

Hors d'Oeuvres Cont.

50 pieces per order unless otherwise noted

Stationed and Butlered

Very Vegetarian

- Vegetable Spring Rolls
\$75
- Traditional Bruschetta
Mozzarella, Tomato and Basil with Olive Oil
\$75
- Skewered Bruschetta
Low Carb Option
\$80
- Assorted Crostini
\$95
- Fried Cheese Ravioli with Mariana Sauce
\$75
- Cream Cheese Stuffed Jalapeno Popper
\$75

- Spanakopita
\$75
- Brie and Raspberry en Croute
\$90
- Spinach and Artichoke Dip
with Crostini
\$90
- Vegetarian Stuffed Mushrooms
\$90
- Ricotta Stuffed Artichokes
\$100
- Crispy Potato Fritter with Broccoli and Cheese
\$75

Meat Lovers

- Chicken Satay
\$75
- Meatballs
Sweet & Sour, Swedish *or* Italian
\$50
- Mini Pork Dumpling
\$90
- Melon Prosciutto Wraps
\$125
- Assorted Mini Quiche
\$90

- Chicken Wings
Red-Hot Smoked, Herbed *or* BBQ
\$80
- Coconut Chicken
\$95
- Sausage Stuffed Mushrooms
\$100
- Mini Chicken Cordon Blue
\$100
- Asparagus Wrapped in Prosciutto
\$125

Seafood Fare

- Scallops Wrapped in Bacon
\$200
- Lobster Wrapped in Bacon
\$250
- Crab Stuffed Mushrooms
\$125
- Jumbo Shrimp with Cocktail Sauce
\$150
- Mini Maine Crab Cakes
\$125

- Jamaican Jerk Grilled Shrimp Skewer
\$150
- Mini Lobster Cakes
\$175
- Coconut Shrimp
\$150
- Crab Rangoon
\$100
- Sriracha Fried Cod Bites
\$75

Smoked Salmon Cucumber Pinwheels with Goat Cheese
\$125

Dinner – Plated Selections

All entrées are served with warm rolls and butter,
Chef's selection of complimenting sides, dessert and coffee service.

Salad:

Spring Salad

Mixed Baby Greens rolled with Thinly Sliced Cucumbers topped with Shredded Carrots and Cherry Tomatoes

Entrée Choices:

Select Up to Two Entrées

Please add \$2 per person for Each Additional Entrée after Two

Chicken with Apple and Gouda Stuffing

Chicken Breast Stuffed with Apple, Onion, Celery, Gouda and Italian Bread Crumbs, Rolled in Panko and Sautéed with Butter

\$22.95 per person

Chicken Florentine

Chicken Breast Stuffed with Spinach and Goat Cheese Topped with a White Wine Buerre Blanc Sauce

\$22.95 per person

Chicken Caprese

Citrus Marinated Chicken with Fresh Tomato, Basil, Avocado Salsa

\$22.95 per person

Baked Stuffed Shrimp

Crabmeat stuffing, White Wine Buerre Blanc Sauce

\$26.95 per person

Baked Haddock

Traditional New England Style Baked Haddock Rolled with Parsley, Bread Crumbs and Lemon Cream Sauce

\$25.95 per person

Double Decker Salmon

Pan-Fried Salmon Topped with Homemade Potato Pancake with Red Pepper Aioli

\$26.95 per person

Chef's Rubbed New York Sirloin au Jus

New York Sirloin, Chef's Blend of Seasonings

\$32.95 per person

Home-Style Yankee Pot Roast

Served Over Root Vegetables

\$20.95 per person

Grilled Flank Steak

Flank Steak with Three Mushroom Demi-glace

\$25.95 per person

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Dinner – Plated Selections Cont.

