

# Lake Elmo Inn

## CATERING MENU

WORLD CLASS DINING CLOSE TO HOME • SERVING THE TWIN CITIES SINCE 1881

### LATE NIGHT MENU

#### International Cheese Display

Hand selected Premium International Cheeses to include Herbed, Smoked and Aged, Soft and Hard Varieties with Toasted Baguettes, Breads and Wafers.

8

#### Pizza Station

Choose two from:

Cheese Pizza  
Pepperoni and Sausage Pizza  
Greek Pizza  
Pizza Grande  
Margherita Pizza  
Vegetarian Pizza

19 per pizza

#### Slider Station

2 per person

Mini Hamburgers and Chicken Sliders served with assorted toppings including Cheddar and Swiss Cheese, Grilled Onions, Mayonnaise, Ketchup and Mustard.

6

#### Fiesta Dips

Salsas, Guacamole, Cilantro Crème Fraîche, Queso Dip and freshly made tri-colored Tortilla Chips.

4

#### Mini Sandwich Platter

**Turkey** with Sprouts, Tomato and Mayonnaise on a Cranberry Roll; **Roast Beef** with Sharp Cheddar and Crispy Onion Straws and a Horseradish Mustard Spread on Sourdough; **Ham** and Brie with Apple and Spicy Dijon on Rye; and Grilled **Portabella Mushroom** with Goat Cheese, Roasted Bell Pepper, Smoked Onion on Ciabatta.

4

#### 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.

6

#### Mini Dessert Display

Sin of the Inn\*  
Mini Cheesecake  
Croustade  
Éclair  
Pecan Pie  
Cream Puff  
Fruit Tartlet  
Key Lime Pie  
Carrot Cake  
Turtle\*  
Chocolate Dipped Strawberry  
2 – 2.25 each piece

#### Chocolate Fondue Buffet

Minimum of 50 guests  
Choose from White, Milk or Dark Chocolate Served with Whole Strawberries, Sliced Fresh Fruit, Pretzels, Marshmallows, Pound Cake Cubes, Vanilla Wafers.

6

#### Gourmet Coffee and Hot Chocolate Bar

Minimum of 50 guests  
Coffee and Hot Chocolate  
Served with Peppermint and Cinnamon Sticks, Shaved Chocolate, French Vanilla and Caramel Syrups, Cinnamon and Cocoa, and Whipped Cream.

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*Prices are per guest with a 25 guest minimum. Final guest counts are required at least 72 hours in advance of service. A 20% production fee and Minnesota state tax will be applied to your bill. Some menu items may be limited to location facilities.*