

Lester's banquet hall

BREAKFAST MENUS

CONTINENTAL BREAKFAST **\$6.95**

Assorted Fruit Juices
Fresh Baked Fruit Danish Rolls & Sour Cream Doughnuts
Orange, Fruit & Bran Muffins with Butter
Seasonal Fresh Fruit Bowl
Coffee, Tea, or Decaf

INDIVIDUALLY SERVED **\$9.95**

Chilled Orange juice
Fancy Scrambled Eggs
Assorted Petite Danish Rolls & Butter
Grilled Hash Potatoes
Sausage Links or Sliced Ham (Choose One)
Coffee, Tea, or Decaf

BUFFET BREAKFAST **\$11.95**

Assorted Fruit Juices
Fancy Scrambled Eggs & Sausage Gravy with Biscuits
Lester's Red Skinned Homestyle Hash Browns
Fresh Fruit Slices & French Toast Sticks
Sliced Ham & Sausage Links
Assorted Muffins, Petite Danish & Glazed Croissants
Coffee, Tea, or Decaf
(*minimum 50 guests*)

BUFFET BRUNCH **\$14.95**

Assorted Fruit Juices
Spinach & Bacon Quiche
Soft Scrambled Eggs & Chicken Valencia
(sliced chicken breast in a bordelaise sauce)
Canadian Bacon, Rice Pilaf & Broccoli Casserole
Fresh Fruit Compote & Whipped Jello Salad
Assorted pastries & Sweet Rolls
Coffee, Tea, & Decaf
(*minimum 50 guests*)

Assorted beverages and sweet rolls can be made available for pre-meeting or meeting breaks upon request.

Price Expressed per Guest, add 18% Service Charge and 8% Sales Tax

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DINNER BUFFET SELECTIONS

CHEF'S SPECIALTY DINNER BUFFET **\$20.95**

Hand Carved Round of Roast Beef and Honey Glazed Ham
Country Baked Chicken and Oven Broiled Cod
Swiss Anna Potatoes
Italian Blend Vegetables and Buttered Sweet Corn
Tossed Garden Greens Salad with Choice Dressings
Seasonal Fresh Fruit Array and Deluxe Relish Platter
Sesame Seeded Hard Rolls with Muffins and Butter
Assorted Desserts to include: Cheesecakes, Tortes and Crusted Fruit Pies
(minimum 75 guests)

COOK'S RANCH HAND ROUND UP **\$19.95**

Grilled BBQ Chicken Breast and Seasoned BBQ Pork ribs
Roasted Red Skinned Potatoes
Buttered Sweet Corn and Pit Beans, Cartwright Cole Slaw
Fresh Fruit Salad and Tex-Mex Fiesta Salad with Tortilla Chips
Cornbread Muffins, Buttermilk Biscuits and Whipped Honey Butter
Texas Chocolate Cake & Deep Dish Apple Pie
(minimum 50 guests)

HALL'S RENOWNED "PRIME RIB" BUFFET **\$21.95**

Carved Slow Roasted Prime Rib of Beef
Honey Glazed Ham and Sweet & Sour Chicken
Pecan Rice Pilaf and Garlic Red Skinned Mashed Potatoes
Brandied Carrots and Green Beans Almandine
Premier Italian Blend of Cheese Salad and Seasonal Fruit Array
Sesame Seeded Hard Rolls with Muffins and Butter
Assorted Desserts to include: Cheesecakes, Tortes and Crusted Fruit Pies
(minimum 100 guests)

CHEF'S CLASSIC "SURF AND TURF" SPECIALTIES **\$28.95**

Shrimp with Tangy Cocktail Sauce
Carved Beef Tenderloin and Salmon with Cucumber Dill Seasoning
Lemon Pepper Chicken Breast
Rice Pilaf and Roasted Fingerling Potatoes
Green Beans Almondine and Oriental Blend Vegetables
Fresh Seasonal Fruit & Melon Carvings
Mixed Baby Garden Greens Salad
With Blue Cheese Crumbles, Toasted Walnuts, Hearts of Palm
And Black Currant Vinaigrette Dressing
Cheery Chocolate Torte & Marbled Cheese Cake with Raspberry Sauce
(minimum 100 guests)

All Buffet Dinners Include Coffee and Iced Tea.

Our Buffet Presentations are very decorative and include centerpieces for food tables.

