

# Lake Elmo Inn

## PLATED DINNER

WORLD CLASS DINING CLOSE TO HOME

### Salad Course



#### Festival Salad

Pears, Apples, Oranges, Dried Cranberries, Pecans, and Gorgonzola on Mixed Greens with a Champagne Vinaigrette.

**GF, V, N**

#### Berry Blend Salad

Fresh Spinach, Sugared Almonds, and Fresh Berries, served with a Raspberry Poppy Seed Vinaigrette.

**GF, V, N**

#### Caesar Salad

Traditional Caesar always served fresh; Romaine tossed with Croutons and Parmesan.

**N**

#### Market Salad

Mixed Greens topped with fresh Tomato, Cucumber, Carrots and Black Olives served with choice of Dressing; Ranch, French, Balsamic, Italian Vinaigrette or Bleu Cheese.

**GF, DF, V**

## PLATED DINNERS



All Entrées include your choice of Salad, Rolls and Butter. Entrée Accompaniments include a Chef's Choice Local Seasonal Vegetable, and Coffee. **\$50/Plate**

*Price includes china, linens, labor (up to 6 hours), and production fee.*

#### Braised Short Rib

Served with Polenta, and Red Wine Sauce.

**GF**

#### Salmon Ravida

Served with Minnesota Wild Rice.

**GF, N**

#### Grilled New York Strip

10 oz Steak served with Roasted Garlic Shallot Butter, and Rosemary Roasted Baby Red Potatoes.

**GF**

#### Panko Crust Walleye

Served with Artichoke Wild Mushroom Sauce, and Rosemary Roasted Baby Red Potatoes.

**N**

#### Cajun Pork Chop

Served with Garlic Mashed Potatoes.

**GF**

#### Butternut Squash Ravioli

Served with Sage Brown Butter, and Minnesota Wild Rice.

**V**

#### Filet Mignon

Served with Wild Mushroom Risotto.

**GF**

#### Stuffed Bell Pepper

Stuffed with Wheatberry Salad (Almonds, Cranberries, Roasted Squash, and Kale), and served with Sweet Potato Risssole

**DF, N, V, VG**

#### Mediterranean Chicken

Served with Orzo Pasta.

**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 many 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*