

Lowell Inn Menu

2024

Breakfast Buffets

Priced Per Person

Continental Orange juice, fresh fruit, assorted yogurt, granola, muffins & pastries	8.5
Gourmet Breakfast Eggs Benedict, potatoes, sausage, fresh baked pastries, & fresh fruit	20
Florentine Egg Strata Baked with onions, tomatoes, & fresh spinach. Served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fresh fruit, & cinnamon coffee cake	18
Burrito Station 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	15.5
Sunrise Breakfast Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls & muffins	18.5
Brunch Stuffed pasta shells, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, & fresh fruit	24



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Cold Hors D'oeuvre Signatures

Priced for 24 People Unless Specified

Caprese Skewers	68	Deviled Eggs	59.5
Pork Tenderloin Crostini With rosemary aioli & mango chutney on garlic crostini	106	Smoked Salmon Pin Wheel Honey smoked salmon, cream cheese, dill in a spinach tortilla with salsa side	66.5
Grilled Heirloom Bruschetta Heirloom tomato & seasoned ricotta on grilled baguette	86.5	Cucumber Medalions Topped with hummus, cream cheese, & seasonal garnish	86.5
Petite Tenderloin Crostini Shaved tenderloin, red pepper aioli & candied onion on grilled crostini	169.5	Asian Spring Roll Vegetarian, with sweet Thai chili sauce	110
Shrimp Cocktail With housemade cocktail sauce	133	Cherry Bruschetta With goat cheese & pecans on baguette	110
Garden Vegetable Display With housemade ranch	59.5	Gourmet Meat & Cheese Tray Ham, turkey, salami with Swiss, colby jack, pepper jack, colby and provolone cheeses served with a cracker medley	107
Red Pepper Hummus With pita chips	84.5	Artisan Cheese Display Served with cracker medley, smoked gouda, creamy gorgonzola, herb & olive infused cheeses, brie, and seasonal selection	169.5
Brie En Croute With a cracker medley	96.5	Chips with Guacamole & Salsa	85
Honey Smoked Salmon Platter Whole side with condiments and cracker medley * Serves 45 people *	248	Charcuterie 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	155
Profiterole With pesto chicken & raspberry reduction	98.5	Seasonal Fresh Fruit Display	71
		French Onion Tart Tender pastry topped with caramelized shallot, gruyere and fresh thyme. Served with bacon jam	74

Hot Sliders

Meatball Sliders With mozzarella, parmesan & marinara sauce	100.5	Cuban Sliders Made with our famous pulled pork and spicy pickles	102.5
Philly Cheese Steak Sliders With sautéed peppers, onions & provolone cheese	102.5	Cheeseburger Sliders Topped with crisp onions & American cheese	102.5

Hot Hors D'oeuvre Signatures

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Marinara Meatballs Served with The Grand's house made sauce	72.5	Bacon Wrapped Chicken	87
Gorgonzola Dip With tri-colored chips	79	Artichoke Spread With tri-color chips	94.5
Korean Chicken Meatballs Sweet & salty, accompanied by pickled cucumber	80	Mini Fried Chicken & Waffles Served with maple honey butter	98.5
Chicken Wings Crisply fried and tossed with your choice of sauce: garlic parmesan or teriyaki	84	Steamed Dumplings Vegetarian, with teriyaki & basil pesto	98
Beef Brochette Glazed in orange ginger sauce	163	Italian Dunkers Parmesan crusted breadstick filled with Mozzarella and served with warm marinara sauce	70
Shrimp & Crab Croquettes With Cajun remoulade	95.5	Thai Peanut Chicken Skewers * Contains Peanuts *	197.5
Mahi Bites Crispy almond coconut crusted, with honey lime dipping sauce	145	Wurst Bites With curried ketchup	82

Hors D'Oeuvres Buffets

Priced Per Person

Hearty Hors D'Oeuvres 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	18
Deluxe Hors D'Oeuvres 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	25
Admiral's Hors D'Oeuvres 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	30

