

# LOWELL INN MENU

## 2023



### BREAKFAST BUFFETS

*Priced per person*

#### **CONTINENTAL ... 8**

*Orange juice, fresh fruit, assorted yogurt, granola, muffins & pastries*

*\* Add bagels & boiled eggs 10.25 \**

#### **BURRITO STATION ... 14.5**

*Warm flour tortillas with scrambled eggs, sautéed peppers & onions, cheddar cheese, white queso, chorizzo, sausage, bacon, black beans, and pico de gallo, sour cream, and salsa. Served with fresh seasonal fruit*

#### **FLORENTINE EGG STRATA ... 16.5**

*Baked with onions, tomatoes, & fresh spinach. Served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fresh fruit, & cinnamon coffee cake*

#### **SUNRISE BREAKFAST ... 17**

*Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls & muffins*

#### **GOURMET BREAKFAST ... 18.5**

*Eggs Benedict, potatoes, sausage, fresh baked pastries, & fresh fruit*

#### **BRUNCH BUFFET ... 22.5**

*Stuffed pasta shells, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, & fresh fruit*



*The Lowell Inn processes peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Coffee is included in the room rental.*

*Customers with allergies should exercise judgement in regard to their individual needs.*

*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 2023 and subject to change.*

12.29.22

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## HORS D'OEUVRES SIGNATURES

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*Priced for 24 people, unless specified*

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### COLD SIGNATURES

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**DEVILED EGGS ... 55**

**SMOKED SALMON PIN WHEEL ... 61.5**

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

**CAPRESE SKEWERS ... 63**

**RED PEPPER HUMMUS ... 77.5**

*Served with pita chips*

**CUCUMBER MEDALLIONS ... 80**

*Topped with hummus, cream cheese & seasonal garnish*

**PETITE TENDER CROSTINI ... 157**

*Shaved beef tenderloin, red pepper aioli, candied onions on grilled baguette*

**GRILLED HEIRLOOM BRUSCHETTA ... 80**

*Heirloom tomato and seasoned ricotta on grilled baguette*

**PORK TENDER CROSTINI ... 98.5**

*With rosemary aioli & mango chutney*

**PROFITEROLE ... 98.5**

*Served with pesto chicken & raspberry reduction*

**CHERRY BRUSCHETTA ... 102**

*Served with goat cheese, pecans & fresh herbs on baguette*

**ASIAN SPRING ROLL ... 102**

*Vegetarian, served with sweet Thai Chili sauce*

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### COLD DISPLAY

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**GARDEN VEGETABLE DISPLAY ... 55**

*With house ranch for dipping*

**SEASONAL FRESH FRUIT DISPLAY ... 66**

**GOURMET CHEESE DISPLAY ... 68.5**

*Swiss, colby-jack, colby, pepper-jack and provolone cheeses with cracker medley*

**CHIPS WITH SALSA & GUACAMOLE ... 78.5**

**CHARCUTERIE ... 143.5**

*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*

**BRIE EN CROUTE ... 89.5**

*Served with a cracker medley*

**GOURMET MEAT & CHEESE TRAY ... 99**

*Ham, turkey, salami with Swiss, colby jack, pepper jack, colby and provolone cheeses served with a cracker medley*

**CLASSIC SHRIMP COCKTAIL ... 123**

*Served with house made cocktail sauce*

**HONEY SMOKED SALMON PLATTER ... 229.5**

*Whole side with condiments and cracker medley*

*\* Serves 45 people \**

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## HOT SIGNATURES

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**CLASSIC MARINARA MEATBALLS ... 67**

*Served with The Grand's house made sauce*

**WARM GORGONZOLA DIP ... 73**

*Served with tri-colored chips*

**KOREAN CHICKEN MEATBALLS ... 74**

*Sweet & salty, accompanied by pickled cucumber*

**CHICKEN WINGS ... 77.5**

*Crisply fried and tossed with your choice of sauce: garlic parmesan or teriyaki*

