

LESNER INN

Weddings • Events • Catering

Social Event Plated Menu

It will greatly facilitate our service if you will confine your menu to one choice for a sit-down banquet. Should you desire more than one entrée selection, a nominal service fee of \$20 per person will apply & you must submit place cards (with designated meal signifiers) at your final planning meeting. Alternatively, choose a dual entrée selection with one of the entrées below to serve your guests some of Lesner Inn's famous surf & turf. For more information on Lesner Inn's requirements for a plated meal, please refer to our plated meal guide.

Included in Rehearsal Dinner Packages #1-3

Salads

Served with bread & butter

Mixed green garden salad (*GF,*V, *VE) or Caesar salad (*GF,*V, *VE) or Seasonal salad (*GF,*V, *VE)

Entrée Selections

A maximum selection of two entrées is permitted if offering more than one for \$20 per person

Grilled chicken (GF)

Boneless breast of chicken served with your choice of Marsala wine sauce or a Monterey Jack cream sauce

Roast baron of beef (GF)

Slow roasted strip loin served with bordelaise sauce

Asian marinated flank steak (*GF)

Prepared at medium temperature with toasted garlic & ginger sauce

Petite filet mignon (GF)

Prepared at medium temperature

Vegetable pasta primavera (V, *GF, *VE)

Sautéed vegetables & penne pasta in a tomato cream sauce

Chicken Lynette

Sauteed chicken & topped with prosciutto, aged provolone, Roma tomatoes & fresh herbs.
Served with Dijon mustard sauce

Grilled salmon (GF)

Served with a light lemon beurre Blanc

Broiled or fried crab cake (*VE)

Lump crab meat with fresh onion & Old Bay seasoning

Crab stuffed flounder

Topped with a lemon dill cream sauce

Seafood ziti

Bay shrimp & scallops in a rich parmesan cream sauce

Dual Entrée Selections

Add \$10 per person to include one of the following additions to your one selected entrée:

2.5oz pan seared jumbo lump crab cake

Grilled chicken skewer (GF)

Starch Selections

Select one

Garlic mashed potatoes (GF, V)

Roasted red potatoes (GF, VE)

Fingerling potatoes (GF, VE)

Rice pilaf (V)

Vegetable Selections (GF, VE)

Select one

Green beans

Asparagus

Zucchini & squash medley

Vegetable medley

GF- Gluten Free **V**- Vegetarian **VE** -Vegan

Identifiers marked with an asterisk *V are identifying a dish that isn't traditionally a dietary restrictive option but can be adjusted upon request.

All menu pricing subject to a 20% service charge & 11.5% sales tax.
Additional goods & services subject to a 20% service charge & 6% sales tax.
Pricing & menu selections subject to change.

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Social Event Traditional Buffet Menu

Buffet is refreshed for one full hour & is served with bread & butter

Included in Baby Shower + Bridal Shower Package #3
Included in all other social per person pre-set packages #s 1-3

Salads

Mixed green garden salad (*GF,*V, *VE) or Caesar salad (*GF,*V, *VE) or Seasonal salad (*GF,*V, *VE)

Entrée Selections

Select two or upgrade to a three-entrée buffet for \$10 per person

Asian marinated flank steak (*GF)
Prepared at medium temperature with
toasted garlic & ginger sauce

Chicken Lynette
Sautéed breast of chicken topped with prosciutto,
aged provolone, Roma tomatoes & fresh herbs.
Served with Dijon mustard sauce

Grilled chicken (GF)
Boneless breast of chicken served with your choice
of Marsala wine sauce or a Monterey Jack cream sauce

Crab stuffed flounder
Topped with a lemon dill cream sauce

Seafood ziti
Bay shrimp & scallops
in a rich parmesan cream sauce

Vegetable penne pasta primavera (V, *GF, *VE)
Sautéed vegetables & penne pasta
in a tomato cream sauce

Starch Selections

Select one

Garlic mashed potatoes (GF, V)
Roasted red potatoes (GF, VE)
Fingerling potatoes (GF, VE)
Rice pilaf

Vegetable Selections (GF, VE)

Select one

Green beans
Asparagus
Zucchini & squash medley
Vegetable medley

GF- Gluten Free V- Vegetarian VE -Vegan

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Social Event Brunch Buffet

Buffet is refreshed for one full hour

Included in Baby Shower + Bridal Shower Package #3

Breakfast Items

Select two

Hashbrown potatoes (VE)	Cheesy grits (V)	Scrambled eggs	Bacon (GF)
Sausage gravy biscuits	French toast	Spiced apples (V)	Sausage patties

Lunch Items

Select two

Grilled chicken (GF)

Boneless breast of chicken served with your choice of Marsala wine sauce or a Monterey Jack cream sauce

