

RAG

Rudy's Redeye Grill

Banquet Menu



Menu:

We have everything from Plated Meals, Buffets, Hors D' Oeuvres and Desserts. Our executive chef can create specialty items not on the menu for your special event – Just let us know what you are interested in, and we will get you a price. Menu selections are due 2 weeks prior to your event. Final guest counts are due 10 business days prior to your event. Your counts can go up from this date if available, just not down.

~Limited Option Menus: For smaller groups of 20 people or less, limited option menu selections from the restaurant are also an option to order from day of with a server. Groups of 21 or more must preorder off the banquet menu.

Food and Beverage:

All food and beverages must be purchased through Rudy's Redeye Grill, apart from wedding cakes and/or guest party favors. Food and beverage purchases are only for consumption on the premises in the assigned event area. Food and beverages purchased will not be allowed to be removed from the premise or taken to-go. **At no time will food or beverage purchased off the premise be permitted into any banquet space by the client, or any of the client's guests, with exception to wedding cakes. If any food or beverage purchased elsewhere is brought into the banquet area, the client will be charged an additional \$200.00 fee and will be asked to leave the event.** This hotel adheres to all federal, state, and local laws regarding all food and beverage purchased and/or consumed on the premises. Any guests requesting to be served alcoholic beverages at the portable bar or in the ballroom must be able to provide a valid picture ID upon request. The hotel is not responsible for minor consumption of wine or champagne that is placed on tables during dinner. The hotel is also not responsible for any minor consumption in any hotel guest rooms. All banquet rooms are non-smoking. You may smoke at the front entrance of the hotel.

GF Denotes Gluten Friendly or Gluten Friendly Option Available. The indicated items are gluten free, however, we use high gluten flour in our kitchen and there is a chance of cross contamination on all items. We cannot guarantee that items are 100%gluten free.

Banquet Menu Entrée Selections:

Plated entrée items are limited to 3 selections excluding a children's meal selection. For multiple option menus, you will be required to provide a breakdown of each entrée choice two weeks prior to your event as well as determine a system to identify the choices of your guests at the time of service.

Pricing:

All prices listed are current rates and may be subject to change at any time without prior notice. Any price changes that may occur will be reflected on your billing up to 60 days prior to your event. All pricing is subject to a 24% service charge, which goes to all staff involved with the event. Applicable state sales and liquor taxes will be applied to all orders including the service charges applied to those orders. It is at your discretion to add additional gratuity.

Bar:

~Host Bar: All beverages will be on one tab and charged to the person hosting the function. The host of the function will guarantee that the total bar receipts will reach a minimum of \$300.00.

~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 reach a minimum of \$300.00. *Should the minimum not be met, a 100.00 bartender fee will apply.

. Please note: If purchasing kegs for your event and there is any remaining product in the keg at the time your event closes, there will NOT be any credit given for the unused portion. At this time, the unused portion becomes property of Rudy's Redeye Grill and is handled in accordance with the governing liquor laws.

Breakfast

Minimum of 10 people for plated option. Minimum of 25 for buffet option.

Breakfast menu is available until 11am.

Buffet and plated options are served with freshly brewed coffee.

Classic Start Plate

Fluffy Scrambled Eggs with Chives
Chef Choice of Bacon or Sausage
Potatoes O'Brien, Fresh Baked Muffin
Seasonal Sliced Fruit

\$16.00

Power Start Plate

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

\$18.00

Rudys Morning Breakfast Buffet

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

\$17.00

Classic Country Buffet

Fluffy Scrambled Eggs with Chives
Chef Choice of Bacon or Sausage, Potatoes
O'Brien Fresh Baked Muffins and Seasonal
Sliced Fruit

\$16.00

Breakfast - A la Carte

Yogurt Station

Fresh Greek Yogurt with a variety of Fruit toppings, Granola, and Honey

\$7.00 per person

Assorted Bagel Tray

Plain, Cinnamon Raisin, Blueberry, and everything Bagels.
Served with plain and Strawberry Cream Cheese

\$30.00 per dozen

Fresh Fruit Cups

Diced Melons, Grapes, and Pineapple

\$4.00 per person

Muffin Tray

Blueberry, Poppyseed and Banana Muffins

\$25.00 per dozen

Plated or Boxed Lunches

*Minimum of 10 orders per selection - Lunch menu is available 11am – 2pm.
Boxed meals include napkins and plastic utensils.*

Traditional Sandwich

Choose: Turkey, Ham, or Roast Beef

Choose: Sour Dough or Marble Rye Bread

Topped with Cheese, Mixed Lettuce, Thinly Sliced Cucumbers, Tomatoes, and Red Onions.

