNER BUFFETS

All Dinner Buffets include water, coffee, ice tea and lemonade and are for a minimum of 20 people. Prices are per person. Buffets can be modified to accommodate vegetarian and gluten free needs. Please talk to your planner about options.

## **SMOKEHOUSE \$30**

Smoked Pork Shoulder, Beer Can Chicken, Smoked Brisket, Mac and Cheese, Corn on the Cob, Potato Salad, Coleslaw, Cornbread Muffins

## **WINE COUNTRY \$28**

Champagne Chicken with Roasted Grapes and Fried Leeks, Blackened Salmon with Pineapple Salsa, Roasted Fingerlings, Green Bean Almandine, Napa Valley Salad, Italian Pasta Salad, and Bread Sticks

## **MINNESOTA STYLE \$32**

Bacon Wrapped Meatloaf, Parmesan and Panko Crusted Walleye, Tator Tot Hot Dish, Chicken Wild Rice Salad, Seven-Layer Salad, Fresh Rolls

## **OKTOBERFEST \$27**

Knockwurst and Kraut, Snitzel, Gurken salat (Cucumber Dill Salad), German Potato Salad, Maple Spätzle, Pretzel and Cheese, Fresh Rolls

## **TUSCAN \$26**

Bruschetta Chicken with Fresh Mozzarella and Balsamic Glaze, Tortellini with Spinach and Sundried Tomato Cream, Sausage Rigatoni in Vodka Sauce, Caesar Salad Bread Sticks

## **PIZZA \$24**

Sausage, Pepperoni, Veggie and Cheese Pizzas Thin and Hand Tossed crusts, Caesar Salad, Macaroni Pasta Salad, Cheese Bread

## **SOUTH OF THE BORDER \$26**

Chicken Enchiladas, Taquitos, Build-Your-Own-Tacos with Seasoned Ground Beef and Salsa, Lettuce, Guacamole, Sour Cream, Pico de Gallo, Elotes, Beans, Spanish Rice and Tortilla Chips

## **SILK ROAD \$24**

General Tso's Chicken, Mongolian Beef Stir-Fry with Cantonese Noodles, Vegetable Fried Rice, Cream Cheese Wontons, Pork Egg Rolls, Napa Cabbage Salad

## **RUTTGER'S SUPREME \$45 (\$10 UP CHARGE FOR PACKAGE GUESTS)**

Slow Roasted Prime Rib rubbed with Sea Salt and Rosemary, Pan Seared Halibut topped with a Blackberry and Shallot Salsa, Roasted Fingerling Potatoes, Creamy Herbed Risotto, Lemon Pepper Broccolini, Louis (crab and avocado) Salad, Artisan Bread.



# DINNER ADDITIONS

## THE CARVERY

Add on any of the following chef attended carving stations to your buffet. Price is per person. 20 person minimum. Buffet add on only.

- Baron of beef with horseradish sauce **\$11**
- Sea salt and rosemary crusted prime rib au jus, horseradish sauce **\$16**
- Brined turkey with cranberry chutney **\$11**
- Pit Ham with dijonaise **\$10**
- Roasted pork loin with apricot chutney **\$9**
- Lamb with Mint raita and mango chutney **\$13**

## ACTION STATIONS

At Ruttger's, we are always looking for ways to make your event memorable. One fun way is with an interactive chef attended station added to your buffet. Your event planner can work with our Chef to customize your event to your needs. Some fun ideas for action stations include:

- Mashed Potato Bar
- Create-Your-Own-Pasta Bar
- Stir Fry Station
- Lettuce Wrap Station
- Hot Dog Cart
- Fajita Bar
- Nacho Bar
- Hot Chocolate Station
- Chocolate Fountain Station
- S'mores Station
- Sushi Bar
- Mini MN State Fair







# À LA CARTE DESSERTS

Add a dessert to your buffet or plated lunch or dinner. Prices are per person, limit two choices per meal.

Assorted Cookies.....	\$2
Assorted Bars.....	\$2
Minidesserts.....	\$5
Sundae Bar.....	\$8
Breadpudding.....	\$6
French Silk Pie.....	\$6
Peanut Butter French Silk.....	\$6
Bourbon Peach Pie.....	\$5
Brandied Cherry Pie.....	\$5
Apple Crisp.....	\$6
Vanilla Pineapple Crisp.....	\$7
Dark Chocolate Mousse.....	\$4
Strawberry Short Cake.....	\$5
Triple Chocolate Mousse Cake.....	\$7
Crème Brulee.....	\$6
Key Lime Pie.....	\$6
New York Cheesecake.....	\$6
Carrot Cake.....	\$6

Chef's seasonal dessert...see catering manager for details



# FAMILY STYLE

In order to provide a better dining experience for groups of 20 to 40, we offer two dining options in Ruby's Dining Room. The group can order from a four-item menu specially selected from the Ruby's menu, or they can choose our family style dining option. Ask your planner about ala cart pricing. Additional entrees may be selected for \$15 per person and additional sides for \$8 per person.

