

LESNER INN

Weddings • Events • Catering

Cocktail Hour Menus

Host your cocktail hour with standard hors d'oeuvres OR select from our premium options for a more unique experience.

Afternoon wedding package: select two hors d'oeuvres from desired menu. Consider adding a platter for an additional fee.

Evening wedding package: receive champagne cocktail, a displayed platter & four hors d'oeuvres from desired menu.

Beverages

Evening cocktail hour menu includes champagne cocktail

Complimentary Bites

Evening cocktail hour includes a mixed cheese and crudités display with assorted crackers and dips

Balsamic glazed goat cheese bites

Prosciutto wrapped pear, arugula & goat cheese

Hawaiian chicken bites glazed with sweet & sour sauce

Marinated chicken brochettes with sesame seeds & teriyaki glaze

Pot stickers (steamed or fried) served with soy sauce

Shrimp lollipops with sweet chili sauce

Coconut battered shrimp served with mango chutney

Cucumber tuna salad bites

Lumpia served with duck sauce

Swedish, BBQ, or sweet & sour meatballs

Upgrade & select from our *Premium Picks* for \$10/person

Strawberry & brie shortbread

Fig jam & brie served on toasted crostini

Fried cheese sticks served with marinara

Mini chicken marsala bites

Grilled shrimp served on a cream cheese cracker

Lobster mac & cheese

Blackened salmon bites

Cocktail franks in a blanket

Tomato tartelettes

Mini grilled cheese with marinara

Caprese salad skewers

Korean chicken bao topped with chipotle aioli

Bang bang shrimp

Fried bacon mac & cheese bites

Steak bites with gorgonzola dipping sauce

Jalapeno poppers stuffed with cheese

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Additional goods & services subject to a 20% service charge & 6% sales tax.
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A la carte stations & hors d'oeuvres

Upgrade your cocktail hour with an additional station or more hors d'oeuvres

Oysters on the half shell
Hampton Roads' oysters, served with
fresh horseradish sauce & lemon
Minimum order of 100 oysters
\$4 per oyster

*Crab cake station
Petite crab cakes, pan seared to perfection
Served with cocktail sauce & mango chutney
Market price
Requires \$75 chef attendant

Chilled smoked salmon filet
Served with honey caper cream cheese
Serves 50 guests for \$250

Charcuterie board
An assortment of imported cheese & cured meats served with
seasonal items such as nuts, jams, fruits, etc.
Serves 20-30 guests for \$300

Mini beef wellingtons
Served with horseradish cream
Priced per 100 pieces
\$350

Empanadas
Served with queso dipping sauce
Priced per 100 pieces
\$275

Fried crab balls
Served with cocktail sauce
Priced per 100 pieces
Market price

Crispy pistachio oysters
Served with a pineapple remoulade
Priced per 100 pieces
\$500

Shrimp on ice
Served with cocktail sauce
Priced per 100 pieces
16/20 count for \$250
12/15 count for \$300

Grilled cheese bar
A classic grilled cheese & your choice from one of our
gourmet offerings: fig & prosciutto, mozzarella & pesto,
bacon & pepper jack, or caramelized onions & mushrooms
\$8 per person

The Back Deck's homemade crab dip
Served with warm toasted pita rounds
Serves 75-100 guests for \$200

Fresh assorted fruit platter
Small serves 20-25 guests for \$150
Medium serves 50-60 guests for \$200
Large serves 90-100 guests for \$250

Smoked salmon, cream cheese
& capers crostini
Priced per 100 pieces
\$290

Fried wonton with duck, sweet corn
& cream cheese
Priced per 100 pieces
\$225

Bay shrimp & scallop martini
Our version of a better shrimp cocktail
Priced per 100 pieces
Market price

Blackened tuna bites
Served with wasabi dipping sauce
Priced per 100 pieces
\$300

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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 Virginia Beach's famous surf & turf. For more information on Lesner Inn's requirements for a plated meal, please refer to our plated meal guide.

