

## *Hors D'oeuvres*

### **Brie in Croute \$45.00**

*A large wheel of brie wrapped in golden brown puff pastry. Served with fresh strawberries and cracker assortment and garnished with baby spinach.*

### **Shrimp Tray \$85.00**

*Chilled jumbo black tiger shrimp. Accompanied by our special cocktail sauce. (Serves 25 ppl)*

THE FOLLOWING CHARGED PER PERSON.

### **Antipasto Platter \$4.50**

*Assorted Italian meats and cheeses, marinated vegetables and dried fruits, accompanied by grilled ciabatta and a cracker assortment.*

### **Petite Tender Crostini \$3.50**

*Tender sliced beef on grilled ciabatta bread, topped with melted brie cheese and caramelized onion.*

### **Spinach Artichoke Ramekin \$2.50**

*Baked to a golden brown and served with garlic toast medallions.*

### **Thai Chicken Skewers \$2.75**

*Skewered breast of chicken marinated with fresh ginger and teriyaki sauce. Served with a Thai peanut dipping sauce.*

### **Domestic & Imported Cheese Selection \$4.00**

*Artistically displayed and garnished with fresh fruit. Accompanied by a cracker assortment.*

### **Meat & Cheese \$3.70**

*A selection of freshly sliced meats & cheese. Accompanied by a cracker assortment.*

### **Warm Lobster Dip \$3.95**

*Baked to a golden brown and accompanied by a cracker assortment.*

### **Stuffed Mushroom Caps \$3.00**

*Large mushroom caps stuffed with Italian sausage, fresh basil, gorgonzola cheese and spinach.*

### **Butler Passed Canapes \$4.50**

*Chefs choice. Finger sized canapes.*

### **Fresh Seasonal Vegetable Tray \$2.50**

*Served with a creamy dill dipping sauce.*

### **Seasonal Fruits \$3.25**

*A colorful seasonal selection.*

### **Lowell Inn High Tea \$17.00**

*(Reservations Only)*

*This four course tea event includes unlimited cups of fresh brewed tea, warm scones, mushroom soup, chef's choice tea sandwiches, and assorted mini-desserts.*

## *Breakfast Buffets*

### **Sunrise Breakfast \$9.95**

*Scrambled eggs, sausage & bacon, potatoes, fresh baked pastries, muffins, fresh fruit, juice & coffee.*

### **Lowell Inn Gourmet \$13.25**

*Start with eggs benedict, country potatoes, and breakfast sausage. Also included are fresh baked pastries, fresh fruit, juice and coffee.*

## *Breakfast Selections*

### **Continental \$6.95**

*Start with your choice of fresh fruit and yogurt. Served with fresh baked pastries and muffins, juice and coffee.*

## *Luncheon Buffets*

### **Deli Buffet \$10.95**

*Build your own sandwich with a variety of meat and cheese, lettuce, tomatoes, red onion, pickles, mayonnaise, and mustard or choice of homemade chicken salad, served with fresh breads, choice of potato, garden salad, and fresh fruit.*

### **Lowell Inn Lunch Buffet \$16.00**

*Classic Lowell Inn Chicken ala King with puff pastry shells, almond crusted tilapia, served with mashed potatoes, seasonal vegetables, fresh bread basket, and green salad. Beverage Included.*

### **Add Fresh Fruit \$2.00**

*For \$3.50 more, upscale your buffet with one of the following selections as your 2nd choice.*

**Surf n' Turf,**

**Grilled Salmon with Basil Pesto and Lemon Caper Vinaigrette.**

### **Soup & Salad Buffet \$8.95**

*Chefs choice pasta salad and green salad, served with mushroom soup, and a fresh bread basket.*

### **Add Chicken Breast \$2.50**

### **Add Grilled Steak \$4.50**

**At the Buffet have the option of adding:**

**Pasta Salad \$1.00 per person**

**Bars and Cookies \$2.00 per person**

**Soup of the Day \$2.95 per person**



BEVERAGES INCLUDED

## *Swiss Fondue*

**\$32.00 per person**

### **First Course - Cheese Fondue**

*A rich blend of Gruyere and Fontina cheese. Served with pumpernickel and ciabatta breads, soft pretzels and balsamic roasted vegetables.*

*Escargot Option \$7.00*

*(May be substituted for Cheese Fondue)*

### **Second Course - Green Garden Salad**

*Organic mixed greens, red onions, cherry tomatoes, julienne carrots, beets and cucumbers. Served with a trio of dressings at your table.*

