

Lake Elmo Inn

CATERING MENU

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

PLATED DINNER

All Entrées include a first course of Soup or Salad, Rolls and Butter. Entrée Accompaniments include a Choice of Vegetable and a Choice of Starch, Coffee or Tea. See Accompaniments for Choices.
Choose a Vegetable Choice only with Pasta Dishes.

Champagne Chicken

Breast of Chicken garnished with Grapes and topped with a Light Champagne Sauce.

22

Mediterranean Chicken

Chicken Breast topped with Mozzarella, Prosciutto, and Bruschetta, garnished with a Balsamic Glaze.

22

Chicken Calvados

Sautéed Chicken Breast topped with sliced Apples, Mushrooms and served in an Apple Brandy Cream Sauce.

22

Limóncello Chicken

Tender Breast of Chicken sautéed and served with Limóncello Butter, Macadamia Nuts, and Candied Lemon Zest.

22

Montrachet Stuffed Chicken

Chicken Breast stuffed with Asparagus, Goat Cheese, Roasted Tomato, and topped with Red Pepper Cream Sauce.

22

Chicken Rondele

Breaded Breast of Chicken stuffed with a Rondele Cheese, Celery, Onion, and Wild Rice.

22

Grilled Chicken with Sweet Salsa

Marinated and grilled Chicken Breast topped with Caribbean Fruit Salsa.

22

Cornish Game Hen

Roasted Semi Boneless Game Hen with Porcini Mushroom Sauce.

22

New York Steak

10 oz. Steak with Roasted Shallots and Garlic Butter.

28

Top Sirloin

10 oz. Choice Steer with Sautéed Mushrooms.

24

Filet Mignon

Served with Mushrooms and a rich Bordelaise Sauce.

6 oz. 29

8 oz. 32

Prime Rib

Choice 10 oz. portion served with Horseradish Cream and Au jus.

27

Trio of Filet Mignon

Three 3 oz. Filets encrusted individually with Gorgonzola, Mushroom Duxelle, and Dijon Crust.

30

Filet Mignon and Wild Mushroom Risotto

4 oz. Filet Mignon, Wild Mushrooms and Roasted Red Peppers served on a bed of Creamy Risotto, finished with a Balsamic Glaze and Parmesan Cheese.

26

Beef Brochettes

Beef Tenderloin, Onions and Peppers grilled on a Kabob.

24

Braised Short Ribs

On a bed of Soft Polenta.

23

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Pork Chateaubriand

Sliced Calgary Pork Tenderloin on a bed of Caramelized Onions topped with an Apple Bourbon Pecan Glaze.

22

Cajun Pork Chops

Two 8 oz. Pork Chops sautéed with Cajun Seasoning.

22

Grilled Pork “New York”

10 oz. New York served with Grilled Scallions.

22

Walleye Pike

Panko crusted and golden brown, served with Artichokes and Mushroom Sauce.

23

Salmon Ravida

Fresh Herbs and Shallots top this Filet along with Ravida Estates Extra-Virgin Olive Oil.

23

Baked Lemon Tilapia

Seared Tilapia Filet seasoned with Fresh Lemon, Amaretto and Toasted Almonds.

21

Skewered Broiled Shrimp

Skewered Shrimp with Garlic, White Wine and Lemon.

26

Sea Scallops

Sea Scallops lightly breaded with Panko, sautéed and served with White Wine, Shallots, and Brown Butter.

27

Maryland Crab Cakes

Golden brown served with a Dijon Mustard Sauce.

26

Portabella Mushroom Wellington

Tender Puff Pastry wrap a Portabella with Spinach, Asparagus, Red Pepper and a Garlic Herbed Cheese.

20

Butternut Squash Ravioli

House-made Pillows of Pasta stuffed with Butternut Squash topped with Brown Butter, Fresh Sage, and Parmesan Cheese.

20

Vegetable Strudel

Assortment of Seasonal Vegetables and Boursin Cheese wrapped in Flakey Pastry with a Creamy Mushroom Sauce.

20

The “Lake Elmo Inn Experience”

Enjoy the trio of accompaniments you’ve always enjoyed with your Lake Elmo Inn dining experience.

