

WEDDING MENU



 the
Pavilion
at Lake Elmo

 **Holiday Inn**
& Suites

8511 Hudson Boulevard | Lake Elmo, MN | 651.714.8068

DINNER

ALL ENTRÉES ARE PRICED PER PERSON. ALL ENTRÉES ARE SERVED WITH BREAD, HOUSE SALAD, ONE VEGETABLE AND ONE STARCH OF YOUR CHOICE.

BEEF OPTIONS

HOUSE SIRLOIN

Tender and flavorful sirloin served under a savory red wine sauce

6oz - \$28.99 | 9oz - \$30.99

FILET

Filet with a mushroom demi-glace

6oz - \$35.99 | 9oz - \$44.99

GRILLED NEW YORK STRIP

New York steak grilled to perfection and topped with caramelized onions

\$34.99

CHICKEN OPTIONS

LAKE ELMO CHICKEN

Grilled boneless chicken breast topped with house-made wine sauce

\$23.99

CHICKEN PARMESAN

Boneless chicken breast tossed in seasoned breading, topped with homemade marinara sauce and mozzarella cheese

\$23.99

STUFFED CHICKEN

Baked in béchamel sauce with spinach artichoke dip or pesto

\$25.99

CHICKEN ROMA

Grilled chicken breast with sautéed artichokes, sun-dried tomatoes, onions and garlic, topped with a parmesan cream sauce

\$24.99

CHICKEN MARSALA

Marsala wine reduction with roasted onions, mushrooms and garlic over a grilled chicken breast

\$24.99

PORK OPTIONS

APPLE STUFFED PORK

Apple stuffing roasted in a pork loin, served with an apple whiskey glaze
\$24.99

OVEN ROASTED PORK

Slow roasted pork loin topped with creamy herb sauce
\$24.99

SAGE STUFFED PORK LOIN

Sage stuffing roasted in a pork loin, served with homemade pork gravy
\$24.99

FISH/SEAFOOD OPTIONS

WALLEYE

Fresh caught Canadian walleye served oven roasted, topped with a lemon aioli
\$30.99

JALAPEÑO GLAZED SALMON

Fresh salmon grilled to perfection and topped with jalapeño glaze
\$26.99

SMOKED SWEET SALMON

Oven roasted salmon topped with an apple whiskey glaze
\$26.99

VEGETARIAN OPTIONS

BUTTERNUT SQUASH RAVIOLI

Served in a creamy brown butter sauce, topped with candied walnuts and raisins
\$22.99

ROMA ALA VEGETARIAN

Artichoke, sun-dried tomatoes and a parmesan cream sauce
over cavatappi noodles
\$22.99

STUFFED BELL PEPPERS

Minnesota style wild rice blend topped with marinara and baked
\$21.99

KIDS

SERVED WITH CRISPY FRENCH FRIES AND A FRUIT CUP

Chicken Fingers | Macaroni & Cheese

\$10.99 (for kids 10 and under)

BUFFET

ALL BUFFETS ARE PRICED PER PERSON. ALL ENTRÉES ARE SERVED WITH BREAD, HOUSE SALAD, ONE VEGETABLE AND ONE STARCH OF YOUR CHOICE. (MINIMUM OF 20 PEOPLE)

One Entrée from Tier 1 - \$25.99

One Entrée from Tier 2 - \$30.99

Two Entrées from Tier 1 - \$30.99

One Entrée from Tier 1 & One Entrée from Tier 2 - \$33.99

TIER 1

Apple Stuffed Pork**

Sage Stuffed Pork Loin**

Chicken Roma

Lake Elmo Chicken

Beer Battered or Baked Cod

Oven Roasted Turkey Breast**

Chicken Alfredo with Broccoli

Brisket

Lasagna

Roast Beef

Pot Roast

Glazed Ham**

TIER 2

Chicken Marsala

Chicken Parmesan

Stuffed Chicken

Sirloin Tips

Oven Roasted Salmon

Flank Steak

Bacon Wrapped Pork Medallions

Carving Station: Prime Rib, Filet, Sirloin
(Ask Sales Executive for pricing)

VEGETABLES

Sautéed Green Beans | Maple Glazed Carrots | Squash Medley
Creamy Broccoli | Asparagus*

STARCHES

Baby Red Potatoes | Mashed Sweet Potatoes

Mashed Potatoes (Regular or Garlic) | Shedder Hash Brown Casserole

Cranberry Wild Rice | Quinoa & Couscous Blend*

*Additional \$1 per person

**Carving Option: \$75 for 1 meat, \$150 for 2 meats

SALADS

HOUSE SALAD

Spring mix tossed with cucumbers, cherry tomatoes, red cabbage and shredded carrots. Choice of Dressing: Ranch, French, Italian or Balsamic

CAESAR SALAD

Crisp romaine tossed with shredded Asiago cheese, cherry tomatoes, croutons and a creamy Caesar dressing

BERRY SALAD (SEASONAL)

