

# LESNER INN

*Weddings • Events • Catering*

## **Social Event Traditional Buffet Menu**

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

### **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

Sauteed 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

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 & 12% sales tax.  
Additional goods & services subject to a 20% service charge & 6% sales tax.  
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## **Social Event Brunch Buffet**

*Buffet is refreshed for one full hour*

### **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.*

### **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*

### **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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