

LESNER INN

Weddings • Events • Catering

Cocktail Hour

Beverages

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

Complimentary Bites

Evening cocktail hour includes a small mixed cheese display with assorted crackers & your choice of four hors d'oeuvres from your complimentary cocktail hour menu, provided at your booking appointment.

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

\$300

Crab cake station

Petite crab cakes, pan seared to perfection

Served with cocktail sauce & mango chutney

Market price

Fried crab balls

Served with cocktail sauce

Priced per 100 pieces

Market price

Pepperoni & cheese flatbread

Served warm & with ranch

\$125

Crab dip

Served with lightly grilled pita rounds

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

\$175

Mac & cheese station

Toppings include caramelized onions, pickled jalapenos, bacon, & sautéed cremini mushrooms

\$8 per person

Add buffalo chicken for \$6 per person

Add pulled pork for \$7 per person

Add lobster for \$8 per person

Grilled cheese bar (*V)

A classic grilled cheese & your choice of one gourmet grilled cheese:

fig, prosciutto & provolone | bacon & pepper jack | tomato, mozzarella & pesto | or caramelized onions, mushrooms & cheddar. Served with homemade marinara.

\$8 per person

Add \$4 per person for tomato soup

Fry Bar (V)

Battered Fries, Sweet Potato Fries & Waffle Fries.

Served with cheese sauce, chipotle aioli, ranch, & ketchup

\$5 per person or add pulled pork for an additional \$7 per person

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 for an additional charge.

All menu pricing subject to a 20% service charge & 11.5% sales tax.
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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

Chicken Lynette

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

Roast baron of beef (GF)

Slow roasted strip loin
Served with bordelaise sauce

Grilled salmon (GF)

Fresh fillet of salmon
Served with a light lemon beurre Blanc

Asian marinated flank steak (*GF)

Prepared at medium temperature with toasted garlic & ginger sauce

Broiled or fried crab cake (*VE)

Lump crab meat with fresh onion & Old Bay seasoning

Petite filet mignon (GF)

Prepared at medium temperature

Crab stuffed flounder

Topped with a lemon dill cream sauce

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

Sautéed vegetables & penne pasta in a tomato cream sauce

Seafood ziti

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 chicken 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 ziti

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

Select one

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

Oven roasted vegetable 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

Add lobster for \$8 per person

Grilled cheese bar (*V)

A classic grilled cheese & your choice of one gourmet grilled cheese from our grilled cheese menu
Served with homemade marinara

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)

Station requires a chef attendant for \$75

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)

Optional station chef attendant for \$75

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

Your choice of hamburger patties served with cheese, lettuce, tomato, onion, pickle, mustard & ketchup, or pulled pork served with coleslaw & BBQ sauce

Pasta station

Select one: grilled chicken or homemade meatballs

Select one: penne, cavatappi or ziti

Select two: alfredo, tomato cream, Bolognese, or pesto

Served with garlic bread

Brunch Buffet

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Buffet is refreshed for one full hour

Breakfast Items

Select two

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

Lunch Items

Select two

Grilled chicken (GF)

Boneless breast of chicken served with your choice of Marsala wine sauce or Monterey Jack cream sauce

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, seasonal fruit jams, chocolate chips & whipped cream.

Add fried chicken for \$6 per person

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