



# 2022 Banquet Menu



## Breakfast Buffets

**Continental Breakfast** ..... \$9  
 Fresh baked pastries, fresh fruit, yogurt, granola, hard boiled eggs, and juice

**Burrito Station** ..... \$14  
 Warm flour tortilla with scrambled eggs, sautéed peppers & onions, cheddar cheese, white queso, chorizo, sausage, bacon, black beans, pico de gallo, sour cream, and salsa. Served with fresh seasonal fruit, juice, coffee and tea

**Lowell Inn Breakfast** ..... \$17  
 Fresh fruit, oatmeal with brown sugar and raisins, sweet rolls, scrambled eggs, bacon, sausage, breakfast potatoes, and French toast with praline sauce. Served with juice, coffee, tea

**Sunrise Breakfast** ..... \$15.50  
 Scrambled eggs, sausage & bacon, potatoes, fresh baked pastries, fresh fruit, and juice

**Florentine Egg Strata** ..... \$16  
 Baked with onions, tomatoes, & fresh spinach, Served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fresh fruit, cinnamon coffee cake, juice, coffee and tea

**Brunch Buffet** ..... \$21  
 Stuffed pasta shells, baked cod, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, fresh fruit. Served with juice, coffee, and tea

## Additional Breakfast Selections

BY THE DOZEN

**Assorted Muffins** ..... \$18.50  
**Assorted Donuts & Pastries** ..... \$30.00  
**Assorted Bagels & Cream Cheese** ..... \$30.00  
**Assorted Fruit Flavored Yogurt** ..... \$20.50  
**Oatmeal w/ Brown Sugar & Raisins** ..... \$22.00  
**Boiled Eggs** ..... \$14.75  
**Fresh Almond Granola** ..... \$14.50

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# Lunch Buffets

**Pizza & Pasta ..... \$12**

Grand pizza- pepperoni, sausage & cheese, cavatapi pasta with marinara, garlic cream sauce & soft garlic bread sticks

**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, potato salad and fresh fruit

**From The Grill ..... \$18.00**

Choice of two items from below served with baked beans, potato salad, fresh fruit & sandwich toppings

+ *\*grilled hamburger, smoked beef brisket, bratwurst, portabella mushroom or chicken breast\**

**Fiesta Buffet ..... \$17.00**

Soft tortillas, pork carnitas & chicken chorizo with pork filling, served with tri-color tortilla chips & white queso, Mexican rice and beans, salsa, sour cream, cheddar cheese & fresh topping

**Executive Luncheon ..... \$18.00**

start with creamy Minnesota wild rice soup, followed by seared beef tenderloin, smoked turkey breast, ham & pesto chicken salad. Served with deli cheeses, croissants, focaccia & fresh rolls accompanied by a roasted vegetable platter with red pepper aioli

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## Plated Luncheons

- Lasagna** ..... \$17.00  
Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread sticks
- Almond Crusted Tilapia** ..... \$17.00  
Topped with pineapple salsa and red pepper Rouille, served with mashed potatoes, vegetable of the day and fresh rolls
- Champagne Chicken** ..... \$17.00  
Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds
- Lemon Risotto** ..... \$17.00  
Bell pepper, onion, broccoli, pea pod, & roasted asparagus  
*+ Allergen Friedly (gluten, dairy, garlic, soy, nuts)*
- Roast Turkey** ..... \$17.00  
Pears & leeks with roast turkey breast & our sage dressing & pan gravy
- Pot Roast of Beef** ..... \$17.00  
A traditional favortie, slowly braised beef round served with pan gravy & root vegetables
- Croissant Sandwich & Fresh Fruit** ..... \$14.00  
Roast turkey and provolone, roast beef and cheddar, ham and swiss, or chicken salad on flaky croissant, served with potato salad and fresh fruit

## Desserts

PRICED PER PERSON

- Assorted Cookies** ..... \$1.75
- Bars & Cookies** ..... \$2.75
- Gourmet Dessert Selection** ..... \$5.00  
An assortment of our tortes, cakes and cheesecake

