

Clarion Hotel Event and Meeting Menus



*For Booking Inquiries, Please Contact:
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Continental Breakfasts

All of our Continental Breakfasts will include regular and decaffeinated coffee and hot herbal teas.

Quick-Pick Continental Breakfast

Assorted Muffins and Pastries
or Bagels with Assorted Cream Cheese
\$7.25 per person

Down East Continental Breakfast

Assorted Muffins and Pastries, Fresh Sliced Fruit
Assorted Chilled Juices
\$9.95 per person

Healthy Start Continental Breakfast

Blueberry and Banana Muffins, Granola,
Assorted Yogurts, Fruit Salad
Hard Boiled Eggs
Assorted Chilled Juices
\$12.95 per person

Coffee and Bagel Continental Breakfast

Assorted Bagels with
Regular and Flavored Cream Cheeses
Vanilla Yogurt and Fresh Berries
Assorted Chilled Juices
\$10.95 per person

Cinna-Bun Continental Breakfast

Homemade Jumbo Cinnamon Buns with Cream Cheese Frosting, Sliced Fruit, Yogurt and Granola
Assorted Chilled Juices
\$13.95 per person

Plated Breakfast Selections

Your entrée selection will include fruit salad, chilled juices,
regular and decaffeinated coffee and hot herbal teas.

Please ask your Sales Representative about substitutions on eggs or home fried potatoes.

Country Style

Chive Flecked Scrambled Eggs,
Crispy Bacon *or* Chicken Sausage,
Home Fried Potatoes
\$10.95 per person

Egg Scrambler

Soft Scrambled Eggs with Cheese
Choice of Vegetables, Ham, *or* Chicken Sausage
Home Fried Potatoes
\$13.95 per person

Maine Style

Cinnamon French Toast *or* Blueberry Pancakes,
Crispy Bacon *or* Chicken Sausage
Maple Syrup
\$11.95 per person

Biscuits & Sausage Gravy

Warm Biscuits with Creamy Sausage Gravy
Scrambled or Over Easy Eggs,
Home Fried Potatoes
\$12.95 per person

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A 15% service charge, a 5% taxable administrative fee and 8% or current Maine State sales tax will be applied for the use of the Hotel's facilities. The 15% service fee is for any non-salaried employee that supported your event. All prices quoted are subject to change.

Buffet Breakfast Selections

Your buffet selection will include chilled juices,
regular and decaffeinated coffee and hot herbal teas.
Please ask your Sales Representative about substitutions on eggs or home fried potatoes
Sugar Free Syrup Available Upon Request

Buffet Options

(Minimum of 20)

Casco Bay

Scrambled Eggs
Crispy Bacon and Chicken Sausage
Fruit Salad, Home Fried Potatoes

Choice of One:

Cinnamon French Toast, Blueberry Pancakes *or* Waffles

\$15.95 per person

Healthy Kick

Scrambled Eggs
Crispy Bacon *or* Chicken Sausage
Fresh Fruit and Berries, Cottage Cheese, Vanilla Yogurt
Homemade Oatmeal with Brown Sugar, Raisins, Craisins and Traditional and Sugar Free Maple Syrup
\$15.95 per person

Build Your Own Breakfast Sandwich

Scrambled Eggs with Cheese, Ham, Bacon
Plain and Multigrain Croissants
Buttermilk Biscuits
Fruit Salad, Home Fried Potatoes
\$16.95 per person
Pre-Assembled Breakfast Sandwiches Available ~ \$50.00 per dozen

Portland Head Lighthouse Breakfast

Traditional Eggs Benedict with Choice of Smoked Ham *or* Spinach and Tomato
Crispy Bacon *or* Chicken Sausage
Home Fried Potatoes, Fruit Salad
\$17.95 per person

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Brunch Buffet Selections

Back Cove Brunch

(Minimum of 20)

Fresh Fruit Display

Tossed House Salad *or* Caesar Salad

Scrambled Eggs *or* Vegetable Frittata

Bacon and Sausage

Home Fried Potatoes

Choice of Two:

Please add \$2 per person per additional entrée after two selections

Eggplant Parmesan

Chicken Marsala

Chicken Florentine

Beef Tips with Peppers and Onions

French Toast with Maple Syrup

Pancakes with Maple Syrup

Coffee and Tea Station

Iced Tea and Lemonade Station *or* Assorted Chilled Juices

\$22.95 per person

Upgrade Your Brunch With the Following Items:

Carving Station (Please Select One)

Ham with Pineapple Chutney

Roast Turkey with Homemade Cranberry Sauce

Roast Baron of Beef with Horseradish Sauce

\$6 per person and \$50 Station Fee

Omelet Station

Made to Order Omelets With all of the Fixings

\$5.50 per person and a \$50 Attendant Fee

Soup du Jour

Chef's Homemade Soup

\$2 per person

Clam Chowder

New England Style Clam Chowder

\$5 per person

Spring Salad

Baby Greens Tossed with Tomatoes, Red Onions, Berries, Goat Cheese, Candied Walnuts

Served with Raspberry Vinaigrette

\$3 Per Person, \$2 Per Person as Substitution

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Meeting Breaks

Clarion Coffee Refresh

Regular and Decaffeinated Coffee
Hot Herbal Teas
\$2.95 per person

Beverage Break

Assorted Sodas, Seltzers, Bottled Water
Regular and Decaffeinated Coffee, Hot Herbal Teas
\$4.95 per person

Morning and Afternoon

Munjoy Hill Health Break

Sliced Apples with Peanut Butter Dip
Fruit Kabobs with Honey Yogurt Dip
Bottled Water
\$6.95 per person

Eastern Trail Mix Bar

Assorted Dried Fruits, Nuts, Granola, and M&Ms
Chilled Juices or Sodas, Bottled Water
\$6.95 per person

Longfellow Park Parfait Buffet

Vanilla and Plain Yogurt
Assorted Diced Fruit and Berries
Granola, Chopped Nuts
Chilled Juices or Sodas, Bottled Water
\$7.95 per person

Afternoon and Evening

SoPo Snack Break

Individual Bags of Chips and Pretzels
Popcorn and Granola Bars
Assorted Sodas, Seltzers, Bottled Waters
\$7.95 per person

Back Cove Small Bites

Vegetable Crudités, Hummus, Warm Pita Bread
Cheese and Crackers
Assorted Sodas, Seltzers, and Bottled Water
\$8.95 per person

Stroudwater Sweet Dreams

Assorted Fresh Baked Cookies
and Chocolate Brownies
Assorted Sodas, Seltzers, Bottled Water
\$7.95 per person*

Ultimate Chocoholic Break

Chocolate Fountain
Assorted Sliced Fruits, Cookies, and Marshmallows
\$10.95 per person *Min. 60 guests
Add Maine Whoopie Pies for \$2 per person

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Individual Refreshments

Beverages

Regular and Decaffeinated Coffees	\$28.00 per Gallon
Herbal Teas	\$28.00 per Gallon
Hot Chocolate	\$28.00 per Gallon
Hot Apple Cider	\$18.00 per Gallon
Iced Tea	\$18.00 per Gallon
Lemonade	\$18.00 per Gallon
Carafe of Juice	\$12.00 per Carafe
Assorted Sodas	\$2.00 each
Flavored Seltzers	\$2.00 each
Bottled Water	\$2.00 each
Bottled Juices	\$3.75 each

Breakfast Breads and Pastries

Assorted Muffins	\$18.00 per dozen
Assorted Pastries	\$18.00 per dozen
Assorted Bagels and Cream Cheese	\$24.00 per dozen
Fresh Banana <i>or</i> Zucchini Bread	\$8.00 per 8 slice loaf

Dairy and Fruits

Individual Flavored Yogurts	\$2.00 each
Mixed Whole Fruit	\$2.00 per piece
Fresh Sliced Fruit	\$3.25 per person

Cookies, Brownies and Snacks

Chocolate Brownies	\$18.00 per dozen
Assorted Fresh-Baked Cookies	\$18.00 per dozen
Granola Bars	\$20.75 per dozen
Assorted Potato Chips and Pretzels	\$15.00 per dozen

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Plated Light Luncheon

Select up to three entrées. Selections must be given at least 48 hours in advance of event.
Please add \$1 per person for each additional entrée after three.