Includes a Bag of Kettle Chips, Diced Fresh Fruit Cup, Crisp Pickle Spear, and a Cookie

\$16.00

6 Inch Sub Sandwich

Choose: Turkey, Ham, Club or Roast Beef

Choose: White or Wheat Sub Bread

Includes Lettuce, Red Onion, Tomato, and Sliced Pickles. Includes a bag of Kettle Chips and a 4 oz Cookie

\$16.00

Chicken or Tuna Salad Croissant

Chicken or Tuna Salad piled onto a Buttery Croissant and topped with Crisp Romaine Lettuce and sliced tomato. Includes a 10 oz cup of Fruit and a Cookie

\$14.00

Tortilla Wrap

Choose: Flour or Spinach Tortilla.

Choose: Chicken Caesar, Buffalo Chicken, Veggie Hummus, or Club.

Includes a bag of Tortilla Chips, Salsa, and Pasta Salad

\$14.00

Add a cup of chicken noodle soup for \$3.00 per person

GF *Gluten Free Buns \$2.00 additional fee*



Traditional Sandwich

Build Your Own Buffet

Minimum of 25 guests

~Buffets Include Fresh Coffee, Soft Rolls & Butter~

\$22.00 / person—Lunch one entrée

\$25.00 / person—Lunch two entrée

\$29.00 / person—Dinner two entrée

\$32.00 / person - Dinner three entrée

Entrée options

GF

Baked Chicken
Champagne Chicken
Chicken Marsala
Savory Supreme Chicken
Balsamic Bruschetta Chicken
Baked Cod with Lemon Dill Sauce
Roasted Sirloin
Country Baked Ham

Wild Rice Stuffed
Chicken
Cider Roasted Pork Loin with Pan Gravy
Blackened Pork Loin with Bearnaise Sauce
Oven Roasted Turkey with Gravy
Lasagna (vegetarian option available)
Spaghetti with Meat Sauce
Tortellini with Rosa Sauce
Fettuccini Alfredo with Chicken

Choose One Salad, Vegetable and Starch Option

(on next page)

Sides

Plated Entrée & Build Your Own Buffet Selections


Salads:

House Salad with Ranch Dressing
Caesar Salad with Homemade Caesar Dressing

Premium Salad Selection:

Spinach Salad with Raspberry Vinaigrette Sliced Almonds, Red Onion, Feta and Blueberries
Chopped Romaine, Bacon Bits, Cauliflower, Shredded Parmesan and Creamy Dressing
\$1.50 per person upcharge

Starch:

 { Wild Rice Medley
Roasted Baby Red Potatoes with Parsley
Garlic Mashed Red Potatoes
Au Gratin Potatoes

Vegetables:

Steamed Green Beans
Green Bean Almondine
Steamed Mixed Veggies
Broccoli

Premium Vegetable Selection:

Roasted Mixed Root Vegetables
Brussel Sprouts
Teriyaki Green Beans
Roasted Tri Color Carrots
\$1.50 per person upcharge

Custom Buffets

All Buffets are served with Freshly Brewed Coffee and Soft Rolls.

