

BANQUET MENU



Vandy's Grille
7795 Laketown Pkwy.
Waconia, MN 55387
952-442-6116 ext. 3

- BREAKFAST BUFFETS -

PRICED PER PERSON. BANQUET GROUPS ARE LIMITED TO A MINIMUM OF 25. ALL BUFFETS SERVED WITH WATER, COFFEE, & ICED TEA

Everything Bagel \$12

Bagel assortment, flavored cream cheeses, smashed avocado, bushel boy tomato, arugula, seasonal fruit, bacon, roasted red grapes, hard-boiled egg, red onion, capers

Early Birdie \$16

Breakfast scramble (scrambled eggs, sausage, bacon, peppers, cheese sauce, tator tots), brioche French toast with orange marmalade butter, honey butter, real maple syrup, assorted fresh fruit cups, mini caramel rolls

C.E.O. Breakfast \$14

Cheesy scrambled eggs, bacon, sausage, hash browns, assorted fresh fruit cups, toast

Continental \$10

Individual fruit parfaits, bagels, & assorted cream cheese

Break Services

Snacks

Cookies \$16 / Doz
Triple Fudge Brownies \$18 / Doz
Assorted Dessert Bars \$24 / Doz
Snack Mix \$16 / Lb.

Beverages

Orange Juice \$12 / Carafe
Apple Juice \$12 / Carafe
Cranberry Juice \$12 / Carafe
Grapefruit Juice \$12 / Carafe
Bottled Water \$2 / ea.
Bottled Soda \$3 / ea.

Beverage Stations

Arnie Palmer Station \$2 / Person
Infused Water Station \$1 / Person
Coffee Station \$2 / Person

A La Carte

Seasonal Fresh Fruit Cups \$30 / Doz
Caramel Rolls \$36 / Doz
Bagel & Cream Cheese Assort \$36 / Doz
Assorted Muffins \$28 / Doz
Avocado Toast \$40 / Doz
Mini Parfaits \$35 / Doz

- LUNCHEON BUFFETS -

Priced per person. minimum 20
all buffets served with water and iced tea

Sandwich, Salad, Soup \$16 *Choose 2 sandwiches, 2 salads, and one soup*

Sandwiches

Turkey Club

roasted turkey, bacon, lettuce, tomato, aioli

Chicken Avocado Wrap

Sundried tomato wrap, grilled chicken, smashed avocado, chipotle ranch

Roasted Red Grape Chicken Cashew Croissant

Tuna Salad

Whole wheat bread, lemon pepper, sunflower seed, lettuce tomato

Italian Hoagie

Salami, roasted turkey, provolone, marinated onion, parmesan ranch

Roasted Veggie Wrap

Yellow squash, zucchini, red onion, red bell pepper, mozzarella, basil pesto

Salads

Classic Caesar

Garden

Old Fashioned Potato Salad

Cucumber Dill

Spring Salad

Rocket Salad

Italian Cavatappi Salad

Soups

Brisket Chili

Chicken Wild Rice

Garden Vegetable

Tomato Basil Bisque

Themed Luncheons

Taco \$17

Pork carnitas, ground beef, grilled chicken (choose 2), Spanish rice, hard and soft shells, lettuce, sour cream, shredded cheese, tomatoes, red onion, salsa, corn tortilla chips

Smokehouse \$18

Chopped brisket, pulled pork, old fashioned potato salad, coleslaw, fresh dollar buns, fresh fruit, assorted BBQ sauce

Pasta \$14

Cavatappi noodles, pesto, marinara, alfredo, Caesar salad, dinner rolls
Add grilled chicken breast, Italian meatballs, or roasted vegetables

+ \$5 ea. or

+ \$8 for two

Grille Out \$16

Hamburgers, brats, sauerkraut, sautéed mushrooms & onions, fresh buns, sliced cheese, lettuce, tomato, onion, pickles, mustard, mayo, ketchup

Add grilled chicken breast for \$5

Midwestern Comfort \$17

Old fashioned meatloaf, mashed potato with gravy, seasonal vegetable, honey cinnamon carrots, sourdough, honey butter

- DINNER BUFFETS -

Priced per person. minimum 25
all buffets include choice of 3 sides and fresh dinner rolls.

Par \$20
One chicken entree

Birdie \$27
One chicken and one additional entree

Eagle \$31
One Chicken and two additional entrees

ENTREE OPTIONS

Chicken Beurre Blanc

6 oz chicken breast in a lemon butter sauce

Chicken with Artichoke & Spinach

Lightly breaded chicken breast served with a creamy artichoke and spinach sauce

Chicken Marsala

Seared boneless chicken breast served with a mushroom sauce

Chicken Parmesan

Lightly breaded, sautéed chicken breast with parmesan cheese over marinara sauce

Pot Roast

With roasted onion & gravy and served with au jus

Beef Tips with Gravy

Seared beef tips with dijon shallot mushroom demi gloss

Herb Roasted Pork Loin

Tender pork loin seasoned with fresh herbs. Served with orange marmalade

Lemon Butter Salmon

Broiled salmon with lemon dill butter

Salmon with Cranberry Almond Pistou

Roasted salmon topped with cranberry almond pistou

Additional Entree Options (Market Price).

Slow roasted prime rib with au jus and creamy horseradish

Beef tenderloin with wild mushrooms and bearnaise sauce

Grilled New York Strip in Demi Glaze

SIDES

Choose 3

Starches

Garlic Mashed Potatoes
Baked Ziti
Baked Potato
Herb Roasted Red Potato
4 Cheese Cavatappi
Wild Rice Pilaf

Vegetables

Roasted Brussel Sprouts
Grilled Asparagus
Cinnamon Honey Glazed Carrots
Baby French Green Beans
Green Bean Almandine
Roasted Corn
Italian Vegetable Medley

Salads

Caesar
Garden
Arugula Honey Lavender
Spring Mixed Green
Apple Red Cabbage Coleslaw
Cucumber Dill

- APPETIZERS -

Priced per 1 dozen

- Pork or Vegetable Pot Stickers \$50
- Vegetable Spring Rolls \$50
- Marinara, BBQ, or Gravy Meatballs \$36
- Deviled Eggs \$50
- White Golf Shrimp Cocktail Shooters \$45
- Buffalo, Asian Dry Rub, or Garlic BBQ Wings \$35
- Caprese Skewers \$48
- Spicy Sausage & Spinach Mushroom Caps \$48
- Turkey Club Pinwheels \$38
- Crab Ragoons \$42
- Individual Crudités \$36
- Fried Chicken Sliders \$55
- Chicken Teriyaki Skewer \$60
- Beef Japanese Yakitori Skewer \$55
- Bluegill Sliders \$55
- Goat Cheese & Roasted Grape Crostini \$36
- Prosciutto-Wrapped Asparagus \$58

Displays

Charcuterie

Cured meats, cheese assortment, stone ground mustard, fruit flavored jam, pickled veggies, grapes & berries, nuts, & dried fruits. served with breads & crackers

- Small (feeds 25) \$150
- Large (feeds 50) \$280
- Reception (feeds 100) \$520

Smoked Salmon \$100

Served with pickled onion, cucumber dill salad, hard boiled egg, capers