

Lake Elmo Inn

CATERING MENU

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

CUSTOM DISPLAY STATIONS AND EMBELLISHMENTS

Fresh Garden Display

Colorful, multi-level display featuring Julienne Fresh Seasonal Vegetables in Votive Cups, Fresh Fruit and Festival Salad in Mini Martini Glasses, and Mini Caprese Kabobs embellished with Glass Blocks, Fresh Vegetables and Fruits and a bed of Wheat Grass.

Minimum order of 75 guests.

Hot or Cold Soup Sampler

Choose Three Soups from our list of Signature Soups, or ask our Chefs to create a custom display for you. Soup Display is served in 4 oz. mugs with assorted accompaniments such as Herbed Croutons, Crème Fresh, Fine Cheeses, Breads and more.

***Sushi Display**

An assortment of Nigiri including Tuna, Salmon, and Shrimp, and Sushi Rolls including California Rolls, Spicy Tuna Rolls, and Dragon Rolls served with soy, ginger, and wasabi;
3-4 pieces per person

International Cheese Display

Hand selected Premium International Cheeses to include Herbed, Smoked and Aged, Soft and Hard Varieties with Toasted Baguettes, Breads and Crackers.

Famous Lake Elmo Inn Smoked Salmon

Our own Smoked Salmon served with piped Cream Cheese, Capers, Onions, Chopped Eggs and Bagels.

Bruschetta Trifecta

Bruschetta, Olive Tapanade and Hummus served with Crostinis, Flatbreads and Pitas.

***Seafood Boat**

Cocktail Shrimp, Crab Claws and Oyster Display, served with Tabasco, Mignonette, Lemon Wedges and a Horseradish Cocktail Sauce served on crushed ice.

Seasonal Fruit and Cheese Display

Colorful display of Seasonal Fresh Fruits and Berries served with Premium Cheeses and an assortment of Fresh Herbed Breads.

Grilled Vegetable Display

Asparagus, Mushrooms, Zucchini, Onions, and more, wonderfully seasoned, grilled and served with Balsamic Vinaigrette.

Deluxe Cheese and Relish Display

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 and a Dill Dip.

Antipasto Display

An assortment of fine Italian meats including Prosciutto and Genoa Salami, Marinated Red Peppers, Artichoke Hearts, Variety of Olives, Provolone, Fresh Mozzarella and Pepperoncini.

Fiesta Dips

Salsa, Guacamole, Cilantro Crème Fraiche, Queso Dip and freshly made tri-colored Tortilla Chips.

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 unless otherwise specified. 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. The selections above have been created for either a pre-dinner selection or combined with a minimum of four displays for an hors d'oeuvres style dinner. All are served with cocktail plates or vessels and linen.

Lake Elmo Inn

CATERING MENU

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

CUSTOM DISPLAY STATIONS AND EMBELLISHMENTS

Pasta Station

Pasta made to order and served with a Creamy Alfredo and Traditional Marinara Sauces, Freshly Grated Parmesan Cheese and Assorted Rolls.

Chef Attended.

Choose from the following:

Penne Pasta with Chicken, Asparagus, Red Pepper, Roma Tomatoes, Broccoli, Mushrooms

Cheese Tortellini with Prosciutto, Mushrooms, Peas, Roma Tomatoes

Rigatoni with Italian Sausage, Roma Tomatoes, Green Peppers, Shallots, Mushrooms, Artichoke Hearts.

Risotto Station

Risotto made to order and served with a Freshly Grated Parmesan Cheese and Assorted Rolls.

Includes Grilled Chicken, Garlic Shrimp, Prosciutto, Asparagus, Shallots, Mushrooms and Fresh Lemon.

Chef Attended.

Stir-Fry Station

Asian Stir-Fry made to order. Chef Attended.

Choose from:

Beef Teriyaki with Beef Tips, Broccoli, and Mushrooms.

Chicken Cashew with Chicken Breast, Vegetables, and Cashews.

Mashed Potato Bar

Mashed, Garlic Mashed and Sweet Potato Mashed

Guests create their own serving. Choose six toppings: Chicken Ala King, Beef Bourguignon, Sour Cream, Whipped or Honey Butter, Crumbled Bacon, Parmesan, Chives, Mixed Cheeses, Caramelized Onions, Brown Sugar, Candied Pecans, Sautéed Mushrooms, Jalapenos.