Italian Buffet

Meat Lasagna, Fettuccini Pasta, Penne Noodles,
Red Meat Sauce, Alfredo Sauce, Green Beans,
Warm Garlic Toast, Caesar Salad,
House Pasta Salad, Diced Fruit Bowl

\$28.00

Minimum of 25 guests

Autumn Harvest Buffet

Chicken Marsala with Button Mushrooms, Roasted
Loin of Pork with Cranberry Glaze
House Salad with Ranch Dressing, Fresh Fruit Tray,
Fresh Vegetable Tray with Dill Dip, Green Beans,
Wild Rice Medley

\$30.00

Minimum of 50 guests

Rudy's Grand Buffet

House Salad with Ranch Dressing, Fresh Fruit Tray,
Fresh Vegetable Tray with Dill Dip, Green Beans,
Garlic Mashed Potatoes, Beef Gravy, Baked Chicken,
Baked Ham, Roasted Sirloin of Beef

\$36.00

Minimum 50 guests

Chicken Supreme Buffet

Chicken Breast in Supreme Sauce, Garlic Mashed
Potatoes, Green Beans, Fresh Fruit Tray, Caesar
Salad, Fresh Vegetable Tray with Dill Dip

\$28.00

Minimum of 25 guests

Pork Medallion Buffet

Bacon Wrapped Pork Medallions
with Béarnaise Sauce,
Carved Roasted Loin of Beef
House Salad with Ranch Dressings,
Fresh Fruit Tray, Fresh Vegetable Tray with Dill Dip,
Green Beans, Wild Rice Medley

\$30.00

Minimum of 50 guests

Chicken Cordon Bleu Buffet

Chicken Stuffed with Ham and Swiss Cheese.
Baked in Swiss Cheese Cream Sauce,
Wild Rice Medley, Green Beans,
House Salad with Ranch Dressings, Fresh Fruit Tray,
Fresh Vegetable Tray with Dill Dip

\$28.00

Minimum of 25 guests

Picnic Buffet

Potato Salad, Fresh Fruit Tray, Western Baked
Beans, Dill Pickles, Hamburgers,
Bratwurst in Sauerkraut, and Kettle Chips
~Assorted Buns, Lettuce, Tomatoes, Onions, Cheese,
Ketchup, Mustard, Mayonnaise

\$29.00 Dinner

Minimum of 25 guests

Children – Buffet

All Buffet Options

**For Children 10 years and under only

\$13.00

Plated Dinner Entrees

Minimum of 10 orders per entrée selection with a max of 3 selections.

Dinner menu is available after 2pm.

All Dinner Entrees are served with Freshly Brewed Coffee and Soft Rolls.

~Choose One Salad, Veggie and Starch Option~

Pasta

Tortellini Carbonara

Cheese Filled Tortellini, Sun Dried Tomatoes, Peas, and Garlic Cream Sauce. Topped with Parsley and Bacon
(No starch/veggie option)

\$25.00

Shrimp Scampi

Jumbo Shrimp Sauteed in White Wine with Garlic, Red Pepper Flakes, Olive Oil, Lemons, and Butter. Served over Linguine and topped with Parsley.

(No starch/veggie option)

\$27.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce
(Vegetarian)

(No starch/veggie option)

\$23.00

Grilled Chicken Fettuccini Alfredo

Parmesan Alfredo Sauce over Fettuccini Pasta topped with Sliced Grilled Chicken
(No starch/veggie option)

\$24.00

Chicken

Harvest Chicken

Chicken Breast stuffed with Minnesota Wild Rice, Sausage, and Dried Cherries, topped with a Chive Cream Sauce

\$26.00

Parmesan Chicken

Chicken Breast coated in Italian Seasoned Breadcrumbs, topped with Marinara Sauce and Parmesan Cheese, served over a bed of Fettuccini Pasta

(No Starch Option)

\$25.00

Baked Chicken GF

2 Pieces of our Juicy Breaded Chicken

\$25.00

Lemon Herb Chicken GF

Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade Lemon Herb Cream Sauce

\$25.00

Chicken Marsala GF

Breaded Boneless Chicken Breast loaded with a Marsala Wine Sauce and Sauteed Button Mushrooms

\$25.00

Chicken Cordon Bleu

Boneless Chicken Breast stuffed with sliced Ham and Swiss Cheese, coated in Panko Breadcrumbs, and topped with Swiss Cream Cheese Sauce

