

Morning Break Suggestions

Assorted Juices

Pitchers of Juice

Fresh Coffee

Individual Yogurts

Sausage Biscuits

Granola Bars

Bagels & Cream Cheese

Danish or Fruit Muffins

Sliced Fresh Fruit Tray

Glazed Donuts

Whole Fruit Bowl

Breakfast Breads

Gourmet Cinnamon Rolls

Ham & Cheese Croissants

Afternoon Break Suggestions

Assorted Sodas

Asrt Hot Tea Bags

Fresh Baked Cookies

Fancy Mixed Nuts

Tortilla Chips

Snack Mix

Bottled Spring Water

Ice Tea or Lemonade

Fudge & Walnut Brownies

Spinach Dip w/crackers

Salsa or Ranch Dip

Cheese Dip

Theme Breaks

Gimme A Break

Spinach Dip with Crackers

Sliced Fresh Fruit Tray

Mini Candy Bars

Spring Water & Sodas

Chocoholic Break

Chocolate Dipped Strawberries

Chocolate Chip Cookies

Fudge & Walnut Brownies

Coffee, Hot Chocolate & Milk

Something For Everyone

Assorted Gourmet Cookies

Pretzels & Snack Mix

Whole Fresh Fruit Bowl

Sodas, Spring Water & Coffee

Say Cheese

Domestic Cheese Tray with Crackers

Herbed Cheese Ball

Tortilla Chips with Cheese Dip

Sodas & Ice Tea

Healthy Choices

Fresh Vegetable Tray with Dip

Whole Fresh Fruit Bowl

Assorted Granola Bars

Spring Water & Ice Tea

Cobbler Delight

Hot Dutch Apple & Cherry Cobbler

Vanilla Ice Cream

Coffee & Assorted Hot Teas

Breakfast Buffet Selections

Buffet Selections (30 person minimum)

Valley Selection

*Fluffy Scrambled Eggs, Breakfast Potatoes
Hickory Bacon & Sausage, Buttermilk
Biscuits & Gravy, Chilled Orange Juice & Coffee*

Clarion Breakfast

*Scrambled Eggs, French Toast Sticks with
Maple Syrup, Breakfast Potatoes, Hickory
Bacon & Sausage, Buttermilk Biscuits & Gravy
Sliced Fresh Seasonal Fruit, Assorted Breakfast
Breads & Fruit Muffins, Orange Juice & Coffee*

Classic Continental

*Assorted Breakfast Breads, Danish & Fruit
Muffins, Orange Juice & Freshly Brewed Coffee*

Deluxe Continental

*Breakfast Breads, Danish & Fruit Muffins
Individual Fruit Yogurts, Bagels with Cream
Cheese, Sliced Fresh Fruit, Assorted Juices &
Freshly Brewed Coffee*

Breakfast Plated Selections

Southern Style

*Fluffy Scrambled Eggs, Crisp Hickory Bacon,
Breakfast Potatoes, Buttermilk Biscuits & Country
Gravy, Orange Juice & Freshly Brewed Coffee*

Rise & Shine

*Fluffy Mini-Pancakes with Warm Maple
Syrup, Two Sausage Patties, Fresh Fruit
Compote, Orange Juice & Coffee*

Morning Delight

*Two Egg Cheese Omelet, Breakfast Ham, Southern Style
Hash browns, Buttermilk Biscuit, Sliced Fresh Fruit
Chilled Orange Juice & Freshly Brewed Coffee*

Lunch Buffet Selections All buffets include Chef's Choice Dessert, Freshly Brewed Coffee & Ice Tea. (30 person Minimum)

Southern Hospitality

*Crisp Fried Chicken & Sliced Roast Beef
Mashed Potatoes with Gravy, Black Eyed Peas,
Fried Okra, Biscuits & Tossed Salad.*

Deli Buffet

*Sliced Turkey & Ham, Swiss & Cheddar Cheese
Relishes, Condiments, Assorted Deli Breads, Tuna Salad,
Pasta Salad & Potato Chips.*

