

Lake Elmo Inn

CATERING MENU

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

SALAD CHOICES

Plated Salad Choices

- **Market Salad.** Mixed Greens topped with fresh Tomato, Cucumber, Carrots and Black Olives served with choice of Dressing; Ranch, French, Balsamic, Italian Vinaigrette or Bleu Cheese.
- **Caesar Salad.** Traditional Caesar always served fresh; Romaine tossed with Croutons and Parmesan.
- **Festival Salad.** Pears, Apples, Oranges, Dried Cranberries, Pecans, and Gorgonzola on Mixed Greens with a Champagne Vinaigrette.
- **Greek Salad.** Mixed Greens topped with Cucumber, Roasted Red Pepper, Feta Cheese, Kalamata Olives, Pepperoncini, and Tomato served with a Greek Vinaigrette.
- **Classic Wedge Salad.** Iceberg Lettuce served wedge-style with Tomato, Onion, Crumbled Bacon and Bleu Cheese with choice of Dressing.
- **Spinach Salad and Warm Goat Cheese Crouton.** Bed of Spinach topped with Hazelnuts, Tomato, Onion, and a Warm Goat Cheese Crouton.
- **Tomato Mozzarella Salad.** Crisp Romaine with Prosciutto and Mozzarella Pinwheels, Pinenuts, Onions and Balsamic Vinaigrette.
- **Forest Blend Salad.** Mesclun Greens, Blueberries, Apricots, Candied Walnuts, Balsamic Vinegar, and Raveda Olive Oil.
- **Fall Festival Salad.** Mesclun Greens, Apple, Bacon, Celery, Bleu Cheese, Sugared Walnuts, and a Maple Vinaigrette.
- **Berry Blend Salad.** Fresh Spinach, Sugared Almonds, and Fresh Berries, served with a Raspberry Poppy Seed Vinaigrette.
- **Chopped BLT Salad.** Iceberg Lettuce topped with Crumbled Bacon, Tomato and a Bacon Vinaigrette.
- **Frisee Salad.** Pancetta, Bleu Cheese, Champagne Vinaigrette, and a Poached Egg.
- **Roasted Beet Salad.** Roasted Beet and Watercress with Chevre, Candied Walnuts and a Walnut Vinaigrette.

Buffet Style Salad Choices

- **Antipasta Salad.** Rotini, Salami, Pepperoni, Ham, Red and Green Peppers, Black and Green Olives, tossed with an Italian Vinaigrette.
- **Chicken Alfredo.** Tender Chicken, Red and Green Peppers, Onion, and Penne Pasta tossed with a Parmesan Dressing.
- **Marinated Vegetables.** Broccoli, Cauliflower, Carrots, Olives, Cucumber, Red Peppers, Peapods, and Black Olives tossed with Italian Vinaigrette.
- **Turkey Wild Rice Salad.** Tender Turkey, Wild Rice, Red Grapes, Celery, Onions with a Mayonnaise based Dressing.
- **Market Salad.** Mixed Greens topped with fresh Tomato, Cucumber, Carrots and Black Olives served with choice of Dressing; Ranch, French, Balsamic, Italian Vinaigrette or Bleu Cheese.
- **Ramen Noodle and Cabbage Salad.** Toasted Ramen, Shredded Cabbage, Scallions, and Red Peppers with an Asian Vinaigrette.
- **Spicy Noodle Salad.** Chilled Noodles, Julienne Carrots, and Red Peppers tossed in Spicy Peanut Sauce, Mushrooms, Scallions and Sesame Seeds.
- **Mediterranean Couscous Salad.** Cucumber, Peppers, and Kalamata Olives served with Zesty Feta Dressing.
- **Vegetable Pasta.** Artichokes, Tomato, Asparagus, Onion, Broccoli, Pine Nuts, and Pasta tossed with Garlic and Herbs.
- **Caprese Salad.** Tomatoes, Fresh Mozzarella, Olive Oil, Roasted Garlic, and Fresh Basil.
- **Cole Slaw:** Crisp Cabbage, Carrots, Green Onion, Red Peppers, and Red Cabbage with the Inn's own Dressing.
- **The Inn's Own Potato Salad.** Baby Red Potatoes, Celery, Onion, and Eggs, with a Mayonnaise based Dressing.
- **Quinoa Salad.** Blueberries, Mango, and Quinoa, with Lemon Basil Dressing
- **Wheatberry Salad.** Roasted Squash, Kale, Cranberries, and Almonds with a Mustard

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.

