

BANQUET MENU 2018

20 PERSON MINIMUM

BREAKFAST BUFFETS

Includes coffee, tea and iced water

CONTINENTAL BREAKFAST

SUNRISE BREAKFAST

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

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

\$7.75

\$12.75

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.

\$10.25

SUBSTITUTE 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.

\$11.75

ADDITIONAL BREAKFAST SELECTIONS

All selections are priced and served by the dozen

ASSORTED MUFFINS \$15.75

Assorted Donuts and Pastries \$24.00

ASSORTED BAGELS AND CREAM CHEESE \$24.00

ASSORTED FRUIT FLAVORED YOGURT \$17.50

OATMEAL WITH BROWN SUGAR AND RAISINS \$18.00

BOILED EGGS \$12.50

FRESH ALMOND GRANOLA \$18.00

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, 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.

\$14.25

Add Fresh Fruit for \$2.95 per person

Lowell Inn Choice Luncheon

Your choice of one entrée item 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; beef pot roast; 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.

\$11.75

Add 2nd. Entree for \$2.50

PLATED LUNCHEONS

LASAGNA

Baked Italian wide pasta strips cooked and layered with Italian sausage or vegetables, cheese, and tomato sauce. 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

Your choice of: roast turkey and swiss; roast beef and cheddar; ham and cheese; or chicken salad, on a flakey croissant. Served with seasonal pasta or potato salad and slices of melon, pineapple and fresh berries.

\$10.25

CHICKEN ALA KING

Tender pieces of chicken, mushrooms and bell peppers in a sherry cream sauce, served over mashed potatoes, puff pastry shell, and vegetable of the day.

\$13.75

18% Service Charge Will Be Added to All Food and Beverages for Groups of 8 or More. All Service Charges Are the Sole Property of The Lowell Inn The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish All Consumptions at The Lowell Inn Are Subject to a City Parking Ramp Fee of 1% Regardless of the Use of It Sorry NO CHECKS AND NO OUTSIDE FOOD OR BEVERAGES

ACCOMPANIMENTS

PASTA SALAD

\$1.75

BARS & COOKIES

\$2.75

Parsley buttered baby red potatoes
Herb mashed potatoes
Mashed potatoes with gravy
Almond wild rice pilaf
Scalloped potatoes
Fettuccini alfredo

SOUP OF THE DAY

\$4.00

COOKIES

\$1.25

Oven roasted baby red potatoes
Garlic mashed potatoes
Buttermilk mashed potatoes
Au gratin potatoes
Parmesan risotto

HORS D'OEUVRES

Priced by 24 unless specified

COLD

GOURMET CHEESE SELECTION

Garnished with fresh fruit and accompanied by a cracker assortment.

\$48.00

SHRIMP COCKTAIL

Chilled black tiger shrimp, accompanied by our special cocktail sauce.

\$98.00

SEASONAL FRUIT

A colorful display of seasonal fruits. \$46.00

CUCUMBER MEDALLIONS

English cucumber, seasoned cream cheese and vegetable garnish.

\$55.00

BUTLER PASSED CANAPÉS

Chef's choice finger sized canapés. \$96.00

GRILLED HEIRLOOM BRUSCHETTA \$57.00

GOURMET MEAT & CHEESE

Ham, turkey, roast beef, salami and pepperoni with swiss, co-jack, Colby and provolone. \$72.00

SHRIMP REMOULADE

On pumpernickel toast points. \$84.00

PETITE TENDER CROSTINI

Grilled baguette and seared beef tenderloin with red pepper aioli and candied onion. \$120.00

HUMMUS AND PITA CHIPS

Homemade roasted red bell pepper hummus served with pita chips. \$57.50

FRESH SEASONAL VEGETABLE TRAY

Served with a creamy dill dipping sauce.

\$39.00

PORK TENDER CROSTINI

Garlic crostini, pork tenderloin, mango chutney and rosemary aioli.
\$69.00

DEVILED EGGS

Classic filling with seasonal garnish. \$37.50

MIXED NUTS \$48.00

SMOKED SALMON PINWHEEL

Honey smoked salmon, cream cheese, fresh dill in spinach tortilla with salsa for dipping. \$44.00

CHERRY BRUSCHETTA

With goat cheese, pecans & fresh herbs. \$72.00

PROSCIUTTO GRUYERE PINWHEEL

Layered with fresh sage in puff pastry.

\$40.00

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HORS D'OEUVRES (CONT.)

Priced by 24 unless specified

Нот

WURST BITES
Served with curried ketchup
\$50.00

GARLIC PARMESAN CHICKEN WINGS Crisp fried and tossed with Italian herbs and cheese \$54.00

THAI CHICKEN SKEWERS

Skewered chicken breast marinated with fresh ginger and teriyaki sauce, served with a Thai peanut dipping sauce.
\$67.00

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 crackers assortment.

