

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



Repasts

Deluxe Sit Down Luncheon

(minimum guarantee of 20 people)

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

Herb Baked Filet of Flounder

with lemon and white wine sauce

Sliced Roast Loin of Pork

Served with brown gravy

Chef's Fresh Vegetable Medley and Potato du Jour

Freshly Baked Dinner Rolls with Butter

Pitchers of Iced Tea, Freshly Brewed Coffee and Tea

Desserts (select one below)

\$22.95 per Person

Standard Sit Down Luncheon

(minimum guarantee of 20)

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

Chef's Fresh Vegetable Medley and Potato du Jour

Freshly Baked Dinner Rolls with Butter

Pitchers of Iced Tea, Freshly Brewed Coffee and Tea

Desserts (select one below)

\$19.95 per Person

Deluxe Hot and Cold Luncheon Buffet

(minimum guarantee of 35 people)

Fresh Bowl of Seasonal Fruit Medley

Baby Field Greens with Cucumbers and Tomato,

Tossed with Our House Vinaigrette and Ranch Style Dressings

Hot Entrees Served in Chafing Dishes

Sautéed Breast of Chicken Francaise

with lemon and white wine sauce

Herb Baked Filet of Flounder

with lemon and white wine sauce

Sliced Roast Loin of Pork with brown gravy

Penne Pasta with a Creamy Pink Vodka Sauce

Chef's Fresh Vegetable Medley and Potato du Jour

Freshly Baked Dinner Rolls with Butter

Pitchers of Iced Tea, Freshly Brewed Coffee and Tea

Desserts (select one below)

\$24.95 per Person

Standard Hot and Cold Luncheon Buffet

(minimum guarantee of 35 people)

Fresh Bowl of Seasonal Fruit Medley

Baby Field Greens with Cucumbers and Tomato,

Tossed with Our House Vinaigrette and Ranch Style Dressings

Hot Entrees Served in Chafing Dishes

Chicken Parmigiana

Sausage and Peppers in Tomato Sauce

Penne Pasta with a Creamy Pink Vodka Sauce

Chef's Fresh Vegetable Medley and Potato du Jour

Freshly Baked Dinner Rolls with Butter

Pitchers of Iced Tea, Freshly Brewed Coffee and Tea

Desserts (select one below)

\$22.95 per Person

Desserts (select one)

Ice Cream Sundae Chocolate Layer Cake

Chocolate or Vanilla Pudding with Whip Cream

Warm Apple Crisp (with Ice Cream additional \$1.95 per person)

Cheese Cake with Raspberry Sauce - additional \$2.95 per person

Soft Beverages

Unlimited Pitchers

Regular and Diet Soda on all tables

\$2.95 per person

Wine by The Bottle

Cabernet Sauvignon

Chardonnay

Chianti

Merlot

Pinot Grigio

Pinot Noir

Red Velvet

Riesling

\$24.95 per bottle

Open Bar Including Draught Beer & Soda

Draught Beer, Wine and Soda Only

(1 Hours) - \$10.95 (2 Hours) - \$16.95

(3 Hours) - \$19.95 (4 Hours) - \$22.95

(5 hours) - \$26.95

Cash Bar

Individuals Pay for Their Own Drinks

\$50.00 Bartender Fee for the First 2 Hours.

\$20.00 Each Additional Hour

Tab Bar

Run a Tab for All Beverages Served.

Plus an 20% Service Charge

(Maximum of 50 People)

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