

LAKE ELMO INN EVENT CENTER

CATERED HORS D'OEUVRES COCKTAIL PARTY

\$35 PER PERSON WITH A 25 PERSON MIN.

PLUS TAX AND GRATUITY

INCLUDES CHINA, LINENS, AND LABOR CHARGES FOR TWO HOUR DINNER SERVICE. AVAILABLE JAN. 1ST - JAN. 31ST

STATIONS (choose two)

Hot or Cold Soup Sampler

Choose Three Soups from our list of Signature Soups, or ask our Chefs to create a custom display for you. Soup Display is served in 4 oz. mugs with assorted accompaniments such as Herbed Croutons, Crème Fresh, Fine Cheeses, Breads and more.

Seasonal Fruit and Cheese Display

Colorful display of Seasonal Fresh Fruits and Berries served with Premium Cheeses and an assortment of Fresh Herbed Breads.

Grilled Vegetable Display

Asparagus, Mushrooms, Zucchini, Onions, and more, wonderfully seasoned, grilled and served with Balsamic Vinaigrette.

Antipasto Display

An assortment of fine Italian meats including Prosciutto and Genoa Salami, Marinated Red Peppers, Artichoke Hearts, Variety of Olives, Provolone, Fresh Mozzarella and Pepperoncini.

Risotto Station

Risotto made to order and served with a Freshly Grated Parmesan Cheese and Assorted Rolls. Includes Grilled Chicken, Garlic Shrimp, Prosciutto, Asparagus, Shallots, Mushrooms and Fresh Lemon. Chef Attended.

Mashed Potato Bar

Mashed, Garlic Mashed and Sweet Potato Mashed
Guests create their own serving. Choose six toppings: Chicken Ala King, Beef Bourguignon, Sour Cream, Whipped or Honey Butter, Crumbled Bacon, Parmesan, Chives, Mixed Cheeses, Caramelized Onions, Brown Sugar, Candied Pecans, Sautéed Mushrooms, Jalapeños.

Stir-Fry Station

Asian Stir-Fry made to order. Chef Attended.

Choose from:

Beef Teriyaki with Beef Tips, Broccoli, and Mushrooms.

Chicken Cashew with Chicken Breast and Vegetables, and Cashews.

Pasta Station

Pasta made to order and served with Creamy Alfredo and Traditional Marinara Sauces, Freshly Grated Parmesan Cheese and Assorted Rolls.

Chef Attended.

Choose from the following:

Penne Pasta with Chicken, Asparagus, Red Pepper, Roma Tomatoes, Broccoli, Mushrooms

Cheese Tortellini with Prosciutto, Mushrooms, Peas

Rigatoni with Italian Sausage, Roma Tomatoes, Green Peppers, Shallots, Mushrooms

CARVING STATION (choose one)

Includes an assortment of Rolls and Butter.

Chef Attended.

Rounds of Beef

Served with a Creamed Horseradish and Spicy Dijon Mustard.

Hickory Smoked Bone-in Ham

Served with a Bourbon Dijon and Honey Mustard.

Rosemary and Garlic Braised Pork Loin

Served with Bourbon Dijon and Creamed Horseradish.

Roasted Turkey Breast

Served with Spicy Dijon, Mayonnaise and a Sweet Cranberry Relish.

WARM BUFFET HORS D'OEUVRES (choose three)

Stuffed Italian Mushrooms

Mushroom Cap stuffed with Spiced Italian Sausage, topped with Mozzarella served with a Marinara Sauce.

Potstickers

Seasoned Pork and Vegetable Dumpling pan fried and served with Teriyaki Sauce.

Perogies

Potato Dumpling flash fried crisp and served with Cheddar Cheese, Crumbled Bacon, Scallions and Sour Cream.

Sweet Potato Tart with Walnut Chutney

Sweet Potato Puree in Flakey Tart topped with Walnut Chutney.

Egg Rolls

Seasoned Pork and Vegetables, fried crisp and served with a Sweet and Sour Sauce.

Spinach Artichoke Dip

Served hot with Baguettes and Tortilla Chips.

Warm Black Bean and Chicken Dip

Warm Black Bean and Roasted Chicken Dip served with Corn Chips

Roasted Corn and Lobster Dip

Served with Baguettes.

Flatbread Pizza

Roasted Chicken, Portabella Mushrooms, Mozzarella and Roasted Garlic.

