

2019 Lowell Inn Banquet Menu

Breakfast Buffets

Continental Breakfast	\$8.00
Fresh baked pastries, fresh fruit, yogurt, granola, hard boiled eggs, and juice	
Sunrise Breakfast	\$13.25
Scrambled eggs, sausage & bacon, potatoes, fresh baked pastries, fresh fruit, and juice	
Lowell Inn Gourmet Breakfast	\$14.25
Eggs Benedict, potatoes, breakfast sausage, fresh baked pastries, fresh fruit, and juice	

Plated Breakfast

Orange Mascarpone French Toast w/ Syrup	\$10.75
Choice of bacon or sausage, seasonal fresh fruit, juice, coffee, and tea + <i>Substitute buttermilk pancakes</i> \$9.75	
Egg Strata	\$12.00
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	

Additional Breakfast Selections By the Dozen

Assorted Muffins	\$15.75
Assorted Donuts & Pastries	\$24.00
Assorted Bagels & Cream Cheese	\$24.00
Assorted Fruit Flavored Yogurt	\$17.50
Oatmeal w/ Brown Sugar & Raisins	\$18.50
Boiled Eggs	\$12.50
Fresh Almond Granola	\$18.00

Lunch Buffets

Lowell Inn Choice Luncheon \$11.75

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. Add a 2nd entrée choice for \$2.50.

+ *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*

Deli Buffet \$12.50

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

Lowell Inn Lunch Buffet \$14.25

Classic Lowell Inn Chicken Ala King with puff pastry and almond crusted tilapia. Served with mashed potatoes, seasonal vegetables, fresh bread basket and green salad

Plated Luncheons

Lasagna \$11.75

Hand layered Italian sausage or vegetable lasagna served with Caesar salad and garlic ciabatta breads.

Beef Stroganoff \$11.75

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

Almond Crusted Tilapia \$11.75

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

Croissant & Fresh Fruit \$11.75

Roast turkey and Provolone, roast beef and cheddar or ham and Swiss, or chicken salad on flaky croissant, served with seasonal pasta or potato salad and slices of melon, pineapple and fresh berries

Chicken a la King \$11.75

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

A La Carte Sides

Pasta Salad	\$1.75
Soup of the Day	\$4.00
Lowell Inn Cream of Mushroom Soup	\$4.00
Cookies	\$1.75
Bars & Cookies	\$2.75

Starch Selection

Parsley Buttered Potatoes	Herb Mashed Potatoes
Mashed Potatoes with Gravy	Oven Roasted baby Red Potatoes
Garlic Mashed Potatoes	Buttermilk Mashed Potatoes
Au Gratin Potatoes	Scalloped Potatoes
Almond Wild Rice Pilaf	Parmesan Risotto
Fettuccine	

Salad Selection

Garden Salad	Caesar Salad
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Hors D'oeuvres

COLD SELECTION

Avocado Toast \$40.00

With Feta and candied onions

Deviled Eggs \$42.50

Classic filling with seasonal garnish

Roasted Duck Pinwheel . . \$48.00

Honey Rosemary with cream cheese, fresh dill in spinach tortilla with cranberry green onion jelly for dipping

Lowell Mixed nuts \$52.00

Cucumber Medallions \$61.00

English cucumber, seasoned cream cheese and vegetable garnish

Grilled Heirloom \$61.00

Bruschetta

Pork Tender Crostini \$75.00

Garlic crostini, pork tenderloin, mango chutney and rosemary aioli

Cherry Bruschetta \$78.00

With goat cheese, pecans & fresh herbs

Shrimp Remoulade \$92.00

On pumpernickel toast points

Butler Passed Canapes . . . \$96.00

Chef's choice finger sized canapes

Petite Tender Crostini . . . \$120.00

Grilled baguette and seared beef tenderloin with red pepper aioli and candied onion

COLD DISPLAY

Fresh Seasonal \$41.00

Vegetable Tray

Seasonal Fruit \$50.00

A colorful display of seasonal fruits

Gourmet Cheese \$52.00

Selection

Garnished with fresh fruit and accompanied by a cracker assortment

Roasted Vegetable \$59.00

Display

Served with pepper aioli for dipping

Hummus & Pita Chips \$60.50

Homemade roasted red bell pepper hummus served with pita chips

Gourmet Meat & Cheese \$74.00

Ham, turkey, roast beef, salami and pepperoni with Swiss, colby-jack, colby and provolone

Shrimp Cocktail \$100.00

Chilled black tiger shrimp.

Accompanied by our special cocktail sauce

Artisan Cheese Display \$110.00

With cracker medley, Brie, smoked Gouda, creamy gorgonzola, herb/olive infused cheeses and seasonal selection

Honey Smoked Salmon \$182.00

Whole side served with condiments and cracker assortment

Hors D'oeuvres

HOT SELECTION

Maple Chipotle Glazed Meatballs ... \$52.00

Swedish Meatballs \$54.00

Korean Chicken Meatballs \$56.00

Sweet and salty, accompanied by pickled cucumber

Chicken Wings \$58.00

Crisp fried and tossed with your choice of honey, buffalo, Cajun, ranch, herb or pesto sauce

