

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



Luncheon Buffet Service Menu

Minimum guarantee of 35 Adults

Select Three Appetizers

Chef's Soup Du 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

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 Parmigiana 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

Sliced Roasted Sirloin of Beef with burgundy mushroom sauce

Seafood Scampi with shrimp and scallops sautéed in garlic and butter

Red Snapper filet of blackened and topped with charred pineapple salsa

Baked Salmon served with a Dijon Wine Sauce

Chicken Fingers and Boardwalk Fries

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

Broccoli florets

Grilled asparagus

Scalloped Potatoes Au Gratin

Garlic Mashed Potatoes

Chef's Special Risotto

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 Peanut Butter Pie topped with fresh whipped cream

Tiramisu

Warm Apple Crisp with Ice Cream

Special Occasion Sheet Cake

Make Your Own" Ice Cream Sundae Bar

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

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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Cold Luncheon Buffet (3 hours)

Minimum Guarantee of 20 adults

Fresh Seasonal Fruit and Berry Medley

Home Style Potato Salad and Creamy Cole Slaw

Tri Color Rotini Pasta with Garden Vegetable

Freshly Sliced Turkey, Lean Roast Beef, Ham and Salami

Slices of American, Swiss, and Cheddar Cheeses

Green Leaf Lettuce, Sliced Tomatoes, Onions, Pickles and Olives and Assorted Condiments

Freshly Baked Kaiser Rolls, Sliced Whole Wheat, Rye Breads

Pitchers of Iced Tea, Fresh Brewed Coffee and Tea

Dessert

Platter of fresh baked brownies and assorted cookies

Price per Person

Add one these hot dishes for and additional cost

Chef's Soup Du Jour

Baked Ziti Marinara topped with melted mozzarella cheese

Penne Pasta tossed with a creamy pink vodka sauce

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

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

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 Set Up Fee

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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