Vegetable pasta primavera (V, *GF, *VE)

Sautéed vegetables & penne pasta served with tomato cream sauce

Asian marinated flank steak (*GF)

Served at medium temperature with toasted garlic & ginger sauce

Grilled salmon (GF)

With a light lemon beurre Blanc

Station Selections

Select one

***Omelet station (*V)**

Fill ins include Monterey Jack, cheddar cheese, ham, bacon, onions, mushrooms, tomatoes, bell peppers & salsa

**Two chef attendants required for an additional \$75 per attendant*

***Roast top round of beef carving station (GF)**

Served with homemade au jus & horseradish cream sauce, along with bread & butter on the buffet line

**One chef attendant required for an additional \$75 per attendant*

Waffle station

Belgian waffles with warm syrup, seasonal fruit jams, chocolate chips & whipped cream.

Add fried chicken for \$6 per person

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Social Event Heavy Hors D'oeuvres Buffet

Buffet is refreshed for one full hour

**Chef attendant required for an additional \$75 per station attendant.*

**Included in Baby Shower + Bridal Shower Package #3
Included in all other social per person pre-set packages #s 1-3**

Individual Hors D'oeuvres

Select five

Lumpia (*VE)

Your choice of chicken, beef or vegetable,
served fried & with duck sauce

Chicken parm bites (V)

Breaded chicken bites smothered in
marinara & mozzarella cheese

Bang bang shrimp

Panko breaded shrimp
tossed in a sweet chili sauce

Jalapeño poppers (V)

Stuffed with cheese

Caribbean jerked chicken brochettes (GF)

Served with mango chutney

Sausage cheddar bites

Breakfast sausage & sharp cheddar cheese

Mini grilled cheese (V)

Served with marinara

French onion soup bites (V)

Flakey pastry cup filled with
caramelized onions & gruyere cheese

Meatballs

BBQ, sweet & sour, or Swedish sauce

Comfort Station

Select one

Mashed potato bar (*V)

Garlic mashed red potatoes with toppings
cheese, chives, bacon, butter, & sour cream

Mac & cheese station

Toppings include caramelized onions, pickled
jalapenos, bacon, & sautéed cremini mushrooms

Add buffalo chicken for \$6 per person. Add pulled pork for \$7 per person

Or add lobster for \$8 per person

Carving Station

Select one

Smoked Virginia ham (GF)

Served with a Vidalia onion glaze
& sweet potato biscuits

Roast pork loin (GF)

Slow roasted & seasoned with fresh herbs
Served with whole grain mustard & French dinner rolls

Roast top round of beef (GF)

Served with homemade au jus,
horseradish cream sauce & French dinner rolls

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Stations Menu

Stations are refreshed for one full hour

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Salads

Mixed green garden salad (*GF,*V, *VE) or Caesar salad (*GF,*V, *VE) or Seasonal salad (*GF,*V, *VE)

Comfort Stations

Select two

Mashed potato bar (GF, *V)

Garlic mashed red potatoes with your choice of toppings from cheese, bacon, whipped butter & sour cream

Oven roasted vegetable station (GF, V, VE)

Grilled zucchini, eggplant, peppers, yellow squash, tomatoes & red onions
Add chicken for \$6 per person

Mac & cheese station

Toppings include caramelized onions, pickled jalapenos, bacon, & sautéed cremini mushrooms
Add buffalo chicken for \$6 per person
Add pulled pork for \$7 per person
Add lobster for \$8 per person

Grilled cheese bar (*V)

A classic grilled cheese & your choice of one gourmet grilled cheese: fig, prosciutto & provolone | bacon & pepper jack | tomato, mozzarella & pesto | or caramelized onions, mushrooms & cheddar.
Served with homemade marinara.
Add tomato bisque for \$4 per person, buffalo chicken for \$6 per person, or pulled pork for \$7 per person

Themed Stations

Select one

Carving station (GF)

Station requires a chef attendant for \$75
Select one: smoked Virginia ham, roast pork loin, or roast top round of beef
Served with appropriate sauces, bread & butter
Select two for \$7 per person

Southwestern (*GF, *V, *VE)

Select one: chicken, shrimp, or pulled pork
Served in flour tortillas with cheese, shredded cabbage, cilantro, salsa, guacamole & sour cream fill ins
Select two for \$7 per person

Slider station

Your choice of hamburger patties served with cheese, lettuce, tomato, onion, pickle, mustard & ketchup, or pulled pork served with cole slaw & BBQ sauce

Pasta station (*V)

Select one: grilled chicken or homemade meatballs
Select one: penne, cavatappi or ziti
Select two: alfredo, tomato cream, Bolognese, or pesto
Served with garlic bread

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