

Lake Elmo Inn

HOR D'OEUVRES

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

HOT HOR D'OEUVRES

BACON WRAPPED SCALLOPS scallops wrapped with bacon. (must be in orders of two/ price per one)	5.25	PEROGIES potato dumpling flash fried crisp and served with cheddar cheese, crumbled bacon and scallions.	3.25
BACON WRAPPED WATER CHESTNUTS crispy water chestnuts wrapped with bacon	3.75	POTSTICKERS seasoned pork and vegetable dumpling pan fried and served with teriyaki sauce.	3.75
BEEF BROCHETTES beef tenderloin tips skewered with peppers and onions and finished with a teriyaki sauce.	5.25	SCOOTER PIE beef tenderloin on a portabella mushroom, roasted red peppers, crispy onion straws, with creamed horseradish	5.25
CHICKEN DYNAMITE tender chicken wrapped with jalapeno bacon.	3.75	SPICY GARLIC SHRIMP SKEWERS skewer of shrimp, served with garlic and peppers.	9.00
CHICKEN MAUI chicken breast breaded with coconut, skewered and served with a Maui sauce.	3.75	SPINACH ARTICHOKE DIP served hot with baguettes and tortilla chips.	3.25
RUEBEN TRUFFLES savory, not Sweet. corned beef, Swiss and sauerkraut rolled in rye crumbs.	3.75	STUFFED ITALIAN MUSHROOMS mushroom cap stuffed with spiced Italian sausage, topped with mozzarella served with a marinara sauce.	3.25
ITALIAN CHICKEN breaded tenders served with marinara sauce	3.75	SUNFISH SLIDERS potato crusted sunfish, arugula & lemon aioli.	4.25
STICKY RIBS smoked pork ribs with house made pomegranate bbq and scallions	4.75	WING DINGS crisp breaded and fried chicken wings served with ranch or blue cheese sauce.	2.50

COLD HOR D'OEUVRES

BRUSCHETTA tomato, red onions, and basil on a crostini.	3.25	SHRIMP COCKTAIL shrimp served with zesty cocktail sauce.	3.00
PEAR AND BRIE brie and sliced pear on baguette with a honey drizzle and thyme	3.25		

PLATTERS

CRISPY CRUDITE PLATTER seasonal vegetable assortment including broccoli, cauliflower, carrots, tomatoes, cucumber, peppers, and celery served with a cool ranch dip and a dill dip.	3.75	INTERNATIONAL CHEESE DISPLAY hand selected premium international cheeses to include herbed, smoked and aged, soft and hard varieties with toasted baguettes, breads, wafers.	8.50
DELUXE CHEESE AND RELISH PLATTERS a wonderful combination of sliced meats and salami, premium hard and soft cheeses, fresh vegetable crudite, olives, pepperoncini, fresh seasonal fruit garnish and the Lake Elmo Inn's own smoked salmon with piped cream cheese, capers, chopped eggs, bagels, crackers and breads, with a garden ranch dip and a dill dip.	9.50	PREMIUM CHEESE PLATTER a beautiful display of premium domestic and imported hard and soft cheeses with fresh fruit garnish; served with breads and crackers.	6.25
DOMESTIC CHEESE PLATTER sliced cheddar, Swiss, smoked gouda and pepper cheese, and fruit garnish; served with crackers.	5.25	ITALIAN PLATTER assortment of Italian-cured meats and cheeses served with marinated vegetables, olives and bread.	6.25
GRILLED VEGETABLE PLATTER grilled asparagus, mushrooms, zucchini, red peppers, sweet onions, tomato, yellow squash, all wonderfully seasoned, grilled and served with balsamic vinaigrette.	5.25	SMOKED SALMON PLATTER the Inn's own smoked salmon served with piped cream cheese, capers, onions, chopped eggs, and mini bagels.	6.25
		SEASONAL FRESH FRUIT DISPLAY colorful watermelon, cantaloupe, honeydew, strawberries, pineapple, grapes & seasonal fresh berries.	4.25