

# 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. Linen for the buffet and plastic tableware are included in the dinner price. China and linen rental is an additional charge.

## Two Entrée Buffet-All Served Buffet Style

\$21

Choice of Two Entrees  
Choice of One Starch  
Choice of One Vegetable  
Choice of Two Salads

Fruit Tray

Rolls and Butter

Choice of One Beverage: Coffee, Iced Tea or Lemonade

## Two Entrée Buffet-Combination Served & Buffet Style

\$22

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, Iced Tea or Lemonade

\*Ask about Soup Options

## Fajita Buffet

\$15

*See Lunch Buffets for menu details.*

## Sit Down Dinner

Dinner Pricing starts at \$22 per person for all courses served.

Menus are available upon request for sit-down dinners.

These are planned and set up on an individual basis.

As each of our customers are unique, so are the menus for your special event.



651.779.5994  
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LAKE ELMO  
*Inn*

# DINNER BUFFET OPTIONS

## Entrée Choices

**Asparagus Lasagna...** *"A great 'no meat' option." Tender asparagus, red pepper, spinach, portabella mushroom and ricotta cheese served with a rich and creamy Alfredo sauce.*

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

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

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

**Chicken Marsala...** *sautéed chicken breast, sliced mushrooms, fresh herbs, 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 traditional red 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 Marsala...** *sautéed turkey tenderloin, sliced mushrooms, fresh herbs, green onions, served with a Marsala wine sauce.*

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

## Carving Station Entrée Choices

**Rounds of Beef...** *choice cut of beef cooked to perfection and served with creamed horseradish.*

**Cajun Pork Loin...** *tender pork loin seasoned with Cajun spices, grilled and then roasted.*

**Roasted Pork Loin...** *slow roasted seasoned pork loin served with a light sauce.*

**Bone-In Ham...** *our traditional bone-in cut of ham brings back the true flavor of decades past.*

## 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...** *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.*

*"Can we suggest a seasonal vegetable choice?"*

DINNER



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# DINNER BUFFET OPTIONS

## 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 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.*

## 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 with a parmesan dressing.*

**Cole Slaw...***crisp cabbage, carrots, green onion, red pepper, red cabbage with the Inn's own dressing.*

**Marinated Vegetable...***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, 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 with a basil vinaigrette.*

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

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

## Fresh Fruit Tray:

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