

## PASSED HORS D'OEUVRES

Prices are per guest with a 25 guest minimum. All passed hors d'oeuvres are priced at one piece per guest unless otherwise indicated. 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.

**\$2.00 each**

**Bruschetta...***roasted tomatoes and calamata olives, green olives anchor this appetizer, served on a toasted crouton.*

**Caramelized Onion & Gorgonzola Crostini...***crostini topped with creamy Gorgonzola and caramelized onions.*

**Mini Crostino...***served with Roma tomatoes, mozzarella and olive tapenade.*

**Panko Crusted Brie...***wedge of Brie breaded with a Japanese bread crumb.*

**Sautéed Mushrooms in Puff Pastry Cup...***with balsamic glaze.*

**Spinach and Feta Cheese in Phyllo Cup...***phyllo cup stuffed with a Feta cheese and spinach blend.*

**Bleu Cheese Mousse...***served with walnut canapé.*

**Roasted Corn Dip...***creamed and spicy roasted corn dip served on tortilla chips garnished with diced tomatoes and fresh cilantro.*

**Onion Puff...***canapé topped with creamy roasted onions and parmesan cheese.*

**Mini Quiche...***three flavors of quiche offered; cheese, bacon and spinach.*

**Smoked Salmon Mousse Canapés...***canapés topped with whipped smoked salmon mousse.*

**Fresh Strawberry...***cut in half topped with Cambazola cheese.*

**Apricot Coins...***with goat cheese and honey*

**\$2.00-\$2.50 each**

**Shrimp Cocktail...***chilled shrimp served with a zesty cocktail sauce.*

Jumbo size shrimp \$2.50 per piece

Large size shrimp \$2.00 per piece

HORS D'OEUVRES



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RESTAURANT CATERING EVENT CENTER

LAKE ELMO  
Inn

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- Asparagus...wrapped in prosciutto with lemon aioli.*
- Bacon Wrapped Scallops...delicate scallops wrapped in crisp bacon.*
- BBQ Duck Confit ...wild rice baguette topped with a BBQ duck confit.*
- Beef Brochettes...skewered beef tenderloin bites, onions, & peppers with a teriyaki glaze.*
- Chicken Dynamite...breast of chicken wrapped with jalapeño bacon.*
- Reuben Bites... corned beef, Swiss cheese and sauerkraut rolled in a rye crust.*
- Chicken Sate Peanut Sauce...skewered chicken tenderloin served with a peanut sauce.*
- Lump Crab Salad...served with olive in a savory tartlet.*
- Mini Egg Roll...egg roll stuffed with a pork or vegetable blend.*
- Prosciutto Canapés...canapé topped with prosciutto, tomato, and pine nuts.*
- Caprese Kabobs...tomatoes, mozzarella, calamata olives and fresh basil all on a colorful skewer.*

**\$3.00 each**

- Mini Rare Beef Tenderloin...served on baguette with creamy horseradish.*
- Sesame Crusted Tuna...seared rare with a lemon wasabi sauce.*
- Beef Wellington...beef tenderloin in light pastry.*
- Lamb Wellington...lamb tenderloin, mushroom duxelles in a Phyllo cup.*
- Pistachio Crusted Chicken with Orange Pepit...ground chicken meatball with an orange juice pepit.*
- Wasabi Tuna Tartar...tuna tartar served in a mini cone.*
- Mini Ruebens...bite-sized open-faced ruben sandwich, featuring corned beef and sauerkraut.*
- Mini Philly Sandwiches...open-faced version of this favorite sandwich.*
- Chicken LoliPOP...oriental chicken meatball served with dipping sauce and pop rocks.*



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# HORS D'OEUVRE 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.

## Party Trays

### Deluxe Cheese and Relish Tray @ \$6.00 per person

*A wonderful array of meats, cheeses, relishes, fruit, and the Inn's own smoked salmon; also includes two dips, bagels, and crackers*

### Cheese Tray @ \$2.75 per person

*An assortment of domestic cheeses, fresh fruit garnish and crackers.*

### Imported Cheese Tray @ \$3.50 per person

*A beautiful display of imported cheeses, fresh fruit garnish, French bread and crackers.*

### Relish Tray @ \$2.25 per person

*Cold vegetable assortment with two dips, black and green olives, pepperoncinis & gherkins.*

### Fruit Tray @ \$2.50 per person

*Watermelon, cantaloupe, honeydew, strawberries, pineapple and seasonal fruits.*

### Smoked Salmon Tray @ \$3.00 per person

*The Inn's own salmon, cream cheese, capers, onions, chopped eggs, and bagels.*

### Party Meat & Cheese Platter @ \$3.50 per person

*Variety of summer sausages and domestic cheeses.*

### Grilled Vegetable Platter @ \$2.50 per person

*Asparagus, mushrooms, zucchini, etc., all wonderfully seasoned, grilled and served with balsamic vinaigrette.*

## From the Sea

### Seafood Boat @ \$8.25 per person

*Cocktail shrimp, crab claws and oysters served with lemon and a horseradish cocktail sauce.*

## Cold Items...

\$2.50 per one each and a 25 minimum of each item.

