

Lake Elmo Inn

CATERING MENU

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

DESSERTS AND PASTRIES

Mini Desserts

Sin of the Inn

Pecan Crust filled with Caramel, White Satin and Chocolate Ganache, topped with White Chocolate Mousse.

Mini Cheesecake

Light with a bright, Lemon flavor with Cinnamon Graham Cracker Crust and Fruit Topping.

Croustade

Rosette Batter made into cups filled with Chocolate or White Chocolate Mousse and Berries.

Mini Pecan Pie

Bite-size portion of this classic dessert.

Éclair

Pate a Choux Shells filled with Vanilla Pastry Cream and dipped in Chocolate.

Cream Puff

Pate a Choux Shells filled with fresh Sweet Whipped Cream.

Fruit Tartlet

Cookie Crust filled with Vanilla Pastry Cream and topped with Fruit and Glaze.

Key Lime Pie

Rich, Creamy Lime-filled Tart Shells.

Carrot Cake

Moist, Cinnamon flavored Carrot Cake with Walnut studded Cream Cheese Icing.

Turtle

A candy made of Caramel, Pecans, and covered in Chocolate.

Chocolate Dipped Strawberry

Mini Dessert Display

Assorted Mini Dessert Display
Includes 3 pieces per person.

6.50

Assorted

2.25

Turtles/Sins

2.50

Plated Desserts

Sin of the Inn

Pecan Crust filled with Caramel, White Satin and Chocolate Ganache, topped with White Chocolate Mousse.

Cheesecake

Light with a bright, Lemon flavor with Cinnamon Graham Cracker Crust and Fruit Topping.

Fruit Slice

Puff Pastry filled with Pastry Crème and Fresh Fruit with a Light Glaze.

Carrot Cake

Moist, Cinnamon flavored Carrot Cake with Walnut studded Cream Cheese Icing.

Apple Crunch a la Mode

Buttery Crunchy Crust surrounds Cinnamon Coated Apple Slices.

Chocolate Truffle Pate

Fresh Raspberries and a Rich Raspberry Sauce compliment this delicious dessert.

Crème Brule

Melt in your mouth Vanilla Crème Brule with Crunchy Sugar Top.

Turtle Pie

Vanilla Ice Cream, Fudge, Caramel and Pecans.

Tiramisu

Italian Mascarpone Cheese with Espresso, Liqueur and Cocoa.

Sorbet Assortment

Lemon, Wild Berry and Pear.

Plated Dessert

6

Dessert Trio

Choose three of our Signature Mini Desserts plated together for a custom combination.

6.50

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

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.

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CAKES AND TORTES

Cakes

Cake Flavors:

White, Chocolate, Marble, Carrot, Almond,
Poppy Seed, or Lemon

Icing Flavors:

White Butter Cream
Whipped Cream and Fruit
Whipped Cream with Liqueur
Chocolate Ganache
Chocolate or White Chocolate Mousse
Cream Cheese (Carrot Cake)

Three Layer Cake

Prices based on Icing Choice

6" Round, 2-6 Servings

From 15.00 to 18.00

8" Round, 8-10 Servings

From 25.00 to 30.00

10" Round, 12-15 Servings

From 40.00 to 48.00

12" Round, 22-26 Servings

From 65.00 to 78.00

14" Round, 34-38 Servings

From 95.00 to 113.00

Two Layer Sheet Cake

¼ Sheet Cake, 25-30 Servings

From 60.00 to 75.00

½ Sheet Cake, 50 Servings

From 100.00 to 125.00

Torte Display

Tortes Serve 12-16

Choose a variety of flavors for a beautiful and colorful display for your guests to choose from.

Chocolate Tortes

Banana Fudge
Bailey's Irish Cream
Kahlua
Turtle
Chocolate Mousse
Crème de Menthe
Frangelico
White Mousse Crunch
44 to 48

White Tortes

Strawberry Kiwi
Lemon
Grand Marnier
Strawberry
Raspberry
Lemon Pear
Frangelico
Poppy Seed Pineapple
44 to 48

Fruit Filled Tortes

40

Liqueur or Mousse Filled Tortes

44-48

Feel free to contact

Joni or Alice in our pastry department with questions about cakes or tortes at 651-777-8495.

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DESSERT DISPLAYS AND MORE

Chocolate Fondue Buffet

Minimum of 50 guests

Choose from White, Milk or Dark Chocolate
Served with Whole Strawberries, Sliced Fresh
Fruit, Pretzels, Marshmallows, Pound Cake Cubes,
Vanilla Wafers.

7

Gourmet Coffee and Hot Chocolate Bar

Minimum of 50 guests

Coffee and Hot Chocolate

Served with Peppermint and Cinnamon Sticks,
Shaved Chocolate, French Vanilla and Caramel
Syrups, Cinnamon and Cocoa, and
Whipped Cream.

5

Gourmet Bars and Cookies

Pastry Chef Joni's Assortment of Homemade Bars
and Cookies. The perfect "comfort" food.

1.75 each

Candy Station

Minimum of 50 guests

Assortment of glass dispensers hold an assortment
of Sweet and Chocolate Candies for you guests.

Ask our Event Coordinators for details.

Cheesecake Display

Minimum of 50 guests

Cheesecake Squares

with Seasonal Berries, Caramel, Whipped Cream,
Chocolate and Fruit Sauces.

6

Ice Cream Station

Minimum of 50 guests

Premium Vanilla Ice Cream

Served with Hot Fudge, Fresh Strawberries,
Chopped Nuts, Candies, Whipped Cream, Cookies
and Caramel Sauce.

6

Homemade Pies

Dutch Apple

Pecan

Pumpkin

French Silk

Key Lime

Cherry

Blueberry

Peach

18

Turtle Pie

30

Chocolate Mousse Station

Minimum of 50 guests

Chocolate or White Chocolate Mousse

Served with Hot Fudge, Fresh Strawberries,
Chopped Nuts, Candies, Whipped Cream, Cookies
and Caramel Sauce.

6

ALA CARTE

Chocolate and White Chocolate Mousse

16 per quart

Bread Pudding

32 per pan

Whole Cheesecakes

40

Whole Cheesecakes with Fruit

44

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