Salads

Select one; Served with bread & butter to the table

Mixed green garden salad
Caesar salad

Entrée Selections

A maximum selection of two entrées is permitted

Grilled boneless breast of chicken
Served with your choice of marsala wine
sauce, Spicy honey teriyaki sauce
or a Monterey jack cream sauce

Roast baron of beef
Slow roasted strip loin,
served with bordelaise sauce

Asian marinated flank steak
Prepared at medium temperature with
toasted garlic & ginger sauce

Petit filet mignon
7oz petit filet prepared at
medium temperature

Vegetable pasta primavera
Sautéed vegetables & penne pasta
in a tomato cream sauce

Chicken lynette
Sautéed chicken topped with prosciutto,
aged provolone, roma tomatoes & fresh herbs.
Served with Dijon mustard sauce

Grilled salmon
Fresh fillet of salmon
with a light lemon beurre blanc

Broiled or fried crab cake
Lump crab meat with fresh onion
& Old Bay seasoning

Crab stuffed flounder
Seasoned & topped with a
lemon dill cream sauce

Seafood fettuccini
Bay shrimp & scallops
in a rich parmesan cream sauce

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

Starch Selections

Select one

Garlic mashed potatoes
Roasted red potatoes
Fingerling potatoes
Rice pilaf

Vegetable Selections

Select one

Green beans
Asparagus
Zucchini & squash medley
Vegetable medley

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Buffet Menu

Buffet is refreshed for one full hour.

Salads

Select one

Mixed green garden salad
Caesar salad
Seasonal salad

Served with bread & butter on the buffet line

Entrée Selections

Select two

Add \$10 per person to include a third entree

Asian marinated flank steak
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 boneless breast of chicken
Served with your choice of marsala wine,
Spicy honey teriyaki or a Monterey jack cream sauce

Crab stuffed flounder
Seasoned & topped with our
lemon dill cream sauce

Seafood fettuccini
Bay shrimp & scallops
in a rich parmesan cream sauce

Vegetable penne pasta primavera
Sautéed vegetables & penne pasta
in a tomato cream sauce

Starch Selections

Select one

Garlic mashed potatoes
Roasted red potatoes
Fingerling potatoes
Rice pilaf

Vegetable Selections

Select one

Green beans
Asparagus
Zucchini & squash medley
Vegetable medley

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Stations Menu

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
Garlic red mashed potatoes
Toppings include cheese, bacon,
whipped butter & sour cream

Grilled vegetables station
Colorful chafer filled with 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
Select one: penne, cavatappi or ziti
Select two: alfredo, tomato cream, marinara, or pesto
Add chicken for \$6 per person
Add shrimp for \$8 per person

Grilled cheese bar
A classic grilled cheese and 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 | pulled pork for \$7 per person

Themed Stations

Select one

*Carving station
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

Taco station
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
Chicken stir fried with oriental vegetables
& served with steamed rice
Add shrimp for \$8 per person

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Brunch Buffet

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Breakfast Items

Select two

Scrambled eggs

Grits

Bacon

Sausage patties

Breakfast potatoes

French toast

Pancakes

Baked apples

Lunch Items

Select two

Grilled boneless breast of chicken

Served with your choice of marsala wine,
Spicy honey teriyaki or a Monterey jack cream sauce

Buttermilk fried chicken

Vegetable pasta primavera

Sautéed vegetables & penne pasta served
with tomato cream sauce

Asian marinated flank steak

Served at medium temperature with
toasted garlic & ginger sauce

Grilled salmon

With a light lemon beurre blanc

Station Selections

Select one

***Omelet station**

Fresh, fluffy eggs with your choice of fillings
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**

served with our homemade au jus,
horseradish cream sauce &
bread & butter on the buffet line

**One chef attendant required for an additional \$75 per attendant*

***Pancake station**

Buttermilk pancakes and your choice of either
banana, blueberry or chocolate chip fill ins

**One chef attendant required for an additional \$75 per attendant*

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