

VANDY'S



GRILLE

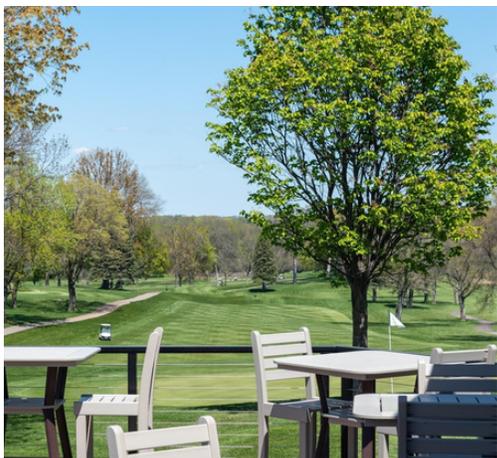
*Event Menus*



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# WELCOME

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Welcome to Vandy's Grille, where we offer an exceptional guest experience for weddings, corporate golf events, birthday parties, sports banquets, grooms dinners, showers, celebrations of life, and other private events. Our event venue is the perfect place to host your next special occasion.

At Vandy's Grille, we take pride in our facilities and excellent service. Our experienced staff is dedicated to making your event a success, from start to finish. Whether you're planning an intimate gathering or a large-scale celebration, we have everything you need to create a memorable experience for you and your guests.

Our menu features a range of delicious and innovative dishes that are sure to impress your guests. We offer a variety of menu options to suit any occasion, whether you're planning a casual get-together or an elegant formal affair.

Our event venue provides a relaxed and comfortable atmosphere for your event. Whether you're looking to unwind after a round of golf or celebrate a wedding, we have something for everyone. Our experienced staff is dedicated to making your event a success, and we will work with you every step of the way to ensure that your event is a truly memorable experience.

Thank you for considering Vandy's Grille for your special occasion. We look forward to working with you to create an event that you and your guests will cherish for years to come.

# Breakfast BUFFETS

Priced per person. Event groups are limited to a minimum of 25. All buffets are served with water and coffee. Prices subject to an additional production fee and gratuity.

## EARLIE BIRDIE

**\$19**

Breakfast scramble (scrambled eggs, sausage, bacon, peppers, cheese sauce, tater tots), brioche French toast with orange marmalade, honey butter, maple syrup, and assorted fresh fruit.

## C.E.O BREAKFAST

**\$16**

Scrambled eggs, bacon, sausage, cheesy hash browns, assorted fresh fruit and toast.

## ALA CARTE

Seasonal Fresh Fruit Cups per doz.	<b>\$30</b>
Caramel Rolls per doz	<b>\$36</b>
Bagel & Cream Cheese Assort per doz	<b>\$36</b>
Assorted Muffins per doz	<b>\$28</b>
Avocado Toast per doz	<b>\$40</b>
Mini Parfaits per doz	<b>\$35</b>



## BEVERAGES

Orange Juice	<b>\$12 per Carafe</b>
Cranberry Juice	<b>\$12 per Carafe</b>
Apple Juice	<b>\$12 per Carafe</b>
Grapefruit Juice	<b>\$12 per Carafe</b>
Coffee Station	<b>\$2 per Person</b>



# Luncheon BUFFETS

Priced per person. Event groups are limited to a minimum of 25. All buffets are served with water and iced tea. Prices subject to an additional production fee and gratuity.

## THEMED LUNCHEONS

**Taco \$18**  
Pork carnitas, ground beef, grilled chicken (choose 2), Spanish rice, hard and soft shells, lettuce, sour cream, shredded cheese, tomatoes, red onions, salsa, corn tortilla chips. *Add pico \$1*  
*Add Guac \$2*

**Smokehouse \$21**  
Chopped brisket, pulled pork, old fashioned potato salad, coleslaw, fresh dollar buns, fresh fruit, assorted BBQ sauce.