DESSERT COURSE

Mini Dessert Display

Assortment of the following:

Sin of the Inn, Mini Cheesecake, Croustade, Mini Pecan Pie, Éclair, Cream Puff, Fruit Tartlet, Key Lime Pie, Carrot Cake, Turtle, Chocolate Dipped Strawberry

Includes 3 pieces per person.

LAKE ELMO INN EVENT CENTER CATERED THREE COURSE MEAL \$35 PER PERSON WITH A 25 PERSON MIN.

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FIRST COURSE (choose one)

Caesar Salad

Traditional Caesar always served fresh; Romaine tossed with Croutons and Parmesan.

Spinach Salad and Warm Goat Cheese Crouton

Bed of Spinach topped with Hazelnuts, Tomato, Onion, a Warm Goat Cheese Crouton and a Sherry Vinaigrette.

Fall Festival Salad

Mesclun Greens, Apple, Bacon, Celery, Bleu Cheese, Sugared Walnuts, and a Maple Vinaigrette.

Roasted Beet Salad

Roasted Beet and Watercress with Chevre, Candied Walnuts and a Walnut Vinaigrette. (add \$1)

Market Salad

Mixed Greens topped with fresh Tomato, Cucumber, Carrots and Black Olives served with choice of Dressing; Ranch, French, Balsamic, Italian Vinaigrette or Bleu Cheese.

Minnesota Wild Rice and Duck Soup

Lake Elmo Inn's own Signature Soup, with Wild Rice, Duck and a rich Creamy Base.

Lobster Bisque

Traditional Creamy Lobster Soup. (add \$2)

Butternut Squash Soup

ENTREE COURSE (Choose two for buffet or three for plated dinner. With a choice of starch & vegetable. Rolls & butter Inc.)

Limóncello Chicken

Tender Breast of Chicken sautéed and served with Limóncello Butter, Macadamia Nuts, and Candied Lemon Zest.

Chicken Calvados

Sautéed Chicken Breast topped with sliced Apples, Mushrooms and served in an Apple Brandy Cream Sauce.

Cornish Game Hen

Roasted Semi Boneless Game Hen with Porcini Mushroom Sauce.

Top Sirloin for Plated Service

Carved Rounds Beef for Buffet Service

10 oz. Choice Steer with Sautéed Mushrooms.

Beef Brochettes

Beef Tenderloin, Onions, Peppers, and Mushrooms grilled on a Kabob Skewer.

Braised Short Ribs

On a bed of Creamy Polenta.

Cajun Pork Chops

Two 8 oz. Grilled Pork Chops with Cajun Seasoning.

Pork Chateaubriand

Sliced Calgary Pork Tenderloin on a bed of Caramelized Onions topped with an Apple Bourbon Pecan Glaze.

Walleye Pike

Panko crusted and golden brown, served with Artichokes and Mushroom Sauce.

Salmon Ravida

Fresh Herbs and Shallots top this Filet along with Ravida Estates Extra-Virgin Olive Oil.

Baked Lemon Tilapia

Seared Tilapia Filet seasoned with Fresh Lemon, Amaretto and Toasted Almonds.

Butternut Squash Ravioli

House-made Pillows of Pasta stuffed with Butternut Squash topped with Brown Butter, Fresh Sage and Parmesan Cheese.

Portabella Mushroom Wellington

Tender Puff Pastry wrap a Portabella with Spinach, Asparagus, Red Pepper and a Garlic Herbed Cheese.

DESSERT COURSE (choose one)

Mini Desserts

Choose from the following:

Sin of the Inn, Mini Cheesecake, Croustade, Mini Pecan Pie, Éclair, Cream Puff, Fruit Tartlet, Key Lime Pie, Carrot Cake, Turtle, Chocolate Dipped Strawberry Includes 3 pieces per person.

Cheesecake

Light with a bright, Lemon flavor with Cinnamon Graham Cracker Crust and Fruit Topping.

Carrot Cake

Moist, Cinnamon flavored Carrot Cake with Walnut studded Cream Cheese Icing.

Apple Crunch a la Mode

Buttery Crunchy Crust surrounds Cinnamon Coated Apple Slices.

Chocolate Truffle Pate

Fresh Raspberries and a Rich Raspberry Sauce compliment this delicious dessert.

Crème Brule

Melt in your mouth Vanilla Crème Brule with Crunchy Sugar Top.