Lemon Sorbet Intermezzo
Chocolate Dipped Strawberry
Hot Cinnamon Hand Towel

3.50

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DINNER BUFFET CREATIONS

Cold Deli Buffet

Grilled Vegetable Platter
Antipasta Salad (or choice from page 32)
Seasonal Fresh Fruit
Sliced Roast Turkey, Roast Beef, Ham,
Salami, and Corned Beef
Sliced Swiss, Cheddar and Pepper Cheese
Assorted Breads and Rolls
Sliced Tomatoes, Lettuce, Onion and Pickles
Mayonnaise, Mustard and Horseradish Spreads
Choice of Mini Dessert

Dinner 18

Asian Buffet

Mandarin Salad
Sweet and Sour Cucumber Salad
Egg Rolls with Sweet and Sour Sauce
Vegetable Fried Rice and White Rice
Chicken Cashew and Beef Lo Mien
Mini Cherry Cheesecake

Dinner 21

Tuscan Buffet

Antipasto Tray
Caesar Salad
Seasonal Fresh Fruit
Fresh Bread and Butter
Fettuccini Alfredo with Chicken
Penne tossed with Vegetables and Pesto Sauce
Mini Tiramisu

Dinner 21

Southwest Buffet

Tortilla Salad with Lime Vinaigrette
Seasonal Fresh Fruit
Chicken and Beef Fajitas
Spanish Rice
Refried Beans or Black Beans
Tortilla Chips with Salsa and Guacamole
Sour Cream, Cheese, Jalapenos, Black Olives
Warm Flour Tortillas

Churros
Dinner 21

Executive Buffet

Our House Smoked Salmon
Tomato Mozzarella Salad
Grilled Vegetable Platter
Seasonal Fresh Fruit
Roast Beef Tenderloin, sliced, served cold
Grilled Chicken Breast, sliced, served cold
Gouda, Gorgonzola, and Cheddar Cheese
Specialty Breads
Tomatoes, Pickles, Onions, Sprouts
Mayonnaise, Mustard, Horseradish Spreads
Choice of Mini Dessert

Dinner 24

Soup and Sandwich Buffet

Minnesota Wild Rice and Duck Soup
Beef Barley Soup
Tomato Basil Soup
(or a choice of three soups – see page 33)
½ Sandwiches include Turkey, Sprouts, Tomato on
Cranberry Roll; Roast Beef, Cheddar, Crispy
Onions on Sourdough; Ham, Brie, Apple, Spicy
Dijon on Rye
Seasonal Fresh Fruit
Homemade Potato Chips
Chocolate Turtle

Dinner 17

“Lake Elmo Inn Brunch Experience”

Minimum of 50 guests
Caramel Rolls
Smoked Salmon
Shrimp Cocktail
Seasonal Fresh Fruit and Domestic Cheeses
Festival Salad and Antipasta Salad
Eggs Benedict
Assortment of Breakfast Sausages
Carved Rounds of Beef
Panko Crusted Walleye
Breakfast Potatoes
Vegetable Medley
Assorted Mini Desserts, 2-3 per person

26

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DINNER BUFFET CREATIONS

Soup and Salad Bar

Tomato Bisque and Duck with Wild Rice Soup
(or a choice of two soups; see page 33)
Seasonal Fresh Fruit
Mixed Greens, Romaine and Iceberg Lettuce
Chicken Breast
Chopped Tomatoes, Peppers, Mushrooms,
Chopped Egg, Bleu Cheese, Scallions, Cucumbers,
Bacon, Feta Cheese, and Broccoli
Vegetable Pasta Salad
Rolls and Butter
Turtle
Dinner 17

Flavors of Minnesota Buffet

Market Salad with Choice of Dressing
Minnesota Wild Rice Salad
Seasonal Fresh Fruit and Berries
Panko Crusted Walleye
Roasted Turkey with Sage Dressing
Mashed Potatoes / Turkey Gravy
Green Beans Amandine
Rolls and Butter
Mini Sin of the Inn
Dinner 22

Backyard Barbeque Buffet

The Inn's Own Potato Salad
Marinated Vegetable Salad
Seasonal Fresh Fruit
Homemade Potato Chips
Grilled Chicken Breasts
Hamburgers and Bratwurst
Grilled Portabella Mushrooms
Swiss, Cheddar, and Pepperjack Cheeses
Sliced Onions, Tomatoes, Pickles, Lettuce
Mayonnaise, Ketchup, and Mustard
Assorted Buns
Assorted Bars and Cookies
Dinner 21

