

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)
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
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

Identifiers marked with an asterisk *GF, *V, *VE are identifying a dish that isn't traditionally a dietary restrictive option but can be adjusted upon request.

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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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