

PLATED DINNER

Prices are per guest with a 25 guest minimum. Entrée choices and final guest count are required at least 72 hours in advance of service. An 18% service charge and state tax will be applied to your bill. Plated dinners are priced by the Entrée chosen. All dinners include full china and linens.

Main Entrée Choices

All entrées include a choice of vegetable, choice of starch, and freshly baked rolls and butter, with coffee, tea or milk. You may choose up to three single entrées for individual guest selection or one combination entrée for your entire group. If choosing three single entrées, we require you to provide place cards with clear distinctions indicating menu selection for each guest for dinner service.

Champagne Chicken

Breast of chicken garnished with red grapes and a light champagne sauce.
\$26

Chicken Rondelé

Breast of chicken stuffed with a mixture of Rondelé cheese, celery and wild rice.
\$27

Chicken Mozzarella

Chicken breast topped with Bruschetta mixture, mozzarella, prosciutto and garnished with a balsamic glaze.
\$27

Cajun Pork Chops

Two 8 oz. center cut chops lightly seasoned to perfection.
\$27

Pork Filet Mignon

Sliced Calgary pork tenderloin on a bed of caramelized onions and topped with a pork jus lie'.
\$27

Walleye Pike

Sautéed and garnished with a pecan butter sauce.
\$28

Shrimp Scampi

Tender Gulf shrimp with roasted garlic and lightly grilled.
\$31

Salmon Ravida

Fresh herbs and shallots top this salmon filet, Ravida Estate extra virgin olive oil, lemon and white wine.
\$28



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DINNER

Main Entrée Choices Continued

Prime Rib

Choice 10 oz. portion served with horseradish and au jus.

\$29

Filet Mignon

Served with mushrooms and a rich bordelaise sauce.

6oz. \$31

8oz. \$35

Top Sirloin

10 oz. choice steer with sautéed mushrooms.

\$28

Portabella Mushroom Wellington

Tender puff pastry wrap the portabella with spinach, asparagus, red pepper and a garlic herbed cheese.

\$25

Shanghai Stir-fry

Garden fresh vegetables with water chestnuts, baby corn, cashews served on a bed of steamed rice garnished with wonton crisps.

\$25

Asparagus Risotto

Creamy risotto with asparagus spears, fresh herbs and parmesan cheese.

\$25

Entrée Combination Choices

Steak & Scampi

4 oz. Filet Mignon and 4 large Shrimp served with bordelaise and lemon butter.

\$35

Mixed Grill

4 oz. Filet Mignon, 4 oz. Salmon Filet, and Lamb Chop

\$40



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PLATED DINNER OPTIONS

*Please choose soup or salad, one vegetable and one starch to accompany your main entrée(s).
These selections will be the choice for your entire group.*

Soup or Salad Choices

Minnesota Wild Rice & Duck Soup...*rich and creamy, using some of Minnesota's local ingredients.*

French Onion Soup...*onions simmered in a rich stock. Served piping hot with plenty of melted cheese.*

Market Salad...*mixed greens topped with fresh tomato, avocado, cucumber, carrots and black olives served with a choice of dressing.*

Dressings include: Ranch, French, Italian, or Balsamic.

Caesar Salad...*traditional Caesar always served fresh, romaine lettuce tossed with dressing, croutons and parmesan.*

Festival Salad...*pears, apples, oranges, dried cranberries, candied pecans and Gorgonzola on mixed greens with a champagne vinaigrette.*

Greek Salad...*mixed greens topped with cucumbers, roasted red peppers, and feta cheese, calamata olives, peperoncini and tomatoes served with a Greek vinaigrette.*

Classic Wedge Salad...*iceberg lettuce served wedge-style with tomato, onion, bacon and crumbled Blue cheese with choice of dressing.*

Spinach and Warm Goat Cheese Croutons...*spinach topped with hazelnuts, tomato, onion, sherry vinaigrette and served with a warm goat cheese crouton.*

Mozzarella Salad...*crisp romaine lettuce topped with prosciutto and mozzarella pinwheels, pine nuts, diced onions and balsamic vinaigrette.*

"We are happy to prepare custom soups."

