

LESNER INN

Weddings • Events • Catering

Cocktail Hour Menus

Host your cocktail hour with standard hors d'oeuvres OR select from our premium options for a more unique experience.

Afternoon wedding package, select two hors d'oeuvres from your desired menu.

Evening wedding package, select four hors d'oeuvres from your desired menu.

Beverages

Each cocktail hour menu includes champagne punch,
which may be passed or served behind the bar

Complimentary Bites

Mixed cheese display with grapes & assorted crackers
& Crudités platter with assorted dips

Bacon mac & cheese bites

Clams casino with onion, mixed bell peppers, & bacon

Coconut battered shrimp served with mango chutney

Jalapeño poppers stuffed with fontina cheese

Marinated chicken brochettes

Pot stickers (steamed or fried) served with soy sauce

Spanakopita

Swedish, BBQ, or sweet & sour meatballs

Tempting Nibbles

\$5 per person

Mixed cheese display with grapes & assorted crackers
& Crudités platter with assorted dips

Bacon wrapped shrimp glazed with teriyaki

Chicken curry phylo cup

Empanadas served with queso sauce

Fried crab balls served with cocktail sauce

Marinated beef brochettes

Marinated vegetable brochettes

Southwest poppers served with sweet chipotle sauce

Tomato basil bruschetta served on crostini

Premium Picks

\$10 per person

Charcuterie board with fancy cheeses
& Crudités platter with assorted dips

Bacon wrapped scallops glazed with teriyaki

Blackened yellowfin tuna bites served with wasabi dip

Caprese salad skewers

Hawaiian chicken bites glazed with sweet & sour sauce

Lumpia spring rolls served with duck sauce

Mini beef wellingtons served with horseradish cream

Mini cheeseburger sliders

Mini chicken or vegetable quesadillas served with salsa

All menu pricing subject to a 20% service charge & 11.5% sales tax.

Additional goods & services subject to 6% sales tax.

Pricing & menu selections subject to change.

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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 \$10 per person will apply. Alternatively, choose a dual entrée selection with one of the entrées below to serve each of your guests some of Virginia Beach's famous surf & turf.

Salads

Select one

Mixed green garden salad
Caesar salad

Served with bread & butter to the table

Entrée Selections

A maximum selection of three entrées is permitted.

Vegetable pasta primavera
Sautéed vegetables & penne pasta served
with tomato cream sauce

Bacon wrapped salmon filet
With seared apple, spinach, &
cranberry-citrus vinaigrette

Sautéed boneless breast of chicken
With your choice of sauce from our sauce list

Grilled salmon
With lemon zest seasoning

Pork chop
With a spicy honey glaze

Petit filet mignon
5 oz petit filet prepared at medium temperature

Asian marinated flank steak
Prepared at medium temperature with
toasted garlic & ginger sauce

Crab stuffed flounder
Seasoned & topped with a
lemon dill cream sauce

Dual Entrée Selections

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

Pan seared jumbo lump crab cake
Grilled shrimp skewer

Starch Selections

Select one

Garlic mashed potatoes
Roasted red potatoes
Rice pilaf
Orzo

Vegetable Selections

Select one

Green beans
Asparagus
Zucchini & squash medley
Vegetable medley

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Buffet Menu

Buffet is refreshed for one full hour.

Salads

Select two

Mixed green garden salad
Caesar salad
Chef's creative specialty salad

Served with bread & butter on the buffet line

Entrée Selections

Select three

Asian marinated flank steak
Prepared at medium temperature with
toasted garlic & ginger sauce

Sliced roast beef
Served with au jus & horseradish cream

Sautéed boneless breast of chicken
With your choice of sauce from our sauce list

Crab stuffed flounder
Seasoned & topped with a lemon dill cream sauce

Fettuccine alfredo with bay shrimp
Served with parmesan cream sauce

Glazed honey ham
With pineapple glaze & pineapple slices

Vegetable penne pasta primavera
Sautéed vegetables & penne pasta served
with a tomato cream sauce

Starch Selections

Select one

Garlic mashed potatoes
Roasted red potatoes
Rice pilaf
Orzo

Vegetable Selections

Select one

Green beans
Asparagus
Zucchini & squash medley
Vegetable medley

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Stations Menu

Stations are refreshed for one full hour.