## SALADS (1 FOR THE GROUP)

- Garden Salad
- Berries and Brie Salad
- Napa Valley Salad
- Spinach Mandarin Salad

## ENTREES (2 FOR THE GROUP)

- Braised Short Ribs
- Smoked Chicken
- Baked Ziti
- Steak au Poivre Medallions
- Pancetta Mac and Cheese
- Panko Walleye
- Chicken Marsala
- Grilled Salmon with Pineapple Salsa

## SIDE DISHES (2 FOR THE GROUP)

- Spaghetti Squash Au Gratin
- Scalloped Potatoes
- Herb-Roasted Potato
- Butternut Squash Risotto
- Brussels Sprouts and Bacon
- Asparagus
- Broccolini
- Garlic Mashed Potatoes
- Corn on the Cob
- Smashed Potatoes

## DESSERT (1 FOR THE GROUP)

- Chocolate Torte
- New York Cheese Cake
- Bread Pudding
- Carrot Cake
- Tres Leches Cake
- Tiramisu





# FROM THE BAR

## BAR SERVICE

Ruttger's offers a variety of private bar options to meet the needs of your group. Your event coordinator will work with you to select the right beverage service for your event. As a general guideline, we recommend one bar set up for every 100 guests. A bartender fee of \$75 per hour will be applied to all bars with sales under \$500. Minnesota law prohibits the sale of alcohol to persons under 21 years of age. Guests will be asked to provide identification.

### BOTTLES BEER

Assorted Domestic & Craft Beers

.....\$6-\$7/each

### KEGS

Domestic Kegs (Coors Light, Bud Light, Michelob Golden Draft Light or similar).....\$395/keg

Craft Kegs (Summit, Schell's, Surly, Cuyuna, Roundhouse or similar).....\$450 and up/keg

### SODA

Unlimited Soda for your event \$200

### WINE

All bars are supplied with Ruttger's House Chardonnay and Cabernet and are charged at \$25 per bottle opened. Additional selections may be made from our restaurants' wine lists and will be charged by the bottle opened at the wine list price. Wine not on our wine lists may be order and purchased in full case amounts, subject to availability. Wine served at your event not purchased from Ruttger's will be subject to a \$25/bottle corkage fee.

### COCKTAILS

Mixed Drinks and Cocktails **\$8-\$10/each**

Ruttgers standard bar set includes:

Vodka: Svedka, Tito's, Grey Goose

Gin: Beefeaters, Tanqueray

Whiskey: Windsor, Crown Royal, Jameson

Bourbon: Jim Beam, Makers Mark

Brandy: Christian Brothers

Scotch: Dewar's

Tequilla: Hornito's

Cordials: Kahlua, Amaretto di Saronno, Bailey's

## BAR PACKAGES

**1 HOUR BAR PACKAGE**.....\$20 per person  
Includes bottle beer, House Wine, mixed drinks/cocktails and soda

**3 HOUR PACKAGE**.....\$45 per person  
Includes bottle beer, House Wine, mixed drinks/cocktails, soda, and one domestic keg



# CABIN CUISINE

## CABIN DELIVERIES (15-PERSON MINIMUM)

Cabin Deliveries will include plastic plates and cutlery. All food will be delivered cooked and ready to eat. Drop off service only, no clean up provided. Chef reserves the right to make substitutions. Prices are per person. 48 hour notice is required.

### SUMMER PICNIC \$22

Brats, hot dogs, burgers, pasta salad, kettle chips, potato salad, mac and cheese

### LITTLE ITALY \$25

Baked ziti, chicken Alfredo pasta, spaghetti and meatballs, ceaser salad, parmesan breadsticks, Caprese salad

### FAMILY FEAST \$30

BBQ ribs, pulled pork, beer can chicken, fresh fruit, cornbread muffins, coleslaw, corn on the cob, pasta salad, fresh rolls

## CABIN GRILL PACKS

Cabin grill packs will include plastic plates and cutlery. Additional charges to apply. Chef reserves the right to make substitutions. Chef grill attendant - \$125 per hour 48 hour notice is required.

### 32OZ PORTERHOUSE T-BONE \$150 (serves 2)

- 2 T-bone
- Asparagus
- 2 Twice Baked Potatoes
- 2 Cheesecakes
- Chef's Seasoning Blend

### RIBEYE \$100 (serves 4)

- 12-oz Ribeye's
- Corn on the Cob
- Twice Baked Potatoes
- Chef's Seasoning Blend
- Bleu Cheese Fondue

### BISON BURGERS \$50 (serves 4)

- Quarter-Pound Bison Patties
- Burger Buns
- Cheddar Cheese
- Corn on the Cob
- Chef's Seasoning Blend
- Baked Beans

### PORK PACK \$75 (serves 4)

- Premium Pork Porterhouse
- Corn on the Cobb
- Twice Baked Potato Rolls
- Chef's Seasoning Blend
- Bleu Cheese Fondue

### STEAK PACK \$70 (serves 4)

- Black Angus New York Strip
- Corn on the Cobb
- Asparagus
- Chef's Seasoning Blend
- Twice Baked Potatoes
- Herb Butter / Demi-Glace

### HOT DOG \$28 (serves 4)

- All Beef Quarter-Pound Franks
- Hot Dog Buns
- Diced Onions
- Relish
- Mustard
- Ketchup
- Baked beans
- Potato Salad