

PLATED LUNCHEON

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. Lunch prices apply to meals served between 11:00 am and 2:30 pm. An 18% service charge and state tax will be applied to your bill. All meals are served with full china and linens.

Luncheon Entrées

All entrées include a first course of Minnesota Wild Rice & Duck Soup or Market Salad, with freshly baked rolls and butter, choice of vegetable, and choice of starch, with coffee, tea or milk.

Entrée Choices:

Champagne Chicken

\$16

Garnished with grapes and a light champagne sauce

Country Fried Chicken

\$16

Chicken, marinated in buttermilk, breaded and fried. Served with country style gravy.

Cajun Pork Chop

\$16

One 8 oz. Cajun seasoned and grilled center cut pork chop.

Walleye Pike

\$18

Sautéed with pecan butter sauce.

Salmon Ravida

\$17

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

London Broil

\$16

Tender slices of beef with a mushroom jus lie'.

Prime Rib

\$18

8 oz. portion of prime rib served with horseradish and au jus.

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PLATED LUNCHEON

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

Soup or Salad Choice:

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

House Salad...*mixed garden greens with choice of dressing.*

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

"Ask about other creative soup or salad choices."

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.*

Starch Choices:

Regular or Garlic Mashed Potatoes...*freshly whipped real potatoes with just the right 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 cream sauce.*

Penne Pasta

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

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

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.*

Dessert is Optional

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Sandwiches & Wraps

\$14

Served with the salad of the day or fresh fruit, a mini dessert, and coffee, tea or milk.

Chicken Club

Grilled chicken breast topped with Swiss cheese, bacon, lettuce, tomato, mayo and served on a whole wheat bun.

Roast Turkey Croissant

Sliced turkey, Swiss cheese, tomato, sprouts, and mayo on a flaky, buttery croissant.

Italian Baguette

Salami, turkey, prosciutto, provolone cheese, lettuce, tomato and Italian mayo on a baguette.

Roast Beef

*Prime rib with lettuce and tomato served on a baguette.
Mayo, mustard and horseradish on the side.*

Chicken Caesar Wrap

Grilled chicken, crisp romaine, croutons and a creamy Caesar dressing in a white flour tortilla wrap.

Portabella Mushroom Sandwich

Grilled portabella mushroom garnished with alfalfa sprouts, pepper jack cheese, smoked red onions, tomatoes, and roasted red peppers atop a foccacia roll seasoned with a garlic rosemary aioli sauce.

Entrée Salads

Salads served with freshly baked rolls and butter, coffee, tea or milk.

\$14

Strawberry Chicken Salad

Grilled marinated chicken breast, asparagus, walnuts, artichoke hearts and strawberries on mixed greens with a strawberry poppy seed vinaigrette.

Pecan Crusted Chicken Salad

Mixed greens, topped with chicken breast, oranges, cranberries, candied almonds

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Luncheon Buffets

One Entrée Buffet

Choice of One Entrée

\$16

Two Entrée Buffet

Choice of Two Entrées

\$19

Three Entrée Buffet

Choice of Three Entrées

\$21

Included in each Buffet:

Choice of One Starch

Choice of Two Salads

Fresh Fruit Tray

Rolls & Butter

Condiments

Choice of One Mini Dessert

Choice of One Beverage: Coffee, Iced Tea or Lemonade

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LUNCHEON BUFFET ENTREES

Luncheon Entrée Choices

Please select the entrée(s) for your entire group.

Italian Chicken...*Italian herbed chicken served with an Alfredo sauce and a 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, and green onions served with a Marsala wine sauce.*

Champagne Chicken...*Garnished with 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, 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 mushroom and red pepper.*

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LUNCHEON BUFFET OPTIONS

Please choose two salads, one starch, one mini dessert and one beverage to accompany your main entrée(s). These selections will be the choice for your entire group.