Fried Haddock Sandwich with Homemade Tartar Sauce on a Toasted Bun

Steak and Cheese with Sautéed Peppers, Onions and Mushrooms

Veggie Wrap with Roasted Red Pepper Hummus, Cucumbers, Avocado, Sprouts, and Carrots (Vegan)

Turkey Club on Whole Wheat Wrap with Bacon, Mayo, Lettuce and Tomato

Grilled Chicken Caesar Salad

Mixed Green Salad with Tomatoes, Red Onion, Goat Cheese, Candied Walnuts and Raspberry Vinaigrette

Please Choose One Item From Each Column To Be Served With All Entrees:

House Made Kettle Chips
Coleslaw

Garden Salad
House Made Soup

Chef's Selection of Dessert
Regular and Decaffeinated Coffee and Hot Herbal Teas *or* Iced Tea and Lemonade

\$16.95 per person

Luncheon Buffet

Cumberland Buffet

(Minimum of 20 People)

Garden Salad, Warm Rolls and Butter
Chef's Selection of Complimenting Side Dishes

Entrée Selections:

Grilled Chicken with a Pesto Cream Sauce
Chicken Caprese
Baked Stuffed Haddock
Beef Tips with a Deglazed Burgundy Sauce

Sliced Sirloin with Creamy Horseradish Sauce
Vegetable Lasagna *or* Beef Lasagna
Haddock Picatta
Cheese Tortellini with Alfredo *or* Marinara

One Entrée
16.95 per person

Two Entrées
\$19.95 per person

Three Entrées
\$22.95 per person

Chef's Dessert Table
Coffee and Tea Station *or* Pitchers of Iced Tea and Lemonade

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Luncheon Themed Buffets

Minimum 20 Guests Unless Otherwise Stated. Make Any Luncheon Themed Buffet a Dinner Item for an Additional \$2/person

Wrap Lunch

Tossed Salad *or* Soup du Jour (Vegan Available)
House Made Kettle Chips
Iced Tea and Lemonade and Fresh Baked Cookies

Chef's Selection of Wrapped Deli Sandwiches
(Gluten Free and Vegetarian Available)
\$16.95 per person

Specialty Sandwiches- Add \$1 Per Person

(Choose 2):

Grilled Mango Chicken

Mango Habanero Sauce, Lettuce, and Tomato

Veggie Wrap

Roasted Red Pepper Hummus, Cucumbers, Avocado, Sprouts
and Carrots (Vegan)

Spicy Thai Roast Beef

Sweet Thai Chili Mayo, Lettuce and Tomato

Anti-Pasto

Genoa Salami, Kalamata Olives, Pepperoncini, Provolone,
Lettuce, Tomato,
and Balsamic Dressing

Thompson Point Deli Buffet

Chef's Soup du Jour

A Selection of Roast Beef, Turkey,
and Black Forest Ham

Imported Swiss, Provolone, and American Cheeses

Lettuce, Tomatoes, Onions, and Pickles

Assorted Breads and Rolls

House Made Kettle Chips

Choice of Two:

Potato Salad

Pasta Salad

Cole Slaw

Chef's Dessert Table

Coffee and Tea Station *or* Iced Tea and Lemonade

\$18.95 per person

Add Salad Bar

\$2.00 per person

Pizzeria Buffet

Minestrone Soup and Caesar Salad
Pesto Tortellini Salad with
Garden Tomatoes and Red Onions
Chef's Selection of Gourmet Vegetable,
Meat and Cheese Pizzas
Assorted Fresh-Baked Cookies
Coffee and Tea Station *or* Pitchers of Iced Tea and
Lemonade
\$16.95 per person