\$25.00

Beef

Redeye Marinated Sirloin

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

\$27.00

Filet Mignon

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

\$43.00

Prime Rib of Beef

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

\$38.00

Tenderloin Tips

Tenderloin Tips Braised in a Rich Homemade Gravy and served over Garlic Mashed Potatoes (No Starch Option)

\$25.00

Beef Brisket

8 oz of slow Roasted Beef with a Dry Rub. BBQ Sauce on the side

\$25.00

Pork

Cranberry Glazed Pork Loin

8 oz. Dry Rubbed Pork Loin, drizzled with our Orange n 'Honey Cranberry Sauce and topped with Rosemary

\$22.00

Drunk n Dirty Pork Chops

Aged in a Whisky Marinade, our 10 oz. bone in Pork Chop is Charcoal grilled and topped with our homemade Bearnaise Sauce and chopped Applewood Smoked Bacon

\$24.00

Rudys Baby Back Pork Ribs

1/3 Rack of Dry Rubbed Pork Ribs slow cooked in the oven and finished off on our charcoal grill. Lightly basted in our Sweet Hickory BBQ Sauce

\$24.00

Slow Roasted Honey Ham

Smoked Applewood Honey Crusted Ham, topped with Pineapple and Cherries

\$22.00

Children Plated

Choose one:

Chicken Strips 

Mini Corn Dogs or Cheeseburger

Includes Fresh Diced Fruit and French Fries

**For Children 10 years and under only

\$12.00

Vegan/Vegetarian

Vegan Pasta Penne

Penne Pasta with Broccoli, Onion, Red Pepper, Zucchini and Mushroom in a *Garlic White Wine Sauce*
(No starch/veggie option)

\$24.00

Chicken Parmesan

Vegan plant based breaded chicken patty smothered in homemade tomato sauce. Topped with a non-dairy cheese and served over vegan and gluten free pasta

\$24.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce
(Vegetarian)

(No starch/veggie option)

\$23.00

Seafood

Bruschetta Topped Salmon

Grilled Wild-Caught Salmon Filet topped with Bruschetta Mix, and Shredded Parmesan Cheese.
Topped with a Balsamic Reduction

\$27.00

Rudy's Pan-Fried Walleye

Walleye Pan Fried and topped with Toasted Almonds and Fish Butter

\$28.00



Rudys Pan Fried Walleye

Trays/ Boards & Stations

Vegetable Tray (GF)

Assorted Vegetables
Served with Dill Dip

50 Guests

\$140.00

Domestic Cheese Tray

Assorted Cubed and Sliced Cheeses, Assorted
Crackers and Baguette

50 Guests

\$160.00

Deli Meat & Cheese Tray

Assorted Sliced Deli Meats, Sliced Cheese, Dollar
Buns & Condiments

50 Guests

\$150.00

Fresh Fruit Tray (GF)

Assorted Fresh Seasonal Fruit

50 Guests

\$150.00

Anti-Pasto Board

Beef Sticks, Salami Slices, Italian Cheeses, Black
and Green Olives, Roasted Garlic, Pickled Cherry
Tomatoes, Gershwin Pickles, Salami Slices,
Roasted Red Peppers, Artichokes, Cocktail
Onions, and Pepperoncini's

50 Guests

\$255.00

Cheese and Fruit Board

Imported & Domestic Cheeses, Salami Slices,
Baked Brie, Fig Spread, Mixed Nuts,
Grapes, Strawberries, and Dried Apricots,
Assorted Crackers & Flat Breads

Serves 50

\$250.00

Cheese & Fruit Board



Hummus and Veggie Station

Garlic Hummus, Roasted Red Pepper Hummus, Black Bean Hummus, Sliced Cucumbers, Baby Carrots, Tri Colored Pepper Fingers, Celery, Pea Pods, Assorted Crackers, Pita Bread, Garlic Toasted Baguettes

(Gluten free crackers upon request)

Serves 100

\$325.00

Pretzel Station

Soft & Hard Pretzels, Pretzel Knots and Sticks with Melted Cheddar Cheese, Marinara Sauce, and German Mustards

25-person min order

\$6.00 per person

Chip Station

Tri Colored Tortilla Chips and Kettle Chips served with Tomato Salsa, Caramelized Onion Dip, Chili Con