\$56.00

PARMESAN RISOTTO FRITTERS
Served with spicy marinara
\$56.00

WARM ARTICHOKE SPINACH SPREAD Baked to golden brown, accompanied by a cracker assortment.

\$67.00

CLASSIC MEATBALLS MARINARA
Served with the Lowell's house-made sauce
\$47.00

KOREAN CHICKEN MEATBALLS
Sweet & salty, accompanied by pickled
cucumbers.
\$52.00

ASIAN DUMPLINGS

Pork filled with teriyaki & basil pesto. **\$66.00**

SHOOTERS

CHILLED ENGLISH PEA SHOOTER
With mint and crème fraiche
\$72.00

CHILLED AVOCADO SHOOTER
Blended avocado soup and crab served on shooter
glasses
\$78.00

BLUEBERRY SOUP SHOOTER
With minted yogurt
\$72.00

WATERMELON CEVICHE Mozzarella, chives, & mint \$72.00

SLIDERS

PHILLY CHEESE STEAK SLIDERS

With sautéed peppers, onions & provolone cheese \$68.00

CUBAN SLIDERS

Made with our famous pulled pork and spicy pickles \$68.00

MEATBALL SLIDERS

Meatballs stuffed with mozzarella cheese and simmered in delicious marinara sauce \$68.00

CHEESEBURGER SLIDERS

Topped with candied onions \$68.00

SPICED BLACK BEAN SLIDERS

Topped with Pico and served with cool cucumber sauce \$68.00

DINNER BUFFETS

Coffee and water included

Lowell Inn Choice \$18.75

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

LOWELL INN ELITE \$27.50

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

Lowell Inn cream of mushroom soup \$4.00

PLATED DINNER SELECTIONS

Choose 1 entrée. Each additional entree adds \$1.00 to all selections, max of 3 entrées per event. All dinner entrées 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

\$20.50

SALMON OSCAR

Grilled salmon layered with crab, asparagus, and hollandaise, served with mashed potatoes \$25.75

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

\$18.25

PROSCIUTTO WRAP CHICKEN

Chicken breast stuffed with artichokes, served with herb oil & red pepper rouille, 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

\$22.00

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

\$25.75

GRILLED PETITE TENDERLOIN

Grilled petite tenderloin with mashed potatoes, vegetable of day and béarnaise sauce \$22.50

CHARDONNAY CHICKEN

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

\$18.25

ROAST TURKEY

Roast turkey breast with sausage-sage stuffing, mashed potatoes, vegetable of the day and gravy \$18.00

LOWELL INN PLATED COMBINATIONS

FILET MIGNON & SHRIMP SCAMPI Served with béarnaise sauce, mashed potatoes, and vegetable of the day

\$35.00

PETITE TENDERLOIN & GRILLED CHICKEN BREAST Served with béarnaise sauce, mashed potatoes, and vegetable of the day

\$27.00

\$3.00 to substitute chicken breast with almond crusted walleye, grilled salmon or shrimp scampi

DESSERTS

BARS & COOKIES \$2.75

CHOCOLATE OR LEMON ANGEL MOUSSE \$3.50

ASSORTED MINI DESSERT PLATTER \$4.25

ROYAL TURTLE CHEESE CAKE \$6.25

LOWELL INN PECAN PIE \$6.25 CARAMEL PECAN BREAD PUDDING \$6.25

CRÈME BRULEE \$6.25

CHOCOLATE DIPPED STRAWBERRIES \$1.75 each

CHOCOLATE CAKE \$33.00 (serves up to 16 people) FLOURLESS CHOCOLATE TORTE \$6.25

<u> "LATE NIGHT AT THE LOWELL INN"</u>

(price based on 25 people)

CHEESE AND FRUIT DISPLAY

Served with crackers \$63.00

MILK AND COOKIES

Freshly baked chocolate chip cookies with ice cold 2% milk **\$87.00**

COFFEE AND WATER STATION

(50 people min.) **\$1.50 ppl**

PROSCIUTTO GRUYERE

Layered with Fresh Sage in Puff Pastry \$40.00

PIZZA OPTIONS

Place your order with Grand Pizza and have it delivered 651-351-1262

BAR SNACKS

Peppered candied bacon – Thick Cut \$30.00

LIFT BRIDGE CANDIED WALNUTS \$30.00

FRESH CHEESE PUFFS \$24.00

PROSCIUTTO GRUYERE PINWHEEL \$30.00

Brew Fries with Béarnaise Sauce \$30.00