

# 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  
8 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**

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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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