**Pasta \$14**  
Cavatappi noodles tossed with marinara and alfredo, Caesar salad, dinner rolls. *Add grilled chicken breast, Italian meatballs, or roasted vegetable.*  
*+\$5 for one or +\$8 for two*

**Grille Out \$18**  
Hamburgers, brats, sauerkraut, sauteed mushrooms & onions, fresh buns, sliced cheese, lettuce, tomato, onion, pickles, mustard, mayo, ketchup.  
*Add grilled chicken breast for \$5.*

**Midwestern Comfort \$19**  
Old fashioned meatloaf, mashed potato with gravy, seasonal vegetable, honey cinnamon carrots, sourdough, honey butter.

## SANDWICH, SALAD, SOUP

Choose two sandwiches, two salads and one soup. **\$22**

### SANDWICHES

<p><b>Turkey Club</b> Whole wheat bread, roasted turkey breast, bacon, lettuce, tomato, aioli.</p>	<p><b>Tuna Salad</b> Whole wheat bread, lemon pepper, sunflower seed, lettuce, tomato.</p>
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<p><b>Chicken Avocado</b> Sundried tomato wrap, grilled chicken breast, smashed avocado, chipotle ranch.</p>	<p><b>Cashew Chicken Salad</b> Fresh croissant, red grapes poached chicken, celery, red onions, cashews, mayo.</p>
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<p><b>Italian Hoagie</b> Salami, roasted turkey, provolone, marinated onion, parmesan ranch.</p>	<p><b>Roasted Veggie Wrap</b> Yellow squash, zucchini, red onion, red bell pepper, mozzarella, basil pesto.</p>
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### SALADS

Classic Caesar  
Garden  
Old Fashioned Potato  
Cucumber Dill  
Italian Cavatappi Salad

### SOUPS

Brisket Chili  
Chicken Wild Rice  
Garden Vegetable  
Tomato Basil Bisque

# Dinner BUFFETS

Priced per person. Event groups are limited to a minimum of 25. All buffets include choice of 3 sides and dinner rolls. Prices subject to an additional production fee and gratuity.

## **PAR** **\$24**

One chicken entree.

## **BIRDIE** **\$30**

One chicken entree and one additional entree.

## **EAGLE** **\$35**

One chicken entree and two additional entrees.

## **SIDE OPTIONS**

### **STARCHES**

Garlic Mashed Potatoes

Baked Potato

Herb Roasted Potato

Wild Rice Pilaf

Baked Ziti

### **SALADS**

Caesar

Garden

Rustic Coleslaw

Potato Salad

### **VEGETABLES**

Roasted Brussel Sprouts

Grilled Asparagus

Cinnamon Honey Glazed Carrots

Green Bean Almandine

Roasted Corn

Italian Vegetable Medley

## **ENTREE OPTIONS**

### **Chicken Beurre Blanc**

6oz 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 chicken breast with parmesan cheese over marinara sauce.

### **Beef Tips with Gravy**

Seared beef tips with Dijon shallot mushroom demi glaze.

### **Herb Roasted Pork Lion**

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

### **Lemon Butter Salmon**

Broiled salmon with lemon dill butter.

### **Pesto Salmon**

Roasted salmon topped with house pesto.

### **Additional Entree Option (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.

# Appatizers HAPPY HOUR

Event groups are limited to a minimum of 25.  
Prices subject to an additional production fee and gratuity.

## PRICED PER TWO DOZEN

Vegetable Spring Rolls	<b>\$50</b>
Marinara, BBQ or Gravy Meatballs	<b>\$40</b>
Deviled Eggs	<b>\$50</b>
White Gulf Shrimp Cocktail Shooters	<b>\$50</b>
Buffalo, Asian Dry Rub or Garlic BBQ Wings	<b>\$40</b>
Spicy Sausage & Spinach Mushroom Caps	<b>\$48</b>
Turkey Pinwheels	<b>\$38</b>
Individual Crudités	<b>\$36</b>
Chicken Teriyaki Skewer	<b>\$60</b>
Beef Skewer	<b>\$55</b>
Bluegill Sliders	<b>\$65</b>
Goat Cheese & Fig Crostini	<b>\$36</b>
Prosciutto-Wrapped Asparagus	<b>\$58</b>

