



BANQUET MENU 2017

20 PEOPLE MINIMUM

BREAKFAST BUFFETS

Includes coffee, tea and iced water

CONTINENTAL BREAKFAST

Fresh baked pastries, fresh fruit, yogurt, granola, hard boiled eggs and juice

\$7.50

SUNRISE BREAKFAST

Scrambled eggs, sausage & bacon, potatoes, fresh baked pastries, fresh fruit and juice

\$12.25

LOWELL INN GOURMET

Eggs Benedict, potatoes, breakfast sausage, fresh baked pastries, fresh fruit and juice

\$13.25

PLATED BREAKFAST

ORANGE MASCARPONE FRENCH TOAST WITH SYRUP

Choice of bacon or sausage, seasonal fresh fruit, juice, coffee and tea

\$9.75

SUBSTITUTE FOR BUTTERMILK PANCAKES

\$9.25

EGG STRATA

Baked with asparagus, mushroom, onion, and roasted red pepper, served with hollandaise, choice of bacon or sausage, creamy hash brown potato, seasonal fruit, cinnamon coffee cake, juice, coffee and tea

\$11.25

ADDITIONAL BREAKFAST SELECTIONS

All selections are priced and served by the dozen

ASSORTED MUFFINS

\$15.00

ASSORTED DONUTS AND PASTRIES

\$18.00

ASSORTED BAGELS AND CREAM CHEESE

\$24.00

ASSORTED FRUIT FLAVORED YOGURT

\$17.00

OATMEAL WITH BROWN SUGAR AND RAISINS

\$18.00

BOILED EGGS

\$12.00

FRESH ALMOND GRANOLA

\$18.00

ALLERGIES

The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish.
Please be Aware That All Products May Have Had Cross-Contact with These Ingredients.

GOOD TO KNOW

18% Service Charge Will Be Added to All Food and Beverages

All Service Charges Are the Sole Property of The Lowell Inn

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GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

12/31/16



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LUNCH BUFFETS

DELI BUFFET

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

\$11.25

LOWELL INN LUNCH BUFFET

Classic Lowell Inn Chicken Ala King with puff pastry shells and Almond Crusted Tilapia, served with mashed potatoes, seasonal vegetables, fresh bread basket and green salad

\$13.95

Add Fresh Fruit for \$2.95 per person

LOWELL INN CHOICE LUNCHEON

Your choice of one entrée items below, accompanied by a mixed green salad, your choice of dressing; seasonal vegetable, rolls & butter; and your choice of potato

Lasagna or Vegetable Lasagna; lemon Thyme Chicken Breast; Pot Roast of Beef Herb Roasted Chicken; Roast Pork Loin with Apples; Beef Stroganoff; Roast Turkey Breast with dressing; Glazed Honey Cured Ham; Swedish Meatballs, Almond Crusted Tilapia, or Lowell Inn Chicken Ala King

\$11.45

Add 2nd. Entree for \$2.50

STARCH SELECTION

Parsley Buttered Baby Red Potatoes
Herb Mashed Potatoes
Mashed Potatoes with Gravy
Almond Wild Rice Pilaf
Scalloped Potato

Oven Roasted Baby Red Potatoes
Garlic Mashed Potatoes
Buttermilk Mashed Potatoes
Au Gratin Potato
Parmesan Risotto

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PLATED LUNCHEONS

LASAGNA

Hand layered Italian sausage or vegetable Lasagna served with Caesar salad and garlic Ciabatta breads.

\$10.25

BEEF STROGANOFF

Beef tips simmered with mushroom, onion and sour cream, served with farfalle pasta, vegetable of the day and fresh rolls.