Specialty Pizzas: Add \$1 Per Person

Buffalo Chicken Pizza

Spicy Sauce and Blue Cheese

Spinach

Fresh Mozzarella and Basil

Philly Cheese Steak

Peppers, Onions and Mushrooms

Build Your Own Salad Buffet

Fresh Romaine Lettuce and Spring Mix
Peppers, Onions, Tomatoes, Cucumbers,
Mushrooms and Julienned Carrots
Candied Walnuts and Croutons
Assorted Cheeses and Dressings

Choice of Two:

Tuna Salad

Egg Salad

Chicken Salad

Citrus Grilled Diced Chicken

Marinated Grilled Sliced Beef

Cookies and Brownies

Coffee and Tea Station *or* Pitchers of Iced Tea and
Lemonade

\$17.95 per person

Add Soup du Jour

\$2.00 per person

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Luncheon Themed Buffets Cont.

Minimum of 20 Guests Unless Otherwise Stated

Fajita Bar

Garden Salad

Shredded Grilled Chicken and Sliced Seasoned Beef
Grilled Peppers and Onions
Mexican Rice
Shredded Cheese, Sour Cream, Salsa and Guacamole

White and Wheat Flour Tortillas
(Gluten Free Available for Additional \$1 per person)

Chef's Dessert Table
Coffee and Tea Station *or* Iced Tea and Lemonade
\$16.95 per person

Maine State Buffet

Chef's Selection of Complimenting Sides
Clam Chowder

Choice of Two:
Lobster Sliders
Baked Stuffed Shrimp
Crabcakes
Baked Haddock
Yankee Pot Roast
Chicken Wellington

Blueberry Crisp or Strawberry Shortcake
Coffee and Tea Station *or* Iced Tea and Lemonade
\$25.95 per person

Ballpark BBQ Buffet

Hamburgers and Cheeseburgers
Bone-in BBQ Chicken
Hot Dogs
Corn Casserole

Choice of Two:

Potato Salad
Baked Beans
Cole Slaw

Iced Tea and Lemonade
Cookies and Brownies
\$16.95 per person
Add Salad Bar
\$2 per person

Chef Kim's Home Style Buffet

(Minimum of 25)

Garden Salad and Coleslaw
Biscuits
Country Fried Chicken
BBQ Pulled Pork
Homemade Macaroni and Cheese
Mashed Potatoes
Chef's Choice Vegetable

Homemade Cookies and Brownies
Coffee and Tea Station
or Pitchers of Iced Tea and Lemonade
\$19.95 per person

Italian Buffet

Tomato Bisque and Caesar Salad
Garlic Bread

Chef's Choice Vegetable

Choice of Two:

Baked Ziti with Marinara Sauce
Grilled Chicken with Garlic Cream Sauce
Chicken Marsala
Sausage and Meatballs in Marinara

Eggplant Parmesan (Vegan, Gluten Free Available)
Chicken Parmesan (Gluten Free Available)
Cheese Tortellini with Alfredo *or* Marinara
Stuffed Shells

Italian Lemon Cake
Coffee and Tea Station *or* Pitchers of Iced Tea and Lemonade
\$19.95 per person

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The Executive Meeting Package

(Minimum of 25)

Continental Breakfast

Assorted Muffins and Pastries
Assorted Bagels with Cream Cheese
Sliced Fruit
Assorted Chilled Juices
Regular and Decaffeinated Coffee and Hot Herbal Teas

AM Refresh

Assorted Sodas and Bottled Waters
Regular and Decaffeinated Coffee and Hot Herbal Teas

PM Break

Fresh Baked Cookies and Brownies
Or Granola Bars
Assorted Sodas and Bottled Waters
Regular and Decaffeinated Coffee and Hot Herbal Teas

Complimentary Basic AV Package Including:

Screen
AV Cart with Power
Podium
Wired Handheld Microphone

\$18.95 per person