

# Lake Elmo Inn

## CATERING MENU

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

### DINNER BUFFET CREATIONS

#### Cold Deli Buffet

Grilled Vegetable Platter  
Antipasta Salad (or choice from page 32)  
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

**Dinner 20**

#### 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

**Dinner 23**

#### 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

**Dinner 23**

#### 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, Black Olives  
Warm Flour Tortillas  
Churros

**Dinner 23**

#### 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

**Dinner 29**

#### Soup and Sandwich Buffet

Minnesota Wild Rice and Duck Soup  
Beef Barley Soup  
Tomato Basil Soup  
(or a choice of three soups – see page 33)  
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

**Dinner 19**

#### “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, 2-3 per person

**Dinner 28**

*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. Some menu items may be limited to location facilities.*

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### DINNER BUFFET CREATIONS

#### Soup and Salad Bar

Tomato Bisque and Duck with Wild Rice Soup  
(or a choice of two soups; see page 33)  
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  
**Dinner 20**

#### 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  
**Dinner 25**

#### 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  
**Dinner 24**

#### Tex Mex Barbeque Buffet

Market Salad with Choice of Dressing  
Nachos 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  
**Dinner 25**

#### 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  
**Dinner 25**

#### Pacific Northwest Buffet

Forest Blend Mixed Greens Salad  
Quinoa Salad  
Seasonal Fresh Fruit  
Cedar Plank Salmon  
Farm Raised Lavender Chicken  
Au Gratin Potatoes  
Assorted Breads  
Croustades  
**Dinner 25**

**\*All Lunch Buffets include a beverage option.\***

Choose one: Coffee, Lemonade, or Iced Tea

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