

# Lake Elmo Inn

## CATERING MENU

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

### GRILL PACKAGES

#### 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 can  
be added for an additional fee*  
Swiss, Cheddar, Pepper Cheeses  
Sliced Onions, Tomatoes,  
Pickles, Lettuce  
Mayonnaise, Ketchup, Mustard  
Assorted Buns  
Assorted Bars and Cookies  
**Lunch 18/24 Dinner**

#### 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,  
Grilled Chicken with  
Lime and Cilantro  
Baked Sweet Potatoes  
Black Beans and Rice  
Chocolate Dipped Strawberry  
**Lunch 19/Dinner 25**

#### Tex Mex Barbeque Buffet

Market Salad with  
Choice of Dressing  
Seasonal Fresh Fruit  
Choice of Two Entrees:  
Grilled Steak with Peppers and  
Onions, Grilled Chicken Fajitas,  
BBQ Chicken, Smoked  
Beef Brisket, Baby Back Ribs  
Sweet Corn on the Cob  
Baked Potato, Sour Cream, Bacon  
Turtles  
**Lunch 19/Dinner 25**

#### American Grill Buffet

Roasted Beet Salad  
Seasonal Fresh Fruit  
Farm Raised Roasted Chicken  
Pork "New York"  
Mashed Potatoes  
Chicken Gravy  
Corn Bread Muffins  
Chef Mike's Homemade  
Baked Beans  
Strawberry Shortcake  
**Lunch 16/Dinner 24**

#### Minnesota Grill Buffet

Berry Blend Salad  
Seasonal Fresh Fruit  
Panko Crusted Walleye  
Herb Roasted Chicken Breast  
Skillet Potatoes and Onions  
Turkey Wild Rice Salad  
Blueberry Cobbler  
**Lunch 17/Dinner 25**

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

*Prices are per guest with a 50 guest minimum. Final guest counts are required at least 72 hours in advance of service. Grilled on site; weather permitting. Lunch prices apply from 11:00 am to 2:30 pm. A 20% production fee and Minnesota state tax will be applied to your bill. Some items may be limited due to location facilities.*

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### CUSTOM GRILL PACKAGES

#### Create your own Grill Package

Salad Choice  
Seasonal Fresh Fruit  
Entrée #1  
Entrée #2  
Accompaniments and  
Condiments  
Side #1  
Side #2  
Dessert

#### Custom Price

#### Assorted Sides

Baked Sweet Potatoes  
Black Beans and Rice  
Sweet Cob Corn  
Baked Potato with Fixings  
Chef Mike's Homemade Baked  
Beans  
Skillet Potatoes and Onions  
Mashed Potatoes and Gravy  
Corn Bread Muffins  
Grilled Vegetables  
Pickle Slices  
Mac and Cheese  
Cajun Style Rice  
Au Gratin Potatoes

**See Sides for  
additional selection.**

#### Entrée Choices

Hamburgers and Brats  
Grilled Chicken Breasts  
Steak with Peppers and Onions  
Grilled Chicken Fajitas  
BBQ Chicken  
Smoked Beef Brisket  
Baby Back Ribs  
Jerk Ribs  
Jerk Pork  
Grilled Garlic Shrimp  
Lime and Cilantro Chicken Breasts  
Pork Schnitzel  
Farm Raised Roasted Chicken  
Bratwurst  
Herb Roasted Chicken Breast  
BBQ Beef  
Beef Kabobs  
Chicken Kabobs  
Vegetable Kabobs  
Portabella Mushrooms  
Shrimp Kabobs  
Turkey Tenderlins  
Chicago Hot Dogs

#### Salad Choices

Potato Salad  
Antipasta Salad  
Marinated Vegetable Salad  
Cole Slaw  
White Bean Salad  
Red Cabbage Slaw  
German Potato Salad  
Roasted Beet Salad  
Turkey Wild Rice Salad  
Cheese Tortellini Salad  
Broccoli Bacon Salad  
Cashew Chicken Salad  
Caprese Salad

**See Salads for  
additional selections.**

#### Dessert Choices

Assorted Bars and Cookies  
Chocolate Dipped Strawberries  
Turtles  
Apple Crisp  
Strawberry Shortcake  
Blueberry Cobbler  
Croustades  
Mini Key Lime Pies  
Dutch Apple Pie  
Peach Pie  
Pecan Pie  
Chocolate Mousse  
Bread Pudding

**See Desserts for  
additional selection.**

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