**SHRIMP & CRAB CROQUETTES ... 88.5**

*With Cajun remoulade*

**MAHI BITES ... 134.5**

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

**BEEF BROCHETTE ... 151**

*Glazed in orange ginger sauce*

**ITALIAN DUNKERS ... 65**

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

**BACON WRAPPED CHICKEN ... 80.5**

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

**WARM ARTICHOKE SPREAD ... 87.5**

*Served with Tri-Color Chips*

**MINI FRIED CHICKEN & WAFFLES ... 88.5**

*Served with maple honey butter*

**ASIAN DUMPLINGS ... 91**

*Vegetarian, served with teriyaki & basil pesto*

**THAI PEANUT CHICKEN SKEWERS ... 103**

*\* Contains Peanuts \**

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## SLIDERS

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**MEATBALL SLIDER ... 93**

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

**PHILLY CHEESE STEAK SLIDER ... 95**

*With sautéed peppers, onions & provolone cheese*

**CUBAN SLIDER ... 95**

*Made with our famous pulled pork and spicy pickles*

**CHEESEBURGER SLIDER ... 95**

*Topped with crisp onions & American cheese*

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## HOR'S BUFFET

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**HEARTY HORS D'OEUVRES BUFFET ... 16.5**

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

**DELUXE HORS D'OEUVRES BUFFET ... 23**

*Chilled Smoked Salmon Platter, Seared Beef Tenderloin with Baguette, Seasonal Fresh Fruit with Berries, Garden Vegetable Tray with House Ranch, Thai Peanut Chicken Skewers, Artichoke Dip with Pita Chips, Cranberry & Feta Pin Wheels*

**THE ADMIRAL'S HORS D'OEUVRES ... 28**

*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*

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## PLATED LUNCH

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❦ Cold Plated ❦

*Sandwiches accompanied by potato chips & fresh fruit*

*Salads accompanied by bread roll & fresh fruit*

### **SEARED BEEF ON CIABATTA ... 15**

*Tender beef and Colby cheese, mixed greens, tomato, red onion on grilled ciabatta with house made parmesan peppercorn dressing*

### **CHICKEN CAESAR WRAP ... 15**

*Grilled chicken, romaine, tomato, black olive, parmesan in a spinach wrap with Caesar dressing*

### **VEGGIE SANDWICH ... 15**

*Marinated and roasted seasonal vegetables, seasoned cream cheese and mixed greens on a toasted ciabatta roll*

### **ROAST TURKEY CLUB CROISSANT ... 15**

*Roast turkey breast, mixed greens, tomato, red onion, Swiss cheese and bacon on a croissant*

### **BUFFALO CHICKEN SALAD ... 15**

*Crisp romaine, celery, green onion, bleu cheese and spicy buffalo chicken served with bleu cheese dressing*

### **GRAND SALAD ... 15**

*Grilled chicken served on a bed of mixed greens with red onion, pepita toasted pumpkin seed, mandarin orange and our own sesame ginger vinaigrette*

### **SEARED BEEF SALAD ... 15**

*Tender beef served with roasted vegetables on a bed of romaine. Served with parmesan dressing*

❦ Hot Plated ❦

### **ALMOND CRUSTED TILAPIA ... 19**

*Served with pineapple salsa & romesco sauce*

### **CHAMPAGNE CHICKEN ... 19**

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

### **POT ROAST OF BEEF ... 19**

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

### **STUFFED PASTA SHELLS ... 19**

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

### **LASAGNA ... 19**

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

### **LEMON RISOTTO ... 19**

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

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

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## BUFFET LUNCH

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### PIZZA & PASTA ... 16

*Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces, garden salad & soft garlic bread sticks*

### DELI LUNCHEON ... 18.5

*Sliced deli meats & cheeses, assorted breads & croissants, pasta salad, fresh fruit display, sandwich trimmings, & assorted cookies*

### LOWELL INN LUNCHEON ... 17

*Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter. Add 2nd entrée for an additional \$3.00*