Vegetable Choices

Fresh Vegetable Medley...*Lake Elmo Inn's own medley of broccoli, cauliflower, red pepper, carrots, peapods, zucchini and yellow squash.*

Green Beans Amandine...*fresh green beans tossed with almonds and butter.*

Honey Glazed Carrots...*tenderly cooked carrots coated with a honey glaze.*

Cauliflower Au Gratin...*cauliflower served with a rich cheesy sauce.*

Stuffed Broiled Tomato...*warm tomato stuffed with creamed spinach.*

Poached Asparagus...*tender stalks seasoned with butter and lemon. Add \$1.00 per person*

" May we suggest some seasonal vegetable dishes as well?"



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*Please choose soup or salad, one vegetable and one starch to accompany your main entrée.
These selections will be the choice for your entire group.*

Starch Choices

Regular or Garlic Mashed Potatoes...*freshly whipped real potatoes with just a perfect combination of butter, cream and roasted garlic.*

Herb Roasted Baby Red Potatoes...*halved baby red potatoes roasted with a fresh herb blend.*

Minnesota Wild Rice...*Lake Elmo Inn's own signature dish is cooked tender and tossed with dried cranberries, green onions, mushrooms and almonds.*

Rice Pilaf...*white rice, celery, onions, carrots, and bacon, cooked in a rich chicken stock.*

Steamed Rice

Custard (Scalloped) Potatoes...*tender russet potatoes in a rich cheese sauce.*

Penne Pasta

Au gratin Potatoes...*tender russet potatoes in a rich cheese sauce.*

Twice Baked Potato...*creamy potatoes scooped into a potato shell and baked until lightly brown and topped with bacon, onion and cheese.*

Parsley Boiled Potatoes

Rissole Potatoes...*Oven roasted with butter, salt, pepper and paprika.*

The Inn Potato...*creamed baby red potato tossed with Swiss cheese, smoked ham and sweet onions.*

Additional Starch Choice \$1.50 per guest

Enhancements

Intermezzo

\$1/guest

Hot Cinnamon Hand Towel

\$1/guest

Dessert is Optional

Dessert can be ordered with any meal. Please refer to our dessert menu for options and pricing.

If you would like to bring in a formal wedding cake from a licensed bakery, we will gladly cut and serve it for you at no charge. Any other dessert served must be supplied by the Lake Elmo Inn.

DINNER BUFFET

Prices are per guest with a 25 guest minimum. Final guest count is required at least 72 hours in advance of service. An 18% service charge and state tax will be applied to your bill.

All meals are served with full china and linens.

Combination Buffet Style Dinner

\$27

Combination Buffet Includes:

Choice of Fresh Fruit or *Soup, Served as First Course

Choice of One Salad, Served as Second Course

Rolls and Butter

Buffet to Include:

Choice of Two Entrees

Choice of One Starch

Choice of One Vegetable

Choice of One Beverage-Coffee, Tea, or Milk

*Ask about Soup Options

The Combination Buffet Style Dinner offers the elegance of a sit down meal paired with multiple entrées and portion sizes of a buffet.

The first and second course are served to you and your guests at your table, along with warm rolls and butter.

The two entrée choices (may include a carving station), vegetable and starch are served buffet style.

For more than two entrees choices, add \$4.00 per person for each additional entrée chosen.

This does not include specialty carving station, see separate charges under 'Specialty Carving Station'.

For an additional starch, add \$1.50 per person.

These additional charges apply to all guests.

Dessert is not included in price of buffet. See our Dessert Menu for a selection of tasty options.

Dessert may be served to the table or as a buffet.



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DINNER BUFFET OPTIONS

First Course-Served

Please choose one for your entire group.

Fresh Fruit...*watermelon, honeydew, cantaloupe, strawberries, pineapple, grapes and seasonal fruit.*

Minnesota Wild Rice & Duck Soup...*rich and creamy, using some of Minnesota's local ingredients.*

French Onion Soup...*onions simmered in a rich stock. Served piping hot with plenty of melted cheese.*

"We are happy to prepare custom soups."

Second Course-Served

Please choose one for your entire group.