\$10.25

ALMOND CRUSTED TILAPIA

Topped with pineapple salsa and red pepper Rouille, served with mashed potatoes, vegetable of the day and fresh rolls

\$10.25

CROISSANT AND FRESH FRUIT

Roast turkey and swiss, roast beef and Cheddar or ham, on flakey croissant, served with seasonal pasta or potato salad and slices of melon, pineapple and fresh berries

\$10.25

ALA CARTE SIDES

Price per person

PASTA SALAD

\$1.75

SOUP OF THE DAY

\$3.75

BARS & COOKIES

\$2.50

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HORS D'OEUVRES

Priced by 24 unless specified

COLD

GOURMET CHEESE SELECTION

Garnished with fresh fruit and accompanied by a cracker assortment

\$71.00

PETITE TENDER CROSTINI

Grilled baguette and seared beef tenderloin with Red Pepper aioli and candied onion

\$98.00

SHRIMP COCKTAIL

Chilled black tiger shrimp. Accompanied by our special cocktail sauce

\$98.00

HUMMUS AND PITA CHIPS

Homemade roasted red bell pepper hummus served with pita chips

\$56.00

SEASONAL FRUIT

A colorful display of seasonal fruits

\$46.00

FRESH SEASONAL VEGETABLE TRAY

Served with a creamy dill dipping sauce

\$50.00

CUCUMBER MEDALLIONS

English cucumber, seasoned cream cheese and vegetable garnish

\$55.00

PORK TENDER CROSTINI

Garlic crostini, pork tenderloin, mango chutney and rosemary aioli

\$69.00

BUTLER PASSED CANAPÉS

Chef's choice finger sized canapés

\$93.00

DEVEILED EGGS

Classic filling with seasonal garnish

\$37.50

GRILLED HEIRLOOM BRUSCHETTA

\$55.00

MIXED NUTS

\$30.00

GOURMET MEAT & CHEESE

Ham, turkey, roast beef, salami and pepperoni with swiss, co Jack, Colby and provolone

\$72.00

SMOKED SALMON PINWHEEL

Honey smoked salmon, cream cheese, fresh dill in spinach tortilla with salsa for dipping

\$42.00

SHRIMP REMOULADE

On pumpnickel toast points

\$84.00

CHERRY BRUSCHETTA

With goat cheese, pecans & fresh herbs

\$72.00

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HORS D'OEUVRES (CONT.)

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HOT

WURST BITES

Served with curried ketchup

\$49.00

GARLIC PARMESAN CHICKEN WINGS

Crisp fried and tossed with Italian herbs and cheese

\$42.00

THAI CHICKEN SKEWERS

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

\$55.00

BRIE IN CROUTE

A large wheel of brie wrapped in a golden-brown puff pastry on a bed of baby spinach with Raspberry reduction. Served with fresh strawberries and cracker assortment

\$85.00

PARMESAN RISOTTO FRITTERS

Served with spicy marinara

\$54.00

WARM ARTICHOKE SPINACH SPREAD

Baked to golden brown. Accompanied by a cracker assortment

\$55.00

CLASSIC MEATBALLS MARINARA

Served with the Lowell's house made sauce.

\$45.00

KOREAN CHICKEN MEATBALLS

Sweet salty, accompanied by pickled cucumber

\$50.00

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Sweet salty, accompanied by pickled cucumber

\$50.00

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HORS D'OEUVRES (CONT.)

Priced by 24 shots/sliders unless specified

SHOOTERS

TOMATO SOUP SHOOTER

With Gruyere, Provolone, Ciabatta grilled cheese wedge

\$72.00

BUTTERNUT SQUASH SHOOTER

With fresh thyme and spiced cream

\$72.00

CHILLED ENGLISH PEA SHOOTER

With mint and crème Fraiche

\$72.00

CHILLED AVOCADO SHOOTER

With Crab

\$78.00

BLUEBERRY SOUP SHOOTER

With minted yogurt

\$72.00

WATERMELON CEVICHE

Mozzarella, chives & Mint

\$72.00

SLIDERS

PHILLY CHEESE STEAK SLIDER

With sautéed peppers, onions & provolone cheese

\$68.00

CUBAN SLIDER

Made with our famous pulled pork and spicy pickles

\$68.00

SOUTH WEST CHICKEN SLIDER

With bacon, BBQ and cilantro aioli

\$68.00

CHEESEBURGER SLIDER

Topped with candied onions

\$68.00

SPICED BLACK BEAN SLIDER

Topped with Pico and served with cool cucumber sauce

\$68.00

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DINNER BUFFETS

Coffee and Water Service Included

LOWELL INN CHOICE \$18.25

Your choice of two entrée items below, accompanied by a fresh bread basket, seasonal vegetable, fresh fruit display, mixed green salad and your choice of starch