Beef Tips with a Deglazed Burgundy Sauce

Marinated Beef Tips Sautéed with Onions, Mushrooms, Garlic and Bacon
Deglazed with Red Wine and Garnished with a Pastry Puff

\$25.95 per person

Filet au Poivre

Filet Mignon Rolled with Crushed Peppercorn, Pan-fried and Deglazed with Cognac

\$44.95 per person

Surf and Turf

Grilled Petite Filet Mignon with Choice of Pan Seared Sea Scallops or Jumbo Shrimp
Herbed Bearnaise Sauce

\$49.99

Wild Mushroom Asiago Risotto

Creamy Risotto with Wild Mushrooms and Asiago Cheese with Balsamic Syrup

\$18.95 per person

Gift Wrapped Vegetarian Lasagna

Chef's Homemade Vegetable Lasagna Wrapped with Grilled Eggplant and Tied with a Bow of Leeks

\$24.95 per person

Grilled Vegetable Napoleon

Grilled Eggplant, Zucchini, Summer Squash and Portobello on a Bed of Greens with Balsamic Glaze

\$18.95

Upgrade Your Plated Dinner with the Following Items

Grilled Caesar Salad

Grilled Romaine Hearts Topped with Shredded Parmesan
Cheese, Garnished with Fresh Garlic Croutons
and Drizzled with Caesar Dressing

\$3 per person

Bistro Salad

Baby Greens Tossed with Diced Apples,
Walnuts and Blue Cheese.

Served with a Raspberry Vinaigrette

\$3 per person

Soup du Jour

Chef's Homemade Soup

\$3 per person

Clam Chowder

New England Style Clam Chowder

\$5 per person

Individual Baked Alaska

Vanilla Ice Cream Layered with
Pound Cake and Egg Whites
Flambéed with Bacardi 151

\$6 per person

Crepes Suzette with Ice Cream

Hand Made Crepe with
Orange Marmalade Finished
with Grand Marnier

\$8 per person

Cherries Jubilee

Seedless Cherries Tossed with
Fresh Squeezed Orange Juice
Served with Vanilla Ice Cream

\$7 per person

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Dinner – Buffet Selections

Buffet Enhancements Available. See Last Page

Renaissance Buffet

(Minimum of 25 people)

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

Entrée Selections:

Chicken Florentine
Spinach and Garlic
Grilled Chicken
Pesto Cream Sauce and Grilled Tomatoes
Stuffed Peppers
(Gluten Free and Vegan Available)
Four Cheese Lasagna
Chicken Caprese
Fresh Tomato, Basil, Avocado Salsa
Seafood Pie
Haddock, Bay Scallops, Crab and Shrimp

Yankee Pot Roast
Baked Stuffed Haddock
Lemon Cream Sauce (Gluten Free Available)
Sautéed Beef Tips
Peppers and Onions (Gluten Free)
Marinated Flank Steak
(Gluten Free)
Pasta Primavera
Fresh Seasonal Vegetables
Chicken Parmesan
Italian Bread Crumbs, Mozzarella, Basil Marinara

2 Entrées
\$22.95 per person

3 Entrées
\$25.95 per person

Chef's Selection of Dessert
Coffee and Tea Station

Chef Kim's Home Style Buffet

(Minimum of 25 people)

Garden Salad
Chef's Selection of Complimenting Side Dishes

Choice of Three:

Stuffed Peppers (Gluten Free and Vegan Available)
Macaroni and Cheese
Ham Steak with Pineapple and Brown Sugar
Country Fried Chicken
Pulled Pork with Barbecue Sauce

Chicken Pot Pie
Beer Battered Fish
Sliced Roast Beef with Pan Style Gravy
Meatloaf (Gluten Free Available)
Beef Brisket

Chef's Selection of Pies
Coffee and Tea Station

\$22.95 per person

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Gallery Buffet

(Minimum of 40 people)

Imported and Domestic Cheese Display

Garden Salad
Warm Rolls and Butter

Chef's Selection of Complimenting Side Dishes

Entrée Selections

(Please Select Two)

Grilled Chicken with a Peppercorn Cream Sauce
Stuffed Chicken Florentine with Goat Cheese and
Tomatoes in a Beurre Blanc Sauce
Seafood Stuffed Haddock with Lemon Cream Sauce
Pecan Crusted Roasted Salmon

Seafood Pot Pie
Beef Bourguignon
Stuffed Shells with Ricotta, Thyme, Mozzarella and
Homemade Basil Marinara
Pasta Primavera with Seasonal Vegetables

