

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

***Smoked Virginia ham carving station (GF)**

Served with Vidalia onion glaze,

& sweet potato biscuits

Serves 50 guests for \$400

***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

Grilled vegetable station (GF, V, VE)

Grilled vegetables, zucchini, eggplant, peppers yellow squash, tomatoes & red onions

\$8 per person

Mashed potato bar (V)

Garlic mashed red potatoes with toppings cheese, bacon, whipped butter & sour cream

\$7 per person

***• Stir fry station (GF)**

Chicken stir fried with oriental vegetables

Served with steamed rice

\$10 per person

• Mac & cheese station

Toppings include caramelized onions, pickled jalapenos, bacon, & sautéed cremini mushrooms

\$8 per person

***• Pasta station**

Select one: penne, cavatappi or ziti

Select two: alfredo, tomato cream, Bolognese, or pesto

\$8 per person

Grilled cheese bar

A classic grilled cheese & one gourmet grilled cheese: fig & prosciutto, tomato & mozzarella with pesto, bacon & pepper jack, or caramelized onions & mushrooms

\$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

***Slider station**

Select one: pulled pork, chicken, or Asian beef barbecue

Served with cole slaw & BBQ sauce

\$12 per person

***Crab cake station (*VE)**

Mini crab cakes pan seared to perfection

Served with cocktail sauce & mango chutney

Market price

***Waffle station**

Belgian waffles with warm syrup, flavored butters & your choice of blueberries or chocolate chips

\$7 per person

***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.

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 hoecell
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 phyllo cup
\$245

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

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Hot appetizers

Assorted petite quiches
Spinach, cheese & bacon
\$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 cocktail sauce
\$550

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

Grilled shrimp
Served on cream cheese crackers
\$150

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)
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

Crudit  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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