



2022 Banquet Menu



Breakfast Buffets

- Continental Breakfast** \$9
Fresh baked pastries, fresh fruit, yogurt, granola, hard boiled eggs, and juice
- Sunrise Breakfast** \$15.50
Scrambled eggs, sausage & bacon, potatoes, fresh baked pastries, fresh fruit, and juice
- Lowell Inn Gourmet Breakfast** \$16.50
Eggs Benedict, potatoes, breakfast sausage, fresh baked pastries, fresh fruit, and juice

Plated Breakfast

- Orange Mascarpone French Toast w/ Syrup** \$13.00
Choice of bacon or sausage, seasonal fresh fruit, juice, coffee, and tea
+ Substitute buttermilk pancakes \$9.75
- Eggs Florentine** \$14.75
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** \$13.75
Classic custard with Gruyere and bacon. Served with fresh fruit and muffin, juice, coffee and tea.

Additional Breakfast Selections

BY THE DOZEN

- Assorted Muffins** \$18.00
- Assorted Donuts & Pastries** \$27.50
- Assorted Bagels & Cream Cheese** \$27.50
- Assorted Fruit Flavored Yogurt** \$20.50
- Oatmeal w/ Brown Sugar & Raisins** \$22.00
- Boiled Eggs** \$14.75
- Fresh Almond Granola** \$14.00

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Lunch Buffets

Lowell Inn Choice Luncheon \$14

Your choice of one entrée item below, accompanied by mixed green salad, your choice of dressing, seasonal vegetable, rolls & butter and your choice of potato. Add a 2nd entrée choice for \$3.00.

+ 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 \$15

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 \$17

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 \$14

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

Beef Stroganoff \$14

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

Almond Crusted Tilapia \$14

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

Croissant Sandwich & Fresh Fruit \$14

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 \$14

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

Monte Cristo \$14

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

PRICED PER PERSON

Pasta Salad \$2.25

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Starch Selection

Parsley Buttered Potatoes

Mashed Potatoes with Gravy

Garlic Mashed Potatoes

Au Gratin Potatoes

Almond Wild Rice Pilaf

Fettuccine

Herb Mashed Potatoes

Oven Roasted baby Red Potatoes

Buttermilk Mashed Potatoes

Scalloped Potatoes

Parmesan Risotto

Salad Selection

Caesar Salad

Garden Salad

Pear & Gorgonzola Salad \$2.00

Grand Salad \$1.50

Mixed greens with mandarin oranges, seasonal berries, pepitas, red onions & house made ginger rice wine vinaigrette

Apple Walnut Salad \$2.00

A La Carte Sides

Assorted Cookies \$1.75

Bars & Cookies \$2.75

Lowell Inn Cream of Mushroom Soup \$4.50

Soup of the Day \$4.50

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Hors D'oeuvres

ALL HORS D'OEUVRES PRICED FOR 24 PEOPLE

COLD SELECTION

Avocado Toast \$47

With Feta and candied onions

Deviled Eggs \$49

Classic filling with seasonal garnish

Lowell Mixed nuts \$55

Peanuts, walnuts, almonds, cashews and hazelnuts

Cucumber Medallions \$71

English cucumber, seasoned cream cheese and vegetable garnish

Grilled Heirloom \$71

Bruschetta

Petite Tender Crostini \$140

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

Pork Tender Crostini \$88

Garlic crostini, pork tenderloin, mango chutney and rosemary aioli

Cherry Bruschetta \$91

With goat cheese, pecans & fresh herbs

Roasted Duck Pinwheel \$56

Duck breast with thyme cream cheese, roasted red bell pepper and bacon-onion jam wrapped in a spinach tortilla

Shrimp Remoulade \$107

On pumpnickel toast points

Butler Passed Canapes \$112

Chef's choice finger sized canapes

Peppered Candied Bacon- \$45

Thick Cut

COLD DISPLAY

Fresh Seasonal Vegetable \$49

Tray

Seasonal Fruit \$59

A colorful display of seasonal fruits

Gourmet Cheese Selection \$61

Garnished with fresh fruit and accompanied by cracker assortment

Roasted Vegetable Display \$69

Served with pepper aioli for dipping

Hummus & Pita Chips \$69

Homemade roasted red bell pepper hummus served with pita chips

Gourmet Meat & Cheese \$85

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

Shrimp Cocktail \$110

Chilled black tiger shrimp.

