

# 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.

**24**

#### **Mediterranean Chicken**

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

**24**

#### **Chicken Calvados**

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

**24**

#### **Limóncello Chicken**

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

**24**

#### **Montrachet Stuffed Chicken**

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

**24**

#### **Chicken Rondele**

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

**24**

#### **Grilled Chicken with Sweet Salsa**

Marinated and grilled Chicken Breast topped with Caribbean Fruit Salsa.

**24**

#### **Cornish Game Hen**

Roasted Semi Boneless Game Hen with Porcini Mushroom Sauce.

**25**

#### **\*New York Steak**

10 oz. Steak with Roasted Shallots and Garlic Butter.

**30**

#### **\*Top Sirloin**

10 oz. Choice Steer with Sautéed Mushrooms.

**27**

#### **\*Filet Mignon**

Served with Mushrooms and a rich Bordelaise Sauce.

**6 oz. 32**

**8 oz. 35**

#### **\*Prime Rib**

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

**30**

#### **\*Trio of Filet Mignon**

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

**36**

#### **\*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.

**28**

#### **\*Beef Brochettes**

Beef Tenderloin, Onions and Peppers grilled on a Kabob.

**26**

#### **Braised Short Ribs**

On a bed of Soft Polenta.

**26**

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*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. Dinner prices apply after 2:30 pm. A 20% production fee and Minnesota state tax will be applied to your bill. Some menu items may be limited to location facilities.*

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#### **\*Pork Chateaubriand**

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

25

#### **Cajun Pork Chop**

12 oz. Pork Chop Grilled with Cajun Seasoning.

24

#### **Walleye Pike**

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

27

#### **Salmon Ravida**

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

27

#### **Baked Lemon Tilapia**

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

24

#### **Skewered Broiled Shrimp**

Skewered Shrimp with Garlic, White Wine and Lemon.

29

#### **Sea Scallops**

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

30

#### **Maryland Crab Cakes**

Golden brown served with a Dijon Mustard Sauce.

30

#### **Portabella Mushroom Wellington**

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

22

#### **Butternut Squash Ravioli**

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

22

#### **Vegetable Strudel**

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

22

#### **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 BUFFETS

#### **Two Entrée Buffet**

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

**25**

#### **Three Entrée Buffet**

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

**29**

#### **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

**27**

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 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 21 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, sautéed 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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