

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