

# LESNER INN

*Weddings • Events • Catering*

## **Platters & Displays**

*Serves 50- 60 guests*

Mixed cheese platter (GF, V)

Served with crackers

\$250

Charcuterie board

Assorted imported cheese & cured meats served with seasonal items such as nuts, jams, fruits, etc.

\$500

Crudité platter (GF, V)

Served with a Maytag blue cheese dipping sauce

\$260

Bruschetta (V)

Served with grilled ciabatta

\$185

Fresh assorted fruit platter (GF, VE)

With an array of fruit like cantaloupe, honeydew, red & white grapes, strawberries, kiwi & pineapple

\$350

Mediterranean antipasti board (GF, V, VE)

Grilled asparagus, eggplant, roasted red peppers, scallions, portabella mushrooms, zucchini & yellow squashes, kalamata olives, green olives & pepperoncini  
Drizzled with extra virgin olive oil & served with tzatziki

\$410

Crab dip

Served with toasted pita rounds

\$350

Shrimp on ice

Served with cocktail sauce

*100 pieces, 16/20 count shrimp*

\$300

**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 for an additional charge.

All menu pricing are subject to a 20% service charge and 11.5% sales tax  
Additional goods & service are subject to a 6% tax & 20% service charge  
Pricing & menu availability are subject to change

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## **Hors D'oeuvres Menu**

*Priced per 100 pieces (Minimum order of 100 pieces)*

### **Cold appetizers**

**Asparagus & prosciutto spears (GF)**  
Lightly grilled, then wrapped with  
prosciutto & parmigiano reggiano cheese  
\$475

**Strawberry brie shortbread (V)**  
Shortbread topped with fresh strawberry, brie & mint  
\$310

**Caprese salad skewers (GF, V, \*VE)**  
Grape tomatoes & fresh pearl mozzarella  
Served with fresh basil leaves  
\$190

**Cucumber tuna salad (GF)**  
A scoop of fresh ahi tuna salad  
on a cucumber round  
\$300

**Grilled shrimp**  
Served on a savory cream cheese tartlet  
\$225

**Oysters on the half shell (GF)**  
Hampton Roads' oysters, served with  
fresh horseradish sauce & lemon  
*Minimum order of 100 oysters*  
\$4 per oyster

**Shrimp cocktail**  
Served with cocktail sauce  
*16/20 count*  
\$300

**Smoked salmon phyllo**  
With herbed cream cheese & fresh dill  
\$365

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## **Hors D'oeuvres Menu**

*Priced per 100 pieces (Minimum order of 100 pieces)*

### **Hot appetizers**

Parmesan crusted brussels (V) Roasted brussels sprouts with a crispy parmesan crust \$120	French onion soup bites (V) Flakey pastry cup filled with caramelized onion & gruyere cheese \$150
Soft pretzel bites (V) Lightly salted served with house made beer cheese \$150	Mini grilled cheeses (V) Served with marinara \$150
Jalapeno poppers (V) Fried & stuffed with cheese \$200	Goat cheese bites (V) Fried & with a balsamic glaze \$200
Bang bang shrimp Tossed in a sweet & savory chili sauce \$250	Coconut battered shrimp Served fried & with mango chutney \$275
Yellowfin tuna bites (GF) Served blackened & with blueberry gastrique \$300	Crab balls Served fried & with cocktail sauce <i>Market price</i>
Lumpia (*VE) Chicken or beef, served fried with duck sauce \$190	Mini corn dogs Miniature twist on a classic \$200
Steak bites (GF) Beef tenderloin with gorgonzola dipping sauce \$275	Meatballs Swedish, BBQ or sweet & sour \$110
Chicken parm bites Breaded chicken bites smothered in marinara & mozzarella cheese \$125	Sausage cheddar bites Savory breakfast sausage & sharp cheddar cheese \$110
Caribbean jerked chicken brochettes (GF) Served with mango chutney \$210	Mini chicken waffles Coated with rich maple syrup \$115
Pepperoni & cheese flatbread Served with ranch \$125	Chicken tenders Served fried with honey mustard & ranch \$150

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## **Hot Station Menu**

*Stations are replenished for one full hour*

### **Mashed potato bar (V)**

Garlic mashed red potatoes with toppings  
cheese, bacon, whipped butter & sour cream  
*\$7 per person*

### **Oven roasted vegetable station (GF, V, VE)**

Oven roasted vegetables, zucchini, eggplant, peppers  
yellow squash, tomatoes & red onions  
*\$8 per person*

### **Fry Bar (V)**

Battered fries, sweet potato fries & waffle fries.  
Served with cheese sauce, chipotle aioli, ranch, & ketchup  
*\$5 per person*  
*Add pulled pork for \$7 per person*

### **Southwestern (\*GF, \*V, \*VE)**

Select one: chicken, shrimp, or pulled pork  
Served with flour tortillas & your choice of fix ins from  
cheese, shredded cabbage, salsa, guacamole & sour cream  
*\$12 per person*

### **Grilled cheese bar (\*V)**

A classic grilled cheese & your choice of  
one gourmet grilled cheese served with homemade marinara  
Select one: Fig, prosciutto & provolone, bacon & pepper jack,  
tomato, mozzarella & pesto, or caramelized onions,  
mushrooms & cheddar.  
*\$8 per person*  
*Add \$4 per person for tomato soup*

### **Slider station**

Select protein: Hamburger patties or pulled pork  
Hamburger patties served with cheese, lettuce, tomato, onion,  
pickle, Mustard & Ketchup  
Pulled pork served with cole slaw & BBQ sauce  
*\$9 per person*

## **Pasta Stations**

*Consider adding a protein for an additional per person charge to stations below*  
*Chicken or buffalo chicken for \$6 per person, shrimp for \$8 per person, or pulled pork for \$7 per person*

### **Pasta station**

Select one: penne, cavatappi or ziti  
Select two: alfredo, tomato cream, Bolognese, or pesto  
*\$8 per person*

### **Mac & cheese station**

Toppings include caramelized onions, pickled  
jalapenos, bacon, & sautéed cremini mushrooms  
*\$8 per person*

## **Carving Stations**

*\*Chef attendant required for an additional \$75*

### **\*Roast pork loin (GF)**

Slow roasted & seasoned with fresh herbs.  
Served with whole grain mustard, French  
dinner rolls & butter  
*Serves 30 guests for \$200*

### **\*Roast top round of beef (GF)**

Served with homemade au jus,  
horseradish cream sauce,  
French dinner rolls & butter  
*Serves 60 guests for \$475*

### **\*Smoked Virginia ham (GF)**

Served with Vidalia onion glaze,  
& sweet potato biscuits  
*Serves 50 guests for \$400*

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