# Lake Elmo Inn

## CATERING MENU

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





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

#### 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, Grilled Chicken with Lime and Cilantro Baked Sweet Potatoes Black Beans and Rice Chocolate Dipped Strawberry

#### Tex Mex Barbeque Buffet

Market Salad with Choice of Dressing Seasonal Fresh Fruit Choice of Two Entrees: Grilled Steak with Peppers and Onions, Grilled Chicken Fajitas, BBQ Chicken, Smoked Beef Brisket, Baby Back Ribs Sweet Corn on the Cob Baked Potato, Sour Cream, Bacon Turtles

#### American Grill Buffet

Roasted Beet Salad Seasonal Fresh Fruit Farm Raised Roasted Chicken Pork "New York" Mashed Potatoes Chicken Gravy Corn Bread Muffins Chef Mike's Homemade Baked Beans Strawberry Shortcake

#### Minnesota Grill Buffet

Berry Blend Salad Seasonal Fresh Fruit Panko Crusted Walleye Herb Roasted Chicken Breast Skillet Potatoes and Onions Turkey Wild Rice Salad Blueberry Cobbler

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

Prices are per guest with a 50 guest minimum. Final guest counts are required at least 72 hours in advance of service. Grilled on site;
weather permitting. 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 items may be limited due to location facilities.

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## CUSTOM GRILL PACKAGES

#### Create your own Grill Package Salad Choice

Seasonal Fresh Fruit Entrée #1 Entrée #2 Accompaniments and Condiments Side #1 Side #2 Dessert

### Assorted Sides

Baked Sweet Potatoes Black Beans and Rice Sweet Cob Corn Baked Potato with Fixings Chef Mike's Homemade Baked Beans Skillet Potatoes and Onions Mashed Potatoes and Gravy Corn Bread Muffins Grilled Vegetables Pickle Slices Mac and Cheese Cajun Style Rice Au Gratin Potatoes See Sides for additional selection.

### Entrée Choices

Hamburgers and Brats Grilled Chicken Breasts Steak with Peppers and Onions Grilled Chicken Fajitas BBO Chicken Smoked Beef Brisket Baby Back Ribs Jerk Ribs Jerk Pork Grilled Garlic Shrimp Lime and Cilantro Chicken Breasts Pork Schnitzel Farm Raised Roasted Chicken Bratwurst Herb Roasted Chicken Breast **BBO** Beef Beef Kabobs Chicken Kabobs Vegetable Kabobs Portabella Mushrooms Shrimp Kabobs Turkey Tenderlins

Chicago Hot Dogs

### Salad Choices

Potato Salad Antipasta Salad Marinated Vegetable Salad Cole Slaw White Bean Salad Red Cabbage Slaw German Potato Salad Roasted Beet Salad Turkey Wild Rice Salad Cheese Tortellini Salad Broccoli Bacon Salad Cashew Chicken Salad Caprese Salad See Salads for

additional selections

## Dessert Choices

Assorted Bars and Cookies Chocolate Dipped Strawberries Turtles Apple Crisp Strawberry Shortcake Blueberry Cobbler Croustades Mini Key Lime Pies Dutch Apple Pie Peach Pie Pecan Pie

Chocolate Mousse Bread Pudding See Desserts for additional selection.

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