Soup, Salad & Potato Bar

*Broccoli Cheese Soup, Tossed Garden Salad with
Assorted toppings, Chicken Salad, Mediterranean Pasta
Salad, Build-You-Own-Potato Bar with Sour Cream,
Shredded Cheese, Bacon Bits, Chives & Diced Jalapenos.*

Clarion BBQ

*Succulent Spare Ribs & Barbecue Chicken
Southern Baked Beans, Creamy Potato Salad, Coleslaw
Corn-on-the-cob & Jalapeno Cornbread,*

Little Italy

*Three-Layer Meat Lasagna & Cheese filled Tortellini
with sliced Chicken Breast, Italian Vegetable Medley.
Garden Fresh Salad & Garlic Bread.*

All-American

*Grilled Hamburgers & Hot Dogs, Relishes, Condiments,
Potato Salad, Cucumber & Tomato Salad,
Baked Beans & Sliced Fresh Fruit.*

Lunch Plated Selections (Choose 1 item to be served to all guests) Includes Dessert, Coffee & Ice Tea

Turkey or Ham Club Wrap

*Sliced Deli Meat, Bacon, Lettuce, Tomato, Jack & Colby
Cheeses all wrapped in a Flour Tortilla, served with Macaroni
Salad & Fresh Fruit Garnish.*

Club Croissant

*Smoked Turkey, Ham, Bacon, Cheese, Lettuce & Tomato
Piled on a Flaky Croissant, served with Potato Salad &
Fresh Fruit Garnish.*

Jalisco Steak Salad

*Charbroiled Ribeye Steak thinly sliced & Marinated in Lime
Chipotle, served over fresh Salad Greens & topped with
Tomato slices and Asiago Cheese, choice of dressing*

Greek Salad

*Grilled Chicken Breast sliced with Black Olives, Sliced
Tomatoes, Bell Pepper, Onions & Feta Cheese served over
Fresh Salad Greens, choice of dressing*

½ Lb Cheeseburger

*Side of relishes & condiments, served with seasoned
French Fries and a Pickle Spear.*

Baked Chicken Parmesan

*Chicken Breast topped with Marinara & Mozzarella Cheese
on a bed of Pasta, served with Tossed Salad and
Garlic Bread*

Roast Julienne Peppered Steak

*Strips of Roast Sirloin with Julienne Bell Peppers & Diced
Tomatoes, Garlic Mashed Potatoes, Glazed Baby Carrots
Tossed Salad & Warm Rolls.*

Garlic Shrimp & Pasta

*Tender Gulf Shrimp Sautéed with Fresh Garlic & Crushed
Red Pepper, served over Linguine, Whole Green Beans,
Tossed Garden Fresh Salad & Warm Rolls.*

Lemon-Pepper Chicken

*Grilled Chicken Breast served with Roasted New Potatoes
Steamed Vegetable Medley, Tossed Salad & Warm Rolls*

Cajun Catfish

*Broiled Catfish Fillets with Cajun Seasonings
Red Beans & Rice, Steamed Vegetable Medley &
Jalapeno Cornbread.*

Dinner Plated Selections

All Dinner Entrees served with a Fresh Gourmet Salad, Warm Dinner Rolls, Gourmet Dessert, Coffee & Ice Tea

Chicken Pamadora

Succulent Grilled Chicken Breast with a Garlic Butter diced Tomato Sauce, served on a bed of Rice Pilaf served with Capri Vegetable Blend

Tortellini Pesto

Cheese filled Tortellini with Grilled Chicken Breast and Baby Peas covered in a light Pesto Sauce served with Steamed Vegetable Medley

Arkansas Catfish

(2) Battered & Fried Catfish filets, Baked Potato with Condiments, Corn O' Brien and Hush Puppies

Grilled 12oz Ribeye

Grilled Ribeye scented with Garlic Herb Butter sauce Served with Roasted New Potatoes and Whole Green Beans

Garlic Shrimp & Pasta

Tender Gulf Shrimp Sautéed with Fresh Garlic, Onions & Peppers Served over Linguine & Whole Green Beans

Chicken Santiago

Chicken Breast with warm Roasted Pepper Sauce Wild Rice Pilaf & Steamed Vegetable Medley

Grilled Chicken & Shrimp

Three large Butterfly Shrimp with Citrus Butter, 8oz grilled Chicken Breast served with a Baked Potato and a Capri Vegetable Blend

Steak & Chicken

Grilled Chicken and an 12oz Ribeye with a Garlic Butter and Diced Tomatoes served over Wild Rice with Baby Peas & Pearl Onions.