### **Third Course - Fondue Oil Pot**

*Beef Tenderloin, Breast of Duck, and Shrimp Served with horseradish, cocktail, remoulade, plum and German mustard sauces for dipping. Also served with red cabbage or spaetzle.*

### **Fourth Course - Grapes Devonshire**

*Fresh red grapes, sweetened Devonshire cream, strawberries, brown sugar and mint.*

### **Chocolate Fondue for Two \$10.00**

*Warm rich chocolate gnache, fresh fruit, marshmallows and pound cake.*

### **Beverage Options**

**Three Course**

*House Wine – \$15.00 per person*

*Regional Wine – \$18.00 per person*

*German Beer – \$18.00 per person*

## *Dinner Buffets*

### **Lowell Inn Elite \$26.95**

*Your choice of two appetizers to start the meal. Enjoy a whole roasted beef tenderloin served with mushroom demi glace, grilled chicken breast with lemon tarragon cream sauce.*

*Accompanied by seasonal vegetable, roasted red potatoes, fruit display, mixed greens, and a fresh bread basket.*

### **Lowell Inn Choice \$21.95**

*Your choice from two hot entree items below accompanied by a fresh bread basket, seasonal vegetable, fresh fruit display, mixed green salad, your choice of mashed, roasted, or parsley butter potatoes.*

*Roast Pork Loin with Apple Chutney,  
Roast Turkey with Fresh Herb Champagne Sauce,  
Roast Beef with Mushroom Demi Glace,  
Grilled Chicken with Lemon-Tarragon Cream,  
Italian Cheese Stuffed Shells served with Vegetarian  
or Italian Sausage Red Sauce*

*For \$3.50 more, upscale your buffet with one of the following selections as your 2nd choice.*

*Almond Crusted Walleye served with Lemon Cream  
Salmon Oscar*

*Grilled Petite Tender Steak served with Burgundy Sauce*

*All of the Lowell Inn Buffets may add mushroom soup for \$2.95 per person*

## *Dinner Selections*

### **Prosciutto Wrapped Chicken \$21.00**

*Served with tomato and spinach stuffed portabella mushroom, topped*

### **Beef Wellington \$29.00**

*Tender grilled beef wrapped in golden puff pastry, stuffed with wild mushrooms, and gorgonzola - rosemary butter, served with bearnaise sauce, mashed potatoes and vegetable of the day.*

### **8 oz. Grilled Filet Mignon \$34.00**

*Served with mashed potatoes, gorgonzola cream and port wine reduction.*

### **Stuffed Pork Tenderloin \$25.00**

*Cranberry and wild mushroom stuffed pork, served with spaetzle and red cabbage.*

### **Almond Herb Crusted Walleye \$25.00**

*Fresh herb and almond crusted walleye, served with lemon cream sauce, vegetable of the day, and mashed potatoes.*

### **Salmon Oscar \$27.00**

*Grilled salmon layered with crab, asparagus, and hollandaise, served with roasted fingerling potatoes.*

### **Seared Scallops and Shrimp \$26.00**

*Seared scallops and shrimp over asparagus risotto, served with sauteed spinach and red pepper rouille.*

### **Pasta Primavera \$17.00**

*Roasted seasonal vegetables tossed in white wine herb sauce.*

### **Lowell Inn Combinations**

#### **6 oz. Filet Mignon and 3 Shrimp Scampi \$31**

*Served with bearnaise, mashed potatoes, and seasonal vegetables.*

#### **6 oz. Petite Tenderloin and 4 oz. Chicken Breast \$26**

*Served with bearnaise, mashed potatoes, and seasonal vegetables.*

#### **6 oz. Top Sirloin and 4 oz. Walleye \$31**

*Served with bearnaise, mashed potatoes, and seasonal vegetables.*

*All dinner entree's include garden or caesar salad, seasonal fresh vegetables, bread and butter.*

BEVERAGES INCLUDED

## Desserts

**Chocolate Fondue for 2 \$10.00**

*Warm rich chocolate gnache, served with seasonal fresh fruit and cake.*

**Bars & Cookies \$2.00**

**Chocolate or Lemon Angel Mousse \$3.00**

**Assorted Mini Dessert Platter \$4.00**



*Patrons may choose three of the following dessert items per event:*

**Lemon Berry Mascarpone Cake \$5.00**

**Lowell Inn Pecan Pie \$5.00**

**Caramel Pecan Bread Pudding  
with Amaretto Cream Anglaise \$5.00**

**Layered Chocolate Cake \$5.00**

**Creme Brulee \$5.00**

*Ask us about other selections*



**Chocolate Cake \$20.00**

*(Serves up to 16 people)*

## The Chef's Section

### Create a Custom Event

*Work directly with the head chef to create a buffet, sit down plated or five course meal.*