Queso and Guacamole

25-person min order

\$5.00 per person

Walking Taco Station

Tortilla Chip Bags, Mexican Ground Beef, Chili, Sour Cream, Nacho Cheese Sauce, Lettuce, Diced Onions, Jalapenos, Diced Tomatoes

25-person min order

\$8.00 per person

Mac- n- Cheese Station

Homemade Mac and Cheese, Bacon Bits, Steamed Broccoli, Green Onions, and Breadcrumbs

25-person min order

\$6.00 per person

Mashed Potato Station

Garlic Mashed Potatoes, Bacon Bits, Steamed Broccoli, Green Onions, Shredded Cheese,

Sour Cream and Gravy

Serves 100

\$450.00

Sub Station

Assorted Sliced 4" Party Sub Sandwiches, Kettle Chips

Serves 50

\$350.00

Small Bites

Bull Bites

Tenderloin Tips Blackened in a Cajun Spice
Served with Creamy Horseradish Aioli and Bearnaise
30 Guests
\$165.00

Wings

Choose One:
Teriyaki, Bourbon, Hot & Spicy Buffalo, Honey BBQ,
Dry Rub or Mango Habanero
50 Pieces
\$95.00

Meatballs

Choose One:
BBQ, Swedish, Korean, Teriyaki or Italian
50 Pieces – 2 oz Meatballs
\$95.00

Spanakopita

Flakey Phyllo Dough Stuffed with Spinach, Onions,
Cheese, and Herbs
50 Pieces
\$120.00

Eggrolls

Served with Sweet & Sour Sauce
50 Pieces
\$95.00

Phyllo Bites

Brie Cheese, Craisins, Walnuts and Honey
50 Pieces
\$135.00

Walleye Fingers

Breaded Walleye
Served with Tartar Sauce
50 Pieces
\$175.00

Bacon Wrapped Scallops

Savory Sea Scallops Wrapped in Bacon
100 Pieces
\$350.00

Coconut Shrimp

House Breaded Jumbo Shrimp
Served with Horseradish Marmalade
50 Pieces
\$200.00

Jumbo Shrimp

Jumbo Shrimp with Cocktail Sauce
50 Pieces
\$160.00

Spinach Artichoke Dip

Fresh Spinach and Artichokes in Cream Sauce
served with Tortilla Chips and Toasted
Baguette
75 Guests
\$160.00

Mushroom Caps

Crab Meat stuffed Mushrooms
Topped with Parmesan Cheese
50 Pieces
\$110.00

Crostini's

Smoked Salmon Crostini

Herb Cream Cheese, Salmon,
Crushed Capers and Parsley

50 Pieces

\$150.00

Shaved Prime Rib Crostini

Roasted Garlic, Chive Cream Cheese,
Fried Kale and Prime Rib

50 Pieces

\$150.00

Olive Tapenade Crostini

Olive Tapenade, Garlic Crostini
and Shaved Parmesan

50 Pieces

\$125.00

Chicken Cashew Salad Crostini

Diced Chicken, Celery, Craisins, Grapes and Pecans

50 Pieces

\$150.00

Bruschetta Crostini

Caesar Dressing, Tomatoes, Onions, Basil,
Garlic, Parmesan Cheese.

Drizzled with Balsamic Reduction

50 Pieces

\$125.00



Bruschetta Crostini

Skewers

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes, and Basil
Leaves topped with Extra Virgin Olive Oil,
Pepper, and Sea Salt

50 Pieces

\$135.00

Peanut Chicken Satay Skewers

Marinated Chicken topped
with Green Scallions

50 Pieces

\$155.00

Bacon Date Skewers

Pitted Dates stuffed with Blue Cheese.
Wrapped in Applewood Smoked Bacon and
topped with Ginger Gel

50 Pieces

\$155.00

Teriyaki Shrimp Skewers

Jumbo Shrimp, Pineapple Chunks, Red
Peppers. Topped with Teriyaki Sauce and
Black Sesame Seeds

50 Pieces

\$155.00

Fruit Skewers

Pineapple, Strawberries, Melons,
Grapes, Cubed Cheese.

