

# Clarion Hotel & Conference Center

815 Route 37 West, Toms River, NJ 08755

Banquet Office: 732.341.6101

Fax 732.341.6202

info@clarionhoteltomsriver.com

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## Cocktail Party (three hours)

### Beautifully Decorated Cold Appetizer Display

Display of Fresh Vegetable Crudités with buttermilk-herb dip  
Platter of Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip  
Display of Imported and Domestic Cheese Board with an assortment crackers  
Platter of Sliced Mozzarella, Roasted Peppers, and  
Portobello Mushrooms, dressed with balsamic and olive oil

### Butler Style Hors d' Oeuvres for One Hour

#### Served on Silver Platters with White Glove Service

Spanakopita	Beef Teriyaki Satay
Cheddar Cheese Puffs	Deep Dish Pizza Tarts
Breaded Fried Shrimp	Assorted Mini Quiche
Vegetable Spring Rolls	Mini Franks in a Blanket
Sesame Chicken Tenders	Maui Shrimp Spring Roll

### Buffet Style Hors d' Oeuvres

#### Served in Chafing Dishes (select three)

Eggplant Rollatini	Stir Fry Beef and Broccoli Teriyaki
Chicken and Broccoli Alfredo	Sweet Italian Sausage and Peppers
Sautéed Mussels with Fra Diabolo Sauce	Baked Ziti Marinara with Mozzarella Cheese
Baked Macaroni with Three Cheeses	Penne Pasta Tossed with a Creamy Vodka Sauce
Fried Calamari served with plum tomato sauce	
Chicken and Broccoli with Sweet and Sour Sauce	
Boneless Chicken Wings with a Spicy Buffalo Sauce	
Sautéed Asiago Chicken and Portobello Mushrooms	
Italian Style Beef Meatballs served in marinara sauce	
Tri-Color Rotini Primavera with Pesto, Garlic and Oil	
Penne Pasta and Broccoli in a creamy Alfredo sauce	
Chicken with Artichokes, Roasted Peppers & Lemon Sauce	
Pasta Primavera with Whole Wheat Pasta in pesto, garlic and oil	
Slow Cooked Pulled Pork in barbeque sauce drizzle with onion straws	
Swedish Style Beef Meatballs served in brown gravy sour cream sauce	

### Dessert and Coffee Station

Assorted Miniature Pastries and Italian Cookies served with Freshly Brewed Coffee and Tea

### Open Bar with name brand liquors, regular and light draught beer, assorted wines, and regular and diet sodas

(Minimum guarantee of 50 people)

2 hours, 3 hours, or 4 hours

Additional bar set up fee

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### Wine Service by The Bottle

Cabernet Sauvignon, Chianti, Merlot, Pinot Noir, Sauvignon, Blanc, Moscato, Pinot Grigio, Riesling, White Zinfandel

### Tab Bar (Maximum of 50 People)

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

All Menu Prices Subject To 6.625% 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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## Optional Chef Attended Stations

### Pasta Station (Select One)

Penne Pasta with creamy vodka sauce

Tri-Color Tortellini with creamy alfredo sauce

Penne Pasta with plum tomato and basil sauce

Rigatoni with pesto cream sauce

### Wok Station (Select One)

General Tso's Chicken

Beef & Broccoli in orange-ginger sauce

Chicken & Broccoli in orange-ginger sauce

Beef Teriyaki with stir-fry vegetables

### Fajita Station (Select One)

Southwestern Beef with peppers & onions

Southwestern Chicken with peppers & onions

Southwestern Shrimp with peppers & onions

Accompanied with soft flour tortillas, guacamole, salsa and sour cream

### Smashed Potato Martini Bar

Garlic Smashed Red Bliss Potatoes and Mashed Sweet Potatoes with Assorted Toppings of Bacon Bits, Shredded Cheddar Cheese, Onions, Chopped ham, Scallions, Sour cream, Mushrooms and Brown Gravy

### Carving Stations

Roast Turkey Breast with gravy and cranberry sauce

Corned Beef Brisket with spicy brown mustard

Roast Pork Loin with gravy and apple sauce

Roast Prime Ribs of Beef au jus

Sliced Roast Tenderloin of Beef

## Optional Dessert Stations

### Sweet Tray

Platters of assorted French and Italian pastries, cookies and chocolate dipped strawberries

### Fresh Fruit Platters

Platter of fresh sliced melons, pineapple, grapes, And seasonal berries for each table.

### Ice Cream Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream with Hot Fudge and Assorted Toppings

### Assorted Cakes and Pies

A Variety of Cakes and Pies, Platter of Fresh Sliced Seasonal Fruits and Berries with Fresh Whipped Cream

### Viennese Table

A Variety of Cakes, Pies, Mousse, Pastries, Cookies, Fresh Seasonal Fruit and Berries  
Chocolate Fountain and Accompaniments.

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