

Lake Elmo Inn

CATERING MENU

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

PLATED DINNER

All Entrées include a first course of Soup or Salad, Rolls and Butter. Entrée Accompaniments include a Choice of Vegetable and a Choice of Starch, Coffee or Tea. See Accompaniments for Choices.
Choose a Vegetable Choice only with Pasta Dishes.

Champagne Chicken

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

24

Mediterranean Chicken

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

24

Chicken Calvados

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

24

Limóncello Chicken

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

24

Montrachet Stuffed Chicken

Chicken Breast stuffed with Asparagus, Goat Cheese, Roasted Tomato, and topped with Red Pepper Cream Sauce.

24

Chicken Rondele

Breaded Breast of Chicken stuffed with a Rondele Cheese, Celery, Onion, and Wild Rice.

24

Grilled Chicken with Sweet Salsa

Marinated and grilled Chicken Breast topped with Caribbean Fruit Salsa.

24

Cornish Game Hen

Roasted Semi Boneless Game Hen with Porcini Mushroom Sauce.

25

***New York Steak**

10 oz. Steak with Roasted Shallots and Garlic Butter.

30

***Top Sirloin**

10 oz. Choice Steer with Sautéed Mushrooms.

27

***Filet Mignon**

Served with Mushrooms and a rich Bordelaise Sauce.

6 oz. 32

8 oz. 35

***Prime Rib**

Choice 10 oz. portion served with Horseradish Cream and Au jus.

30

***Trio of Filet Mignon**

Three 3 oz. Filets encrusted individually with Gorgonzola, Mushroom Duxelle, and Dijon Crust.

36

***Filet Mignon and Wild Mushroom Risotto**

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

28

***Beef Brochettes**

Beef Tenderloin, Onions and Peppers grilled on a Kabob.

26

Braised Short Ribs

On a bed of Soft Polenta.

26

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. Dinner prices apply after 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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***Pork Chateaubriand**

Sliced Calgary Pork Tenderloin on a bed of Caramelized Onions topped with an Apple Bourbon Glaze.

25

Cajun Pork Chops

12 oz. Pork Chops sautéed with Cajun Seasoning.

24

Walleye Pike

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

27

Salmon Ravida

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

27

Baked Lemon Tilapia

Seared Tilapia Filet seasoned with Fresh Lemon, Amaretto and Toasted Almonds.

24

Skewered Broiled Shrimp

Skewered Shrimp with Garlic, White Wine and Lemon.

29

Sea Scallops

Sea Scallops lightly breaded with Panko, sautéed and served with White Wine, Shallots, and Brown Butter.

30

Maryland Crab Cakes

Golden brown served with a Dijon Mustard Sauce.

30

Portabella Mushroom Wellington

Tender Puff Pastry wrap a Portabella with Spinach, Asparagus, Red Pepper and a Garlic Herbed Cheese.

22

Butternut Squash Ravioli

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

22

Vegetable Strudel

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

22

The "Lake Elmo Inn Experience"

Enjoy the trio of accompaniments you've always enjoyed with your Lake Elmo Inn dining experience.

**Lemon Sorbet Intermezzo
Chocolate Dipped Strawberry
Hot Cinnamon Hand Towel**

3.50

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DINNER BUFFETS

Two Entrée Buffet

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

25

Three Entrée Buffet

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

29

Combination Buffet Style Dinner

First Course Served: Choice of Fresh Fruit or Soup
Second Course Served: Choice of Salad
Rolls and Butter
Buffet to Include:
Choice of Two Entrées
(One Choice may be a Carved Entrée)
Choice of One Starch
Choice of One Vegetable
Served Coffee and Tea

27

Entrée Choices are listed on the following page.
For Salad, Soup, Starch and Vegetable Choices, see Accompaniments.

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DINNER BUFFET ENTREES

Italian Chicken

Italian Herbed Chicken served with an Alfredo Sauce and a traditional Marinara Sauce. This entrée is great served with Pasta as the starch choice.

Chicken or Turkey Marsala

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

Champagne Chicken

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

Beef Bourguignon

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

Sliced Beef Au Jus

Tender Sliced Beef in Au Jus.

*Beef Kabobs

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

Chef Carving Station

See page 21 to choose a Carved Entrée from our list of choice meats.

Butternut Squash Ravioli

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

Asparagus Lasagna

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

Salmon Ravida

Fresh Herbs, Shallots, and Ravida Estate Extra Virgin Olive Oil top this Salmon Filet.

Panko Breaded Walleye Pike

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

Roasted Pork Loin

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

Cajun Pork Loin

Slow roasted with Cajun Seasoning.

Turkey Jack Daniels

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

Turkey Picatta

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

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