Labor charges and Minnesota state tax will be applied to your bill. All meals are served with full china and linens.

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SOUP, VEGETABLE AND STARCH CHOICES

Soup Choices

- **Minnesota Wild Rice and Duck Soup.** Lake Elmo Inn's own Signature Soup, with Wild Rice, Duck and a rich Creamy Base.
- **French Onion Soup.** A traditional Onion Soup with Croutons and Provolone Cheese.
- **Lobster Bisque.** Traditional Creamy Lobster Soup. (add \$2).
- **Mulligatawny Soup.** Traditional Curry Soup with Chicken, Onions, Celery, and Carrots.
- **Italian Wedding Soup.** Handmade Meatballs, Spinach, Orzo Pasta in Chicken Broth.
- **Tomato Soup.**
- **Butternut Squash Soup.**
- **Smoked Ham and White Bean Soup.**
- **Carrot and Ginger Bisque.**

Additional Classic Soup Choices upon Request.

Vegetable Choices

- **Fresh Vegetable Medley.** The Lake Elmo Inn's own medley of Broccoli, Cauliflower, Red Pepper, Carrots, Peapods, Zucchini, and Yellow Squash.
- **Green Beans Amandine.** Fresh Green Beans with Red Peppers, Onions, Almonds, and Butter.
- **Honey Glazed Carrots.** Tender carrots coated with a Honey Glaze.
- **Cauliflower Au Gratin.** Classic dish of Cauliflower served with a rich, Cheesy Sauce.
- **Asparagus Spears.** Tender Asparagus Spears served with Butter.
- **Broiled Tomato.** Stuffed with Creamed Spinach and topped with Bread Crumbs.
- **Spaghetti Squash.** Served with Brown Butter.
- **Oven Roasted Brussel Sprouts.** Tender Brussel Sprouts with Lemon and Garlic.

Starch Choices

- **Regular or Garlic Mashed Potatoes.** Freshly whipped Potatoes with just the right combination of Butter, Cream and Roasted Garlic.
- **Rosemary Roasted Baby Red Potatoes.** Halved Baby Red Potatoes roasted with a fresh Rosemary Herb Blend.
- **Custard (Scalloped) Potatoes.** Tender Russet Potatoes in a rich, Creamy Sauce.
- **Twice Baked Potato.** Creamy, whipped Potatoes fill a Potato Shell and baked until lightly brown. Topped with Bacon, Onion and Cheddar Cheese.
- **Roasted Fingerling Potatoes.** Assortment of colorful, tender Roasted Potatoes seasoned with Herbs and Butter.
- **The Inn Potato.** Creamed Baby Red Potatoes tossed with Swiss Cheese, Smoked Ham, and Sautéed Onion.
- **Au Gratin Potatoes.** Tender Russet Potatoes in a rich Cheese Sauce.
- **Home Fried Potatoes.** Sautéed Potato Wedges with Onion and Peppers.
- **Sweet Potato Rissole.** Large diced Sweet Potato in Sweet Butter.
- **Penne.** Penne tossed with an Herb Butter.
- **Minnesota Wild Rice.** The Lake Elmo Inn's own signature dish, cooked tender with Dried Cranberries, Green Onions, Mushrooms, Almonds.
- **Rice Pilaf.** White Rice, Celery, Onions, Carrots, and Bacon, cooked in a rich Chicken Stock.
- **Saffron Rice.** Delicate Saffron flavored Rice.
- **Polenta.** Tender Polenta with Gorgonzola Cheese Salt and Pepper.
- **Wild Mushroom Risotto.** Wild mushrooms and Roasted Red Peppers with creamy Risotto, Balsamic Glaze and Parmesan Cheese.
- **Fried Risotto Cake.** Individual Panko Breaded Risotto Cakes.
- **Old Fashioned Potato Cakes.** Served with Crème Fraiche.

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