

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

Lemon Berry Mascarpone Cake \$5.00

Lowell Inn Pecan Pie \$5.00

Caramel Pecan Bread Pudding \$5.00

Layered Chocolate Cake \$5.00

Creme Brulee \$5.00

Chocolate Cake \$20.00
(Serves up to 16 people)



Meetings and Retreats

- 35 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 \$3.50 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.
2012 MENU PRICES ARE NOT GUARANTEED.

Meetings & Events

The Lowell Inn, conveniently located in historic downtown Stillwater, is the perfect location for your next casual or formal event. Our meeting and banquet rooms can be set up to create the atmosphere you are looking for and we are able to accommodate groups from 5 to 220 attendees. We offer a large variety of menu options to suit your party's needs.

Lowell Inn Banquet Hall

\$750 per 6 hour Summer Weekend Room Rental
\$3.00 per person Weekday/ Winter Room Rental
50 people minimum - 220 people maximum

Garden Room

\$100 per 4 hour Summer Weekend Room Rental
\$50 per 4 hour Weekday/ Winter Room Rental
75 people maximum

Matterhorn Room

\$100 per 4 hour Summer Weekend Room Rental
\$50 per 4 hour Weekday/ Winter Room Rental
50 people maximum

Mount Vernon

\$50 per 4 hour Summer Weekend Room Rental
\$25 per 4 hour Weekday/ Winter Room Rental
20 people maximum

George Washington

Sunday Brunch 10AM – 2PM
Breakfast: Mon – Sat 8AM – 10AM
Lunch: Mon – Sat 11AM – 2PM
Dinner: Sun – Sat 5:30PM – 8:30PM

*Call (651) 439-1100 for pricing and information.
Minimum food requirements apply.*



Affordable Elegance



Banquet Menu

102 NORTH 2ND STREET
STILLWATER, MN 55082

TELEPHONE: (651) 439-1100
TOLL FREE: 1 (888) 569-3554
FACSIMILE: (651) 439-0253

www.lowellinn.com
2011

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 with a variety of roasted vegetables 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. Accompanied by a cracker assortment.

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. 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

Eggs Benedict, country potatoes and breakfast sausages. Also included are fresh baked pastries, muffins, fresh fruit, juice and coffee.

Breakfast Selections

Continental \$6.95

Fresh baked pastries, muffins, fresh fruit, yogurt, granola, juice and coffee.

Luncheon Buffets

Deli Buffet \$10.95

Build your own sandwich with a variety of meats and cheeses, lettuce, tomato, red onion, pickles, mayonnaise, and mustard. Served with fresh breads and potato salad, 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.

Add Fresh Fruit \$2.00

Soup & Salad Buffet \$8.95

Chef's choice pasta salad and green salad with a side of vegetables, 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

Coffee & water service included



Swiss Fondue

\$32.00 per person

First Course - Cheese Fondue

A rich blend of Gruyere and Fontina cheeses. Served with marble rye and ciabatta breads, soft pretzels and balsamic roasted vegetables.

Escargot Option \$7.00

(May be substituted for Cheese Fondue)

Second Course - Green Garden Salad

Fresh 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, 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 with Marinara and Garlic Cream

or Italian Sausage with Marinara and Garlic Cream 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

(choose 1) each additional entrée add \$1.00 to all selections

Prosciutto Wrapped Chicken \$21.00

Served with tomato and spinach stuffed portabella mushroom, topped with herb oil and red pepper rouille over mashed potatoes and vegetable of the day.

Beef Wellington \$23.00

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.

Grilled Filet Mignon \$31.00

Served with mashed potatoes, gorgonzola cream, port wine reduction, and vegetable of the day.

Stuffed Pork Tenderloin \$19.00

Cranberry and wild mushroom stuffed pork tenderloin, served with mashed potatoes and vegetable of the day. For \$2.00 add spaetzle and red cabbage

Almond Herb Crusted Walleye \$21.00

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

Salmon Oscar \$21.00

Grilled salmon layered with crab, asparagus, and hollandaise, served with mashed potatoes.

Roasted Vegetable Napoleon \$17.00

Balsamic roasted vegetables over layers of roasted red pepper and parmesan mashed potatoes, fresh spinach, melted parmesan cheese, and roasted red pepper rouille.

Champagne Chicken \$18.00

Sauteed chicken breast topped with rich Chardonnay sauce and candied almonds, served with mashed potatoes and vegetable of the day

Wild Rice Stuffed Chicken Breast \$18.00

Baked chicken breast stuffed with steamed wild rice topped with fresh tarragon sauce, served with mashed potatoes and vegetable of the day.

Pesto Crusted Mahi-Mahi \$21.00

Grilled Mahi-Mahi topped with homemade pesto served with mashed potatoes, vegetable of the day and lemon beurre blanc.

Sorbet Refresher \$1.00

Lowell Inn Combinations

Filet Mignon and Shrimp Scampi \$31

Served with bearnaise, mashed potatoes, and vegetable of the day.

Petite Tenderloin and Chicken Breast \$24

Served with bearnaise, mashed potatoes, and vegetable of the day. \$3.00 substitute Chicken Breast with Almond Crusted Walleye, Grilled Salmon, or Shrimp Scampi.

All dinner entrees included Garden or Caesar salad, fresh rolls and butter.

Coffee and water service included