

# Lake Elmo Inn

## EVENT CENTER

WORLD CLASS DINING CLOSE TO HOME • SERVING THE TWIN CITIES SINCE 1881

### PASSED HORS D'OEUVRES

#### Raspberry Habanero Cups

Pillows of Brie in a Flakey Phyllo Cup topped with a Spicy Raspberry Preserve.

3

#### Tomato Basil Tartlet

Tomato Basil Pastry with Mushroom, Onion, Sun Dried Tomato.

3

#### Mini Crab Cake

Bite sized Maryland Crab Cake topped with a Dijon Aioli.

4.50

#### Lobster Mac and Cheese

Mac and Cheese with Lobster in a Savory Pastry Cup.

5

#### Irish Truffles

Savory, not Sweet. Corned Beef, Swiss and Sauerkraut rolled in Rye Crumbs.

3.50

#### Bruschetta

Tomato, Kalamata Olives, Green Onions, and Basil on a Crostini.

3

#### Roasted Corn Dip

Spicy Corn Dip on Tortilla Chip with Tomatoes.

3

#### Sunfish Sliders

Pan Fried Sunfish served on a Sweet Roll.

4

#### \*Quail Eggs Benedict

Poached Quail Egg with Hollandaise on Crostini.

4

#### Parmesan Cheese Crisps with Salmon

Cheese Crisps filled with Salmon Mousse and Asparagus.

4

#### Roasted Beet with Goat Cheese

Beet with Goat Cheese and Candied Walnut served on a Crostini.

3.50

#### Duck and Plum Muffin

Savory Muffin with Duck Confit and Plum Jam.

4

#### Smoked Sausage and Ricotta Cheese

Toasted Puff Pastry with Ricotta Cheese and Smoked Sausage.

3.50

#### Pear and Brie

Brie and Sliced Pear on a Crostini.

3

#### Chicken Dynamite

Tender Chicken wrapped with Jalapeno and Bacon.

3

#### Mini Egg Roll

Stuffed with a Pork or a Vegetable Blend.

3

*\*Consuming raw or undercooked food can lead to food-borne illness\**

*All menu items can be modified to fulfill any dietary concerns one many have (GF, Vegan, etc.).*

*Prices are per guest with a 25 guest minimum. Final guest counts are required at least 72 hours in advance of service.*

*Labor charges and Minnesota state tax will be applied to your bill.*

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### PASSED HORS D'OEUVRES

#### **Butternut Squash Shooter**

Butternut Squash Soup with Crème Fresh.

3

#### **Chicken Satay**

Skewered Chicken Tenderloin with  
Peanut Sauce.

3

#### **Twice Baked Baby Reds**

Mini Potato with Cheese, Bacon, Sour Cream.

3

#### **Lake Elmo Inn Smoked Salmon Canapé**

Canapes topped with Smoked Salmon.

4

#### **\*Mini Rare Beef Tenderloin**

Served on Baguette with Creamy Horseradish.

4

#### **Pistachio Crusted Chicken**

Moroccan Chicken Meatball with  
an Orange Juice Pipette.

3

#### **Mini Chicago Hotdogs**

Mini Hot Dogs with Relish, Chopped Tomato,  
Hot Pepper and Mustard.

4

#### **Mini Maine Lobster Roll**

Fresh Lobster Salad on a Mini Hot Dog Bun.

5.50

#### **Bacon Wrapped Scallops**

Sea Scallops wrapped with Bacon.

4

#### **Grilled Asparagus Wrapped Prosciutto**

With Lemon Aioli.

3

#### **Classic Hummus**

Hummus served on Grilled Pita Bread.

3

#### **Apricot Coins**

Dried Apricot with Goat Cheese  
and Honey.

3

#### **Mushroom Ragu on Garlic Crostini**

With Mozzarella and Oregano.

3

#### **Asian Spring Roll**

Shrimp, Noodles, Vegetables, Cilantro and Mint  
rolled in Rice Paper.

A Vegetarian option is available.

4

#### **Spinach and Feta Cheese in Phyllo Cup**

Phyllo Cup stuffed with Feta  
and Spinach.

3

#### **Roasted Corn and Crab Chowder Shooter**

Southwest Roasted Corn and Crab Soup.

4

#### **Shrimp Cocktail**

Served with Zesty Cocktail Sauce.

3.50

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#### BBQ Bites

Brisket, BBQ and Cabbage on  
Corn Bread Crostini.

3.50

#### Wild Mushroom Risotto Cake

Cake of Risotto topped with  
Wild Mushrooms.

3

#### Mini Ruebens

Mini open-faced Rubeen Sandwich.

3.50

#### Baked Goat Cheese

Creamy Goat Cheese with Caramelized Onions on  
Herbed Crostini .

3

#### Stuffed Strawberry

Half Strawberry topped with Cambozola Cheese.

3

#### Caramelized Onion & Gorgonzola Crostini

Served warm on Pita Bread.

3

#### Fig Jam Slider

Fig Jam on a Crostini.

3

#### Spicy Garlic Shrimp

Spicy Garlic and Lemon Shrimp, with a Sweet  
Chili Glaze.

3.50

#### \*Pepper Pork Tenderloin and Apple

Pork and Tart Apple on  
Buttermilk Biscuit.

3.50

#### Onion Puff

Canape topped with Creamy Roasted Onions  
and Parmesan Cheese.

3

#### Hamburger Sliders

With or without your Choice of Cheese.

4

#### Applewood Bacon Wrapped Figs

With Bleu Cheese.

3.50

#### \*Duck Breast with Lingonberry

Smoked Duck on Ciabatta with  
Lingonberry Preserves.

3.50

#### Caprese Kabobs

Tomato, Mozzarella, Kalamata Olives,  
And Fresh Basil.

3

#### \*Sesame Crusted Tuna

Seared Rare with Lemon Wasabi Sauce, served on  
a Rice Cracker.

4

#### Chicken Lollipop

Asian Chicken Meatball rolled in Pop Rocks.

3

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