

Lake Elmo Inn

CATERING MENU

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

PASSED HORS D'OEUVRES

Raspberry Habanero Cups

Pillows of Brie in a Flakey Phyllo Cup topped with a Spicy Raspberry Preserve.

3

Tomato Basil Tartlet

Tomato Basil Pastry with Mushroom, Onion, Sun Dried Tomato.

3

Mini Crab Cake

Bite sized Maryland Crab Cake topped with a Dijon Aioli.

4.50

Lobster Mac and Cheese

Mac and Cheese with Lobster in a Savory Pastry Cup.

4.50

Irish Truffles

Savory, not Sweet. Corned Beef, Swiss and Sauerkraut rolled in Rye Crumbs.

3

Bruschetta

Tomato, Kalamata Olives, Green Onions, and Basil on a Crostini.

3

Roasted Corn Dip

Spicy Corn Dip on Tortilla Chip with Tomatoes.

2.50

Sunfish Sliders

Pan Fried Sunfish served on a Sweet Roll.

3.50

*Quail Eggs Benedict

Poached Quail Egg with Hollandaise on Crostini.

4

Parmesan Cheese Crisps with Salmon

Cheese Crisps filled with Salmon Mousse and Asparagus.

3.50

Roasted Beet with Goat Cheese

Beet with Goat Cheese and Candied Walnut.

3

Duck and Plum Muffin

Savory Muffin with Duck Confit and Plum Jam.

3

Smoked Sausage and Ricotta Cheese

Toasted Puff Pastry with Ricotta Cheese and Smoked Sausage.

3.50

Pear and Brie

Brie and Sliced Pear on a Crostini.

3

Chicken Dynamite

Tender Chicken wrapped with Jalapeno and Bacon.

3

Mini Egg Roll

Stuffed with a Pork or a Vegetable Blend.

3

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.

A 20% production fee and Minnesota state tax will be applied to your bill.

Lake Elmo Inn

CATERING MENU

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

PASSED HORS D'OEUVRES

Butternut Squash Shooter

Butternut Squash Soup with Crème Fraîche.

3

Chicken Satay

Skewered Chicken Tenderloin with
Peanut Sauce.

3

Twice Baked Baby Reds

Mini Potato with Cheese, Bacon, Sour Cream.

3

Lake Elmo Inn Smoked Salmon Canapé

Canapés topped with Smoked Salmon.

3.50

*Mini Rare Beef Tenderloin

Served on Baguette with Creamy Horseradish.

3.50

Pistachio Crusted Chicken

Moroccan Chicken Meatball with
an Orange Juice Pipette.

3

Mini Chicago Hotdogs

Mini Hot Dogs with Relish, Chopped Tomato,
Hot Pepper and Mustard.

3

Mini Maine Lobster Roll

Fresh Lobster Salad on a Mini Hot Dog Bun.

5.50

Bacon Wrapped Scallops

Sea Scallops wrapped with Bacon.

3.50

Prosciutto Wrapped Asparagus

Grilled and served with Lemon Aioli.

3

Classic Hummus

Hummus served on Grilled Pita Bread.

2.50

Apricot Coins

Dried Apricot with Goat Cheese
and Honey.

2.50

Mushroom Ragu on Garlic Crostini

With Mozzarella and Oregano.

3

Asian Spring Roll

Shrimp, Noodles, Vegetables, Cilantro and Mint
rolled in Rice Paper.

3.50

Spinach and Feta Cheese in Phyllo Cup

Phyllo Cup stuffed with Feta
and Spinach.

2.50

Roasted Corn and Crab Chowder Shooter

Southwest Roasted Corn and Crab Soup.

3.50

Shrimp Cocktail

Served with Zesty Cocktail Sauce.

3.50

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.

A 20% production fee and Minnesota state tax will be applied to your bill.

Lake Elmo Inn

CATERING MENU

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

PASSED HORS D'OEUVRES

BBQ Bites

Brisket, BBQ and Cabbage on
Corn Bread Crostini.

3

*Pepper Pork Tenderloin and Apple

Pork and Tart Apple on
Buttermilk Biscuit.

3

Wild Mushroom Risotto Cake

Cake of Risotto topped with
Wild Mushrooms.

3

Onion Puff

Canapé topped with Creamy Roasted Onions
and Parmesan Cheese.

2.50

Mini Ruebens

Mini open-faced Rubeen Sandwich.

3.50

Hamburger Sliders

With or without your Choice of Cheese.

3

Baked Goat Cheese

Creamy Goat Cheese with Caramelized Onions on
Herbed Crostini .

3

Applewood Bacon Wrapped Figs

With Bleu Cheese.

3

Stuffed Strawberry

Half Strawberry topped with Cambozola Cheese.

2.50

*Duck Breast with Lingonberry

Smoked Duck on Ciabatta with
Lingonberry Preserves.

3

Caramelized Onion & Gorgonzola Crostini

Served warm on Pita Bread.

3

Caprese Kabobs

Tomato, Mozzarella, Kalamata Olives,
And Fresh Basil.

3

Fig Jam Slider

Fig Jam on a Crostini.

3

*Sesame Crusted Tuna

Seared Rare with Lemon Wasabi Sauce, served on
a Rice Cracker.

3.50

Spicy Garlic Shrimp

Jumbo Shrimp Skewered with a Sweet Chili Sauce.

3.50

Chicken Lollipop

Asian Chicken Meatball rolled in Pop Rocks.

3

Turkey Cranberry Scone

Turkey, Cranberry Coulis on an Orange
Thyme Scone.

3

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.

A 20% production fee and state tax will be applied to your bill.