Parmesan Risotto \$60.00

Fritters

Served with spicy marinara

Warm Artichoke Spinach Spread \$67.00

Baked golden brown and accompanied by baguette

Brie en Croute \$69.50

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

Asian Dumplings \$70.00

Pot sticker pork filled with teriyaki and basil pesto

Thai Chicken Brochette ... \$79.50

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

SHOOTERS

Chilled Beet Shooter \$72.00

With Creme fraiche

Blueberry Soup Shooter .. \$72.00

With minted yogurt

Watermelon Ceviche \$72.00

Mozzarella, chives, and mint

Chilled Avocado Shooter \$78.00

With crab

SLIDERS

Philly Cheese Steak Slider \$74.00

With sautéed peppers, onions & provolone cheese

Meatball Slider \$72.00

An open-faced slider featuring Mozzarella stuffed meatball smothered in marinara sauce

Spiced Black Bean Slider \$74.00

Topped with pico and served with cool cucumber sauce

Cuban Slider \$74.00

Made with our famous pulled pork and spicy pickles

Cheeseburger Slider \$74.00

Topped with crisp onions

Hors D'Oeuvres Buffet Packages

Simply Complete Appetizer Buffet \$16.00

Chilled roasted vegetables with red pepper aioli, fresh fruit and berries, artisan cheese display – brie, smoked Gouda, herb infused and seasonal cheeses, warm artichoke dip with baguette, maple chipotle meatballs, Thai peanut chicken brochette

Ultimate Inn Hors D'oeuvres \$25.00

Butler passed canape trio: bruschetta, cucumber w/ hummus, duck pinwheel; Bar snacks: candied walnuts & prosciutto pinwheels; Honey smoked salmon display, brie en croute, seared beef tenderloin, shrimp cocktail, pumpernickel crostini, artisan breads, and cracker assortment, house-made Swedish meatballs, roasted vegetable Swiss fondue, dipped berries and mousse tarts

Dinner Buffets

Lowell Inn Choice \$19.50

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 2nd entrée choice for \$4.75 with any of the following items: Almond crusted walleye served with lemon cream, salmon Oscar, or slow roasted New York strip

Lowell Inn Elite \$29.50

Begin your meal with our classic shrimp cocktail, and artisan 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 for \$4.75: Almond crusted walleye served with lemon cream or salmon Oscar*

Plated Dinner Combinations

Filet Mignon Combo

Served with béarnaise sauce, mashed potatoes, and vegetable of the day and your choice of one of the below second entrées

+ *Chardonnay Chicken...37.50 Shrimp Scampi...39.50 Bacon Wrap Scallops...44.50 Lobster Tail...47.00*

Plated Dinner Selections

Roast Turkey \$19.00

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

Chardonnay Chicken \$19.75

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

Roasted Vegetable Napoleon \$19.75

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

Grilled Petite Tenderloin \$23.50

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

Prosciutto Wrap Chicken \$24.00

Chicken breast stuffed with artichokes, served with herb oil & red pepper rouille, mashed potatoes and vegetable of the day

Stuffed Pork Chop \$21.50

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

Artichoke Parmesan Chicken \$22.00

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

Almond Crusted Walleye \$24.00

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

Beef Wellington \$28.25

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

Salmon Oscar \$27.25

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

Plated dinners include either garden or Caesar salad, fresh rolls w/ butter, coffee & ice water.

Add an additional entrée choice for \$1.00

Desserts

Bars & Cookies	\$2.75
Chocolate or Lemon Angel Mouse	\$3.75
Assorted Mini Dessert Platter	\$4.75
Lowell Inn Pecan Pie	\$6.75
Creme Brulee	\$6.75
Royal Turtle Cheese Cake	\$6.75
Caramel Pecan Bread Pudding	\$6.75
Flourless Chocolate Torte	\$6.75
Chocolate Dipped Strawberries	\$1.90 each
Chocolate Cake	\$35.00
Serves up to 16 people	

Late Night Snacks

Peppered Candied Bacon-Thick Cut	\$24.00
Fresh Cheese Puffs	\$24.00
Lift Bridge Candied Walnuts	\$30.00

Pizza Options

Place your order with our pizza shop, The Grand Pizza, and have it delivered (651) 351-1262

*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 accepted and no outside food or beverages.*

2019 Bar Menu

Bottled Water	\$2.00
Pepsi Products, Coffee, Juice	\$2.75
Domestic Beer	\$5.00
Imported Premium Beer	\$6.00
NA Beer	\$5.00
<i>+ Pre-order only</i>	
Glass of House Wine	\$8.00
<i>+ Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Shiraz, Pinot Noir, Malbec</i>	
Rail Drinks	\$8.00
Call Drinks	\$9.00
Premium Drinks	\$10.00
Specialty Drinks	\$10.00
<i>+ Bloody Mary's, Margaritas, Martinis, etc.</i>	
Bottle of House Wine/ Champagne	\$25.00
Keg of Domestic Beer	\$350.00 +
<i>+ Pre-order only</i>	
Keg of Imported Premium Beer	\$425.00 +
<i>+ Pre-order only</i>	
Case of House Wine/Champagne	\$300.00
<i>+ Pre-order only</i>	
Case of Premium Wine	\$350.00 +
<i>+ Pre-order only</i>	

Bar Options

Cash Bar

Everyone pays cash or card for their own drinks.

Hosted Bar

Pre-paid to a dollar amount for either everything or certain items determined by the host. Host bars subject to 18% service charge, service charge property of The Lowell Inn.

Host Drink Tickets

A certain number of tickets are given to each guest by the host and are good for certain items the host has stated can go on the host bar tab. Host bars subject to 18% service charge, service charge property of The Lowell Inn