*\* Italian sausage or vegetable lasagna, lemon thyme chicken breast, pot roast of beef, herb roasted chicken, roast pork loin w/ apples, beef stroganoff, glazed honey cured ham, Swedish meatballs \**

### FROM THE GRILL ... 19.5

*Choice of 2 items from below served with baked beans, potato salad, fresh fruit & fresh sandwich toppings*

*\* hamburgers, bratwurst, portabello mushroom, grilled chicken breast, or pulled pork \**

### FIESTA ... 18.5

*Soft flour tortillas, pork carnitas, chicken chorizo with pork filling, served with tri-color chips & white queso, Southwestern rice, spiced black beans, salsa, sour cream, cheddar cheese & fresh toppings*

*\* Add Guacamole for 1.00 per person \**

### EXECUTIVE LUNCHEON ... 22

*Start with creamy Minnesota wild rice soup, followed by deli sliced seared beef tenderloin, smoked turkey breast, ham, & pesto chicken salad, accompanied by deli cheeses, croissants & assorted fresh rolls, & roasted vegetable platter with red pepper aioli*

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## DESSERTS

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### ASSORTED COOKIES ... 2

### SWEET SENSATIONS ... 4

*A gourmet assortment of bars & cookies*

### GOURMET DESSERT SELECTION ... 5.5

*An assortment of our tortes, cakes & cheesecake*

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## PLATED DINNER SELECTIONS

Add 1.50 to each entrée for 2 selections. Include green garden salad, roasted asparagus, a starch selection, rolls & butter

### Poultry

#### CHICKEN PICCATA ... 26

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

#### GRILLED CAPRESE CHICKEN ... 26.5

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

#### WILD RICE STUFFED CHICKEN ... 27

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

#### CHAMPAGNE CHICKEN ... 27

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

#### COQ AU VIN ... 27

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

### Pork & Beef

#### POT ROAST OF BEEF ... 26

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

#### PETITE BEEF TENDERLOIN ... 32.5

Choice, marinated & grilled medallions with shallot demi-glace

#### NEW YORK STRIP LOIN ... 35

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

#### STUFFED PORK CHOP ... 28

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 ... 26

Served with pineapple salsa & romesco sauce

#### GRILLED SALMON ... 31

Brown sugar glaze topped with sautéed leeks & lemon

#### PARMESAN PANKO CRUSTED WALLEY ... 28

Served with lemon cream & Meyer lemon coulis

#### GROUPER ... 28

Parmesan & cheddar crusted filet served with mashed potatoes and asparagus

### vegetarian

#### STUFFED PASTA SHELLS ... 25

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

#### LEMON RISOTTO ... 25

Bell pepper, onion, broccoli, pea pod and roasted asparagus.  
Allergen friendly. (gluten, dairy, garlic, soy, nuts)

### Duet

#### PETITE TENDERLOIN & LOBSTER TAIL ... 42.5

Shallot demi glace and honey garlic white wine butter sauce

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## PLATED MEAL STARTERS

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### *Soups & Salads*

#### **BRUSCHETTA**

*Grilled baguette, tomato, fresh basil, shaved Parmesan, and balsamic reduction*

#### **MINNESOTA WILD RICE SOUP**

#### **CAESAR SALAD**

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

#### **GREEN GARDEN SALAD**

*Mixed greens, tomatoes, cucumbers, red onions, carrots & house made Parmesan peppercorn dressing & croutons*

#### **THE GRAND SALAD ... 2**

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

#### **PEAR & GORGONZOLA SALAD ... 2.5**

*Mixed greens with balsamic vinaigrette*

#### **APPLE WALNUT SALAD ... 2.5**

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

### *Starch Selections*

#### **PARSLEY BUTTERED POTATO**

#### **HERB MASHED POTATO**

#### **POTATO DAUPHINOISE**

#### **ALMOND WILD RICE PILAF OR CLASSIC**

#### **PARMESAN RISOTTO**

#### **BUTTERMILK OR SOUR CREAM MASHED POTATO**

#### **MASHED POTATO WITH GRAVY**

#### **GARLIC MASHED POTATO**

#### **AU GRATIN POTATO**

#### **HASSELBACK POTATO**

#### **FETTUCCHINI ALFREDO**

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## DINNER BUFFETS

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#### **BBQ RIBS & CHICKEN ... 26**