Drizzled in a Sesame Honey Sauce

50 Pieces

\$135.00

Cold Salads

Italian Pasta Salad

Pasta, Feta Cheese, Red Peppers,
Tomatoes, Black Olives, and Pepperoncini
Tossed in Italian Dressing

Serves 50

\$125.00

Broccoli Salad

Broccoli Florets, Shredded Carrots, Bacon,
Red Onion, Craisins, Sunflower Seeds
Mixed with a Creamy Dressing

Serves 50

\$125.00

Pesto Chicken Salad

Diced Chicken, Penne Noodles, Peas,
Mozzarella Balls, Basil, and Pine Nuts
Tossed in a Pesto Sauce.

Serves 50

\$125.00

The Desserts

Bars

Brownies, 7 Layer Bars,
Triple Berry Crumb Bars, Lemon Bars,
Apple Caramel Bars,
\$36.00 per dozen

Cookies

White Chocolate Chunk Macadamia Nut,
Chocolate Chip, M&M,
Sugar, Peanut Butter,
Oatmeal Raisin, Snickerdoodle
\$22.00 per dozen (per flavor)

Sweet Dessert Station

Homemade Apple Crisp
&
Raspberry Bread Pudding
with Whiskey Butter Sauce

2 Chafing Dishes
(1 pan of each – serves 50)
\$300

Cake

Banana Chocolate Cake
\$7.00

Carrot Cake
\$6.00

Chocolate Cake
\$8.00

Flourless Chocolate Torte (GF)
\$7.00

Lemon Cake
\$6.00

Mousse (GF)

Chocolate, Strawberry, or Vanilla
\$5.00

Cheesecake:

Raspberry Donut Cheesecake

Sweet Potato Maple Cheesecake

Plain with Fruit Topping

Salted Caramel

Brown Cow

Turtle

\$7.00



Beverages

Coffee / Water Station - \$30.00
Per gallon (serves 16– 20 ppl)

Iced Tea - \$28.00 / Gallon

Lemonade - \$28.00 / Gallon

Juice (Pineapple or Orange)- \$17.00 / Carafe

Infused Water - \$22.00 / Gallon

Orange & Ginger, Cucumber Honeydew & Mint, Blueberry Lemon & Rosemary, or Strawberry & Basil

Soda Station - \$2.00 (per person) - Choose **3 soda selections:**

Pepsi – Diet Pepsi – Starry – Root Beer
Mountain Dew – Dr. Pepper – Raspberry Bubbly Water

Minimum of 25 people – set up for 4 hours

Drink Tickets & Bar Options

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.

Host Bar

All beverages will be added on one tab and charged to the person hosting the function. A 24% 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.

Drink Tickets

Drink tickets are used as markers, and you are charged for the drinks ordered. Choose a limited option drink ticket which helps you control cost or go with an open value ticket. We will custom print your tickets for you. All tickets expire at the end of the event.



Cocktails - Beer - Wine

Call Brand Beverages- \$7.00

Absolut, Bacardi, Tanqueray, Jack Daniels Captain Morgan, Jim Beam, Dewar's

Premium Brand Beverages - \$7.50- 8.50

Patron, Belvedere, Grey Goose, Bombay

Cordial Beverages - \$8.00

Chambord, Grand Marnier, Bailey's

White Claw - \$6.00

Mimosas - \$7.00

Wycliffe Brut Champagne Bottle - \$25.00

La Marca Prosecco Bottle- \$35.00

Chandon Brut Bottle - \$45.00

Domestic Bottle Beer - \$5.00

Domestic Premium Bottle Beer - \$6.00

Imported Bottle Beer - \$6.50

Rudytini Mix - \$95.00

per gallon
serves 18 pl (9oz glass)

Kegs

Domestic Keg- \$350.00

Mich Golden Lite, Miller Lite, Miller, Bud Lite, Bud, Coors Lite

Premium or Import Keg - \$400.00 (and up)

Honey Weiss, Sam Adams, Summit, New Castle, Blue Moon

16-gallon averages 128 -16 oz glasses