

# Clarion Hotel & Conference Center

815 Route 37 West, Toms River, NJ 08755

Banquet Office: 732.341.6101

Fax 732.341.6202

info@clarionhoteltomsriver.com

clarionhoteltomsriver.com



## **Premium Dinner Buffet**

Minimum Guarantee of 35 people

**Select Three Appetizers**

**Select Five Entrees Served in Chafing Dishes**

**Roast Prime Rib of Beef with au Jus Carving Station**

**Also included:**

Also Served with an Accompaniment of the Chef's Fresh Vegetable Medley and Potato

Freshly Baked Dinner Rolls with Butter

Freshly Brewed Iced Tea, Coffee and Tea

**Desserts (select one)**

Ice Cream Sundae                      Chocolate Layer Cake

Chocolate or Vanilla Pudding with Whip Cream

Warm Apple Crisp (with Ice Cream additional per person)

*Platter of Assorted Italian Style Cookies and Mini Pastries - additional per person*

*Cheese Cake with Raspberry Sauce - additional per person*

*Special Occasion Sheet Cake - additional per person*

**Monday Through Friday    Saturday and Sunday  
per Person                      per Person**

## **Deluxe Dinner Buffet**

Minimum Guarantee of 35 people

**Select Three Appetizers**

**Select Four Entrees Served in Chafing Dishes**

**Also included:**

Also Served with an Accompaniment of the Chef's Fresh Vegetable Medley and Potato

Freshly Baked Dinner Rolls with Butter

Freshly Brewed Iced Tea, Coffee and Tea

**Desserts (select one)**

Ice Cream Sundae                      Chocolate Layer Cake

Chocolate or Vanilla Pudding with Whip Cream

Warm Apple Crisp (with Ice Cream additional per person)

*Platter of Assorted Italian Style Cookies and Mini Pastries - additional per person*

*Cheese Cake with Raspberry Sauce - additional per person*

*Special Occasion Sheet Cake - additional per person*

**Monday Through Friday    Saturday and Sunday  
per Person                      95 per Person**

## **Standard Dinner Buffet**

Minimum Guarantee of 35 people

**Select Two Appetizers**

**Select Three Entrees Served in Chafing Dishes**

**Also included:**

Also Served with an Accompaniment of the Chef's Fresh Vegetable Medley and Potato

Freshly Baked Dinner Rolls with Butter

Freshly Brewed Iced Tea, Coffee and Tea

**Desserts (select one)**

Ice Cream Sundae                      Chocolate Layer Cake

Chocolate or Vanilla Pudding with Whip Cream

Warm Apple Crisp (with Ice Cream additional per person)

*Platter of Assorted Italian Style Cookies and Mini Pastries - additional per person*

*Cheese Cake with Raspberry Sauce - additional per person*

*Special Occasion Sheet Cake - additional per person*

**Monday Through Friday    Saturday and Sunday  
per Person                      per Person**

**Add Additional Cold Appetizer            per Person**

**Add an Additional Hot Entrée            per person**

**Add an Omelet Station            per person**

All Menu Prices Subject To 6.875% NJ sales tax & 20% service charge

Menu selections required 14 day prior to event

Guaranteed number of people attending and final payment required 7 days prior to event

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## ***Buffet Entrée Selections***

### **Appetizers Selections**

Fresh Seasonal Fruit and Berry Medley  
Whole Wheat Pasta with Garden Vegetable Cous Cous with Quinoa Salad  
Baby Field Greens with Cucumbers and Tomato with Our House Vinaigrette Dressing and Ranch Style Dressing  
*Classic Caesar Salad served with croutons and traditional Caesar dressing - additional \$2.95 per person*

### **Entrée Selections**

Chicken Francaise in a lemon & white sauce  
Chicken Parmigiana topped with marinara sauce & melted mozzarella cheese  
Chicken Marsala in a sweet Marsala & Mushroom demi glace  
Roasted Breast of Turkey with stuffing, home-style gravy & cranberry sauce  
Baked Ziti Marinara with Mozzarella Cheese  
Penne Pasta tossed with a Creamy Vodka Sauce  
Penne Pasta & Broccoli in a creamy Alfredo sauce  
Pasta Primavera with Whole Wheat Pasta, tossed with assorted vegetables, in pesto, garlic and oil  
Stuffed Shells baked with mozzarella cheese and a plum tomato & basil sauce  
Eggplant Parmigiana baked with mozzarella and a plum tomato & basil sauce  
Crispy Deep Fried Calamari served with marinara sauce  
Broiled Flounder with lemon, butter and white wine sauce  
Roasted Loin of Pork with home-style gravy  
Baked Smoked Ham with a golden pineapple sauce  
Grilled Italian Sausage and Broccoli Rabe sauteed in garlic and oil  
Grilled Italian Sausage simmered with peppers and onions in a plum tomato sauce  
Pepper Steak in a tomato based brown sauce with sweet peppers and onions  
Beef and Portobello Mushrooms in a cracked peppercorn and brandy cream sauce  
Beef Meatballs prepared your choice of Italian or Swedish Style  
*Baked Salmon served with a Dijon Wine Sauce - additional per person*  
*Sliced Roasted Sirloin of Beef with burgundy mushroom sauce - additional per person*

### **Carving Station**

Roast Turkey - additional per Person  
Roast Loin of Pork - additional per Person  
Roast Sirloin of Beef - additional per Person  
Roast Prime Ribs of Beef - additional per Person

### **Desserts**

#### **Desserts (select one)**

Ice Cream Sundae                      Chocolate Layer Cake  
Chocolate or Vanilla Pudding with Whip Cream  
Warm Apple Crisp - *with Ice Cream additional per person*  
*Platter of Assorted Italian Style Cookies and Mini Pastries - additional per person*  
*Cheese Cake with Raspberry Sauce - additional per person*  
*Special Occasion Sheet Cake - additional per person*

### **Additional Selections Available**

Unlimited Pitchers of Regular and Diet Soda on all tables - per person

Make Your Own" Ice Cream Sundae Bar - additional per Person  
Fresh Fruit Tray Platter with fresh sliced melons, pineapple, grapes and seasonal berries per table - additional per person)  
Viennese Table with a variety of cakes, pies, mousse, fresh whipped cream, pastries, cookies, fresh fruits and berries with Chocolate Fountain and dipping accompaniments  
Additional per person)

### **Wine by The Bottle**

#### ***Cupcake and Mondavi Vineyards***

Cabernet Sauvignon, Chardonnay, Chianti, Merlot, Pinot Grigio, Pinot Noir, Red Velvet, Riesling  
**per bottle**

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Guaranteed number of people attending and final payment required 7 days prior to event