

# LESNER INN

*Weddings • Events • Catering*

## **Cocktail Hour Menus**

*Host your cocktail hour with four complimentary bites  
or select from our premium options for a more unique experience.*

### **Beverages**

Evening cocktail hour menu includes champagne cocktail, displayed pre-ceremony

### **Complimentary Bites**

Evening cocktail hour includes a small mixed cheese & crudité's display  
with assorted crackers & dips & your choice of four hors d'oeuvres from list below

**Caprese salad skewers (V, \*VE, GF)**  
Grape tomatoes & fresh pearl mozzarella,  
served with fresh basil leaves

**Bruschetta on grilled ciabatta (V)**  
Fresh mozzarella, grape tomato,  
Soppresetta & fresh basil leaves

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

**Lumpia (\*VE)**  
Your choice of chicken or beef lumpia,  
served fried & with duck sauce

**Tomato tartelettes phyllo cup (V, \*VE)**  
Smooth tomato mousse with fresh basil

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

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

**Mini grilled cheese (V)**  
Served with marinara dipping sauce

**Goat cheese bites (V)**  
Served fried & with a balsamic glaze

**Hawaiian chicken bites**  
Glazed with sweet & sour sauce

**Bang bang shrimp**  
Panko breaded shrimp  
tossed in a sweet & chili sauce

**Meatballs**  
Served in your choice of  
BBQ, Swedish, or sweet & sour

**Grilled shrimp**  
Served on cream cheese cracker

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

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

**Anti-pasta skewers (V)**  
**Prosciutto wrapped pear, arugula & goat cheese (V)**  
**Coconut battered shrimp served with mango chutney**  
**Cucumber tuna salad bites (GF)**

**Blackened yellowfin tuna bites (GF)**  
**Lobster mac & cheese**  
**Smoked salmon phyllo with herbed cream cheese**  
**Steak bites with gorgonzola dipping sauce (GF)**

**GF**- Gluten Free **V**- Vegetarian **VE** -Vegan  
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## **A la carte displays, stations & hors d'oeuvres**

*Consider upgrading your cocktail hour & include any of these displays, stations &/or hors d'oeuvres*

### **Oysters on the half shell (GF)**

Hampton Roads' oysters, served with fresh horseradish sauce & lemon

*Minimum order of 100 oysters*

\$4 per oyster

### **Shrimp on ice (GF)**

Served with cocktail sauce

*16/20 count*

*Priced per 100 pieces*

\$250

### **Crab cake station**

Petite crab cakes, pan seared to perfection

Served with cocktail sauce & mango chutney

*Requires \$75 chef attendant*

Market price

### **Grilled cheese bar (V)**

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

\$8 per person

### **Fried crab balls**

served with cocktail sauce

*Priced per 100 pieces*

Market price

### **Crab dip**

Served with lightly grilled baguettes

*Display serves 60 guests*

\$350

### **Charcuterie board**

An assortment of imported cheese & cured meats

Served with seasonal items such as nuts, jams, fruits, etc.

*Display serves 50-60 guests*

\$550

### **Fresh assorted fruit platter (GF, VE)**

With an array of fruit like cantaloupe, honeydew, red & white grapes, strawberries, kiwi & pineapple

*Display serves 50-60 guests*

\$150

### **Hummus & pita bread platter (V, VE)**

Your choice of two: traditional, roasted red pepper & olive oil, roasted garlic & herb, olive tapenade, & pine nut

*Platter serves 50-60 guests*

\$150

### **Crabmeat hoecell**

Lump crabmeat, roasted red peppers, red onion, jalapenos, cilantro, tequila, lime

*Priced per 100 pieces*

Market price

### **Crispy pistachio oysters**

Served fried with a pineapple remoulade

*Priced per 100 pieces*

\$550

### **Bay shrimp & scallop martini**

Tossed in a classic aioli

*Priced per 100 pieces*

\$520

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## **Plated Menu**

*It will greatly facilitate our service if you 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

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

Slow roasted strip loin  
Served with bordelaise sauce

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

Prepared at medium temperature with toasted garlic & ginger sauce

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

Prepared at medium temperature

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

Sautéed vegetables & penne pasta in a tomato cream sauce

#### **Chicken Lynette**

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

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

Fresh fillet of salmon  
Served with a light lemon beurre Blanc

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

Lump crab meat with fresh onion & Old Bay seasoning

#### **Crab stuffed flounder**

Topped with a lemon dill cream sauce

#### **Seafood fettuccini**

Bay shrimp & scallops in a rich parmesan cream sauce

### **Dual Entrée Selections**

*Add one of the following additions to your one selected entrée*

2.5oz pan seared jumbo lump crab cake (\*VE)

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

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## **Buffet Menu**

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

### **Salads**

(\*GF, \*V, \*VE)

*Select one*

Mixed green garden salad

Caesar salad

Seasonal salad

### **Entrée Selections**

*Select two*

*Add \$10 per person to include a third entree*

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, \*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 (V)

### **Vegetable Selections (GF, V, VE)**

*Select one*

Green beans

Asparagus

Zucchini & squash medley

Vegetable medley

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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 station (\*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 & barbecue 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

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## **Brunch Buffet**

*Buffet is refreshed for one full hour*

### **Breakfast Items**

*Select two*

Scrambled eggs	Hashbrown potatoes (V,VE)
Cheesy grits (V)	French toast
Bacon (GF)	Pancakes
Sausage patties	Spiced apples (V)
Sausage gravy & biscuits	Corn beef hash

### **Lunch Items**

*Select two*

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

Boneless breast of chicken served with your choice of Marsala wine sauce or 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 our 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

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