

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 Sit Down Luncheon (3 hours)

Appetizers (select one)

Chef's Soup Du Jour

Fresh Seasonal Fruit & Berry Medley

Penne Pasta with a Creamy Vodka Sauce

Ziti with Marinara Sauce and Parmesan Cheese

Fresh Shrimp Cocktail with Lemon and Cocktail Sauce - additional per person

Sliced Tomatoes and Wet Mozzarella with a Balsamic Vinaigrette additional per person

Salad (select one)

Baby Field Greens with Cucumbers and Tomato Tossed with Our House Vinaigrette Dressing

Caesar Salad with Fresh Romaine, Croutons, and Parmesans Cheeses (add per person)

Entrée (select three) (orders will be taken tableside)

Sautéed Breast of Chicken & Wild Mushrooms in a sweet Marsala demi glace

Sautéed Breast of Chicken Francaise with lemon and white wine sauce

Roasted Loin of Pork with home-style gravy

Broiled Flounder with lemon, butter and white wine sauce

Baked Salmon served with a Dijon Wine Sauce

Vegetarian Assorted Steamed Grilled Vegetables

Sliced Roasted Sirloin of Beef with burgundy mushroom sauce - additional per person

Roast Prime Ribs of Beef of au jus and horseradish - additional per person

Roast Sliced Tenderloin of Beef with a Bordelaise Sauce - additional per person

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 Sit Down Luncheon (3 hours)

Starter (select one)

Chef's Soup Du Jour

Fresh Seasonal Fruit & Berry Medley

Penne Pasta with a Creamy Vodka Sauce

Ziti with Marinara Sauce and Parmesan Cheese

Baby Field Greens with Cucumbers and Tomato Tossed with Our House Vinaigrette Dressing

Caesar Salad with Fresh Romaine, Croutons, and Parmesans Cheeses (add per person)

Fresh Shrimp Cocktail with Lemon and Cocktail Sauce - additional per person

Sliced Tomatoes and Wet Mozzarella with a Balsamic Vinaigrette additional per person

Entrée (orders will be taken tableside)

Sautéed Breast of Chicken Francaise with lemon and white wine sauce

Herb Baked Flounder with lemon and white wine sauce

Sliced Roast Loin of Pork with red cabbage and gravy

Vegetarian Assorted Steamed Grilled Vegetables

Baked Salmon served with a Dijon Wine Sauce - additional per person

Sliced Roasted Sirloin of Beef with burgundy mushroom sauce - additional per person

Roast Prime Ribs of Beef of au jus and horseradish - additional per person

Roast Sliced Tenderloin of Beef with a Bordelaise Sauce - additional per person

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

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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Standard Sit Down Luncheon (3 hours)

Starter

Baby Field Greens with Cucumbers and Tomato Tossed with Our House Vinaigrette Dressing

Entrée (orders will be taken tableside)

Sautéed Breast of Chicken Francaise with lemon and white wine sauce

Penne Pasta with a creamy pink vodka sauce

Vegetarian Assorted Steamed Grilled Vegetables

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

Additional Selections Available

Bottomless 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 (Add per Person)

Sweet Tray includes a platter of assorted French and Italian pastries,

cookies, chocolate dipped strawberries per table (Add 25 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 (Add per Person)

Wine by The Bottle

Cupcake and Mondavi Vineyards

Cabernet Sauvignon

Chardonnay

Chianti

Merlot

Pinot Grigio

Pinot Noir

Red Velvet

Riesling

per bottle

Open Bar Including Wine,

Draught Beer & Soda

Name Brand Liquors:

Draught Beer, Wine and Soda Only

Tab Bar

Run a Tab for All Beverages Served.

Plus an 20% Service Charge

(Maximum of 50 People)

Cash Bar

Individuals Pay for Their Own Drinks

\$50.00 Bartender Fee for the First 2 Hours.

\$20.00 Each Additional Hour

Traditional Cocktail Hour Package

Open Bar for One Hour

With Name Brand Liquors, Assorted Wines, and Draught Beer

Beautifully Decorated Cold Appetizer Display

Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip, Imported and Domestic Cheeses

Vegetable Crudités with buttermilk-herb dip

Sliced Mozzarella, roasted peppers and Portobello mushrooms

Butler Style Hors d'oeuvres

Franks in a Blanket

Spanakopita

Beef Teriyaki Satay

Sesame Chicken Tenders

Assorted Mini Quiche

Vegetable Spring Rolls

Breaded Fried Shrimp

Cheddar Cheese Puffs

Mushrooms Stuffed with Spinach & Boursin

per Person

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

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