

# 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 BAGELS & CREAM CHEESE ... 30

### OATMEAL W/ BROWN SUGAR & RAISINS ... 22

### FRESH ALMOND GRANOLA ... 14.50

### ASSORTED DONUTS & PASTRIES ... 30

### ASSORTED FRUIT FLAVORED YOGURT ... 20.50

### BOILED EGGS ... 14.75



*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen.  
An 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn.  
All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*

---

## HORS D'OEUVRES

---

*Priced per 24 people*

---

## COLD SELECTION

---

### **DEVILED EGGS ... 49**

*Classic filling with seasonal garnish*

### **SMOKED SALMON PIN WHEEL ... 55**

*Honey smoked salmon, cream cheese, fresh dill in spinach tortilla  
& salsa for on the side*

### **CAPRESE SKEWERS ... 56**

### **SPICY HUMMUS ... 56**

*Served with pita chips*

### **CUCUMBER MEDALLIONS ... 71**

*English cucumber, seasoned cream cheese and vegetable garnish*

### **PETITE TENDER CROSTINI ... 140**

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

### **GRILLED BRUSCHETTA ... 71**

*Tomato and fresh basil with seasoned ricotta on grilled focaccia*

### **PORK TENDER CROSTINI ... 88**

*Garlic crostini, pork tenderloin, mango chutney and rosemary  
aioli*

### **PROFITEROLE ... 88**

*Served with pesto chicken & raspberry reduction*

### **CHERRY BRUSCHETTA ... 91**

*With goat cheese, pecans & fresh herbs*

### **ASIAN SPRING ROLL ... 91**

*Vegetarian, served with sweet Thai Chili sauce*

---

## COLD DISPLAY

---

### **GARDEN VEGETABLE DISPLAY ... 49**

*Served with our house ranch for dipping*

### **SEASONAL FRESH FRUIT DISPLAY ... 59**

*Served with our minted yogurt for dipping*

### **CHARCUTERIE ... 128**

*Pâté, salami, prosciutto, mortadella and pork tenderloin. Served  
with marinated fresh Mozzarella, Gorgonzola, dried fruits and  
nuts, onion jam, whole grain mustard, crackers, and baguette*

### **CHIPS WITH SALSA & GUACAMOLE ... 70**

### **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*

### **GOURMET MEAT & CHEESE ... 85**

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

### **CLASSIC SHRIMP COCKTAIL ... 110**

*Served with house made cocktail sauce*

### **HONEY SMOKED SALMON PLATTER ... 205**

*Whole side with condiments and cracker medley*

*\* Serves 45 people \**

*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen.  
An 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn.  
All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*

---

## HOT SELECTION

---

**CLASSIC MARINARA MEATBALLS ... 60**

*Served with The Grand's house made sauce*

**WARM GORGONZOLA DIP ... 65**

*Served with tri-colored chips*

**KOREAN CHICKEN MEATBALLS ... 66**

*Sweet and salty, accompanied by pickled cucumber*

**BEEF BROCHETTE ... 135**

*Glazed in orange ginger sauce*

**SHRIMP & CRAB CROQUETTES ... 79**

*With a Cajun remoulade*

**MAHI BITES ... 120**

*Crispy almond coconut crusted, with a honey lime dipping sauce*

**ITALIAN DUNKERS ... 58**

*Parmesan crusted breadstick filled with Mozzarella and served with warm marinara sauce*

**BACON WRAPPED CHICKEN ... 72**

*Grilled chicken breast, wrapped in bacon and glazed with BBQ sauce*

**WARM ARTICHOKE SPREAD ... 78**

*Served with flatbread or baguette*

**MINI FRIED CHICKEN & WAFFLES ... 79**

*Served with maple honey butter*

**ASIAN DUMPLINGS ... 81**

*Pork filling with teriyaki and basil pesto*

**THAI PEANUT CHICKEN SKEWERS ... 92**

---

## SLIDERS

---

**MEATBALL SLIDER ... 83**

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

**PHILLY CHEESE STEAK SLIDER ... 85**

*With sautéed peppers, onions & provolone cheese*

**CUBAN SLIDER ... 85**

*Made with our famous pulled pork and spicy pickles*

**CHEESEBURGER SLIDER ... 85**

*Topped with crisp onions*

---

## HOR'S BUFFET

---

**HEARTY HORS D'OEUVRES BUFFET ... 14.75 PER PERSON**

*Gourmet meat & cheese tray with crackers, fresh seasonal fruit tray, classic marinara meatballs, boneless teriyaki chicken wings, warm Gorgonzola dip with tri-colored chips, & garden vegetable platter with house-made ranch dip*

**DELUXE HORS D'OEUVRES BUFFET ... 20.50 PER PERSON**

*Smoked salmon, seared beef tenderloin on baguette, seasonal fresh fruit with berries, Thai peanut chicken skewers, Prosciutto-Gruyere pinwheels, artichoke spinach dip with crispy flat bread*

**THE ADMIRAL'S HORS D'OEUVRES ... 24.75 PER PERSON**

*Orange Beef Skewers, Mahi Mahi Bites w/ Honey Lime Dipping Sauce, Bacon Wrapped Chicken, Cuban Slider, Cucumber Medallions, Cherry Bruschetta, Caprese Skewers, Fresh Fruit & Garden Vegetables*

---

## ACTION STATIONS

---

**MASHED POTATO BAR ... 137**

*Garlic mashed potatoes portioned for guests to top with comfort food toppings including cheese, onion, bacon, and gravy*

**MAC & CHEESE BAR ... 137**

*Creamy Cavatappi pasta and our homemade cheese sauce ready for topping with bacon, chicken tender pieces, pulled pork, green onion, sour cream, and pico de gallo*

