



# 2020 Banquet Menu



## Breakfast Buffets

- Continental Breakfast** ..... \$8.25  
Fresh baked pastries, fresh fruit, yogurt, granola, hard boiled eggs, and juice
- Sunrise Breakfast** ..... \$13.50  
Scrambled eggs, sausage & bacon, potatoes, fresh baked pastries, fresh fruit, and juice
- Lowell Inn Gourmet Breakfast** ..... \$14.50  
Eggs Benedict, potatoes, breakfast sausage, fresh baked pastries, fresh fruit, and juice

## Plated Breakfast

- Orange Mascarpone French Toast w/ Syrup** ..... \$11.25  
Choice of bacon or sausage, seasonal fresh fruit, juice, coffee, and tea  
*+ Substitute buttermilk pancakes \$9.75*
- Egg Florentine** ..... \$13.00  
Toasted French bread, fresh tomato, creamed spinach, poached egg and hollandaise sauce with crisp pancetta. Served with fresh fruit and cinnamon coffee cake, juice, coffee and tea.
- Quiche Lorraine** ..... \$12.00  
Classic custard with Gruyere and bacon. Served with fresh fruit and a muffin, 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** ..... \$12.25

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 a la King*

### **Deli Buffet** ..... \$13.00

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** ..... \$14.75

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

## Plated Luncheons

### **Lasagna** ..... \$12.25

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

### **Beef Stroganoff** ..... \$12.25

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

### **Almond Crusted Tilapia** ..... \$12.25

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

### **Croissant Sandwich & Fresh Fruit** ..... \$12.25

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

### **Chicken a la King** ..... \$12.25

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

### **Monte Cristo** ..... \$12.25

Shaved ham, turkey breast and cheddar on sourdough, French toasted. Served with a salad of Frisee and warm bacon dressing

## *A La Carte Sides*

PRICED PER PERSON

Pasta Salad .....	\$2.00
Soup of the Day .....	\$4.50
Lowell Inn Cream of Mushroom Soup .....	\$4.50
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	Grand Salad .....	\$1.75
Caesar Salad	Mixed greens with mandarin oranges, seasonal berries, pepitas, red onions & house made ginger rice wine vinaigrette	
Apple Walnut Salad .....		\$1.00
	Pear & Gorgonzola Salad ..	\$1.00

# Hors D'oeuvres

## COLD SELECTION

**Avocado Toast** . . . . . \$42.00

With Feta and candied onions

**Deviled Eggs** . . . . . \$44.00

Classic filling with seasonal garnish

**Roasted Duck Pinwheel** . . \$49.00

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

**Lowell Mixed nuts** . . . . . \$53.00

**Cucumber Medallions** . . . . \$63.00

English cucumber, seasoned cream cheese and vegetable garnish

**Grilled Heirloom** . . . . . \$63.00

**Bruschetta**

**Pork Tender Crostini** . . . . . \$78.00

Garlic crostini, pork tenderloin, mango chutney and rosemary aioli

**Cherry Bruschetta** . . . . . \$80.00

With goat cheese, pecans & fresh herbs

**Shrimp Remoulade** . . . . . \$95.00

On pumpernickel toast points

**Butler Passed Canapes** . . . \$99.00

Chef's choice finger sized canapes

**Petite Tender Crostini** . . . \$125.00

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

## COLD DISPLAY

**Fresh Seasonal** . . . . . \$43.00

**Vegetable Tray**

**Seasonal Fruit** . . . . . \$52.00

A colorful display of seasonal fruits

**Gourmet Cheese** . . . . . \$54.00

**Selection**

Garnished with fresh fruit and accompanied by a cracker assortment

**Roasted Vegetable** . . . . . \$61.00

**Display**

Served with pepper aioli for dipping

**Hummus & Pita Chips** . . . . \$62.00

Homemade roasted red bell pepper hummus served with pita chips

**Gourmet Meat & Cheese** \$76.00

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** \$113.00

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

**Honey Smoked Salmon** \$185.00

Whole side served with condiments and cracker assortment

# Hors D'oeuvres

## HOT SELECTION

**Maple Chipotle Glazed Meatballs** ... \$53.00

**Swedish Meatballs** ..... \$56.00

**Korean Chicken Meatballs** ..... \$58.00

Sweet and salty, accompanied by pickled cucumber

**Chicken Wings** ..... \$60.00

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

**Parmesan Risotto** ..... \$62.00

**Fritters**

Served with spicy marinara

**Warm Artichoke Spinach Spread** \$69.00

Baked golden brown and accompanied by baguette

**Brie en Croute** ..... \$71.00

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** ..... \$72.00

Pork filling with teriyaki and basil pesto

**Thai Chicken Brochette** ... \$81.00

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** ..... \$76.00

With sautéed peppers, onions & provolone cheese

**Meatball Slider** ..... \$74.00

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

**Spiced Black Bean Slider** \$76.00

Topped with pico and served with cool cucumber sauce

**Cuban Slider** ..... \$76.00

Made with our famous pulled pork and spicy pickles

**Cheeseburger Slider** ..... \$76.00

Topped with crisp onions

## Hors D'Oeuvres Buffet Packages

### Simply Complete Appetizer Buffet ..... \$16.75

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 ..... \$26.00

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 ..... \$20.00

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 ..... \$30.00

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...38.00 Shrimp Scampi...40.00 Bacon Wrap Scallops...45.00 Lobster Tail...48.00*

*Plated dinners include either garden or Caesar salad, fresh rolls w/ butter, coffee & ice water.  
Add an additional entrée choice for \$1.00*

## *Plated Dinner Selections*

**Roast Turkey . . . . . \$20.00**

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

**Cornish Hen . . . . . \$20.50**

Pan seared, roasted with fresh rosemary and glazed with pure maple syrup

**Roasted Vegetable . . . . . \$20.00**

**Napoleon**

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 \$25.00**

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

**Prosciutto Wrap Chicken \$24.50**

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

**Stuffed Pork Chop . . . . . \$22.50**

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 . . . . . \$22.75**  
**Chicken**

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 . . . . . \$29.25**

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 . . . . . \$29.00**

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

## Desserts

Cookie Assortment .....	\$1.50
Bars & Cookies .....	\$3.00
Assorted Mini Dessert Platter .....	\$4.75
Mousse tarts, bite size brownies, and chocolate dipped strawberries	
Chocolate Dipped Strawberries .....	\$2.00 each
Chocolate Torte .....	\$3.75
Moist dark chocolate cake with rich chocolate frosting	
Carrot Cake .....	\$3.75
Dense layers of moist carrot cake with cream cheese frosting	
New York Cheesecake .....	\$4.00
Irresistible, creamy cheesecake with a graham cracker crust	
Gourmet Dessert Selection .....	\$5.00
An assortment of our tortes, cakes and cheesecake	

## Late Night Snacks

PRICED PER 24 PEOPLE

Peppered Candied Bacon-Thick Cut .....	\$40.00
Fresh Cheese Puffs .....	\$27.00
Lift Bridge Candied Walnuts .....	\$32.00

### 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.*



## 2020 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.