Market Salad...*mixed greens topped with fresh tomato, cucumber, carrots and black olives served with a choice of dressing. Dressings include: Ranch, French, Italian, or Balsamic.*

Caesar Salad...*traditional Caesar always served fresh; romaine lettuce tossed with dressing, croutons and parmesan.*

Festival Salad...*pears, apples, oranges, dried cranberries, pecans and Gorgonzola on mixed greens with a champagne vinaigrette.*

Greek Salad...*mixed greens topped with cucumbers, roasted red peppers, feta cheese, calamata olives, peperoncini and tomatoes served with a Greek vinaigrette.*

Classic Wedge Salad...*iceberg lettuce served wedge-style with tomato, onion, bacon and crumbled Blue cheese with dressing.*

Spinach and Warm Goat Cheese Croutons...*spinach topped with hazelnuts, tomato, onion, sherry vinaigrette and served with a warm goat cheese crouton.*

Mozzarella Salad...*crisp romaine lettuce topped with prosciutto and mozzarella pinwheels, pine nuts, diced red onions and balsamic vinaigrette*



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DINNER BUFFET OPTIONS

Dinner Entrée Choices

Please select two entrée choices for your entire group.

Italian Chicken...*Italian herbed chicken served with an Alfredo sauce and traditional Marinara sauce. This entrée is served with pasta as the starch choice.*

Chicken or Turkey Marsala...*Sautéed chicken or turkey, sliced mushrooms, fresh herbs, green onions served with a Marsala wine sauce.*

Champagne Chicken...*Garnished with red grapes and a light champagne sauce*

Chicken Calvados...*Sautéed chicken breast with sliced apples, mushrooms, and served in an apple brandy cream sauce.*

Lemon Chicken...*Sautéed chicken breast with a lemon butter sauce.*

Chicken Supreme...*Sautéed chicken breast with sliced mushrooms in a rich white wine cream sauce.*

Salmon Ravida...*Fresh herbs and shallots top this salmon filet along with the Ravida Estate extra virgin olive oil.*

Breaded Walleye Pike...*Panko breaded filets, golden brown with a lemon butter sauce.*

Beef Bourguignon...*Tender beef tips, mushrooms, and onions served in a flavorful burgundy wine sauce.*

Sliced Beef Au Jus...*Tender, sliced beef served in au jus.*

Top Sirloin...*4 oz. choice cut with sautéed mushrooms.*

Beef Kabobs...*Tenderloin, onions, peppers and mushrooms with a Bordelaise sauce.*

Roasted Pork Loin...*Slow roasted with garlic, rosemary, salt and pepper and covered in pork gravy.*

Breaded Pork Cutlets...*Lightly breaded pork topped with a zesty lemon sauce.*

Turkey Jack Daniels...*Sautéed turkey tenderloin and wild mushrooms in a Jack Daniels cream sauce.*

Turkey Picatta...*Turkey tenderloin, pan seared with fresh lemon, artichoke hearts, capers and white wine.*

Asparagus Lasagna...*"A great 'no meat' option." Fresh asparagus, spinach, roasted tomato, and ricotta cheese. Served in a white sauce and topped with mozzarella.*

Portabella Mushroom Ravioli...*Wild mushroom sauce and garnished with grilled portabella and red pepper.*



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DINNER BUFFET OPTIONS

Carving Station Choices:

Rounds of Beef

Choice cut of beef cooked to perfection. Served with creamed horseradish.

Cajun Pork Loin

Tender pork loin seasoned with Cajun spices, grilled, then roasted.

Roasted Pork Loin

Slow roasted seasoned pork loin served with a light sauce.

Roasted Turkey Breast

Freshly cooked turkey breast served thinly sliced, tender and juicy.

Old Fashioned Bone-In Ham

Our traditional bone-in cut of ham brings back the true flavors of decades past.

Specialty Carving Station Choices

Additional cost to buffet; priced per person.

Prime Rib*

New York Strip Loin*

Choice Steer Tenderloin*

*Prices are subject to current market value.



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Vegetable Choices

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Green Beans Amandine...*fresh green beans tossed with almonds and butter.*

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Cauliflower Au Gratin...*cauliflower served with a rich cheesy sauce.*

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Rissole Potatoes...*Oven roasted with butter, salt, pepper and paprika.*

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