Chef's Carving Stations

Includes an assortment of Rolls and Butter.
Chef Attended.

Rounds of Beef

Served with a Creamed Horseradish and Spicy Dijon Mustard.

Hickory Smoked Bone-in Ham

Served with a Bourbon Dijon and Honey Mustard.

Rosemary and Garlic Braised Pork Loin

Served with Bourbon Dijon and Creamed Horseradish.

Roasted Turkey Breast

Served with Spicy Dijon, Mayonnaise and a Sweet Cranberry Relish.

*Carved Sirloin Steak

Served with a Creamed Horseradish and Spicy Dijon Mustard.

*Boneless Leg of Lamb

Served with Mint Jelly, Pear Chutney and Spicy Dijon.

*Whole Beef Tenderloin

Served with Creamed Horseradish and Au jus.

Current Market Value

*Prime Rib

Served with Creamed Horseradish and Au jus.

Current Market Value

Duet of Flavors

Choose any two combinations.

Add 1 to the larger amount listed.

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 unless otherwise specified. 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. The selections above have been created for either a pre-dinner selection or combined with a minimum of four displays for an hors d'oeuvres style dinner. A 20% production fee and Minnesota state tax will be applied to your bill. All are served with cocktail plates or vessel and linen.

Lake Elmo Inn

CATERING MENU

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

WARM BUFFET HORS D'OEUVRES

Brie en Croute

French Brie encased in a Flakey Puff Pastry baked golden brown and served warm with Seasonal Fresh Fruit, Baguettes and Crackers.
Serves 25 guests.

Roasted Corn and Lobster Dip

Served with Baguettes and Tortilla Chips.

Stuffed Italian Mushrooms

Mushroom Cap stuffed with Spiced Italian Sausage, topped with Mozzarella served with a Marinara Sauce.

Bacon Wrapped Water Chestnuts

Crispy Water Chestnuts wrapped with Bacon.

Bacon Wrapped Scallops

Potstickers

Seasoned Pork and Vegetable Dumpling pan fried and served with Teriyaki Sauce.

Chicken Maui

Chicken Breast breaded with Coconut, skewered and served with a Maui Sauce.

Spicy Garlic Shrimp Skewers

Skewers of Two Sautéed Shrimp, served with Garlic and Peppers.

Duck Quesadillas

Tender Duck with Cheese and Black Beans wrapped in a Flour Tortilla.

Beef Brochettes

Beef Tenderloin Tips skewered with Peppers and Onions and finished with a Teriyaki Sauce.

Perogies

Potato Dumpling flash fried crisp and served with Cheddar Cheese, Crumbled Bacon and Scallions.

Cajun Pork Loin

Cajun seasoned Pork Loin served with a Cajun Remoulade.

Sweet Potato Tart with Walnut Chutney

Sweet Potato Puree in Flakey Tart topped with Walnut Chutney.

Crab Cakes and Slaw

Crab Cakes served with Cucumber Slaw and Thai Chili Sauce.

Spinach Artichoke Dip

Served hot with Baguettes and Tortilla Chips.

Flatbread Pizza

Roasted Chicken, Portabella Mushrooms, Mozzarella, and Roasted Garlic.

Italian Chicken

Breaded Tenders served with Marinara Sauce.

Chicken Wings

Choose from Buffalo, Jerk or BBQ Chicken Style Wings.

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 unless otherwise specified. 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. The selections above have been created for either a pre-dinner selection or combined with a minimum of eight selections for an hors d'oeuvres style dinner. A 20% production fee and Minnesota state tax will be applied to your bill. All are served with cocktail plates or vessels and linen.

Lake Elmo Inn

CATERING MENU

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

WARM BUFFET HORS D'OEUVRES AND SMALL PLATES

Spicy Beef Satay

Beef Sirloin skewered with a Tamari Ginger Sauce.

Jerk Chicken or Pork

Choose from tender Chicken Breast or Pork Tenderloin skewered, grilled with Jerk Seasoning and served with a Spicy Jamaican Sauce.

Blackened Chicken

Chicken Tenders lightly blackened and skewered served with a Southwest Aioli Sauce.