Price Expressed per Guest, add 18% Service Charge and 7% Sales Tax

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LESTER'S DINNER SELECTIONS

Appetizers: Fresh Fruit Cup \$1.75 Mallory's Crab Cakes \$5.95 Shrimp Cocktail \$7.95

Hall's "City Wide" Entrée Favorites

"LESTER'S Carpetbagger"
Stuffed Beef Filet with Sauce Béarnaise
\$21.95

"TRIANGLE PARK Chicken Kiev"
Lightly breaded with Garlic Butter.
\$15.95

"GAS HOUSE Filet Mignon"
Hand Cut, Mushroom Sauce Bordelaise
\$18.95

"CASTLETON'S Roast Beef"
Seared Mushrooms and Pan Gravy
\$15.95

"FACTORY'S Prime Rib of Beef"
With Horseradish
\$17.95

"Sliced Chicken Valencia"
Premium Breast Meat with Sauce Supreme
\$14.95

"GUESTHOUSE Shrimp Scampi"
With Garlic Buttered Rice Pilaf
\$16.95

"Oven Baked, Bone In Chicken"
Country Breaded, Three Pieces
\$12.95

"TAVERN'S Smothered Rib Eye"
Grilled Onions, Mushroom and Cheese
\$16.95

"Pasta Primavera Alfredo"
With Seasonal Fresh Vegetables
\$12.95

"Roasted Pork Loin"
With Fresh Herb Gravy and Dressing
\$15.95

"Seasoned Cod Filet"
Broiled and With Hall's Own Tarter Sauce
\$12.95

"New O'Leans Cajun Chicken"
Choice Breast with Melba Pecan Sauce
\$15.95

**"HOST'S SELECT
TWIN ENTRÉE PLATTER"**
A Petite Filet Mignon
and Stuffed Shrimp or Chicken Breast
for a Delightful Chef's Combination Plate.
\$18.95

"Swiss Steak Jardinière"
Neighborhoods Favorite!
\$13.95

*All Dinners include coffee, Iced Tea, Fresh Warmed Rolls and Butter.
You may divide your guests into two entrée selections, child's menu available.*

<p>Fresh Fruit Compote Seven Layer Ranch Salad</p>	<p>Choose One Salad Selection <i>"Lester's Signature Salad"</i> (Our Finest blend of greens in a sensational vinaigrette)</p>	<p>Garden greens, Dressings Premier Tossed Italian Salad</p>
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<p>Buttered Whipped Potatoes Cheddar Au Gratin Potatoes Baked Idaho Potato Green Beans Almandine Brandied Glazed Carrots Fresh Steamed Broccoli</p>	<p>Choose Two Side Selection</p> <p>Twice Baked Potato Seasonal Rice Pilaf Garlic Smashed Potatoes Sweet Corn O'Brien Peas with Mushrooms California Blend</p>	<p>Baked Sweet Potato Herb Roasted Red Potatoes Fettuccini Noodles Italian Blend Far East Blend Broccoli Cheese Casserole</p>
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Optional – Choose One Dessert + \$1.95		
<p>Walnut Carrot Cake Butter Crusted Fruit Pies Raspberry Cheesecake German Chocolate Cake</p>	<p>Texas Chocolate Cake Cheery Chocolate Torte Southern Pecan Pie Lemon Cream Pie</p>	<p>Chocolate Swirl Cheesecake Pumpkin Pie (in season) Strawberry Pie (in season)</p>

Price Expressed per Guest, add 18% Service Charge and 8% Sales Tax

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HORS D'OEUVRE PARTY

A generous combination of any 8 of the following items (except deluxe selections) with the necessary linens, equipment, skirting and decorations

\$14.95 Per Guest plus 18% Service Charge + 8% Sales Tax

*Cocktail Bun Sandwiches
Ham and Cheese Roll Ups
Vegetable Tray
Fresh Fruit Kabobs
Chicken Drummettes
Salami Cornucopias
Cheese Kabobs
Cheese Stuffed Cherry Tomatoes
Cheddar Cheese Ball
Meat Balls in Sauce
Barbecue Cocktail Franks
Stuffed Mushroom Caps*

*Mini Croissant Sandwiches
(Roast Beef & Ham) Assorted
Sausage Quiche
Bacon Wrapped Dates
Cream Cheese Beef Ball
Crab Meat Dip & Crackers
Onion Dip & Chips
Oriental Egg Rolls (Mustard Sauce)
Sesame Chicken Wings
Hot" Buffalo Wings
Deviled Eggs*

"Deluxe Selections" @ guest

Cocktail Shrimp & Sauce (Mkt)

King Crab Legs (Mkt)

Carved Melon Fruit Display 2.25

Marinated Vegetables 2.25

Deluxe Cheese Art 2.00

BBQ Bacon Wrapped Shrimp 2.75

Miniature Crab Cakes 2.95

Cajun Bacon Wrapped Scallop 2.25

Sliced Beef Tenderloin 4.00

Chocolate Fountain w/ assorted Dippers \$250+2.75 @ guest

Complete Bar Service to Compliment the above presentations are available in different formats:
Sponsored Host Bars with full options, Beer and Soda Pop Banquet Style or Cash Bars where
guests purchase their own.