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Cold Plated Lunch

Priced Per Person

Sandwiches accompanied by potato chips & fresh fruit

Salads accompanied by bread roll & fresh fruit

Chicken Caesar Wrap	16	Seared Beef on Ciabatta	16
Grilled chicken, romaine, tomato, black olive, parmesan in a spinach wrap with Caesar dressing		Tender beef & Colby cheese, mixed greens, tomato, red onion on grilled ciabatta with house made parmesan peppercorn peppercorn dressing	
Roast Turkey Club Croissant	16	Veggie Sandwich	16
Roast turkey breast, mixed greens, tomato, red onion, Swiss cheese & bacon on a croissant		Marinated & roasted seasonal vegetables, seasoned cream cheese & mixed greens on a toasted ciabatta roll	
Buffalo Chicken Salad	16	Seared Beef Salad	16
Crisp romaine, celery, green onion, bleu cheese & spicy buffalo chicken served with bleu cheese dressing		Tender beef served with roasted vegetables on a bed of romaine. Served with parmesan peppercorn dressing	
Grand Salad	16		
Grilled chicken served on a bed of mixed greens with red onion, pepita toasted pumpkin seed, mandarin orange, grape, & our own sesame ginger vinaigrette			

Hot Plated Lunch

Priced Per Person

Almond Crusted Tilapia	20.5	Stuffed Pasta Shells	20.5
Served with pineapple salsa & romesco sauce		Filled with ricotta & Parmesan, served with marinara & garlic cream	
Champagne Chicken	20.5	Lasagna	20.5
Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds		Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread stick	
Pot Roast of Beef	20.5	Vegetable Risotto	20.5
A traditional favortie, slowly braised beef round served with pan gravy & root vegetables		Bell pepper, onion, broccoli, pea pod, & roasted asparagus *Allergen Firendly (glluten, dairy, garlic, soy, nuts)*	

Buffet Lunch

Priced Per Person

Pizza & Pasta	17	Lowell Inn Luncheon	18.5
Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces, garden salad & soft garlic bread sticks		Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter. Add 2nd entree 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	
Fiesta	21.5	From the Grill	21
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		Your choice of 2 meat options: Hamburgers, bratwurst, chicken breast - breaded or grilled, or pulled pork. Accompanied by potato salad, baked beans, fresh fruit & sandwich trimmings Add a 3rd option for \$3	
Executive Luncheon	24	Deli Luncheon	20
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		Sliced deli meats & cheeses, assorted breads & croissants, pasta salad, fresh fruit display, sandwich trimmings, & assorted cookies	

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Plated Dinner

Priced Per Person

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

Poultry

Chicken Piccata 28

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

Champagne Chicken 29

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

Wild Rice Stuffed Chicken 29

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

Grilled Caprese Chicken 26.5

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

Coq Au Vin 29

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

Pork & Beef

Stuffed Pork Chop 30.5

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

Petite Beef Tenderloin 35

Choice, marinated & grilled medallions with shallot demi-glace

Pot Roast of Beef 28

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

New York Strip Loin 38

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

Seafood

Almond Crusted Tilapia 28

Served with pineapple salsa & romesco sauce

Parmesan Pank Crusted Walleye 30.5

Served with lemon cream & Meyer lemon coulis

Stuffed Sole 30.5

Mushroom stuffing with classic Newburg sauce

Salmon 33.5

Garlic ginger marinated & served in parchment with vegetable risotto, asparagus & topped with a wasabi aioli

Vegetarian

Stuffed Pasta Shells 27

Filled with ricotta & parmesan, served with marinara & garlic cream

Vegetable Risotto 27

Bell pepper, onion, broccoli, pea pod, & roasted asparagus
Allergen Firendly (gluten, dairy, garlic, soy, nuts)

Duet

Petite Tenderloin & Poached Lobster 46

Tail

Shallot demi glace and honey garlic white wine butter sauce

Petite Tenderloin & Blackened Orange 42

Roughy

Shallot demi glace and cheddar panko with roasted red pepper aioli

Petite Tenderloin & Champagne Chicken 40

Shallot demi glace and Champagne sauce with raspberry reduction & candied walnuts