## BREAK SERVICES

Cookies	<b>\$16 per dozen</b>
Triple Fudge Brownies	<b>\$18 per dozen</b>
Assorted Dessert Bars	<b>\$24 per dozen</b>
Snack Mix	<b>\$16 per pound</b>

## BEVERAGE

Arnie Palmer Station	<b>\$2 per Person</b>
Infused Water Station	<b>\$1 per Person</b>
Coffee Station	<b>\$2 per Person</b>
Bottled Water	<b>\$2 per Person</b>
Bottled Soda	<b>\$3 per Person</b>

## DISPLAYS

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

<b>Small (feeds 25)</b>	<b>\$150</b>
<b>Large (feeds 50)</b>	<b>\$280</b>
<b>Large (feeds 100)</b>	<b>\$520</b>

**SMOKED SALMON** **\$150**  
Served with red onion, cucumber, hard boiled egg and capers.



# Bar Service

## PINKIES UP

Includes private bartender for two hours, all glassware, ice, paper napkins, straws, and the following garnishes: lemons, limes, cherries and olives. Additional mixers or garnishes can be requested at an additional cost. Prices subject to an additional production fee and gratuity.



## BAR PACKAGES

### BEER & WINE PACKAGE

**\$20 | \$7 each additional hour**

- Wine: Sauvignon Blanc, Cabernet, Pinto Noir, Chardonnay
- Beer & Specialty: Domestic & Imported Bottle, Variety of MN Crafts & Imports, Variety of Hard Seltzers
- N/A Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice

### VANDY'S BASIC PACKAGE

**\$24 | \$8 each additional hour**

- Well Vodka, Tequila, Rum, Scotch, Whiskey
- House Wine Red & White
- Beer & Specialty: Domestic Bottle
- N/A Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice

### VANDY'S SILVER PACKAGE

**\$26 | \$9 each additional hour**

- Tito's, Tanqueray Gin, Captain Morgan Rum, Patron Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Dewar's White Label Scotch, E&J Brandy
- Wine: Sauvignon Blanc, Cabernet, Rose
- Beer & Specialty: Domestic & Imported Bottle, Variety of MN Crafts & Imports, Variety of Hard Seltzers
- N/A Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice

### VANDY'S GOLD PACKAGE

**\$28 | \$10 each additional hour**

- Grey Goose Vodka, Hendricks Gin, Bacardi Rum, Don Julio Tequila, Bulleit Bourbon, Jameson Irish Whiskey, Johnnie Walker Black Scotch, Remy Martin VS Brandy
- Wine: Sauvignon Blanc, Cabernet, Pinto Noir, Chardonnay
- Beer & Specialty: Domestic & Imported Bottle, Variety of MN Crafts & Imports, Variety of Hard Seltzers
- N/A Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice



**COREY VANDERHOFF**  
**OWNER**

Corey opened Vandy's Grille in 2016. From the carefully curated menu to the warm and inviting atmosphere, every detail has been thoughtfully considered to ensure our guests feel welcome and satisfied. From his commitment to giving our guest the best experience, to supporting the community is a testament to his values and dedication to excellence.



**TIG TRACY**  
**GENERAL MANAGER**

Tig is a restaurant veteran that has been around the world working in the industry. He has held every role a restaurant has from Executive Chef to General Manager to bartender. His depth of food knowledge has been a welcome addition, as he works with our Head Chef incorporating new flavors, tastes and menu creations.



**STEVE MITCHELL**  
**HEAD CHEF**

Steve has years of experience and a passion for culinary creativity. Each meal is carefully crafted to delight your senses. Whether you're looking for a classic dish or something new and exciting, our head chef will exceed your expectations with his skill and expertise.



**JESS PAVELKO**  
**EVENT COORDINATOR**

Jess is here to help you plan and execute your event, whether it's a corporate dinner, a wedding or a birthday celebration. With her expertise and attention to detail, she will work with you to create an unforgettable experience that meets your every need. Let her take the stress out of event planning and make your special occasion one to remember.

# What we DO

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# What we DO

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