**BEEF PHILLY STATION ... 162**

*Hoagie roll filled with shaved beef steak ready for topping with sautéed peppers and onions, and warm cheese sauce*

*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen.*

*An 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn.*

*All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*

---

## 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; 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

*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

*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

*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*

---

## PLATED LUNCH

---

### ALMOND CRUSTED TILAPIA ... 17

*Served with pineapple salsa & romesco sauce*

### CHAMPAGNE CHICKEN ... 17

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

### POT ROAST OF BEEF ... 17

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

### STUFFED PASTA SHELLS ... 17

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

### LASAGNA ... 17

*Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread sticks*

### LEMON RISOTTO ... 17

*Bell pepper, onion, broccoli, pea pod, & roasted asparagus*

*\* Allergen Friedly (gluten, dairy, garlic, soy, nuts) \**

*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen.*

*An 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn.*

*All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*

## 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

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

#### GRILLED CAPRESE CHICKEN ... 24

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

#### WILD RICE STUFFED CHICKEN ... 24

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

#### CHAMPAGNE CHICKEN ... 24

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

#### COQ AU VIN ... 24

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

### Pork & Beef

#### POT ROAST OF BEEF ... 23

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

#### PETITE BEEF TENDERLOIN ... 29

Choice, marinated & grilled medallions with shallot demi-glace

#### NEW YORK STRIP LOIN ... 31

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

#### STUFFED PORK CHOP ... 25

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

Served with pineapple salsa & romesco sauce

#### GRILLED SALMON ... 28

Brown sugar glaze topped with sautéed leeks & lemon

#### STUFFED SOLE ... 24

Mushroom stuffing with classic Newburg sauce

#### PARMESAN PANKO CRUSTED WALLEY ... 25

Served with lemon cream & Meyer lemon coulis

### vegetarian

#### STUFFED PASTA SHELLS ... 23

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

#### LEMON RISOTTO ... 22

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

*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen.  
An 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn.  
All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*

---

## DINNER BUFFETS

---

### BBQ RIBS & CHICKEN ... 23

*A delicious cut of pork spareribs, dry rubbed then smoked in-house, served with roasted chicken, parsley-buttered potatoes, chef's vegetable, fresh fruit, rolls & butter*

### 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 beef with mushroom demi, grilled chicken with lemon-rosemary cream, or Italian cheese stuffed shells with marinara and garlic cream sauces \**

### ITALIAN MEDLEY ... 23

*Choice of Chicken Piccata, Grilled Caprese Chicken, or our famous house-made Italian sausage lasagna. Served with meatballs marinara, cavatappi pasta with pesto cream & vodka sauces, Caesar salad & garlic ciabatta bread*

*\* Substitute chicken cacciatore or Parmesan, ricotta stuffed pasta shells \**

### MINNESOTA VALLEY ... 32

*Parmesan crusted walleye, chicken marsala, herb mashed russet potatoes, seasonal vegetable, hearty grain, sweet cranberry & fresh field green salads, rolls & butter*

---

## PLATED MEAL STARTERS

---

### MINNESOTA WILD RICE SOUP

### CAESAR SALAD

*Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons*

### APPLE WALNUT SALAD ... 2

*Mixed greens with apple & gouda, candied walnuts with rosemary vinaigrette*

### THE GRAND SALAD ... 1.50

*Mixed greens with mandarin oranges, candied almonds, red onion and house made ginger rice wine vinaigrette*

### PEAR & GORGONZOLA SALAD ... 2

*Mixed greens with balsamic vinaigrette*

*Starch*

### PARSLEY BUTTERED POTATO

### OVEN ROASTED BABY RED POTATO

### HERB MASHED POTATO

### ALMOND WILD RICE PILAF OR CLASSIC

### MASHED POTATO WITH GRAVY

### GARLIC MASHED POTATO

### AU GRATIN POTATO

### FETTUCCINI ALFREDO

*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. A 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn. All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*

---

## BAR SNACKS

---

**LIFT BRIDGE CANDIED WALNUTS ... 36**

**GRAND MIX ... 40**

*Dried fruits, mixed nuts, & semi-sweet and white chocolate*

**GARDETTOS SNACK MIX ... 12**

---

## DESSERTS

---

**COOKIE ASSORTMENT ... 1.25**

**CHOCOLATE DIPPED STRAWBERRIES ... \$2.50 EACH**

**SWEET SENSATIONS ... 3.25**

*A gourmet assortment of bars and cookies*

**TIRAMISU ... 4.50**

*Sponge cake with layers of zabaglione & coffee cream dusted with  
cocoa*

**MINI DESSERTS ... 5.50**

*Chocolate dipped strawberries, mousse filled tarts, bite sized bars  
& brownies*

**NEW YORK CHEESECAKE ... 5.75**

*Irresistible, creamy cheesecake with a graham cracker crust*

**GOURMET DESSERT SELECTION ... 5**

*An assortment of our tortes, cakes and cheesecake*

---

## LATE NIGHT SNACKS

---

**CHIPS, SALSA & GUACAMOLE ... 70**

**MINI COLD SANDWICHES ... 68.50**

*Ham & Swiss and Turkey & Cheddar assortment*

**PIZZA OPTIONS**

*Pre-order Pepperoni, Sausage, or Cheese with your event coordinator*

*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen.  
An 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn.  
All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*

---

## 2022 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 ... \$300**

\* 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.*

*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen.*

*An 20% service charge will be added on to all food and beverage. All service charges are sole property of The Lowell Inn.*

*All events subject to a 1% ramp fee regardless of its use. Prices as of Jan 2022 and subject to change.*