Strawberries, cucumbers and mandarin oranges served on a bed of crisp spring mixed greens, topped with candied pecans and balsamic vinaigrette

APPETIZERS & HORS D'OEUVRES

Priced by tray and each tray serves 25 people

Optional buffet style or butler passed

Additional \$1.50 per person for butler passed

COLD APPETIZERS

BRUSCHETTA

Fresh balsamic tomato bruschetta with asiago cheese on garlic toasted crostini
\$85.99

CAPRESE SKEWER

Mozzarella cheese, fresh basil and tomatoes on a skewer, topped with balsamic
\$89.99

SPINACH DIP

Spinach dip with garlic and Asiago cheese, served with fresh baked bread
\$99.99

CROSTINIS

Shrimp served with a citrus arugula salsa
\$119.99

MEAT AND CHEESE

Served with turkey, ham, salami, American, pepper jack and Swiss cheese
\$110.99

Beef served with a dollop of horseradish
\$119.99

FRUIT DISPLAY

Seasonal fresh fruits
\$89.99

SHRIMP COCKTAIL

With cocktail sauce and lemons
\$109.99

VEGETABLE CRUDITÉS

Crisp garden vegetables with dipping sauces
\$89.99

WARM APPETIZERS

STUFFED MUSHROOMS

Asiago cheese and sausage
\$95.99

BACON WRAPPED SHRIMP

Shrimp with green peppers
and pepper jack cheese wrapped
in bacon, served with BBQ sauce
\$119.99

COCONUT SHRIMP

Coconut battered shrimp served
with sweet sauce
\$119.99

CREAM CHEESE WONTONS

Filled with cream cheese and
served with sweet and sour
dipping sauce
\$85.99

PETITE EGG ROLLS

Served with sweet and sour
dipping sauce
\$89.99

FLAT BREAD PIZZA

8 in. pizza cut into bite size squares:
Sausage, Caprese, BBQ Chicken
or Veggie
\$12.99/per pizza

SLIDERS

Cheeseburger or BBQ pork served
with ketchup, mustard, pickles
and slaw
\$95.99

ARTICHOKE DIP WITH SHED BREAD

Warm dip served with fresh
baked bread
\$99.99

MEATBALLS

Marinara, Swedish or BBQ
\$85.99

WINGS

Buffalo, teriyaki, hot,
BBQ or dry rub
\$109.99

BURNT ENDS

Smoked prime and pork loin
roasted in BBQ
\$89.99

LATE NIGHT SNACKS

PIZZA

12 in. round pizza:
Cheese, Pepperoni or Sausage
\$14.99

CHICKEN WINGS

25 wings
\$59.99

SLIDERS

25 sliders
\$50.99

MINI SANDWICHES

25 sandwiches
\$50.99

DESSERTS BUFFET

\$6.00 PER PERSON (INCLUDES 2 PIECES PER PERSON) - SELECT 2 ITEMS FROM LIST

\$7.00 PER PERSON (INCLUDES 3 PIECES PER PERSON) - SELECT 3 ITEMS FROM LIST

BROWNIE BITES

MINI CUPCAKES (VANILLA, CHOCOLATE OR STRAWBERRY)

CHEESECAKE BITES

FRENCH SILK CHOCOLATE OR MINT MOUSSE CUPS

CHOCOLATE DIPPED STRAWBERRIES

LEMON BAR BITES

CREAM PUFFS

SPECIALTY DESSERTS

PRICES ARE PER PERSON

CRÈME BRÛLÉE

\$5.99

CHOCOLATE MOUSSE

Choice of Kahlúa, Irish Cream, RumChata or Frangelico

\$4.99

NEW YORK CHEESE CAKE

Choice of Raspberry, Chocolate, Caramel or Strawberry Topping

\$7.99

TURTLE CHEESE CAKE

Combination of Chocolate and Caramel

\$6.99

TRIPLE CHOCOLATE CAKE

\$6.99

CHOCOLATE LAVA CAKE

\$7.99

CARROT CAKE

\$6.99

WARM FUDGE BROWNIE & ICE CREAM

\$8.99

FRESH BAKED PIES

A large variety of freshly baked pies available for purchase

BAR SELECTIONS

NON-CRAFT BEER

(Per bottle)

\$4.00

LOCAL CRAFT BEER

(Per bottle)

\$5.00 - \$7.00

IMPORTED BEER

(Per bottle)

\$5.00

DOMESTIC KEG

\$375.00

PREMIUM / CRAFT KEG

Ask Sales Executive for Availability & Pricing

HOUSE POURS

(Per glass)

\$6.00

COCKTAILS, CORDIALS AND TOP SHELF

(Varies)

HOUSE WINE

(Per glass)

\$7.00

HOUSE WINE AND CHAMPAGNE BY THE BOTTLE

Brut Champagne

Sauvignon Blanc

Chardonnay

Cabernet

Merlot

\$25.00

UNLIMITED SODA

(Per person)

\$1.50

Additional charges: 9.625% tax on alcohol, 7.125% tax on food.
Please note that service charges are not a gratuity paid to your server(s).