Roast Pork Loin with Mango Chutney, Roast Turkey with gravy, Roast Beef with Mushroom Demi, Grilled Chicken with Lemon-Rosemary cream, lemon-cranberry focaccia crusted chicken with citrus beurre blanc, Italian Cheese Stuffed Shells with Italian Sausage, Marinara and Garlic Cream, or Italian Cheese Stuffed shells with Marinara and Garlic Cream

Upscale your buffet with one of the following selections as your 2nd choice.

Almond Crusted Walleye served with Lemon Cream, Salmon Oscar, or Slow Roasted New York Strip

\$3.25

STARCH SELECTION

Parsley Buttered Baby Red Potatoes
Herb Mashed Potatoes
Mashed Potatoes with Gravy
Almond Wild Rice Pilaf
Scalloped Potato

Oven Roasted Baby Red Potatoes
Garlic Mashed Potatoes
Buttermilk Mashed Potatoes
Au Gratin Potato
Parmesan Risotto

LOWELL INN ELITE \$26.50

Begin your meal with our classic shrimp cocktail, and gourmet cheese selection, followed by a beautiful buffet of fresh fruits, garden salad with your choice of two dressings, slow roasted beef tenderloin with a peppercorn demi, wild rice stuffed chicken with fresh tarragon sauce, roasted garlic mashed potatoes, seasonal vegetable, fresh rolls and butter

Upscale your buffet with one of the following selections as your 2nd choice

Almond Crusted Walleye served with Lemon Cream or Salmon Oscar

\$3.25

ALA CARTE SIDES

Lowell Inn Cream of Mushroom Soup

\$3.50

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PLATED DINNER SELECTIONS

Choose 1 Entrée. Each additional entree adds \$1.00 to all selections, Max of 3 Entrees per event

*All dinner entrees include Garden or Caesar Salad, Fresh Rolls and Butter
Coffee and Iced Water.*

STUFFED PORK CHOP

Center cut pork chop filled with apple-sausage dressing on a bed of mashed potatoes with vegetable of the day and herb gravy

\$20.50

PECAN CRUSTED CHICKEN

Pan seared chicken breast on a bed of mashed potatoes and topped with a cranberry-mandarin and vanilla beurre blanc. Served with vegetable of the day

\$19.50

SALMON OSCAR

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

\$24.75

ROASTED VEGETABLE NAPOLEON

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

\$18.00

ARTICHOKE PARMESAN CHICKEN

Chicken breast stuffed with artichoke, served with mashed potatoes and vegetable of the day

\$20.00

ALMOND CRUSTED WALLEYE

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

\$19.50

BEEF WELLINGTON

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

\$24.75

GRILLED PETITE TENDERLOIN

Grilled petite tenderloin with mashed potatoes, vegetable of day and béarnaise sauce

\$21.50

CHARDONNAY CHICKEN

Sautéed chicken breast topped with a rich creamy sauce and candied almonds, served with mashed potatoes and vegetable of the day

\$18.00

ROAST TURKEY

Roast turkey breast with sausage-sage stuffing, mashed potatoes, vegetable of the day and gravy

\$17.75

LOWELL INN PLATED COMBINATIONS

FILET MIGNON & SHRIMP SCAMPI

Served with béarnaise sauce, mashed potatoes, and vegetable of the day

\$32.00

PETITE TENDERLOIN & GRILLED CHICKEN BREAST

Served with béarnaise sauce, mashed potatoes, and vegetable of the day

\$24.75

\$3.00 to substitute Chicken Breast with Almond Crusted Walleye, Grilled Salmon or Shrimp Scampi

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FONDUE DINNER

\$42.50 PER PERSON

10 Years and Older

FIRST COURSE - CHEESE FONDUE

A Rich Blend of Gruyere and Fontina Cheeses, Served with Marble Rye & Ciabatta Breads, Soft Pretzels and Balsamic Roasted Vegetables.

