

# Lake Elmo Inn

## CATERING MENU

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

### DESSERTS AND PASTRIES

#### Mini Desserts

##### Sin of the Inn

Pecan Crust filled with Caramel, White Satin and Chocolate Ganache, topped with White Chocolate Mousse.

##### Mini Cheesecake

Light with a bright, Lemon flavor with Cinnamon Graham Cracker Crust and Fruit Topping.

##### Croustade

Rosette Batter made into cups filled with Chocolate or White Chocolate Mousse and Berries.

##### Mini Pecan Pie

Bite-size portion of this classic dessert.

##### Éclair

Pate a Choux Shells filled with Vanilla Pastry Cream and dipped in Chocolate.

##### Cream Puff

Pate a 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

##### Mini Dessert Display

Assorted Mini Dessert Display  
Includes 3 pieces per person.

8

Assorted

2.75

Turtles/Sins

3

#### Plated Desserts

##### 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 with Cinnamon Graham Cracker Crust and Fruit Topping.

##### Fruit Slice

Puff Pastry filled with Pastry Crème and Fresh Fruit with a Light Glaze.

##### Carrot Cake

Moist, Cinnamon flavored Carrot Cake with Walnut studded Cream Cheese Icing.

##### Apple Crunch a la Mode

Buttery Crunchy Crust surrounds Cinnamon Coated Apple Slices.

##### Chocolate Truffle Pate

Fresh Raspberries and a Rich Raspberry Sauce compliment this delicious dessert. (Add \$2.50)

##### Crème Brule

Melt in your mouth Vanilla Crème Brule with Crunchy Sugar Top.

##### Turtle Pie

Vanilla Ice Cream, Fudge, Caramel and Pecans.

##### Tiramisu

Italian Mascarpone Cheese with Espresso, Liqueur and Cocoa.

##### Sorbet Assortment

Lemon, Wild Berry and Pear.

#### Plated Dessert

8

#### Dessert Trio

Choose three of our Signature Mini Desserts plated together for a custom combination.

8

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

*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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### CAKES AND TORTES

#### Cakes

##### Cake Flavors:

White, Chocolate, Marble, Carrot, Almond,  
Poppy Seed, or Lemon

##### Icing Flavors:

White Butter Cream  
Whipped Cream and Fruit  
Whipped Cream with Liqueur  
Chocolate Ganache  
Chocolate or White Chocolate Mousse  
Cream Cheese (Carrot Cake)

##### Three Layer Cake

Prices based on Icing Choice

6" Round, 2-6 Servings

**From 18.00 to 21.00**

8" Round, 8-10 Servings

**From 30.00 to 35.00**

10" Round, 12-15 Servings

**From 48.00 to 56.00**

12" Round, 22-26 Servings

**From 78.00 to 91.00**

14" Round, 34-38 Servings

**From 114.00 to 133.00**

##### Two Layer Sheet Cake

¼ Sheet Cake, 25-30 Servings

**From 75.00 to 97.50**

½ Sheet Cake, 50 Servings

**From 125.00 to 175.00**

#### Torte Display

Tortes Serve 12-16

Choose a variety of flavors for a beautiful and colorful display for your guests to choose from.

##### Chocolate Tortes

Banana Fudge  
Bailey's Irish Cream  
Kahlua  
Turtle  
Chocolate Mousse  
Crème de Menthe  
Frangelico  
White Mousse Crunch  
**44 to 48**

##### White Tortes

Strawberry Kiwi  
Lemon  
Grand Marnier  
Strawberry  
Raspberry  
Lemon Pear  
Frangelico  
Poppy Seed Pineapple  
**44 to 48**

Fruit Filled Tortes

**40**

Liqueur or Mousse Filled Tortes

**44-48**

Feel free to contact

Joni or Alice in our pastry department with questions about cakes or tortes at 651-777-8495.

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### DESSERT DISPLAYS AND MORE

#### Chocolate Fondue Buffet

Minimum of 50 guests

Choose from White, Milk or Dark Chocolate  
Served with Whole Strawberries, Sliced Fresh  
Fruit, Pretzels, Marshmallows, Pound Cake Cubes,  
Vanilla Wafers.

9

#### Gourmet Coffee and Hot Chocolate Bar

Minimum of 50 guests

Coffee and Hot Chocolate

Served with Peppermint and Cinnamon Sticks,  
Shaved Chocolate, French Vanilla and Caramel  
Syrups, Cinnamon and Cocoa, and  
Whipped Cream.

6

#### Gourmet Bars and Cookies

Pastry Chef Joni's Assortment of Homemade Bars  
and Cookies. The perfect "comfort" food.

2 each

#### Candy Station

Minimum of 50 guests

Assortment of glass dispensers hold an assortment  
of Sweet and Chocolate Candies for you guests.

Ask our Event Coordinators for details.

#### Cheesecake Display

Minimum of 50 guests

Cheesecake Squares

with Seasonal Berries, Caramel, Whipped Cream,  
Chocolate and Fruit Sauces.

7

#### Ice Cream Station

Minimum of 50 guests

Premium Vanilla Ice Cream

Served with Hot Fudge, Fresh Strawberries,  
Chopped Nuts, Candies, Whipped Cream, Cookies  
and Caramel Sauce.

7

#### Homemade Pies

Dutch Apple

Pecan

Pumpkin

French Silk

Key Lime

Cherry

Blueberry

Butter Rum

20

Turtle Pie

35

#### Chocolate Mousse Station

Minimum of 50 guests

Chocolate or White Chocolate Mousse

Served with Hot Fudge, Fresh Strawberries,  
Chopped Nuts, Candies, Whipped Cream, Cookies  
and Caramel Sauce.

7

#### ALA CARTE

#### Chocolate and White Chocolate Mousse

20

per quart

#### Bread Pudding

32 per pan

#### Whole Cheesecakes

40

#### Whole Cheesecakes with Fruit

44

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