

# 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 tax is applied to your final bill.

## Party Trays/Platters/Boat

### 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, peperoncinis & gherkins.*

### Fruit Tray @ \$2.50 per person

*Watermelon, cantaloupe, honeydew, strawberries, and golden pineapple.*

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

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

### Party Meat & Cheese Platter @ \$3.00 per person

*Variety of summer sausages and domestic cheeses.*

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

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

### Seafood Boat @ \$8.25 per person

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

## From the Sea

### 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 items.

**Escargot...***sautéed in Per nod liquor, 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!"*

**Scampi...***jumbo shrimp skewers grilled with garlic and lightly seasoned.*

**Bacon Wrapped Scallops...***tender scallops wrapped in lean bacon, served hot and crisp.*

HORS D'OEUVRES



651.779.5994  
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RESTAURANT

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EVENT CENTER

LAKE ELMO  
Inn

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## Hot Items

**\$2.25**

**Beef Brochettes...***beef tenderloin bites skewered with peppers and onions, finished with a teriyaki sauce.*

**Blackened Chicken...***chicken tenders lightly blackened and skewered, served with a spicy rémoulade.*

**Chicken Dynamite...***chicken breast 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...***tender herb chicken breaded, served with red sauce for dipping.*

**Jerk Chicken...***tender chicken grilled with spicy jerk seasoning and skewered.*

**Duck Quesadilla...***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 pieces)...***crispy water chestnuts wrapped in lean bacon.*

**BBQ Meatballs (2 pieces)...***the Inn's own homemade sauce.*

**Meatballs Diane (2 pieces)...***flavorful sauce includes Cognac, Dijon and Demi-glace.*

**Swedish Meatballs (2 pieces)...***rich sauce with sour cream and dill.*

**\$2.00**

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

**Bruschetta...***roasted tomatoes, calamata olives, banana peppers, and green onions anchor this appetizer, served with toasted French bread.*

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# SPECIALTY STATIONS

## Carving Stations

*50 people minimum*

### Corporate

\$6 per person

Please select one entrée.

Cajun Pork, Roast Pork, Rounds of Beef, Turkey, Ham  
Enough for two sandwich rolls with condiments.

### Executive

*50 people minimum*

Market Price

Please select one entrée.

New York Strip or Roast Tenderloin  
Enough for two sandwich rolls with condiments.

### Pasta Station

*50 people minimum*

\$6 per person

Prepared on site.

Penne Pasta

Pasta tossed with Chicken and Assorted Vegetables. Served with a traditional  
Marinara sauce and an Alfredo Sauce, Parmesan Rolls and Butter.

### Mashed Potato Bar

*50 people minimum*

\$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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