

# Clarion Hotel & Conference Center

815 Route 37 West, Toms River, NJ 08755

Banquet Office: 732.341.6101

Fax 732.341.6202

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clarionhoteltomsriver.com



## Dinner Buffet Service Menu

Minimum guarantee of 35 Adults

### Select Three Appetizers

Chef's Soup Di Jour

Platter of Fresh Sliced Seasonal Fruit and Berry Medley

Tri Color Rotini Pasta with Garden Vegetables

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)

Caprese Salad with grape tomato and wet mozzarella tossed in a pesto vinaigrette dressing (additional per person)

Fresh Shrimp Bowl with Lemon and Cocktail Sauce (additional per person)

### Select Three Hot Dishes Served in Chafing Dishes

Chicken Francaise sautéed in a lemon and white sauce

Chicken Parmigiana topped with marinara sauce and melted mozzarella cheese

Chicken Marsala sautéed in a sweet Marsala and mushroom demi glace

Roasted Breast of Turkey with bread stuffing, home-style gravy and cranberry sauce

Baked Ziti Marinara topped with melted mozzarella cheese

Penne Pasta tossed with a creamy pink vodka sauce

Stuffed Shells baked with mozzarella cheese and a plum tomato and basil sauce

Traditional baked macaroni with three cheeses and topped with crumbled Ritz crackers

Eggplant Rollatini stuffed with ricotta cheese, served in plum tomato and basil sauce topped with melted mozzarella

Sliced Roasted Pork Loin served in home-style gravy and sauerkraut

Pepper Steak simmered in a tomato based brown sauce with sweet peppers and onions

Grilled Italian Sausage simmered with peppers and onions in a plum tomato sauce

Italians Meatballs served in marinara topped with parmesan cheese

Broiled Flounder sautéed with lemon, butter and white wine

Tender Braised Short Ribs served in a mushroom demi glace (additional per person)

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

Seafood Scampi with shrimp and scallops sautéed in garlic and butter (additional per person)

Red Snapper filet of blackened and topped with charred pineapple salsa (additional per person)

Baked Salmon served with a Dijon Wine Sauce (additional per person)

### Select two accompaniments:

Chef's medley of fresh steamed vegetables, Greens beans almandine, Oven roasted red bliss potatoes, French fries, Rice pilaf

Honey glazed carrots (additional per person)

Broccoli florets (additional per person)

Grilled asparagus (additional per person)

Scalloped Potatoes Au Gratin (additional per person)

Garlic Mashed Potatoes (additional per person)

Chef's Special Risotto (additional per person)

**Buffet includes a basket of assorted dinner rolls with butter**

**Freshly Brewed Iced Tea, Coffee and Tea**

### Desserts (select one)

Ice Cream Sundae Cream with vanilla ice cream, chocolate sauce, whipped cream and cherry

Strawberry shortcake with fresh whipped cream

Chocolate mousse with fresh whipped cream

Chocolate Peanut Butter Pie topped with fresh whipped cream (additional per person)

Tiramisu (additional per person) Warm Apple Crisp with Ice Cream (per person)

Special Occasion Sheet Cake (per person) Make Your Own" Ice Cream Sundae Bar (per person)

Platter of assorted fresh sliced melons, pineapple, grapes and seasonal berries per table ( per person)

Platters On Each Table of assorted French and Italian pastries and cookies (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 (per person)

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

Penne Pasta with plum tomato and basil sauce

Tri-Color Tortellini with creamy alfredo sauce

Rigatoni with pesto cream sauce

Additional Per Person

### Select One Chef Attended 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)

Roast Tenderloin of Beef (additional)

### Fajita Station (Select One)

Southwestern Beef or Chicken with peppers & onions (additional per person)

Southwestern Shrimp with peppers & onions (additional per person)

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 per person

## Optional Cocktail Hour with Open Bar and Hors oeuvres

### Open Bar for One Hour

With Name Brand Liquors, Assorted Wines, Draught Beer and Soda

### Elaborate Cold Table Display

Beautifully Decorated Cold Appetizer Display

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

Platter of Vegetable Crudités with buttermilk-herb dip

Platter of Sliced Mozzarella, Roasted Peppers and Portobello Mushrooms drizzled with Balsamic Dressing

### Butler Style Hors d'oeuvres

Franks in a Blanket, Sesame Chicken Tenders, Breaded Fried Shrimp, Spanakopita, Assorted Mini Quiche, Cheddar Cheese Puffs

Beef Teriyaki Satay, Vegetable Spring Rolls, Mini Pizza Tarts

per person

## Beverage and Bar Selections

### Beverage Options:

Bottomless Pitchers of Regular and Diet Soda on all tables - per person

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

(Minimum guarantee of 50 people)

Up to 2 hours - per person

Up to 3 hours - per person

Up to 4 hours - per person

Additional Bar set up fee

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

(Minimum guarantee of 50 people)

Up to 2 hours - per person

Up to 3 hours - per person

Up to 4 hours - per person

Cash Bar - Bar in your private room Set Up Fee

Tab Bar - (Maximum of 50 People) Run a Tab for All Beverages Served. Plus an additional 20% Service Charge

### Wines, Sparkling Wine and Champagne by the Bottle

Cabernet Sauvignon, Chianti, Merlot, Pinot Noir, Sauvignon, Blanc, Moscato, Pinot Grigio, Riesling, White Zinfandel, Champagne, Prosecco, and Asti

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