

# 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) or Seasonal salad (\*GF,\*V, \*VE)

### **Entrée Selections**

*A maximum selection of two entrées is permitted if offering more than one for \$20 per person*

#### **Grilled chicken (GF)**

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

#### **Chicken Lynette**

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

#### **Roast baron of beef (GF)**

Slow roasted strip loin served with bordelaise sauce  
\$50

#### **Grilled salmon (GF)**

Served with a light lemon beurre Blanc  
\$42

#### **Asian marinated flank steak (\*GF)**

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

#### **Broiled or fried crab cake (\*VE)**

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

#### **Petite filet mignon (GF)**

Prepared at medium temperature  
Market price

#### **Crab stuffed flounder**

Topped with a lemon dill cream sauce  
\$50

#### **Vegetable pasta primavera (V, \*GF, \*VE)**

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

#### **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 (V)

### **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.  
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# LESNER INN

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## **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 three*

Asian marinated flank steak (\*GF)  
Prepared at medium temperature with  
toasted garlic & ginger sauce

Chicken Lynette  
Sautéed 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, \*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

*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, \*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, 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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# LESNER INN

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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

Mac & cheese station  
Toppings include caramelized onions, pickled  
jalapenos, bacon, & sautéed cremini mushrooms  
*Add buffalo chicken for \$6 per person or add pulled pork for \$7 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*

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

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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

#### **Grilled vegetables 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*

#### **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*

*\*Station requires a chef attendant for \$75*

#### **\*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*

#### **\*Pasta station (\*V)**

Served with grilled chicken, homemade meatballs & garlic bread  
Select one: penne, cavatappi or ziti  
Select two: alfredo, tomato cream, Bolognese, or pesto

***\$50 per adult***

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