

Lake Elmo Inn

CATERING MENU

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

PLATED LUNCHEON

Sandwiches

Sandwiches are deli-style, served cold, with a choice of Chips, Fresh Fruit or Salad, a Mini Dessert, and Coffee or Tea.

Chicken Club

Grilled Chicken Breast topped with Swiss Cheese, Bacon, Lettuce, Tomato, and Seasoned Spread. Served on a Kaiser Roll.

Roasted Turkey Croissant

Freshly Sliced Turkey, Swiss Cheese, Tomato, Sprouts, and a Seasoned Spread on a Croissant.

Italian Baguette

Turkey, Salami, Prosciutto, Provolone, Oven Roasted Tomato, Banana Peppers, and Lettuce With a Zesty Italian Dressing on Freshly Baked Ciabatta.

*Pub Steak

Tender Slices of Sirloin with Sautéed Onions Portabella Mushrooms, and Swiss Cheese. Served on a Kaiser Roll.

*Blackened Tuna Filet

Blackened Ahi Tuna served with Alfalfa Sprouts, Tomato, Pepper Cheese and Wasabi Aioli on a Baguette.

Smoked Ham

Smoked Ham, Brie, Apple, and Lettuce topped with a Creamy Mustard Spread. Served on a Baguette.

Salads

Salads are served with Rolls, Butter, A Mini Dessert, and Coffee or Tea.

Strawberry Chicken Salad

Grilled Chicken Breast, Asparagus, Walnuts, Artichoke Hearts, and Strawberries on Mixed Greens with Strawberry Poppy Seed Vinaigrette.

Elmo Cobb Salad

Mixed Greens, with Ham, Turkey, Bacon, Egg, Avocado, Tomato, and Bleu Cheese. Choice of Ranch, French, Italian, or Balsamic Dressing.

Grilled Chicken Caesar Salad

Romaine, Croutons, and Parmesan Cheese, topped with Grilled Breast of Chicken and Caesar Dressing.

Mediterranean Shrimp Salad

Mixed Greens, Cucumber, Kalamata Olives, Red Peppers, Tomatoes, Artichoke Hearts, Onions and Grilled and Chilled Shrimp topped with Feta Cheese and a Greek Dressing.

Festival Salad

Dried Cranberries, Candied Pecans, Sliced Oranges, Apples and Pears with Gorgonzola on a Bed of Mixed Greens. Served with a Champagne Vinaigrette.

Pecan Crusted Chicken Salad

Mixed Greens with Oranges, Dried Cranberries, Candied Pecans and Almonds topped with Pecan Crusted Chicken Breast and an Orange Vinaigrette.

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. Final guest counts are required at least 72 hours in advance of service. 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 menu items may be limited to location facilities.

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A choice of Vegetable, Starch, Rolls and Butter, and Coffee will accompany your lunch.
Choose a Vegetable choice only with pasta dishes. See page 35 for Accompaniments.

Champagne Chicken

Breast of Chicken garnished with Red Grapes and topped with a Light Champagne Sauce

Chicken Mozzarella

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

Chicken Calvadoes

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

Limóncello Chicken

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

Chicken Alfredo

Fettuccini topped with tender Chicken Breast, a Creamy Alfredo Sauce and freshly grated Parmesan Cheese.

Butternut Squash Ravioli

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

Vegetable Strudel

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

London Broil

Tender Slices of Sirloin with a Mushroom Jus lie'.

Beef Bourguignon

Tender Beef Tips, Mushrooms, and Onions served in a flavorful Burgundy Wine Sauce.

Filet Mignon and Wild Mushroom Risotto

3 oz. Filet Mignon, Wild Mushrooms and Roasted Red Peppers served on a bed of Creamy Risotto, finished with a Balsamic Glaze and Parmesan Cheese

Walleye Pike

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

Salmon Ravida

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

Roasted Pork Loin

Slow roasted Pork Loin with Garlic, Rosemary, Salt and Pepper and covered in a Pork Gravy.

Cajun Pork Chop

One 8 oz. center cut Pork Chop, Cajun seasoned and grilled.

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LUNCH BUFFET CREATIONS

Cold Deli Buffet

Grilled Vegetable Platter
Antipasta Salad (or choice from Accompaniments)
Seasonal Fresh Fruit
Sliced Roast Turkey, Roast Beef, Ham,
Salami, and Corned Beef
Sliced Swiss, Cheddar and Pepper Cheese
Assorted Breads and Rolls
Sliced Tomatoes, Lettuce, Onion and Pickles
Mayonnaise, Mustard and Horseradish Spreads
Choice of Mini Dessert

Asian Buffet

Mandarin Spinach Salad
Sweet and Sour Cucumber Salad
Egg Rolls with Sweet and Sour Sauce
Vegetable Fried Rice and White Rice
Chicken Cashew and Beef Lo Mien
Mini Cherry Cheesecake

Tuscan Buffet

Antipasto Tray
Caesar Salad
Seasonal Fresh Fruit
Fresh Bread and Butter
Fettuccini Alfredo with Chicken
Penne tossed with Vegetables and Pesto Sauce
Mini Tiramisu

Southwest Buffet

Tortilla Salad with Lime Vinaigrette
Seasonal Fresh Fruit
Chicken and Beef Fajitas
Spanish Rice
Refried Beans or Black Beans
Tortilla Chips with Salsa and Guacamole
Sour Cream, Cheese, Jalapenos,
Warm Flour Tortillas
Churros

