

Lake Elmo Inn

CATERING MENU

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.

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.

A 20% production fee and Minnesota state tax will be applied to your bill.

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Butternut Squash Shooter

Butternut Squash Soup with Crème Fraîche.

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

Canapés 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

Prosciutto Wrapped Asparagus

Grilled and served 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.

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

Jumbo Shrimp Skewered with a Sweet Chili Sauce.

3.50

***Pepper Pork Tenderloin and Apple**

Pork and Tart Apple on
Buttermilk Biscuit.

3.50

Onion Puff

Canapé 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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