Salad Choices

Antipasta...*pasta, salami, pepperoni, ham, red and green peppers, black and green olives, tossed with an Italian vinaigrette dressing.*

Chicken Alfredo...*tender chicken, red and green peppers, onion, and pasta tossed with a parmesan dressing.*

Cole Slaw...*crisp cabbage, carrots, green onions, red peppers, and red cabbage with the Inn's own dressing.*

Marinated Vegetable...*broccoli, cauliflower, carrots, olives, cucumbers, red peppers, peapods, black olives tossed with Italian dressing.*

Market Salad with Two Dressings...*mixed greens, fresh vegetables, croutons and choice of dressing. Choose from Thousand Island, Bleu Cheese, French, Italian, Parmesan Peppercorn, Ranch, Balsamic or Tomato Basil*

Potato Salad...*baby red potatoes, celery, onion, egg, with a mayo based dressing.*

Ramen Noodle and Cabbage...*toasted ramen, shredded cabbage, scallions and red peppers with an Asian vinaigrette.*

Tomato Cauliflower...*in a basil vinaigrette.*

Turkey Wild Rice...*tender turkey, wild rice, red grapes, celery, onions with a mayo based dressing.*

Vegetable Pasta...*artichokes, tomatoes, asparagus, onions, broccoli, pine nuts, pasta with garlic and herbs.*

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.*

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

Steamed Rice

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

Penne Pasta

Twice Baked Potato...*creamy potatoes scooped into 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 Potatoes...*creamed baby red potatoes tossed with Swiss cheese, smoked ham and*

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LUNCHEON BUFFET OPTIONS

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Mini Desserts Choices

Sin of the Inn...*pecan crust filled with caramel, white satin and chocolate ganache, topped with white chocolate mousse.*

Cheesecake...*light with a bright lemon flavor with cinnamon graham cracker crust.*

Croustades...*rosette batter made into cups filled with chocolate or white chocolate mousse and berries.*

Éclairs...*pâte à choux shells filled with vanilla pastry cream and dipped in chocolate.*

Cream Puffs...*pâte à choux shells filled with fresh sweet whipped cream.*

Fruit Tartlets...*cookie crust filled with vanilla pastry cream and topped with fruit and glaze.*

Key Lime Pies...*rich, creamy lime filled tart shells.*

Carrot Cake...*moist, cinnamon flavored carrot cake with walnut studded cream cheese icing.*

Turtles...*a candy made of caramel, pecans and covered in chocolate.*

Chocolate Dipped Strawberries

Fresh Fruit Tray

Watermelon, Honeydew, Cantaloupe, Strawberries, Pineapple, Grapes and/or Seasonal Fruit

Beverage Choices

Freshly Brewed Iced Tea...*Served with freshly sliced lemons and sugar.*

Lemonade...*Served with freshly sliced lemons.*

Freshly Brewed Coffee...*Regular and decaffeinated.*

Full Sized Desserts are Optional

Dessert can be ordered with any meal.

Please refer to our dessert menu for options and pricing.

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Cold Deli Buffet

\$16

Antipasta Salad...*pasta, salami, pepperoni, ham, red and green peppers, black and green olives, tossed with an Italian vinaigrette dressing.*

Potato Salad...*Lake Elmo Inn's own freshly made or Potato Chips*

Grilled Vegetable Platter...*grilled asparagus, zucchini, yellow squash, mushrooms, onion, artichokes, red peppers with balsamic vinaigrette.*

Seasonal Fresh Fruit Tray

Sliced Roast Turkey, Roast Beef, Ham, Salami, and Corned Beef

Sliced Swiss, Cheddar and Pepper Cheese

Assorted Sliced Breads and Rolls

Sliced Tomatoes, Lettuce, Onion and Pickles

Mayonnaise, Mustard, and Horseradish Spreads

Croustade...*rosette batter made into cups filled with milk chocolate or white chocolate mousse and topped with berries.*

Coffee, Tea or Milk

Backyard Barbeque Buffet

\$19

Antipasta Salad...*pasta, salami, pepperoni, ham, red and green peppers, black and green olives, tossed with an Italian vinaigrette dressing.*