Executive Buffet

Our House Smoked Salmon
Tomato Mozzarella Salad
Grilled Vegetable Platter
Seasonal Fresh Fruit
Roast Beef Tenderloin, sliced, served cold
Grilled Chicken Breast, sliced, served cold
Gouda, Gorgonzola, and Cheddar Cheese
Specialty Breads
Tomatoes, Pickles, Onions, Sprouts
Mayonnaise, Mustard, Horseradish Spreads
Choice of Mini Dessert

Soup and Sandwich Buffet

Minnesota Wild Rice and Duck Soup
Beef Barley Soup
Tomato Basil Soup
(or a choice of three soups – see Accompaniments)
½ Sandwiches include Turkey, Sprouts, Tomato on
Cranberry Roll; Roast Beef, Cheddar, Crispy
Onions on Sourdough; Ham, Brie, Apple, Spicy
Dijon on Rye
Seasonal Fresh Fruit
Homemade Potato Chips
Chocolate Turtle

“Lake Elmo Inn Brunch Experience”

Minimum of 50 guests
Caramel Rolls
Smoked Salmon
Shrimp Cocktail
Seasonal Fresh Fruit and Domestic Cheeses
Festival Salad and Antipasta Salad
Eggs Benedict
Assortment of Breakfast Sausages
Carved Rounds of Beef
Panko Crusted Walleye
Breakfast Potatoes
Vegetable Medley
Assorted Mini Desserts, 2 per person

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LUNCH BUFFET CREATIONS

Soup and Salad Bar

Tomato Bisque and Duck with Wild Rice Soup
(or a choice of two soups; see Accompaniments)
Seasonal Fresh Fruit
Mixed Greens, Romaine and Iceberg Lettuce
Chicken Breast
Chopped Tomatoes, Peppers, Mushrooms,
Chopped Egg, Bleu Cheese, Scallions, Cucumbers,
Bacon, Feta Cheese, and Broccoli
Vegetable Pasta Salad
Rolls and Butter
Turtle

Flavors of Minnesota Buffet

Market Salad with Choice of Dressing
Minnesota Wild Rice Salad
Seasonal Fresh Fruit and Berries
Panko Crusted Walleye
Roasted Turkey with Sage Dressing
Mashed Potatoes / Turkey Gravy
Green Beans Amandine
Rolls and Butter
Mini Sin of the Inn

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, and Pepperjack Cheeses
Sliced Onions, Tomatoes, Pickles, Lettuce
Mayonnaise, Ketchup, and Mustard
Assorted Buns
Assorted Bars and Cookies

Tex Mex Barbeque Buffet

Market Salad with Choice of Dressing
Tortilla Chips and Salsa
Seasonal Fresh Fruit
Choice of Two Entrees:
Grilled Steak with Peppers and Onions, Grilled
Chicken Fajitas, BBQ Chicken, Smoked
Beef Brisket, Grilled Chicken Breast with Lime
and Cilantro, or Baby Back Ribs
Sweet Corn on the Cob
Baked Potato with Sour Cream and Bacon
Chocolate Dipped Strawberry

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, or
Grilled Chicken with Lime and Cilantro
Baked Sweet Potatoes
Black Beans and Rice
Mini Key Lime Pie

Pacific Northwest Buffet

Forest Blend Mixed Greens Salad
Quinoa Salad
Seasonal Fresh Fruit
Cherry Glazed Salmon
Farm Raised Lavender Chicken
Au Gratin Potatoes
Assorted Breads
Croustades

All Lunch Buffets include a beverage option.

Choose one: Coffee, Lemonade, or Iced Tea

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LUNCHEON BUFFET

One Entrée Luncheon Buffet

Choice of One Entrée
Choice of One Starch
Choice of Two Salads
Seasonal Fresh Fruit
Rolls and Butter
Choice of One Mini Dessert
Coffee, Iced Tea or Lemonade

Two Entrée Luncheon Buffet

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

See the following page for Entrée Choices.
For Salad and Starch Choices, see Accompaniments Menu.

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LUNCHEON BUFFET ENTREES

Italian Chicken

Italian Herbed Chicken served with an Alfredo Sauce and a Traditional Marinara Sauce.

Chicken or Turkey Marsala

Sautéed Chicken or Turkey, Sliced Mushrooms, and Fresh Herbs.

Champagne Chicken

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

Butternut Squash Ravioli

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

Asparagus Lasagna

Fresh Asparagus, Spinach, Roasted Tomato, and Ricotta Cheese topped with a White Sauce and Mozzarella Cheese.

Chicken Supreme

Sautéed Chicken with a White wine, and Mushroom Cream Sauce.

Beef Bourguignon

Tender Beef Tips, Mushrooms, and Onions served in a flavorful Burgundy Wine Sauce.

Sliced Beef Au Jus

Tender Sliced Beef in Au jus.

***Beef Kabobs**

Tenderloin, Onions, Peppers, and Mushrooms with a Bordelaise Sauce.

Spaghetti Con Polipetti

Spaghetti topped with Homemade Meatballs and a Classic Marinara Sauce.

Shrimp Roasted in Garlic Butter "Scampi" Style

Jumbo Shrimp with Garlic, White Wine, and Lemon.

Salmon Ravida

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

Panko Breaded Walleye Pike

Panko Breaded Filets, sautéed golden brown with a Lemon Butter Sauce.

Roasted Pork Loin

Slow Roasted Pork Loin with Garlic, Rosemary, Salt, Pepper, and covered in Pork Gravy.

Turkey Jack Daniels

Sautéed Turkey Tenderloin and Wild Mushrooms in Jack Daniels Cream Sauce.

Turkey Piccata

Turkey Tenderloin, pan seared with Fresh Lemon, Capers and White Wine.

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