



Holiday take out menu

Please place all orders through our partner, The Lesner Inn, by **Monday, December 21st**
Email info@lesnerinn.com or call (757) 481-1122

Hors d'oeuvres & platters

Asparagus & asiago cheese wrapped in phyllo <i>\$150 for 50 pieces</i>	Chilled smoked salmon filet served with honey caper cream cheese <i>\$250 for entire filet</i>	Shrimp on ice served with cocktail sauce & lemons <i>100 pieces of 16/20 count for \$250</i>
Mini 3oz crab cakes <i>\$8 per crab cake</i> <i>\$5 per ½ pint of cocktail sauce</i>	Eastern shore seaside oysters <i>\$10 per dozen oysters</i> <i>\$5 per ½ pint of cocktail sauce</i>	Charcuterie board with fancy cheese & meats <i>Serves 15 people for \$150</i>
Blackened scallop lollipops <i>\$110 for 50 pieces</i>	Steak bites <i>\$150 for 50 pieces</i>	Caprese salad skewers <i>\$150 for 50 pieces</i>

Sides & accompaniments

Garlic red mashed potatoes <i>4-6 servings for \$36</i>	Sweet potato casserole <i>4-6 servings for \$36</i>	Green beans <i>4-6 servings for \$50</i>
White cheddar mac & cheese <i>4-6 servings for \$36</i>	Seasonal salad <i>\$5 per person</i>	Fresh fruit <i>10-12 servings for \$75</i>

Main course

Roast top round of beef served with au jus <i>11 pounds for \$200</i>	Honey cured ham served with honey mustard <i>11 pounds for \$200</i>
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Homemade desserts

Key lime pie <i>8 slices</i> <i>\$45</i>	Carrot cake <i>12 slices</i> <i>\$60</i>	Cookie platter <i>assorted flavors</i> <i>\$18 per dozen</i>
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Wine pairings

Terras gauda Abadia de san campio Albariño, Spain <i>\$36 per bottle</i>	Bieler Pere et fils, "Sabine" Rose, France <i>\$34 per bottle</i>	Purple paradise Zinfandel, Paso Robles <i>\$32 per bottle</i>
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