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Luncheon Buffet Entrees'

Chef's Deluxe Deli Buffet \$9.95

Sliced Tavern Baked Ham, Roast Turkey Breast, Choice Round of Roast Beef
American, Hot Pepper and Swiss Cheeses
Chilled Relish & Vegetable Tray of Mixed Pickles, Cauliflower, Celery, Carrot Sticks, Green & Black
Olives, Green Peppers plus dip
Home Baked French, Marble Rye and Cracked Wheat Breads
Choose Two: American Potato Salad, Creamy Pasta Salad, Cole Slaw, Italian Pasta Salad, Ambrosia,
Seasonal Fruit, Hot Smokey Baked Beans or Hot Macaroni & Cheese
Assorted Cookie Tray

Chef's Classic Luncheon Buffet \$12.95

Please select any two from the following choices:

Beef Stroganoff	Roast Turkey	Char-Broiled Chicken Breast
Swiss Steak	Pork Loin	Choice Roast Beef
BBQ Ribs	Glazed Ham	Chicken Valencia
Baked Chicken	Chicken Fingers	Three Cheese Lasagna

Please select one item from each selection:

<i>Potato</i>	<i>Vegetable</i>	<i>Salad</i>
Cheese Sliced Au Gratin Baked with Sour Cream Whipped with Butter Roasted New Potatoes Garlic "Red Skin" Mashed Seasoned Rice Pilaf	Broccoli Casserole Fancy Sweet Corn California Mix Green Beans Almondine Buttered Carrots Italian Blend	Garden Green Tossed Creamy Cole Slaw Fresh Fruit Salad Italian "Tuscan" Blend Seven Layer Blend Caesar Salad

Dessert

Assorted Fruit Pies
German Chocolate Cake
Cream Cheese Carrot Cake
Chocolate Brownies
Banana Cake
Apple Spice Cake

All Luncheon Buffets Included Coffee & Ice Tea

Price Expressed per Guest, Add 18% Service Charge and 8% Sales Tax – 60 day price Guarantee

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Chef's Select Wedding Buffets

All buffet tables are lavishly decorated and banded in the bridal colors Also included, china, colored linen napkins, wait staff, coffee, fruit punch, dinner rolls & butter. Plus, nuts, mints, pretzels, potato chips and onion dip are also included. Add 18% Service Charge and 8% Sales Tax

Chef's House Buffet **\$16.95**

Grilled Chicken Breast and Sliced Roast Beef
Roasted Red Potatoes
Sweet Corn and Green Beans Almondine
Seven Layer Salad & Assorted Relishes

Chef's Classic Buffet **\$18.95**

Carved Roasted Beef Round and Chicken Kiev
Roasted Fingerling Potatoes
Italian Blend Vegetables and Fancy Sweet Corn
Garden Tossed Salad and Fresh Fruit Tray

Chef's Deluxe Buffet **\$22.95**

Carved Prime Rib, Sugar Glazed Ham & Baked Chicken
Garlic Smashed Potatoes
Brandied Baby Carrots and California Blend Vegetables
Garden Tossed Salad with Choice Dressings
Decorative Fruit Tray & Whipped Jell-O Salads

Chef's Classic "Surf and Turf" **\$26.95**

Shrimp with Tangy Cocktail Sauces
Carved Beef Tenderloin and Salmon with Cucumber Dill Seasoning
Lemon Pepper Chicken Breast
Rice Pilaf and Roasted Fingerling Potatoes
Green Beans Almondine and Oriental Blend Vegetables
Fresh Seasonal Fruit & Melon Carvings
Mixed Baby Garden Greens Salad
With Blue Cheese Crumbles, Toasted Walnuts, Hearts of Palm
And Black Currant Vinaigrette Dressing

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Elegant Sit Down Dinners

All sit down dinner menus include china, colored linen napkins, wait staff, salad course and two sides. Coffee, fruit punch, dinner rolls & butter. Plus, nuts, mints, pretzels, potato chips and onion dip are also included. Add 18% Service Charge and 8% Sales Tax

“Twin Entrée” A Petite Filet Mignon and Grilled Chicken Breast.	\$19.95
“Slow Roasted Prime Rib Au Jus” with Horseradish.....	\$19.95
“Filet Mignon” Hand Cut, Mushroom Sauce Bordelaise.....	\$19.25
“Grilled Chicken Pasta Alfredo” With Seasonal Fresh Vegetables.....	\$14.95
“Stuffed Pork Chop”	\$14.95
“Chicken Kiev” Sauce Supreme.....	\$13.95
“Oven Baked Cod”	\$13.95
“Grilled Chicken Breast” Lemon Pepper or Bordelaise.....	\$13.25
“Three Piece Amish Baked Chicken”	\$12.95
“Sliced Roast Beef” Sliced in Mushroom Gravy.....	\$12.95
“Country Fried Steak with Country Style Gravy”	\$12.95
“Braised Swiss Steak” Vegetable Jardinière.....	\$12.95
“Salisbury Steak”	\$12.95

