

BREAKFAST BUFFET

Prices are per guest with a 25 guest minimum. Final guest count is required at least 72 hours in advance of service. Breakfast prices apply to meals served before 10:30 am. An 18% service charge and state tax will be applied to your bill. Linen for the buffet and plastic tableware are included in the breakfast price. China and linen rental is an additional charge.

Breakfast Buffet

\$12

Caramel Rolls or Breakfast Breads
Choice of Egg Dish: Omelet, Scrambled or Crustless Quiche
Choice of Bacon, Sausage or Ham
Choice of Home Fries, Hash Browned Potatoes, or Potato Casserole
Fresh Fruit Tray
Juice
Coffee

Continental Breakfast

\$7

Choice of Danish or Caramel Rolls
Fruit Tray
Juice
Coffee

Additional Items

\$2.00 per item

Caramel Rolls
Danish
English Muffin
Bagels and Cream Cheese

BREAKFAST



651.779.5994
LakeElmoInn.com

RESTAURANT

CATERING

EVENT CENTER

LAKE ELMO *Inn*

LUNCHEON BUFFET

Prices are per guest with a 25 guest minimum. Final guest count is 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. Linen for the buffet and plastic tableware are included in the luncheon price. China and linen rental is an additional charge.

"Lunch on the Go"

Includes: 1/2 Sandwich, Cup of Soup, Potato Chips and Beverage
\$11

Sandwich Assortment: *Turkey, Ham and Roast Beef (assortment of meats & breads)*
Choice of One: *Chicken Noodle, Tomato Basil, or Minnesota Wild Rice and Duck Soup*
Single Serve Bag of Potato Chips
Choice of One: *Lemonade or Ice Tea*

Luncheon Buffets:

One Entrée Buffet

Choice of One Entrée
\$13

Two Entrée Buffet

Choice of Two Entrées
\$16

Three Entrée Buffet

Choice of Three Entrées
\$18

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

LUNCH



651.779.5994
LakeElmoInn.com

RESTAURANT

CATERING

EVENT CENTER

LAKE ELMO
Inn

LUNCHEON BUFFET OPTIONS

Entrée Choices:

Asparagus Lasagna... *"A great no meat option." Fresh asparagus, spinach, portabella mushrooms and ricotta cheese served with a rich and creamy Alfredo sauce, topped with Mozzarella.*

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

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

Champagne Chicken... *sautéed chicken breast, garnished with red grapes and a champagne sauce.*

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

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

Italian Chicken... *Italian herbed chicken served with an Alfredo sauce and a Marinara sauce.*

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

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

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

Turkey Piccata... *turkey tenderloin, pan seared with fresh lemon, capers and white wine.*

Starch Choices:

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

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

The Inn Potatoes... *sliced baby-reds with sautéed onions, smoked ham in a cream sauce.*

Anna Potatoes... *sliced potatoes and onions in a rich chicken stock with mixed cheeses.*

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

Roasted Baby-Red Potatoes with Rosemary or Thyme

Mashed Potatoes, with or without Roasted Garlic

Parsley Boiled Potatoes

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

LUNCH



651.779.5994
LakeElmoInn.com

RESTAURANT

CATERING

EVENT CENTER

LAKE ELMO
Inn

LUNCHEON BUFFET OPTIONS

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, onions, and pasta tossed with a parmesan peppercorn dressing.*
- Cole Slaw...***crisp cabbage, carrots, green onions, red peppers, red cabbage served with the Inn's own dressing.*
- Marinated Vegetables...***broccoli, cauliflower, carrots, olives, cucumber, red pepper, peapods, black olives with Italian dressing.*
- Market Salad with Two Dressings...***mixed greens, fresh vegetables, croutons and choice of dressing:
Thousand Island, Bleu Cheese, French, Italian, Parmesan Peppercorn, Ranch, Balsamic or Tomato Basil*
- Potato Salad...***baby red potatoes, celery, onion and egg, with a mayo based dressing.*
- Ramen Noodle and Cabbage...***toasted ramen, shredded cabbage, scallions and red peppers with an Asian vinaigrette.*
- Tomato Cauliflower...***tomato wedges and cauliflower tossed in a basil vinaigrette.*
- Turkey Wild Rice...***tender turkey, wild rice, red grapes, celery, onions with a creamy dressing.*
- Vegetable Pasta...***artichokes, tomatoes, asparagus, onions, broccoli, pine nuts and pasta with garlic and herbs.*

Fresh Fruit Tray:

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

Mini Dessert 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 and a cinnamon graham cracker crust.*
- Croustade...***rosette batter made into cups filled with chocolate or white chocolate mousse and berries.*
- Éclair...***pâte à choux shells filled with vanilla pastry cream and dipped in chocolate.*
- Cream Puff...***pâte à choux shells filled with fresh sweet whipped cream.*
- Fruit Tartlet...***cookie crust filled with vanilla pastry cream and topped with fruit and glaze.*
- Key Lime Pie...***rich, creamy lime filled tart shells.*
- Carrot Cake...***moist, cinnamon flavored carrot cake with walnut studded cream cheese icing.*
- Turtle...***a candy made of caramel, pecans and covered in chocolate.*
- Chocolate Dipped Strawberry**

LUNCH



651.779.5994
LakeElmoInn.com

RESTAURANT

CATERING

EVENT CENTER

LAKE ELMO
Inn

LUNCHEON BUFFET

Prices are per guest with a 25 guest minimum. Final guest count is 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. Linen for the buffet and plastic tableware are included in the luncheon price. China and linen rental is an additional charge.

Cold Deli Buffet

\$13

Selection of Meat & Cheeses

(Six Meats: Turkey, Ham, Roast Beef, Corned Beef, Pastrami and Salami
& Three Cheeses: Cheddar, Swiss and Pepper Jack)

Choice of Three Salads

Fresh Fruit Tray

Rolls (Two per person)

All Condiments including Tomatoes, Lettuce, etc.

Choice of One Beverage: Coffee, Iced Tea or Lemonade

Choice of One Mini Dessert

Fajita Buffet

\$15

Chicken and Beef

Flour Tortillas (Two per person)

Guacamole, Salsa, Sour Cream,

Cheese, Jalapenos, Black Olives

Homemade Tortilla Chips

Choice of Black Beans or Refried Beans

Spanish Rice

Fresh Fruit Tray

Choice of One Beverage: Coffee, Iced Tea or Lemonade

Choice of One Mini Dessert

Backyard Barbeque Grill Package (50 guest Minimum)

\$16

(Grilled On Site-Weather Permitting)

Chicken Breast, Hamburger and Bratwurst/Assorted Buns

All Condiments, including Tomatoes, Lettuce, Cheese, etc.

Corn on the Cob

Choice of Two Salads

Fresh Fruit Tray

Choice of One Beverage: Coffee, Iced Tea or Lemonade

Choice of One Mini Dessert

LUNCH



651.779.5994
LakeElmoInn.com

RESTAURANT

CATERING

EVENT CENTER

LAKE ELMO
Inn