**Shrimp Cocktail...***jumbo shrimp served on ice with cocktail sauce.*

**Oysters on the Half Shell...***served with cocktail sauce and horseradish.*

**Crab Claws...***served with lemon and cocktail sauce.*

## Hot Items...

\$2.75 per one each and a 25 minimum of each item.

**Escargot...***sautéed in Pernód liquor and stuffed in a mushroom cap with Rondele cheese and garlic butter.*

**Broiled Shrimp...***butterflied and broiled, served with lemon and clarified butter.*

**New Orleans BBQ Shrimp...***prepared in a spicy New Orleans style sauce. "These have some kick!"*



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## Hot Items

**\$2.25 each**

- Beef Brochettes...***beef tenderloin bites skewered with peppers and onions, finished with a teriyaki sauce.*
- Ribbons of Beef...***tender strips of beef lightly seasoned, skewered with a slice of portabella mushroom, served with a jus lie'.*
- Blackened Chicken...***chicken tender lightly blackened and skewered, served with a spicy rémoulade.*
- Chicken Dynamite...***breast of chicken wrapped with jalapeño bacon.*
- Chicken Maui...***tender chicken breaded with coconut and served with a Maui sauce.*
- Chicken Tenders...***lightly breaded tenders served hot and crisp or buffalo style.*
- Chicken Wings...***fried crisp in the Inn's special breading, served buffalo style or plain.*
- Italian Chicken...***herb breaded chicken tenders, served with Marinara sauce for dipping.*
- Jerk Chicken...***tender chicken grilled with spicy jerk seasoning and skewered.*
- Duck Quesadilla's...***tender duck with cheese and black beans wrapped in a flour tortilla.*
- Cajun Pork...***Cajun seasoned pork loin served with rémoulade.*
- Jerk Pork...***tender pork grilled with spicy jerk seasoning and skewered.*
- Smoked Pork Loin...***lightly smoked pork grilled and served with the Inn's BBQ sauce.*
- Perogies...***potato dumpling flash fried crisp and served with cheese, bacon and scallions.*
- Potstickers...***seasoned pork and vegetable dumpling pan fried and served with teriyaki sauce.*
- Egg Rolls...***seasoned pork and vegetables hand made, fried crisp and served with a sweet and sour sauce.*
- Stuffed Italian Mushrooms...***Italian spiced sausage stuffed into a mushroom cap, served with red sauce and topped with mozzarella cheese.*
- Bacon Wrapped Water Chestnuts (2 per person)...***crispy water chestnuts wrapped in lean bacon.*
- Meatballs-three kinds to choose from (2 per person)...**  
*BBQ-the Inn's own homemade sauce.*  
*Diane-flavorful sauce includes Cognac, Demi-glace and Dijon.*  
*Swedish-rich sauce with sour cream and dill.*

**\$2.00 each**

- Artichoke Dip...***a rich and flavorful combination of artichokes, spinach and cream cheese, served hot with French bread and tortilla chips.*



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# SPECIALTY STATIONS

Prices are per guest with a 25 guest minimum. A Chef Fee of \$75.00 may apply for each Chef needed. 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.

## Carving Station

Our chef serves freshly prepared and carved meats to your guests.  
*More than one entrée choice can be made. Prices shown are for each selection.*

### Whole Tenderloin of Beef or New York Strip

Current Market Value

### Inside Rounds of Beef

\$6/guest

### Hickory Smoked Ham

\$5/guest

### Cajun Pork Loin

\$6/guest

### Roasted Turkey Breast

\$6/guest

### Assorted Sliced Breads and Rolls

Mayonnaise, Mustard, and Horseradish Spreads

### Mashed Potato Bar

\$4/guest

### Plain and Sweet Mashed Potatoes

Mashed potatoes served with assorted toppings of your choice. Guests create their own serving.

*Choose six topping choices for your entire group:*

Sour Cream, Whipped Butter, Honey Butter, Horseradish Cream, Crumbled Gorgonzola, Shaved Parmesan, Shredded Mixed Cheeses, Chives, Caramelized Onions, Sautéed Wild Mushrooms, Crisp Fried Leek Ribbons, Crispy Bacon, Jalapeno Peppers, Brown Sugar, Candied Walnuts

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## **Pasta Station**

\$6/guest

Chef to prepare this dish at the station.

### **Penne**

Tossed with chicken breast and an assortment of vegetables, served with a traditional Marinara sauce, an Alfredo sauce parmesan, rolls and butter.

Chef to prepare this dish at the station.

### **Rigatoni**

Tossed with plum tomatoes, shallots, garlic, basil and served with a Vodka sauce.

### **Cheese Tortellini**

Tossed with mushrooms, peas, prosciutto, garlic and served with both a traditional Marinara and an Alfredo sauce.

## **Beverage Station**

\$23/gallon

One gallon will serve approximately 16-20 guests. Choose from:

**Lemonade or Punch**

**Hot Chocolate**

**Fruit Infused Waters**

**Gourmet Coffee or Tea**

**Hot Cider**



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