

Clarion Hotel and Conference Center

815 Route 37 West, Toms River, NJ 08755

Banquet Office: 732.341.6101

Fax 732.341.6202

info@clarionhoteltomsriver.com

clarionhoteltomsriver.com



Dinner Sit Down Service Menu

Minimum guarantee of 35 Adults

Appetizers (select two)

Fresh Seasonal Fruit and Berry Medley

Penne Pasta with a Creamy Vodka Sauce

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

Eggplant Rollatini stuffed ricotta cheese, topped with marinara sauce and mozzarella cheese

Caprese Salad with grape tomato and wet mozzarella tossed in a pesto vinaigrette dressing

Caesar Salad with Fresh Romaine, Croutons, Parmesans Cheeses and Creamy Caesar Dressing

Roasted Red Beet Salad with Pear, Sliced Almonds, Feta Cheese with a Balsamic Dressing

Chopped Apple Salad with mixed greens accompanied with red delicious apples, crumbled feta cheese, and candied walnuts tossed in Mediterranean Aegean dressing

Jumbo Shrimp Cocktail with Lemon and Cocktail

Entree (select three)

Orders will be taken tableside

Sauteed Breast of Chicken and Wild Mushrooms in a sweet Marsala demi glace

Sauteed Breast of Chicken Francaise with lemon and white wine sauce

Boneless Breast of Chicken Parmigiana Served With Pasta

Boneless Breast of Chicken Cordon Bleu served with cheese sauce

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

Penne Pasta tossed with a creamy pink vodka sauce topped with grilled chicken breast

Broiled Filet of Flounder served with lemon, butter and white wine sauce

Sliced Roasted Loin of Pork with home-style gravy and sauerkraut

Sliced Roasted New York Sirloin of Beef with burgundy mushroom sauce

Slow Roasted Prime Ribs of Beef of au jus and with horseradish Sauce

Baked Filet of Salmon served with a Dijon Wine Sauce

Northern Red Snapper topped with a mango and jalapeno salsa

Chicken Roulade stuffed with spinach, tomato, parmesan and Fontina cheese topped with pesto cream sauce

Sliced Roast Tenderloin of Beef with a Bordelaise Sauce

Seafood Scampi with shrimp and scallops sautéed in garlic and butter

Vegetarian Tower with roasted portobello mushrooms, grilled zucchini, squash, roasted red peppers, with creamy goat cheese

Select two accompaniments:

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

Garlic mashed potatoes

Honey glazed carrots

Broccoli florets

Grilled asparagus

Chef's special risotto

Double studded bake potato

Baked potato with sour and cream chives

Dinner also 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

All Menu Prices Subject To 6.625% NJ sales tax and 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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Additional Dessert Options

Tiramisu

Chocolate Peanut Butter Pie topped with fresh whipped cream

Warm Apple Crisp ala mode served with vanilla ice cream

Special Occasion Sheet Cake

Make Your Own" Ice Cream Sundae Bar with three flavors of ice cream and a variety of toppings and hot fudge

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

Platters On Each Table of assorted French and Italian pastries and cookies

Viennese Table with a variety of cakes, pies, mousse, fresh whipped cream, pastries, cookies, fresh fruits, berries with chocolate fountain and dipping accompaniments

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

Beverage and Bar Selections

Beverage Options:

Bottomless Pitchers of Regular and Diet Soda on all tables -

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

Up to 3 hours

Up to 4 hours

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 -

Up to 3 hours -

Up to 4 hours -

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

Bar in your private room

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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