

LESNER INN

Weddings • Events • Catering

Holiday take out menu

Please place all orders by Saturday, December 21st.

Hors d'oeuvres & platters

Asparagus & asiago cheese
wrapped in in phyllo
\$150 for 50 pieces

Chilled smoked salmon filet
served with honey caper cream cheese
\$250 for entire filet

Shrimp on ice
served with cocktail sauce & lemons
100 pieces of 16/20 count for \$250

Mini 3oz crab cakes
\$8 per crab cake
\$5 per ½ pint of cocktail sauce

Eastern shore seaside oysters
\$10 per dozen oysters
\$5 per ½ pint of cocktail sauce

Charcuterie board
with fancy cheese & meats
Serves 15 people for \$150

Blackened scallop lollipops
\$110 for 50 pieces

Steak bites
\$150 for 50 pieces

Caprese salad skewers
\$150 for 50 pieces

Sides & accompaniments

Garlic red mashed potatoes
4-6 servings for \$36

Sweet potato casserole
4-6 servings for \$36

Green beans
4-6 servings for \$50

White cheddar mac & cheese
4-6 servings for \$36

Seasonal salad
\$5 per person

Fresh fruit
10-12 servings for \$75

Main course

Roast top round of beef
served with au jus & horseradish cream sauce
11 pounds for \$200

Honey cured ham
served with honey mustard
11 pounds for \$200

Homemade desserts

Key lime pie
8 slices
\$45

Carrot cake
12 slices
\$60

Cookie platter
assorted flavors
\$18 per dozen

Wine pairings

Terras gauda Abadia de san
campio Albariño, Spain
\$36 per bottle

Bieler Pere et fils,
“Sabine” Rose, France
\$34 per bottle

Purple paradise
Zinfandel, Paso Robles
\$32 per bottle