*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 w/ butter*

#### **LOWELL INN CHOICE ... 26**

*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 ... 26**

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

#### **MINNESOTA VALLEY ... 36**

*Parmesan crusted walleye, chicken marsala, herb mashed russet potatoes, seasonal vegetable, sweet cranberry fluff salad, fresh field green salad, & rolls w/ butter*

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## BAR SNACKS

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*Priced for 24 people unless specified*

**GARDETTOS SNACK MIX ... 13.5**

**PEPPERED CANDIED BACON- THICK CUT ... 50.5**

**GRAND MIX ... 45**

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

**FRESH CHEESE PUFFS ... 30**

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

**PROSCIUTTO AND GRUYERE PINWHEELS ... 48**

*Layered with fresh sage in crisp puff pastry*

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## DESSERTS

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*Priced per person unless specified*

**COOKIE ASSORTMENT ... 2**

**SORBET REFRESHER ... 2.5**

**CHOCOLATE DIPPED STRAWBERRIES**

**SWEET SENSATIONS ... 4**

*A gourmet assortment of bars and cookies*

**TIRAMISU ... 5**

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

**BREAD PUDDING ... 5**

*An old-fashioned favorite with praline caramel sauce & whipped cream*

**GOURMET DESSERTS ... 5.5**

*Chocolate torte, carrot cake, a seasonal selection & cheese cake with topping*

**MINI DESSERTS ... 5.5**

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

**NEW YORK CHEESECAKE**

*Irresistible, creamy cheesecake with a graham cracker crust*

**RUSTIC APPLE TART ... 6**

*Glazed apples in a pastry with cinnamon ice cream*

**FLOURLESS CHOCOLATE TORTE ... 6**

*Gluten free, blended with four chocolates, topped with ganache*

**PECAN BOURBON PIE ... 6**

*Georgia pecans & Kentucky bourbon in a shortbread crust*

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## LATE NIGHT SNACKS

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*Priced for 24 people unless specified*

**MILK & COOKIES ... 68**

*Freshly baked chocolate chip cookies & ice cold 2% milk*

**MINI COLD SANDWICHES ... 77**

*Ham & Swiss and Turkey & Cheddar assortment*

**CHIPS, SALSA & GUACAMOLE ... 78.5**

**CHEESE AND FRESH FRUIT DISPLAY WITH CRACKER MEDLEY ... 90**

**GRAND PIZZA**

*Place your order with Grand Pizza & have it delivered 651-351-1262 Order must be placed by 9:00pm*

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## BAR MENU

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*All prices subject to change without notice. All bar items sold by the glass or can. All host bars subject to 20% service charge.*

### **PEPSI PRODUCTS & JUICE ... 2**

#### **DOMESTIC BEER ... 6.5**

*Coors Light, Michelob Golden Light*

#### **PREMIUM BEER ... 7.5**

*Lift Bridge Farm Girl & Hop Dish, Stell Artois, Summit EPA*

#### **HOUSE WINE ... 9.5**

*\* Chardonnay, Pinot Grigio, Moscato, Cabernet, & Pinot Noir \**

#### **RAIL DRINKS ... 9**

#### **CALL DRINKS ... 10**

#### **PREMIUM DRINKS ... 11**

#### **ULTRA PREMIUM ... 12**

#### **BOTTLE OF HOUSE WINE/ CHAMPAGNE ... 27**

#### **CASE OF HOUSE WINE/CHAMPAGNE ... 300**

*\* Pre-order only \**

#### **KEG OF DOMESTIC BEER ... 375\***

*\* Pre-order only & based on market pricing \**

#### **PREMIUM/CRAFT BEER KEG ... 450\***

*\* See sales staff for pricing on specific flavors \**

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