Egg Rolls

Seasoned Pork and Vegetables, fried crisp and served with a Sweet and Sour Sauce.

Hoisin Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a skewer.

Meatball Duet

Choose two of the following:

Swedish Style Meatballs

Meatballs Diane

Spicy BBQ Style Meatballs

Italian Sausage Meatballs with Marinara Sauce

Sweet Chili Garlic Chicken Meatballs

Chicken Tenders

Lightly Breaded, served Buffalo Style or Plain.

Small Plate Action Stations

Small Plates are Chef Attended Action Stations that offer Mini-Meals on Cocktail Plates.

Potato Crusted Sunfish

Two Sunfish Filets on a bed of Mixed Greens served with Lemon Vinaigrette.

Chicken Paillard

Filets of Chicken topped with a Citrus Sauce and served with Seasoned Quinoa.

Glazed Beef Brochette

Beef Tenderloin with Onions, Peppers, and Mushrooms served with Garlic Mashed Potatoes topped with a Bordelaise Sauce.

Grilled Calgary Pork

With Caramelized Onion and served with a Rosemary Roasted Baby Red Potato.

Braised Short Rib Ravioli

Served with Minnesota Wild Rice and Crispy Kale, topped with a Gorgonzola Cream Sauce.

Sautéed Sea Scallop

Served on a bed of Asparagus Risotto.

*Mustard Crusted Lamb Chop

Mustard and Garlic Crusted Lamb Chop served with Israeli Cous Cous.

Butternut Squash Ravioli

Tender pillows of Ravioli stuffed with Butternut Squash, served with a Cheesy Broiled Tomato.

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 unless otherwise specified. 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. The selections above have been created for either a pre-dinner selection or combined with a minimum of eight selections for an hors d'oeuvres style dinner. A 20% production fee and Minnesota state tax will be applied to your bill. All are served with cocktail plates or vessels and linen.

Lake Elmo Inn

CATERING MENU

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

HORS D'OEUVRES PLATTERS

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.

Domestic Cheese Platter

Sliced Cheddar, Swiss, Smoked Gouda and Pepper Cheese, and Fruit Garnish; Served with Crackers.

Premium Cheese Platter

A beautiful display of Premium Domestic and Imported Hard and Soft Cheeses with Fresh Fruit Garnish; served with Breads and Crackers.

International Cheese Display

Hand selected Premium International Cheeses to include Herbed, Smoked and Aged, Soft and Hard Varieties with Toasted Baguettes, Breads, Crackers.

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.

Seasonal Fresh Fruit Platter

Colorful Watermelon, Cantaloupe, Honeydew, Strawberries, Pineapple, Grapes, and Seasonal Fresh Berries.

Shrimp Cocktail Platter

Jumbo Shrimp (2 per person) served with a Cocktail Sauce and Lemon Wedges.

Lake Elmo Inn's Famous Smoked Salmon

The Inn's own Smoked Salmon served with piped Cream Cheese, Capers, Onions, Chopped Eggs, and Mini Bagels.

Italian Platter

Assortment of Italian-cured Meats and Cheeses served with Marinated Vegetables, Olives and Bread.

Mini Sandwich Platter

Turkey with Sprouts, Tomato and Mayonnaise on a Cranberry Roll; **Roast Beef** with Sharp Cheddar and Crispy Onion Straws and a Horseradish Mustard Spread on Sourdough; **Ham** and Brie with Apple and Spicy Dijon on Rye; and Grilled **Portabella Mushroom** with Goat Cheese, Roasted Bell Pepper, Smoked Onion on Ciabatta.

Grilled Vegetable Platter

Grilled Asparagus, Mushrooms, Zucchini, Red Peppers, Sweet Onions, Tomato, Yellow Squash, all wonderfully seasoned, grilled and served with Balsamic Vinaigrette.

Antipasta Salad

Rotini, Salami, Pepperoni, Ham, Red and Green Peppers, Black and Green Olives tossed with an Italian Vinaigrette.

5 servings

Potato Salad

The Inn's Own Classic Potato Salad.

5 servings

Marinated Vegetables

Broccoli, Cauliflower, Carrots, Cucumbers, Red Peppers, Kalamata Olives with Garlic and Herbs.

5 servings

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.