Marinated Vegetables...*carrots, broccoli, cauliflower, red and green peppers, onions, tomatoes, black olives, and peapods served with an Italian vinaigrette.*

Seasonal Fresh Fruit Tray

Potato Chips

Grilled Chicken Breast, Hamburgers, and Bratwurst

Swiss, Cheddar and Pepper Cheeses

Assorted Buns

Sliced Tomato, Lettuce, Onion and Sauerkraut

Ketchup, Mustard and Mayonnaise

Brownies and Assorted Bars

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Executive Lunch Buffet

\$22

Smoked Salmon...*Lake Elmo Inn's own smoked salmon.*

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

Grilled Vegetable Platter...*grilled asparagus, zucchini, squash, mushrooms, onion, artichokes, red peppers.*

Seasonal Fresh Fruit Tray

Roasted Beef Tenderloin, served cold

Grilled Chicken Breast, served cold

Gouda, Gorgonzola and Cheddar Cheeses

Specialty Breads

Tomatoes, Pickles, Onions, Sprouts

Mayonnaise, Mustard, Horseradish and Butter

Assorted Mini Desserts...*includes an assortment of our award-winning pastries, two per guest; Sin of the Inn, fruit tartlets, chocolate éclairs, pecan pies, chocolate covered strawberries, croustades, key lime pies, cheese cakes, turtles and cream puffs.*

Coffee, Tea or Milk

Italian Lunch Buffet

\$17

Caesar Salad...*traditional romaine tossed with Caesar dressing, Parmesan cheese and croutons.*

Seasonal Fresh Fruit Tray

Penne Pasta...*freshly cooked pasta tossed with olive oil.*

Italian Chicken Breast...*sautéed boneless chicken breast with Italian herbs.*

Homemade Meatballs and Traditional Red Sauce

Creamy Alfredo Sauce

Grated Parmesan Cheese

Rolls and Butter

Cannoli...*a delicacy consisting of mascarpone cheese fills an Italian cookie.*

Coffee, Tea or Milk

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"Lunch on the Go"

Includes: 1/2 Sandwich, Cup of Soup, Potato Chips and Beverage
\$13

Sandwich Assortment: *Turkey, Ham and Roast Beef (assortment of meats & breads)*

Soup Choices: *Chicken Noodle, Tomato Basil, MN Wild Rice and Duck (one choice only)*
Single Serve Bag of Potato Chips

Beverage Choices: *Lemonade, Ice Tea or Coffee (one choice only)*

Asian Lunch Buffet

\$17

Mandarin Salad...*chopped greens, mandarin oranges, almonds tossed with a mandarin vinaigrette.*

Sweet and Sour Cucumber Salad

Egg Rolls...*created with a pork or vegetable blend.*

Vegetable Fried Rice or Steamed White Rice

Chicken Cashew...*stir-fried diced chicken breast with oriental vegetables.*

Beef Lo Mien...*julienne strips of beef served with lo mien noodles and an oriental sauce.*

Cherry Cheesecake Egg Roll...*served with vanilla ice cream.*

Coffee, Tea or Milk

Fiesta Lunch Buffet

\$17

Tortilla Salad with Lime Vinaigrette...*mixed greens, crisp tortilla croutons, corn, black beans, onion, red peppers, and jicama with a lime cilantro vinaigrette.*

Seasonal Fresh Fruit Tray

Chicken and Beef Fajitas...*onions and peppers seasoned to perfection, served with tender chicken and beef.*

Spanish Rice...*white rice cooked in a tomato broth, served with peppers, onions, and tomatoes.*

Refried Beans or Black Beans

Tortilla Chips with Salsa and Guacamole

Sour Cream, Shredded Cheese, and Jalapenos, Black Olives

Warm Flour Tortillas

Chocolate Empanada...*warm, creamy chocolate filled deep fried flaky pastry.
Served with vanilla ice cream.*

Coffee, Tea or Milk

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