

Lake Elmo Inn

COCKTAIL HOUR EXPERIENCE

WORLD CLASS DINING CLOSE TO HOME

Cocktail Hour Menu

Harvest Table

\$18 Per Person

A presentation of Artisan Cheese, Cured Meats, Raw, Grilled, and Marinated Vegetables, and Local Fruits, Dips, Crackers, and Crisps.
The Harvest Table stands ready as guests arrive and is replenished throughout cocktail hour.
Price includes china, linens, labor, and production fee.

Passed Hors d'oeuvres

Roasted Corn Dip

Spicy Corn Dip on Tortilla Chip with Tomatoes.
GF, V

Shrimp Cocktail

Served with Zesty Cocktail Sauce.
GF, DF

Classic Hummus

Hummus served on Grilled Pita Bread w/ Pine nuts.
DF, V

Raspberry Habanero Cups

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

Caprese Kabobs

Tomato, Mozzarella, Kalamata Olives, And Fresh Basil.
GF, V

Sunfish Sliders

Pan Fried Sunfish served on a Sweet Roll.

Chicken Satay

Skewered Chicken Tenderloin with Peanut Sauce.
DF, N

Bacon Wrapped Scallops

Sea Scallops wrapped with Bacon.
GF, DF

Pear and Brie

Brie and Sliced Pear on a Crostini.
V

Chicken Dynamite

Tender Chicken wrapped with Jalapeno and Bacon.
GF, DF

GF= Gluten Free, DF= Dairy Free, N= Contains Nuts, V= Vegetarian, VG= Vegan

Consuming raw or undercooked food can lead to food-borne illness

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

Prices are per guest with a 25 guest minimum. Final guest counts are required at least 72 hours in advance of service.

Minnesota state tax will be applied to your bill. Revised 03/25/2021