

Clarion Hotel & Conference Center

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clarionhoteltomsriver.com



Repass Luncheon

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 sautéed with lemon and white wine sauce

Herb Baked Filet of Flounder sautéed with lemon and white wine sauce

Sliced Roast Loin of Pork served with brown gravy

Penne Pasta tossed in 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 - Chef's Dessert of the Day

\$25.95 per Person

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 sautéed with lemon and white wine sauce

Herb Baked Filet of Flounder sautéed 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 - Chef's Dessert of the Day

\$23.95 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 Francaise

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

Chef's Dessert of the Day

\$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

Chef's Dessert of the Day

\$19.95 per person

Unlimited Carafes of Wine, Pitchers of Draught Beer and Soda

Carafes of Chardonnay, Cabernet and Wife Zinfandel

Pitchers of Regular and Light Beer

Pitchers of regular and Diet Soda

\$11.95 per person

Tab Bar (Maximum of 50 People)

Run a Tab for All Beverages Served Plus an 20% Service Charge

Bar in your private room add \$100.00 set fee

Soft Beverages

Unlimited Pitchers Regular and Diet Soda on all tables

\$2.95 per person

Wine Service by The Bottle

Cabernet Sauvignon, Chianti, Merlot, Pinot Noir,

Sauvignon, Blanc, Moscato, Pinot Grigio, Riesling, White

Zinfandel

\$24.95 per bottle