*Our philosophy is to cook with the seasons, so we can acquire the best quality ingredients available. Organic meats and produce are available upon request.*



## Meetings and Retreats

- 23 Guest Rooms
- Corporate Rates
- Screen, flip chart, microphone available
- Food required

**BREAKFAST, LUNCH &  
DINNER AVAILABLE**

### Afternoon Break

**Bars, Cookies, Snack Mix \$4.00 per person**  
**Coffee, Water, and Soda all day \$4.00 per person**

*Lunch may be ordered from our George Washington menu or custom prepared to suit your needs.*



Minimum food requirements apply to all events.  
All prices plus Tax & Service Charge.  
**2010 MENU PRICES ARE NOT GUARANTEED.**

Revised 3/10

## Lowell Inn Room Rates

Winter Rate: November 1st-April 30th

Summer Rate: May 1st - October 31st

*(Holidays = Weekend Rate)*

### Penthouse Suite

*This luxurious suite features a electric fireplace, 1 king size bed, and 2 twin beds.*

Winter	\$169.00	Sunday-Thursday
Winter Weekend	\$175.00	Friday or Saturday
Summer	\$175.00	Sunday-Thursday
Summer Weekend	\$250.00	Friday or Saturday

### Honeymoon Suite

*This spacious two room corner suite features a parlor with an electric fireplace, jacuzzi and queen size bed.*

Winter	\$120.00	Sunday-Thursday
Winter Weekend	\$159.00	Friday or Saturday
Summer	\$159.00	Sunday-Thursday
Summer Weekend	\$199.00	Friday or Saturday

### Jacuzzi Rooms

*Feature a luxurious jacuzzi and queen or king size bed.*

Winter	\$109.00	Sunday-Thursday
Winter Weekend	\$139.00	Friday or Saturday
Summer	\$139.00	Sunday-Thursday
Summer Weekend	\$179.00	Friday or Saturday

### Two Room Suites

*Spacious corner suites with electric fireplace, parlor and a queen size bed.*

Winter	\$109.00	Sunday-Thursday
Winter Weekend	\$139.00	Friday or Saturday
Summer	\$139.00	Sunday-Thursday
Summer Weekend	\$179.00	Friday or Saturday

### Deluxe King or Queen

*Larger rooms with a variety of unique settings available.*

Winter	\$ 95.00	Sunday-Thursday
Winter Weekend	\$119.00	Friday or Saturday
Summer	\$119.00	Sunday-Thursday
Summer Weekend	\$159.00	Friday or Saturday

### Standard King or Queen

*Comfortably sized rooms with tub/shower combinations.*

Winter	\$ 85.00	Sunday-Thursday
Winter Weekend	\$ 99.00	Friday or Saturday
Summer	\$ 99.00	Sunday-Thursday
Summer Weekend	\$139.00	Friday or Saturday

### Standard Full

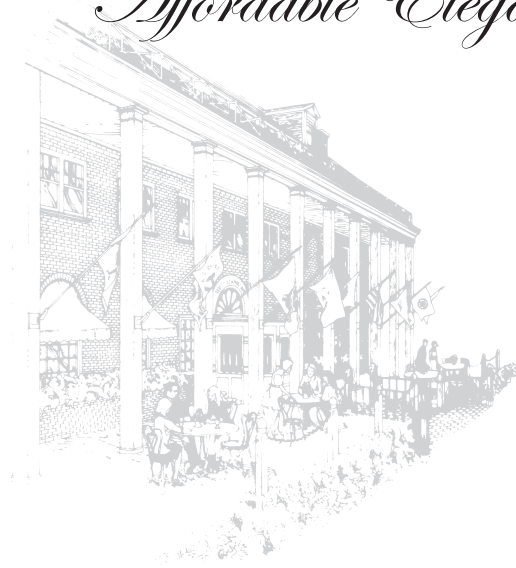
*Cozy room with tub/shower and full-size bed.*

Winter	\$ 75.00	Sunday-Thursday
Winter Weekend	\$ 79.00	Friday or Saturday
Summer	\$ 79.00	Sunday-Thursday
Summer Weekend	\$109.00	Friday or Saturday

*Rooms are not handicap accessible. Wireless internet. Ask for our Sunday-Thursday corporate rates.*



## Affordable Elegance



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