LESNER INN

Weddings • Events • Catering

Hot Station Menu

Stations are replenished for one full hour
**Chef attendant may be required for an additional $75*

Consider adding a protein for an additional per person charge to items marked with a •
Chicken or buffalo chicken for $6 per person, shrimp for $8 per person, or pulled pork for $7 per person

*Roast pork loin carving station **(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 carving station **(GF)**
Served with homemade au jus, horseradish
cream sauce, French dinner rolls & butter
Serves 60 guests for $475

Mashed potato bar **(V)**
Garlic mashed red potatoes with toppings
cheese, bacon, whipped butter & sour cream
$7 per person

• Mac & cheese station
Toppings include caramelized onions, pickled
jalapenos, bacon, & sautéed cremini mushrooms
$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.
$8 per person

*Slider station
Select one: pulled pork, chicken, or Asian beef barbecue
Served with cole slaw & BBQ sauce
$12 per person

*Waffle station
Belgian waffles with warm syrup, flavored butters
& your choice of blueberries or chocolate chips
$7 per person

*Smoked Virginia ham carving station **(GF)**
Served with Vidalia onion glaze,
& sweet potato biscuits
Serves 50 guests for $400

Grilled vegetable station **(GF, V, VE)**
Grilled vegetables, zucchini, eggplant, peppers
yellow squash, tomatoes & red onions
$8 per person

*• Stir fry station **(GF)**
Chicken stir fried with oriental vegetables
Served with steamed rice
$10 per person

*• Pasta station
Select one: penne, cavatappi or ziti
Select two: alfredo, tomato cream, Bolognese, or pesto
$8 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

*Crab cake station **(*VE)**
Mini crab cakes pan seared to perfection
Served with cocktail sauce & mango chutney
Market price

*Omelet station
Fill ins include Monterey Jack & cheddar cheese, ham,
bacon, onions, mushrooms, tomatoes, bell peppers, & salsa
$12 per person

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

Anti-pasta skewers **(V)**
Sundried tomato, roasted bell pepper, kalamata olive, mozzarella cheese & marinated mushroom
$315

Asparagus & prosciutto spears **(GF)**
Lightly grilled, then wrapped with prosciutto & asiago cheese
$230

Bruschetta on grilled ciabatta **(V)**
Topped with fresh mozzarella, grape tomato, Soppressata & fresh basil leaves
$185

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
$330

Crabmeat hoezell
Lump crabmeat, roasted red peppers, red onion, jalapenos, cilantro, tequila & lime
Market price

Oysters on the half shell **(GF)**
Hampton Roads' oysters, served with fresh horseradish sauce & lemon
$400

Poached pear goat cheese **(GF)**
Wrapped with fresh arugula & imported prosciutto ham
$350

Shrimp cocktail **(GF)**
Served with tangy cocktail sauce
$275

Shrimp & scallop martini **(GF)**
Tossed in classic aioli
$520

Smoked salmon phyllo
With herbed cream cheese & fresh dill
$345

Strawberry brie shortbread **(V)**
Shortbread topped with fresh strawberry, brie & mint
$180

Tomato tartelettes **(V,VE)**
Smooth tomato mousse with fresh basil
Served in a tartlettes
$245

Pickled shrimp
Served on a pumpernickel round, topped with red onion confit
$300

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Hors D'oeuvres Menu

Priced per 100 pieces
Minimum order of 100 pieces

Hot appetizers

Assorted petite quiches
Lorraine, 3 cheese, garden, and bacon cheddar
$225

Bang bang shrimp
Tossed in a sweet & savory chili sauce
$250

Caribbean jerked chicken brochettes **(GF)**
Served with mango chutney
$210

Coconut battered shrimp
Served fried & with mango chutney
$275

Crab balls
Served fried & with cocktail sauce
Market price

Crispy pistachio oysters
Served deep fried with pineapple remoulade
$550

Goat cheese bites **(V)**
Fried & with a balsamic glaze
$130

Grilled shrimp
Served on a savory cream cheese tartelettes
$225

Hawaiian chicken bites
Glazed with sweet & sour sauce
$125

Jalapeno poppers **(V)**
Fried & stuffed with cheese
$150

Lobster mac & cheese
Homemade macaroni & sharp cheddar cheese mixed with lobster
$340

Lumpia **(*VE)**
Your choice of chicken or beef
Served fried & with duck sauce
$190

Meatballs
Swedish, BBQ or sweet & sour
$110

Mini grilled cheese **(V)**
Served with marinara
$150

Steak bites **(GF)**
Beef tenderloin with gorgonzola dipping sauce
$250

Yellowfin tuna bites **(GF)**
Served blackened & with wasabi dip
$300

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Platters & Displays

Serves 50- 60 guests

Mixed cheese platter **(GF, V)**
Served with crackers
$310

Crudité platter **(GF, V)**
Served with a Maytag blue cheese dipping sauce
$140

Charcuterie board
Assorted imported cheese & cured meats served with seasonal items such as nuts, jams, fruits, etc.
$550

Fresh assorted fruit platter **(GF, VE)**
With an array of fruit like cantaloupe, honeydew, red & white grapes, strawberries, kiwi & pineapple
$150

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
$270

Hummus & pita bread platter **(V, VE)**
Select two hummus from the following:
traditional, roasted red pepper & olive oil, roasted garlic & herb, olive tapenade & pine nut
Served with warm pita rounds
$150

Crab dip
Served with toasted baguette
$350

Shrimp on ice **(GF)**
Served with cocktail sauce
$300

Lynnhaven shellfish bar **(GF)**
4 pounds of steamed shrimp, 4 dozen steamed clams, & 4 dozen raw oysters on the half shell
Served with cocktail sauce & lemon wedges
$425

Late night snacks

Priced per 100 pieces

Fried chicken tenders
Served with honey mustard & ranch
$150

Pepperoni & cheese flatbread
Served warm & with ranch
$125

Mini grilled cheeses **(V)**
Served with marinara
$150

Parmesan garlic fries **(V)**
Serves 50-60 guests
$150

Soft Pretzel Bites **(V)**
Lightly salted served with house made beer cheese
$150

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