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# Plated Dinner Selections

ADD 1.5 TO EACH ENTRÉE FOR 2 SELECTIONS. INCLUDE GARDEN, ROASTED ASPARAGUS, A STARCH SELECTION, ROLL & BUTTER

## POULTRY

**Chicken Piccata** ..... \$23.00

Sautéed chicken breast finished with a pan sauce of lemon, white wine, capers and parsley

**Grilled Caprese Chicken** .... \$23.50

Layered with fresh mozzarella, basil, & heirloom tomatoes. Balsamic reduction

**Wild Rice Stuffed** ..... \$24.00

### Chicken

Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

**Roast Turkey** ..... \$23.00

Pears & leeks with roast turkey breast & our own sage dressing & pan gravy

**Champagne Chicken** ..... \$24.00

Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds

**Coq Au Vin** ..... \$24.00

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

## PORK & BEEF

**Pot Roast of Beef** ..... \$23.00

A traditional favorite, slowly braised beef round served with pan gravy & root vegetables

**Petite Beef Tenderloin** ..... \$29.00

Choice, marinated & grilled medallions with shallot demi-glace

**New York Strip Loin** ..... \$31.00

Herb rubbed & roasted, hand carved & served with mushroom ragout

**Stuffed Pork Chop** ..... \$25.00

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

## SEAFOOD

**Almond Crusted Tilapia** .... \$23.00

Served with pineapple salsa & romesco sauce

**Grilled Salmon** ..... \$27.50

Brown sugar glaze topped with sautéed leeks & lemon

**Stuffed Sole** ..... \$24.00

Mushroom stuffing with classic Newburg sauce

**Parmesan Panko** ..... \$25.00

### Crusted Walley

Served with lemon cream & Meyer lemon coulis

## VEGETARIAN

**Stuffed Pasta Shells** ..... \$22.25

Filled with ricotta and Parmesan, served with marinara & garlic cream

**Lemon Risotto** ..... \$22.00

Bell pepper, onion, broccoli, pea pod and roasted asparagus. Allergen friendly. (GF,DF, No garlic, no soy, no nut)

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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  
Bruschetta** ..... \$71

**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 pumpernickel toast points

**Canape Trio** ..... \$120  
Bruschetta, Cucumber w/ Hummus,  
and Duck Pinwheel

**Peppered Candied Bacon-  
Thick Cut** ..... \$45

COLD DISPLAY

**Fresh Seasonal Vegetable  
Tray** ..... \$49

**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

**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

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**Honey Smoked Salmon** ..... \$205  
Whole side served with condiments  
and cracker assortment

**Hummus & Pita Chips** ..... \$69  
Homemade roasted red bell pepper  
hummus served with pita chips

## *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

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

**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

**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

**Beef Brochette** ..... \$135  
Glazed in orange ginger sauce

### SLIDERS

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

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

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

**Cheeseburger Slider** ..... \$85  
Topped with crisp onions

## *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  
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

*PLATED DINNERS INCLUDE EITHER GARDEN OR CAESAR SALAD, FRESH ROLLS W/ BUTTER, COFFEE & ICE WATER. ADD  
AN ADDITIONAL ENTRÉE CHOICE FOR \$1.00*

## *Bar Snacks*

**Lift Bridge Candied Walnuts** ..... \$36

**Grand Mix** ..... \$40  
Dried fruits, mixed nuts, & semi-sweet and white chocolate

**Gardettos Snack Mix** ..... \$12.00

## *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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Bottled Water .....	\$2
Pepsi Products, Coffee, Juice .....	\$3
Domestic Beer .....	\$6
Imported Premium Beer .....	\$7
NA Beer .....	\$6
<i>+ Pre-order only</i>	
Glass of House Wine .....	\$9
<i>+ Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Shiraz, Pinot Noir, Malbec</i>	
Call Drinks .....	\$9
Premium Drinks .....	\$10
Ultra Premium .....	\$11
Specialty Drinks .....	\$11
<i>+ Bloody Mary's, Margaritas, Martinis, etc.</i>	
Bottle of House Wine/ Champagne .....	\$27
Keg of Domestic Beer .....	\$375
<i>+ Pre-order only</i>	
Keg of Imported Premium Beer .....	\$450+
<i>+ Pre-order only</i>	
Case of House Wine/Champagne .....	\$300
<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 20% service charge, service charge property of The Lowell Inn.

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