Lake Elmo Inn

HOR D'OEUVRES



bbq and scallions

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

Hot Hor D'oeuvres

	→ ∧ ←		
BACON WRAPPED SCALLOPS scallops wrapped with bacon. (must be in orders of two/ price per one)	5.25	PEROGIES potato dumpling flash fried crisp and served with cheddar cheese, crumbled bacon and scallions.	3.25
BACON WRAPPED WATER CHESTNUTS crispy water chestnuts wrapped with bacon	3.75	POTSTICKERS seasoned pork and vegetable dumpling pan fried a served with teriyaki sauce.	3.75 nd
BEEF BROCHETTES beef tenderloin tips skewered with peppers and onions and finished with a teriyaki sauce.	5.25	SCOOTER PIE beef tenderloin on a portabella mushroom, roasted peppers, crispy onion straws, with creamed horsers	5.25 d red adish
CHICKEN DYNAMITE tender chicken wrapped with jalapeno bacon.	3.75	SPICY GARLIC SHRIMP SKEWERS skewer of shrimp, served with garlic and peppers.	9.00
CHICKEN MAUI chicken breast breaded with coconut, skewered and served with a Maui sauce.	3.75	SPINACH ARTICHOKE DIP served hot with baguettes and tortilla chips.	3.25
Rueben Truffles savory, not Sweet. corned beef, Swiss and sauerkra rolled in rye crumbs.	3.75 aut	STUFFED ITALIAN MUSHROOMS mushroom cap stuffed with spiced Italian sausage, topped with mozzarella served with a marinara sau	3.25 uce.
ITALIAN CHICKEN breaded tenders served with marinara sauce	3.75	Sunfish Sliders potato crusted sunfish, arugula & lemon aioli.	4.25
STICKY RIBS smoked pork ribs with house made pomegranate	4.75	Wing Dings crisp breaded and fried chicken wings served with ranch or blue cheese sauce.	2.50

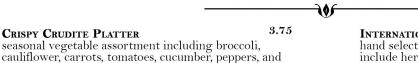
COLD HOR D'OEUVRES

BRUSCHETTA
tomato, red onions, and basil on a crostini.

3.25
SHRIMP COCKTAIL
shrimp served with zesty cocktail sauce.

PEAR AND BRIE
brie and sliced pear on baguette with a honey drizzle
and thyme

PLATTERS



DELUXE CHEESE AND RELISH PLATTERS

a wonderful combination of sliced meats and salami, premium hard and soft cheeses, fresh vegetable crudite, olives, pepperoncini, fresh seasonal fruit garnish and the Lake Elmo Inn's own smoked salmon with piped cream cheese, capers, chopped eggs, bagels, crackers and breads, with a garden ranch dip and a dill dip.

celery served with a cool ranch dip and a dill dip.

DOMESTIC CHEESE PLATTER sliced cheddar, Swiss, smoked gouda and pepper cheese, and fruit garnish; served with crackers.

GRILLED VEGETABLE PLATTER
grilled asparagus, mushrooms, zucchini, red peppers, sweet onions, tomato, yellow squash, all wonderfully seasoned, grilled and served with balsamic vinaigrette.

INTERNATIONAL CHEESE DISPLAY		
hand selected premium international cheeses to		
include herbed, smoked and aged, soft and hard		
varieties with toasted baguettes, breads, wafers.		

PREMIUM CHEESE PLATTER
a beautiful display of premium domestic and imported hard and soft cheeses with fresh fruit garnish; served with breads and crackers.

6.25

ITALIAN PLATTER
assortment of Italian-cured meats and cheeses served
with marinated vegetables, olives and bread.

SMOKED SALMON PLATTER 6.25 the Inn's own smoked salmon served with piped cream cheese, capers, onions, chopped eggs, and mini bagels.

SEASONAL FRESH FRUIT DISPLAY 4.25 colorful watermelon, cantaloupe, honeydew, strawberries, pineapple, grapes & seasonal fresh berries.