

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 Hot and Cold Luncheon 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*)

Cheese Cake with Raspberry Sauce - additional per person

Special Occasion Sheet Cake - additional per person

**Monday Through Friday
per Person**

**Saturday and Sunday
per Person**

Deluxe Hot and Cold Luncheon 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*)

Cheese Cake with Raspberry Sauce - additional per person

Special Occasion Sheet Cake - additional per person

**Monday Through Friday
per Person**

**Saturday and Sunday
per Person**

Cold Luncheon Buffet

Minimum Guarantee of 20 people

Fresh Seasonal Fruit and Berry Medley, Home Style Potato Salad and Creamy Cole Slaw

Whole Wheat Pasta with Garden Vegetable Salad and Cous Cous with Quinoa Salad

Freshly Sliced Turkey, Lean Roast Beef, and Ham

Slices of American, Swiss, and Cheddar Cheeses

Green Leaf Lettuce, Sliced Tomatoes, Onions, Pickles and Olives and Assorted Condiments

Freshly Baked Kaiser Rolls, Sliced Whole Wheat, Rye Breads

Pitchers of Ice Tea, Fresh Brewed 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*)

Cheese Cake with Raspberry Sauce - additional per person

Special Occasion Sheet Cake - additional per person

**Monday Through Friday
per Person**

**Saturday and Sunday
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 Style Luncheon 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 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 saute ed 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 an 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)
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 \$3.95 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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