Tex Mex Barbeque Buffet

Market Salad with Choice of Dressing
Nachos and Salsa
Seasonal Fresh Fruit
Choice of Two Entrees:
Grilled Steak with Peppers and Onions, Grilled
Chicken Fajitas, BBQ Chicken, Smoked
Beef Brisket, Grilled Chicken Breast with Lime
and Cilantro, or Baby Back Ribs
Sweet Corn on the Cob
Baked Potato with Sour Cream and Bacon
Chocolate Dipped Strawberry
Dinner 22

Caribbean Grill Buffet

Spinach Salad with Mandarin
Oranges and Almonds
Seasonal Fresh Fruit
Choice of Two Entrees:
Jamaica Jerk Ribs, Pork with Mango Salsa, Jerk
Pork, Jerk Chicken, Grilled Garlic Shrimp, or
Grilled Chicken with Lime and Cilantro
Baked Sweet Potatoes
Black Beans and Rice
Mini Key Lime Pie
Dinner 22

Pacific Northwest Buffet

Forest Blend Mixed Greens Salad
Quinoa Salad
Seasonal Fresh Fruit
Cedar Plank Salmon
Farm Raised Lavender Chicken
Au Gratin Potatoes
Assorted Breads
Croustades
Dinner 22

All Dinner Buffets include a beverage option.

Choose one: Coffee, Lemonade, or Iced Tea

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DINNER BUFFETS

Two Entrée Buffet

Choice of Two Entrées
Choice of One Starch
Choice of Two Salads
Seasonal Fresh Fruit
Rolls and Butter
Coffee, Iced Tea or Lemonade

22

Three Entrée Buffet

Choice of Three Entrées
Choice of One Starch
Choice of Two Salads
Seasonal Fresh Fruit
Rolls and Butter
Coffee, Iced Tea or Lemonade

25

Combination Buffet Style Dinner

First Course Served: Choice of Fresh Fruit or Soup
Second Course Served: Choice of Salad
Rolls and Butter
Buffet to Include:
Choice of Two Entrées
(One Choice may be a Carved Entrée)
Choice of One Starch
Choice of One Vegetable
Served Coffee and Tea

23

Entrée Choices are listed on the following page.
For Salad, Soup, Starch and Vegetable Choices, see Accompaniments.

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DINNER BUFFET ENTREES

Italian Chicken

Italian Herbed Chicken served with an Alfredo Sauce and a traditional Marinara Sauce. This entrée is great served with Pasta as the starch choice.

Chicken or Turkey Marsala

Sautéed Chicken or Turkey, Sliced Mushrooms, and Fresh Herbs.

Champagne Chicken

Breast of Chicken garnished with Grapes and topped with a Light Champagne Sauce.

Chicken Calvados

Sautéed Chicken Breast with Sliced Apples, Mushrooms, and served with an Apple Brandy Cream Sauce.

Limóncello Chicken

Tender Breast of Chicken sautéed & served with Limóncello Butter, Macadamia Nuts and Candied Lemon Zest.

Beef Bourguignon

Tender Beef Tips, Mushrooms, Onions served in a flavorful Burgundy Wine Sauce.

Sliced Beef Au Jus

Tender Sliced Beef in Au Jus.

Beef Kabobs

Beef Tenderloin, Onions, Peppers, and Mushrooms with a Bordelaise Sauce.

Chef Carving Station

See page 23 to choose a Carved Entrée from our list of choice meats.

Butternut Squash Ravioli

House-made Pillows of Pasta stuffed with Butternut Squash, topped with Brown Butter, Fresh Sage and Parmesan Cheese.

Asparagus Lasagna

Fresh Asparagus, Spinach, Roasted Tomato, Ricotta Cheese, topped with a White Sauce and Mozzarella Cheese.

Wild Mushroom Risotto

Wild Mushrooms and Roasted Red Peppers served on a bed of Creamy Risotto, finished with a Balsamic Glaze and Parmesan Cheese.

Salmon Ravida

Fresh Herbs, Shallots, and Ravida Estate Extra Virgin Olive Oil top this Salmon Filet.

Panko Breaded Walleye Pike

Panko Breaded Filets, golden brown with a Lemon Butter Sauce.

Roasted Pork Loin

Slow roasted with Garlic, Rosemary, Salt, Pepper and covered in Pork Gravy.

Cajun Pork Loin

Slow roasted with Cajun Seasoning.

Turkey Jack Daniels

Sautéed Turkey Tenderloin and Wild Mushrooms in Jack Daniels Cream Sauce.

Turkey Picatta

Turkey Tenderloin, pan seared with Fresh Lemon, Capers and White Wine.

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