

# *Clarion Hotel Event and Meeting Menus*



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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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# *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

## 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

## 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

## 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

Chef's Dessert Table

Coffee and Tea Station *or* Iced Tea and Lemonade

**\$18.95 per person**

Add Salad Bar

**\$2.00 per person**

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**

# Hors d'Oeuvres

## Display Stations

### Farmers' Market Display

Fresh Garden Vegetables with Dipping Sauce

Small Serves 25 <b>\$50</b>	Medium Serves 50 <b>\$90</b>	Large Serves 100 <b>\$150</b>
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### Imported and Domestic Cheese Display

Garnished with Fresh Berries and Served with French Baguettes and Assorted Gourmet Crackers

Small Serves 25 <b>\$75</b>	Medium Serves 50 <b>\$150</b>	Large Serves 100 <b>\$250</b>
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### Fresh Fruit Display

An Assortment of Freshly Sliced Seasonal Fruit with Honey Yogurt Dipping Sauce

Small Serves 25 <b>\$75</b>	Medium Serves 50 <b>\$150</b>	Large Serves 100 <b>\$250</b>
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### Antipasto Platter

Salami, Provolone, Pepperoncini, Imported Black and Green Olives, Grilled Zucchini, Summer Squash, Roasted Red Peppers, Beets, and Sundried Tomatoes

Small Serves 25 <b>\$120</b>	Medium Serves 50 <b>\$240</b>	Large Serves 100 <b>\$350</b>
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### The Raw Bar

Jumbo Shrimp Cocktail

Lobster Ceviche

Oysters on the Half Shell

Served with Cocktail Sauce, Horseradish, and Fresh Lemon Wedges

**\$ Market Price (Ave \$15-\$20per person)**

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# Hors d'Oeuvres Cont.

50 pieces per order unless otherwise noted

## Stationed and Butlered

### Very Vegetarian

Vegetable Spring Rolls	Spanakopita
\$75	\$75
Traditional Bruschetta	Brie and Raspberry en Croute
Mozzarella, Tomato and Basil with Olive Oil	\$90
\$75	Spinach and Artichoke Dip
Skewered Bruschetta	with Crostini
Low Carb Option	\$90
\$80	Vegetarian Stuffed Mushrooms
Assorted Crostini	\$90
\$95	Ricotta Stuffed Artichokes
Fried Cheese Ravioli with Mariana Sauce	\$100
\$75	Crispy Potato Fritter with Broccoli and Cheese
Cream Cheese Stuffed Jalapeno Popper	\$75
\$75	

### Meat Lovers

Chicken Satay	Chicken Wings
\$75	Red-Hot Smoked, Herbed <i>or</i> BBQ
Meatballs	\$80
Sweet & Sour, Swedish <i>or</i> Italian	Coconut Chicken
\$50	\$95
Mini Pork Dumpling	Sausage Stuffed Mushrooms
\$90	\$100
Melon Prosciutto Wraps	Mini Chicken Cordon Blue
\$125	\$100
Assorted Mini Quiche	Asparagus Wrapped in Prosciutto
\$90	\$125

### Seafood Fare

Scallops Wrapped in Bacon	Jamaican Jerk Grilled Shrimp Skewer
\$200	\$150
Lobster Wrapped in Bacon	Mini Lobster Cakes
\$250	\$175
Crab Stuffed Mushrooms	Coconut Shrimp
\$125	\$150
Jumbo Shrimp with Cocktail Sauce	Crab Rangoon
\$150	\$100
Mini Maine Crab Cakes	Sriracha Fried Cod Bites
\$125	\$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

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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**

Above items are suggestions only, we would be happy to create a menu specifically for your group.  
A 14% service charge, a 6% taxable administrative fee and 8% or current Maine State sales tax will be applied for the use of the Hotel's facilities. The 14% service fee is for any non-salaried employee that supported your event. All prices quoted are subject to change.



## **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 selection of standard and upgraded 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 standard and upgraded liquors and wines, domestic and craft bottled and/or canned beers

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

### **Standard Bar- Draft Upgrade**

A variety of standard and upgraded liquors and wines, domestic and craft bottled and/or canned beers, choice of 2 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 standard and upgraded liquors and wines, domestic and craft bottled and/or canned beers, choice of 2 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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