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

Salads

Select two

Mixed green garden salad
Caesar salad
Chef's creative specialty salad

Served with bread & butter on the buffet line

***Carving Station**

Select one - If selecting two add \$5 per person

Honey cured ham served with spicy mustard
Rosemary encrusted pork tenderloin served with garlic mayo
Roast top round of beef served with homemade au jus & horseradish cream

Comfort Station

Select one

Martini mashed potato bar
Homemade mashed potatoes served in a martini glass
Toppings include cheese, chives, bacon, butter, & sour cream

***Pasta station**

Select one: tortellini or penne pasta
Select two: alfredo, tomato cream, marinara, or scampi butter
Add chicken for \$3.50 per person or shrimp for \$4.50 per person

Themed Stations

Select one

***Stir fry station**

Select one: chicken or beef
Stir fried with oriental vegetables & served with steamed white rice
Add shrimp for \$4.50 per person

***South of the border**

Select one: chicken or beef
Served with sautéed peppers & onions with flour tortillas
Toppings include cheese, cilantro, salsa, guacamole & sour cream

***Crab cake station**

Mini crab cakes pan seared to perfection
Served with cocktail sauce & mango chutney

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Brunch Buffet

Buffet is refreshed for one full hour.

Breakfast Items

Select four

Freshly scrambled eggs

Grits

Bacon

Sausage patties

Breakfast potatoes

French toast

Pancakes

Baked apples

Asparagus

with toasted almonds & balsamic vinaigrette

Lunch Items

Select two

Sautéed boneless breast of chicken
With your choice of sauce from our sauce list

Vegetable pasta primavera
Sautéed vegetables & penne pasta served
with tomato cream sauce

Asian marinated flank steak
Served at medium temperature with
toasted garlic & ginger sauce

Grilled salmon
With a citrus balsamic glaze

Glazed honey ham
With pineapple glaze & pineapple slices

Station Selections

Select one

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

***Omelet station**

Fresh, fluffy eggs with your choice of fillings
Monterey Jack & cheddar cheese, ham, bacon,
onions, mushrooms, tomatoes, bell peppers, & salsa

***Carving station**

Roast top round of beef
served with homemade au jus & horseradish
cream & bread & butter on the buffet line

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Brunch Stations

Stations are refreshed for one full hour.

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On the Side

All included

Fruit salad

Asparagus

with toasted almonds & balsamic vinaigrette

Station Selections

Select four

***Omelet station**

Fresh, fluffy eggs with your choice of fillings
Monterey Jack & cheddar cheese, ham, bacon, onions,
mushrooms, tomatoes, bell peppers, & salsa

Grits bar

Self-service bar with warm grits & mix-ins
Butter, cheddar cheese, bacon, cherry tomatoes, & chives
Add shrimp for \$4.50 per person

Fried chicken & waffles station

Served with butter, hot sauce, & syrup

***Freshly carved ham**

Served with warm biscuits & butter

Breakfast taco station

Self-service taco station with your choice of fillings
Monterey jack & cheddar cheese, scrambled eggs, sausage,
bacon, black beans, salsa, bell peppers, onions, & lettuce

Yogurt & granola bar

Station with vanilla & strawberry yogurt & mix-ins
Seasonal fruit, granola, walnuts,
& chocolate chips

Bagel station

Self-service station with assorted bagels & toppings
Butter, cream cheeses, peanut butter, & Nutella

French toast station

The savory station you just can't say no to
French toast squares with warm syrup on the side

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