Meat Lasagna

Triple-Layer Lasagna stuffed with Parmesan & Ricotta Cheeses topped with a Garden Fresh Marinara Sauce and and served with Whole Green Beans,

Sirloin of Beef

Slow roasted Top Round sliced and topped with a Red Wine & Tarragon Sauce, served with Garlic Whipped Potatoes and fresh Steamed Broccoli Spears.

Chicken Cordon Bleu

Chicken Breast filled with Ham & Swiss cheese and topped with a light cream sauce, served with Herbed Wild Rice and Fresh Vegetable Medley

Cajun Cod

Blackened Cod Fillets with a Cajun Seasoning Red Beans & Rice, Steamed Vegetable Medley

Prime Rib of Beef

8oz Prime Rib scented with Au Jus, Baked Potato & Glazed Baby Carrots

Roast Porkloin

Rosemary Pork Medallions with Plum Sauce Wild Mushroom Risotto & Glazed Baby Carrots

Shrimp & Steak

12oz grilled Ribeye, Three Large Fried Shrimp, Roasted New Potatoes and Steamed Whole Green Beans

Catfish & Chicken

Grilled Chicken Breast and a Fried Catfish Filet, served with a Baked Potato, Steamed Vegetable Medley And Fresh Lemon Slices

Dinner Buffets

One Entrée Buffet

Two Entrée Buffet

Three Entrée Buffet

(50 person minimum on (3) entrée buffets)

Choose from one, two of three entrees, two salads, two vegetables, one potato, chef choice desserts, Coffee & Ice Tea

Entrees

Fried Catfish filets
Sliced Roast Beef
Virginia Baked Ham

BBQ or Roast Chicken
Meat Lasagna
Cheese Tortellini Pesto
Chicken Pamadora
Fried Chicken

Salads

Tossed Salad
Three Bean Salad
Pasta Salad
Macaroni Salad

Potato Salad
Coleslaw
Tomato & Cucumber
Mediterranean Pasta Salad
Fresh Broccoli Salad

Vegetables

Whole Green Beans
Corn O'Brien
Steamed Broccoli
Glazed Baby Carrots
Steamed Vegetable Medley
Peas & Pearl Onions
Fried Okra

Potatoes

Au Gratin
Whipped
Oven-Baked
Herbed Wild Rice
Roasted New Potatoes
Wild Mushroom Risotto

Specialty Dinner Buffets

Luau By The Lake

Polynesian Chicken, Baked Cod, Cantonese Pepper Steak, Seasoned Wild Rice, Marinated Vegetable Medley, Watermelon Basket Filled With Hawaiian Fruit Salad, Tossed Salad with Citrus Vinaigrette, Chef's Tropical Display of Desserts, Dinner Rolls, Coffee & Ice Tea

Mexican Buffet

Grilled Beef & Chicken Fajitas with Sautéed Onions & Peppers, Beef Tamales, Warm Flour Tortillas, Shredded Lettuce, Grated Cheese, Sour Cream, Pico de Gallo, Guacamole, Refried Beans, Spanish Rice, Tortilla Chips & Salsa. Chef Choice Dessert, Coffee & Ice Tea

Bourbon Street

Blackened Prime-Rib, Peel & Eat Shrimp, Crawfish Pie, Gumbo
Corn O'Brien, Breaded Okra, Red Beans & Rice, Tossed Salad & Assorted Dressing, Dinner Rolls, Bread
Pudding with Brandy Sauce
Coffee & Ice Tea

Hors D'oeuvres

Hot Selections *(Based on 100 Pieces)*

Mini Chicken Cordon Bleu
Vegetable Egg Rolls
BBQ Mini Franks
Chicken Tenders w/ Honey Mustard
Hot Wings w/ Blue Cheese Dip
Swedish Meatballs
Beef Taquitos
Jalapeno Poppers
Fried Catfish Strips
Fried Cheese Ravioli
Shrimp Shooters