Accompanied by our special cocktail sauce

Artisan Cheese Display \$127

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

Honey Smoked Salmon \$205

Whole side served with condiments and cracker assortment

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Hors D'oeuvres

HOT SELECTION

Maple Chipotle Glazed \$60
Meatballs

Parmesan Risotto Fritters \$63
Served with spicy marinara

Swedish Meatballs \$64

Korean Chicken Meatballs \$66
Sweet and salty, accompanied by
pickled cucumber

Bacon Wrapped Chicken \$72
Grilled chicken breast, wrapped in
bacon and glazed with BBQ sauce

Beef Brochette \$135
Glazed in orange ginger sauce

Warm Artichoke Spinach \$78
Spread

Baked golden brown and
accompanied by baguette

Brie en Croute \$80
A large wheel of brie wrapped in
golden-brown puff pastry on bed of
baby spinach with raspberry
reduction, served with fresh
strawberries and cracker assortment

Asian Dumplings \$81
Pork filling with teriyaki and & basil
pesto

Thai Chicken Brochette \$92
Skewered breast of chicken
marinated with fresh ginger. Served
with Thai peanut dipping sauce

Mahi Bites \$120
Crispy almond coconut crusted, with
a honey lime dipping sauce

SLIDERS

Philly Cheese Steak Slider \$85
With sautéed peppers, onions &
provolone cheese

Meatball Slider \$83
An open-faced slider featuring
Mozzarella stuffed meatball
smothered in marinara sauce

Cuban Slider \$85
Made with our famous pulled pork
and spicy pickles

Cheeseburger Slider \$85
Topped with crisp onions

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Hors D'Oeuvres Buffet Packages

Simply Complete Appetizer Buffet \$19

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 \$30

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, pumpnickel crostini, artisan breads, and cracker assortment, house-made Swedish meatballs, roasted vegetable Swiss fondue, dipped berries and mousse tarts

Dinner Buffets

Lowell Inn Choice \$23

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 \$5.50 with any of the following items: Almond crusted walleye served with lemon cream, salmon Oscar, or slow roasted New York strip

Lowell Inn Elite \$34

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 \$5.50: Almond crusted walleye served with lemon cream or salmon Oscar

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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 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...43 Shrimp Scampi...46 Bacon Wrap Scallops...52 Lobster Tail...54

Plated Dinner Selections

Roast Turkey \$23

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

Cornish Hen \$24

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

Roasted Vegetable \$23

Napoleon

Roasted garden vegetables, red pepper mashed potatoes, fresh spinach & parmesan, served with balsamic reduction and romesco sauce

Grilled Petite Tenderloin \$29

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

Prosciutto Wrap Chicken \$28

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

Coq au Vin \$24

Airline breast of chicken braised in burgundy wine with lardons, onions, mushrooms, and fresh herbs

Stuffed Pork Chop \$26

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 \$26

Chicken

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

Almond Crusted Walleye \$28

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

Beef Wellington \$32

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 \$32

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

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Desserts

Cookie Assortment	\$1.75
Bars & Cookies	\$3.25
Assorted Mini Dessert Platter	\$5.50
Mousse tarts, bite size brownies, and chocolate dipped strawberries	
Chocolate Dipped Strawberries	\$2.50 each
Chocolate Torte	\$5.75
Moist dark chocolate cake with rich chocolate frosting	
Carrot Cake	\$5.75
Dense layers of moist carrot cake with cream cheese frosting	
New York Cheesecake	\$5.75
Irresistible, creamy cheesecake with a graham cracker crust	
Gourmet Dessert Selection	\$5.00
An assortment of our tortes, cakes and cheesecake	

Bar Snacks

Lift Bridge Candied Walnuts	\$36
Grand Mix	\$40
Dried fruits, mixed nuts, & semi-sweet and white chocolate	
Gardettos Snack Mix	\$12

Late Night Snacks

PRICED PER 24 PEOPLE

Chips, Salsa & Guacamole	\$70
Warm Gorgonzola Dip	\$65
Served with tri-colored chips	
Warm Artichoke Spread	\$78
Served with flatbread or baguette	
Mini cold sandwiches	\$68.50
Ham & Swiss and Turkey & Cheddar assortment	
Pizza Options	
Pre-order Pepperoni, Sausage, or Cheese with your event coordinator	

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2021 Bar Menu

Bottled Water	\$2
Pepsi Products, Coffee, Juice	\$3
Domestic Beer	\$6
Imported Premium Beer	\$7
NA Beer	\$6
+ Pre-order only	
Glass of House Wine	\$9
+ Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Shiraz, Pinot Noir, Malbec	
Call Drinks	\$9
Premium Drinks	\$10
Ultra Premium	\$11
Specialty Drinks	\$11
+ Bloody Mary's, Margaritas, Martinis, etc.	
Bottle of House Wine/ Champagne	\$27
Keg of Domestic Beer	\$375
+ Pre-order only	
Keg of Imported Premium Beer	\$450+
+ Pre-order only	
Case of House Wine/Champagne	\$315
+ Pre-order only	

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 20% service charge, service charge property of The Lowell Inn.

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