Plated Meal Starters

Soup & Salad

Minnesota Wild Rice Soup

Lowell Inn Cream of Mushroom Soup

Caesar Salad

Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons

Grand Salad 2

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

Green Garden Salad

Pear & Gorgonzola Salad
Mixed greens with balsamic vinaigrette
\$2

Apple Walnut Salad 2

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

Pear & Gorgonzola Salad 2

Mixed greens with balsamic vinaigrette

Starch

Parsley Buttered Potato

Basil Mashed Potato

Potato Dauphinoise

Almond Wild Rice Pilaf or Classic

Parmesan Risotto

Buttermilk or Sour Cream Mashed Potato

Mashed Potato & Gravy

Garlic Mashed Potato

Au Gratin Potato

Hasselback Potato

Fettuccini Alfredo

Buffet Dinner

Priced Per Person

BBQ Ribs & Chicken 28

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

Minnestoa Valley 39

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

Italian Medley 28

Caprese chicken, Italian meatballs, cavatappi pasta with pesto cream & vodka sauces, Caesar salad & garlic ciabatta bread

Lowell Choice 28

Your choice from 2 hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's vegetable, your choice of starch, & rolls w/ butter

Entrée Choices: Italian sausage lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, teriyaki chicken, roast pork loin with apples, beef stroganoff, glazed honey cured ham, stuffed pasta shells, Swedish meatballs.

Upgrade with Walleye for \$2.00 or Beef Tenderloin for \$5.00

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Dessert

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Cookie Assortment	2.5	Mini Desserts	6
Sorbet Refresher	2.5	Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies	
Chocolate Dipped Strawberries	2.5 each	Gourmet Dessert Selection	6
Sweet Sensations	4.5	Chocolate torte, carrot cake, a seasonal selection & cheese cake with topping	
A gourmet assortment of bars and cookies		New York Cheesecake	6.5
Tiramisu	5.5	Rich cream cheese on graham cracker crust, twin berry compote	
Sponge cake with layers of zabaglione & coffee cream dusted with cocoa		Flourless Chocolate Torte	6.5
Bread Pudding	5.5	Gluten free, blended with four chocolates, topped with ganache	
An old-fashioned favorite with praline caramel sauce & whipped cream		Rustic Apple Tart	8
Pecan Bourbon Pie	6.5	Glazed apples in a pastry with cinnamon ice cream	
Georgia pecans & Kentucky bourbon in a shortbread crust			

Late Night

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Chips, Salsa & Guacamole	85	Milk & Cookies	73.5
Grand Pizza		Freshly baked chocolate chip cookies & ice cold 2% milk	
Place your order with Grand Pizza & have it delivered 651-351-1262		Mini Cold Sandwiches	83
Order must be placed by 9:00pm		Ham & Swiss and turkey & cheddar assortment	

Bar Snacks

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Gardettos Snack Mix	14.5	Lift Bridge Candied Walnuts	39
Fresh Cheese Puffs	32.5		
Crispy, cheesy exterior with a light & fluffy interior		Prosciutto & Gruyere Pinwheels	52
Grand Mix	48.5	Layered with fresh sage in crisp puff pastry	
Dried fruits, mixed nuts, & semi-sweet and white chocolate			

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Lowell Inn Bar Menu

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	6.75
Premium Beer	7.75
Wine	9.75
i.e. Pinot Grigio, Chardonnay, Moscato, Pinot Noir, Cabernet	
Rail Drinks	9.25
Premium Drinks	11.25
i.e. Smirnoff, Captain Morgan, Windsor	
Ultra Premium Drinks	12.25
i.e. Crown Royal, Grey Goose, Tanqueray	
Specialty Drinks	13
i.e. Martini, Long Island Iced Tea, Margarita	
Bottle of House Wine or Champagne	30
Case of House Wine or Champagne	350
Pre-order only & based on market pricing	
Domestic Beer Keg	415
Pre-order only & based on market pricing	
Premium Beer Keg	\$495
Pre-order only & based on market pricing	