Broccoli & Cheese Bites

Polish Sausage & Cheese in a Blanket

Coconut Shrimp or Fried Shrimp

Chili Con Queso w/ Chips

Carving Stations

(Includes carver for 1 hour)

Each Carving Station serves 75 people

And includes warm dinner rolls

Inside Round of Beef

Whole Turkey Breast

Pit Smoked Ham

Cold Selections

Silver Dollar Sandwiches
Chocolate Strawberries
Herbed Cheeseball w/crackers
Spinach Dip w/crackers
Fancy Mixed Nuts
Large Chilled Gulf Shrimp
Assorted Finger Sandwiches
Tortilla or Potato Chips
Ranch, Salsa or French Onion
Pretzels or Snack Mix

Cold Displays

Vegetable Tray, Seasonal Fresh Cut Vegetables served with a Garden Dipping Sauce
(serves 40-50 people)

Cheese Tray, Domestic Cheeses garnished with Seasonal Fruit & Gourmet Crackers
(serves 40-50 people)

Fresh Fruit Tray, Seasonal Fresh Fruit Artfully Arranged with a Yogurt Dip
(serves 40-50 people)

Meat & Cheese Display, Summer Sausage, Genoi Salami, Pepperoni, Smoked Cheddar, Monterey & Pepper Jack Cheese and Crackers
(serves 40-50 people)

Sensational Stations

Fajita Station

Seasoned Chicken & Beef sautéed with onions and peppers. Served with flour tortillas, shredded cheddar & pepper jack cheese, julienne onions, diced tomatoes, salsa, sour cream and guacamole. Corn tortilla chips to complement.

Pasta Station

Cheese Ravioli sautéed in garden marinara, Penne Pasta tossed with pesto, Linguini in a garlic cream sauce. Condiment selection to include peppers & onions, sliced mushrooms, parmesan cheese & garlic bread.

Salad / Cold Station

Sliced fresh seasonal fruit, Tossed garden green salad with assorted dressings, Tomato & Cucumber Salad, & Macaroni Salad.

Mashed Potato Martini Bar

Creamy garlic mashed potatoes accompanied by shredded cheddar and grated parmesan cheese, scallions, bacon bits, sour cream, salsa and creamy butter.

Iced Seafood Station

Jumbo Gulf Shrimp, Oysters on the half shell, Fresh Lemon slices, cocktail sauce, Norwegian Salmon Display.

Vegetable Station

Steamed vegetable medley, Julianne Zucchini with Yellow Squash, & Green Bean Amandine.

Gourmet Dessert Station

Bread Pudding, The Ultimate Chocolate Cake & Assorted Mini Cheesecakes

Carving Stations

Includes carver for 1 hour. Each Carving Station serves 75 people and includes warm dinner rolls.

Inside Round of Beef

Whole Turkey Breast

Pit Smoked Ham

\

Beverage Service

Clarion Bar Service Pricing

House Brand Liquor
Call Brand Liquor
Premium Liquor
House Wine (per glass)
Domestic Beer (per bottle)
Imported Beer
Non-Alcoholic Beer
Soft Drink
Fruit Juice
Spring Water

A \$50.00 bar set-up / Bartender
Fee will be assessed for all bars
services. Should bar sales fall
below \$250.00; an additional
\$50.00 fee will be added to final bill

An 18% Service charge will be added to Host Bar Pricing

House Wine (by the bottle)
House Champagne (bottle)
Keg of Domestic Beer
Champagne Punch (2.5 gallons)
Fruit Punch
Ice Tea
Coffee

Audio Visual Equipment List

Screen (8x7)

Overhead Projector

Slide Projector

19" TV & VCR

DVD Player

Data Projector (LCD)

Wireless Lavalier

(1) Podium & Mic

Additional Podium & Mics

Standing Mic

Audio Mixer

CD Player

Flipchart & Markers

Dry Erase Board w/ markers

Risers (for head table)

Full Stage (21x9)

Dance Floor