Salad Selection

Tossed, Choice Dressings	Signature Salad	Fresh Fruit Salad
Italian <i>Casa</i> Blend	Seven Layer Blend	Mixed Baby Garden Greens

Potato Selection

Cheese Sliced Au Gratin	Baked with Sour Cream	Whipped with Butter
Herb Roasted Red Potatoes	Garlic Red Mashed	Seasonal Rice Pilaf
Twice Baked Potato	Roasted Fingerling Potatoes	

Vegetable Selection

Fancy Sweet Corn	Colorful California Mix	Green Beans Almandine
Brandied Baby Carrots	Classic Italian Blend	Oriental Blend

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Hors d'oeuvre Reception

All hors d'oeuvre menus include decorative food tables, glass plates and wedding print napkins; wait staff, coffee, fruit punch. Plus, nuts, mints, pretzels, potato chips and onion dip are also included. Add 18% Service Charge and 8% Sales Tax

Simply Delicious

\$11.95

Silver Dollar Cocktail Bun Sandwiches:
Shaved Ham, Turkey and Roast Beef
Hand Cut Vegetable Tray with Dill Ranch Dip
Decorative *Wedding Bells* Cheese Art and
Assorted Party Crackers
Two Choices from Hot Selections List

Touch of Tradition

\$13.95

Whole Roasted meats and fine Cheeses sliced for
A Full Sandwich Buffet:
Top Choice Roast Beef, Baked Tavern Ham,
And Roasted Turkey Breast
Cheddar, Swiss, and Hot Pepper Cheese
Wheat, French and Swirled Rye Bread
With Assorted Condiments
Hand Cut Vegetable Tray with Dill Ranch Dip
Seasonal Fruit Trays and Deviled Eggs
Decorative *Wedding Bells* Cheese Art and
Assorted Party Crackers
Two Choices from Hot Selections List

Finger Foods "Potpourri"

\$16.95

Assorted Wraps:
Roast Beef, Dilled Turkey and Mini Rye
Seasonal Fruit Trays with Floral Decorations
Decorative *Wedding Bells* Beef Cheese Art and Assorted Party Wafers
Assorted Relish Trays
Ham and Cheese Roll Ups, Salami Cornucopias, & Stuffed Cherry Tomatoes
Three Choices from Hot Selections List

Hot Selections List

Toasted Ravioli	Oriental Egg Rolls
Meatballs in Sauce	BBQ Cocktail Franks
Stuffed Mushroom Caps	Mini Sausage Quiche
Bacon Wrapped BBQ Shrimp	Chicken Drumettes
Buffalo Style Hot Wings	Chicken Quesadillas
Cashew Chicken Spring Rolls	BBQ or Sesame Boneless Wings

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Thank you for your interest in Lester's Banquet Hall for hosting your upcoming wedding reception. In this packet you will find all the information you need as well as menus to help you in your planning process.

Lester's can accommodate up to 200 comfortably. There is a non-refundable Hall rental fee of 475.00. There is an additional fee of 150.00 should you decide to have your ceremony at Lester's as well. The additional fee covers ceremony set up and wedding coordinator. Rehearsals will be done on Friday afternoons. If you choose to have your rehearsal dinner at Lester's then the 150.00 fee is waived.

All food and beverage for your reception is to be provide by Hall's Catering. Your menu must be finalized two weeks prior to your reception. A confirmed guest count is required 14 days in advance along with payment. Any increases in your guest count may be made up to 72 hours before your wedding. Hall's also offers a 1.00 per person credit on your wedding cake. Tour our Gallery of Cakes and let our premier decorators customize a design to compliment your style.

Lester's Banquet Room offers complete bar service for your reception. Outside alcoholic and beverages may not be brought into the building. If you have a particular drink you would like on your bar, we will be happy to provide that for you. Please remind your guests to have proper ID with them, as state law requires us to check all ages.

In addition to your reception, our staff can also coordinate bridal showers, rehearsal dinners and wedding brunches. Guestroom accommodations are also available through the Guesthouse Hotel in blocks of 10 for your out of town guests. Complimentary shuttle service to Lester's will be provided.

By utilizing our expertise, we will create a lasting memory for your special day.

*Sincerely,
Catharine Kile
Catering Manager and Event Manager*