

LESNER INN

Weddings • Events • Catering

Social Event 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 \$20 per person will apply & you must submit place cards (with designated meal signifiers) at your final planning meeting. Alternatively, choose a dual entrée selection with one of the entrées below to serve your guests some of Lesner Inn's famous surf & turf. For more information on Lesner Inn's requirements for a plated meal, please refer to our plated meal guide.

Salads

Served with bread & butter

Mixed green garden salad (*GF,*V, *VE) or Caesar salad (*GF,*V, *VE)

Entrée Selections

A maximum selection of two entrees is permitted

Grilled chicken (GF)

Boneless breast of chicken served with your choice of Marsala wine sauce or a Monterey Jack cream sauce
\$35

Roast baron of beef (GF)

Slow roasted strip loin served with bordelaise sauce
\$50

Asian marinated flank steak (*GF)

Prepared at medium temperature with toasted garlic & ginger sauce
Market price

Petite filet mignon (GF)

Prepared at medium temperature
Market price

Vegetable pasta primavera (V)

Sautéed vegetables & penne pasta in a tomato cream sauce
\$30

Chicken Lynette

Sauteed chicken & topped with prosciutto, aged provolone, Roma tomatoes & fresh herbs.
Served with Dijon mustard sauce
\$40

Grilled salmon (GF)

Served with a light lemon beurre Blanc
\$42

Broiled or fried crab cake

Lump crab meat with fresh onion & Old Bay seasoning
Market price

Crab stuffed flounder

Topped with a lemon dill cream sauce
\$50

Seafood fettuccini

Bay shrimp & scallops in a rich parmesan cream sauce
\$35

Dual Entrée Selections

Add \$10 per person to include one of the following additions to your one selected entrée:

2.5oz pan seared jumbo lump crab cake

Grilled shrimp skewer (GF)

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 & 11.5% sales tax.
Additional goods & services subject to a 20% service charge & 6% sales tax.
Pricing & menu selections subject to change.

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Social Event Traditional Buffet Menu

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

Salads

*Select one; (*GF, *V, *VE)*

Mixed green garden salad or Caesar salad or Chef's seasonal salad

Entrée Selections

Select two or three

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 fettuccini

Bay shrimp & scallops
in a rich parmesan cream sauce

Vegetable penne pasta primavera (V)

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

Two Entrées - \$40 per adult Three Entrées - \$50 per adult

Children ages 5-12 are half price & children under 5 are free

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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)	Corn beef hash
Sausage gravy biscuits	Pancakes	Spiced apples (V)	Sausage patties	French toast

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

Buttermilk fried chicken

Vegetable pasta primavera (V)

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, flavored butters & your choice of blueberries or chocolate chips

\$37 per adult

Children ages 5-12 are half price & children under 5 are free

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Social Event Light Hors D'oeuvres Buffet

Buffet is refreshed for one full hour

Starter

Small mixed cheese platter with crackers

Individual Hors D'oeuvres

Select five or seven

Goat cheese bites (V)

Fried & with a balsamic glaze

Jalapeño poppers (V)

Stuffed with cheese

Hawaiian chicken bites

Glazed with sweet & sour sauce

Caribbean jerked chicken brochettes (GF)

Served with mango chutney

Coconut battered shrimp

Served with mango chutney

Lumpia spring rolls (*VE)

Served with duck sauce

Meatballs

BBQ, sweet & sour, or Swedish sauce

Mini grilled cheese (V)

Served with marinara

Parmesan garlic fries (V)

Five Hors D'oeuvres - \$28 per adult Seven Hors D'oeuvres - \$33 per adult

Children ages 5-12 are half price & children under 5 are free

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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

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

Hawaiian chicken bites
Glazed with sweet & sour sauce

Coconut battered shrimp
Served with mango chutney

Jalapeño poppers (V)
Stuffed with cheese

Caribbean jerked chicken brochettes (GF)
Served with mango chutney

Lumpia spring rolls (*VE)
Served with duck sauce

Mini grilled cheese (V)
Served with marinara

Parmesan garlic fries (V)

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

***Pasta station (*V)**

Select one: penne, cavatappi or ziti
Select two: alfredo, tomato cream, marinara, Bolognese or pesto
Add chicken for \$6 per person or shrimp for \$8 per person

***Optional Additional Carving Station**

Add a carving station to the above menu for \$7 per person

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

Without carving station - \$40 per adult With carving station - \$47 per adult

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Social Event Stations Package

Stations are refreshed for one full hour

**Chef attendant required for an additional \$75 per station attendant*

Add \$5 per person for a Caesar or mixed green garden salad

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

Grilled vegetables station (GF, *V)

Colorful grilled vegetables, zucchini, 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

***Pasta station (*V)**

Select one: penne, cavatappi or ziti
Select two: alfredo, tomato cream, Bolognese or pesto
Add chicken for \$6 per person
Add shrimp for \$8 per person

Grilled cheese bar (*V)

A classic grilled cheese & your choice from our gourmet offerings: fig & prosciutto, tomato & mozzarella with pesto, bacon & pepper jack, or caramelized onions & mushrooms
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)**

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

Select one: pulled pork, chicken, or Asian beef barbecue
Served with cole slaw & BBQ sauce
Select two for \$6 per person

***Stir fry station (GF)**

Chicken stir fried with oriental vegetables
Served with steamed rice
Add shrimp for \$8 per person

\$50 per adult

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