Carving Station

Ham with Pineapple Chutney
Roasted Turkey with Homemade Cranberry Sauce
Roast Baron of Beef with Au Jus and Horseradish Sauce
Sirloin of Beef with Red Wine Demi Glace
Roasted Apple Cider Glazed Pork Loin
Grand Steamship of Beef*

(Minimum 50 People For Steamship Carving Station. \$6 per person upcharge applies)

Chef's Selection of Dessert
Coffee and Tea Station

\$34.95 per person

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Game Night Buffet

(Minimum of 25 people)

Firehouse Chili or Vegetarian Chili
Assorted Pizzas
Chicken Wings (Choice of: Buffalo, Barbecue, Herb Rubbed)
Meatballs (Choice of: Italian Style, Swedish, Sweet and Sour)
Loaded Smashed Potato Bar with Assorted Toppings Including Bacon, Cheese, Broccoli, Salsa, & Sour Cream

Cookies and Brownies
Iced Tea and Lemonade

\$19.95 per person

Italian Buffet

(Minimum of 25 people)

Choice of One:
Italian Wedding Soup
Minestrone

Choice of One:
Caesar Salad
House Salad

Homemade Garlic Bread

Antipasto Display

Choice of Two:

Chicken Parmesan Served with Linguini
Roast Pork with Balsamic Vinegar, Garlic and Sage
Vegetable Lasagna *or* Beef Lasagna
Eggplant Parmesan (Vegan, Gluten Free Available)
Cheese Ravioli with Alfredo *or* Marinara Sauce
Italian-Style Baked Haddock with Lemon Sauce, Parmesan, Sliced Tomato, Onions and Capers (Gluten Free)
Maine Shrimp Penne in Vodka Sauce *or* Pesto Sauce

Lemon Cake
Coffee and Tea Station

\$27.95 per person

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Buffet Enhancements

Action Stations

\$50 Attendant Fee applies to Carving Station, Pasta Station and Chocolate Fountain.
Priced Per Person

Chef's Carving Stations

- Roast Baron of Beef with Horseradish Sauce **\$15**
- Herb Crusted Pork Loin with Apple Glaze **\$10**
- Glazed Ham with Pineapple Chutney **\$10**
- Roasted Turkey with Homemade Cranberry Sauce **\$10**
- Grand Bone-In Roasted Steamship Beef* **\$18**
- *Minimum of 50 guests For Steamship Beef

Pasta Station

Minimum 25 Guests

Spinach Ravioli, Penne Pasta, Linguine
Marinara Sauce, Basil Pesto Cream Sauce, Alfredo Sauce
Fresh Grated Parmesan Cheese, Garlic Bread
\$10.95 per person

Chocolate Fountain

Minimum 50 guests

Milk Chocolate Fountain
Assorted Fruits, Cookies, and Marshmallows
\$10.95 per person

Dessert Table

Assorted Miniature Cheesecakes and Petite Fours
Cookies and Brownies
\$7.95 per person

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Bar Packages

All Clarion Hotel bar service includes a variety of premium liquors, domestic and craft beers, and house wines. Special requests may be made and will be approved at the discretion of the sales manager. Cash bar, host bar, packaged bar and limited bar pricing options available.

Champagne Toast with Fresh Berry Garnish

\$3 Per Person

Rum Punch Bowl or Mimosa Bowl

(Serves 20)

\$65 Per Bowl

Wine Service

Our staff would be happy to work with you to pair and serve the appropriate wine(s) to your guests

***Pricing Based On Wine Selection**

Cocktail Service

(Maximum 50 Guests)

Cocktail Server will take drink orders from guests and retrieve them from the hotel bar

\$50 Fee

Standard Bar

A variety of premium liquors and wines, domestic bottled and/or canned beers

\$150 Fee Discounted to \$50 with \$300 in Bar Sales

Standard Bar- Draft Upgrade

A variety of premium liquors and wines, domestic bottled and/or canned beers, choice of 2 craft draft beers to feature on tap

\$200 Fee Discounted to \$100 with \$300 in Bar Sales

Premium Hosted Bar- Hourly Package Pricing

A variety of premium liquors and wines, domestic and bottled and/or canned beers, choice of 2 craft draft beers to feature on tap

Standard Bar Fees Apply

\$28 per person for first two hours, \$10 per person for each additional hour

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