ESCARGOT OPTION

May Be Substituted for Cheese Fondue

Succulent Snails broiled in Shallot-Garlic Butter with Herb Bread Crumbs and Saffron Aioli

\$14.00

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, Maple Leaf Farms Duck Breast* and Shrimp Served with Horseradish, Cocktail Sauce, Remoulade, Plum and German Mustard Sauces for Dipping.
Your Choice of Red Cabbage or Spaetzle.

FOURTH COURSE - GRAPES DEVONSHIRE

Fresh Red Grapes, Sweetened Devonshire Cream, Strawberries, Brown Sugar and Mint.

DESSERT OPTION

CHOCOLATE FONDUE FOR 2

Warm Rich Chocolate Ganache, Fresh Fruit, Marshmallows & Pound Cake.

\$14.00

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DESSERTS

CHOCOLATE FONDUE FOR 2

Warm rich chocolate ganache, served with seasonal
Fruit and cake

\$14.00

BARS & COOKIES

\$2.00

CHOCOLATE OR LEMON ANGEL MOUSSE

\$3.25

ASSORTED MINI DESSERT PLATTER

\$3.95

ROYAL TURTLE CHEESE CAKE

\$6.25

LOWELL INN PECAN PIE

\$6.25

CARMEL PECAN BREAD PUDDING

\$6.25

CRÈME BRULEE

\$6.25

CHOCOLATE DIPPED STRAWBERRIES

\$1.75 each

CHOCOLATE CAKE

\$33.00

(serves up to 16 people)

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“LATE NIGHT AT THE LOWELL INN”

(price based on 25 people)

CHEESE AND FRUIT DISPLAY

Served with crackers

\$61.00

MINI PRIME RIB SANDWICHES

Shaved Prime Rib served on white and wheat rolls
with gorgonzola spread and candied onions

\$97.00

MILK AND COOKIES

Freshly baked chocolate chip cookies with ice cold 2% milk

\$87.00

COFFEE AND WATER STATION

(50 people)

\$50.00

PIZZA OPTIONS

Place your order with Grand Pizza
and have it delivered

651-351-1262

BAR SNACKS

PEPPERED CANDIED BACON – TICK CUT

\$24.00

LIFT BRIDGE CANDIED WALNUTS

\$30.00

FRESH CHEESE PUFFS

\$24.00

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LOWELL INN TEA

Relax in the beauty of the inn's classic dining room as you enjoy a leisurely tea;

\$17.50 per person

FIRST COURSE

Warm Scones served with cinnamon-vanilla butter

SECOND COURSE

Cup of the signature Lowell Inn Cream of Mushroom Soup

THIRD COURSE

Chef's Choice Canapés

FOURTH COURSE

Assorted mini desserts

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MEETINGS

Coffee, Water & Soda Package
\$5.00 per person

MEETING BREAK TIME

Selections priced and served by the dozen

ASSORTED MUFFINS
\$15.00

ASSORTED DONUTS AND PASTRIES
\$15.00

ASSORTED BAGELS & CREAM CHEESE
\$20.00

ASSORTED CANDY BARS
\$16.00

ASSORTED CUPS OF FRUIT FLAVORED YOGURTS
\$16.00

BREAKFAST BARS
\$16.00

PACKAGED MIXED NUTS AND PRETZELS
\$16.00

ICE CREAM NOVELTIES
\$27.00

BARs, BROWNIES & COOKIES
\$15.00

SNACK MIX
\$6.00

ADDITIONAL SELECTIONS

Selections priced per person

DOMESTIC CHEESE & SLICED SEASONAL FRESH FRUIT TRAY
\$2.75

ASSORTMENT OF MINI DESSERTS
Freshly made Dipped Berries, Mousse filled Tarts and
Bite Sized Brownies
\$3.95

TO-GO BOX LUNCH
Beef, Ham or Turkey Sandwich, Chips, Fresh Fruit
& Canned Soda
\$9.99

BAGS OF POPCORN/CHIPS
\$1.00

BARs, COOKIES, SNACK MIX
\$4.00

CHIPS, SALSA & GUACAMOLE
\$2.50

SNACK MIX
\$6.00/Dozen

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