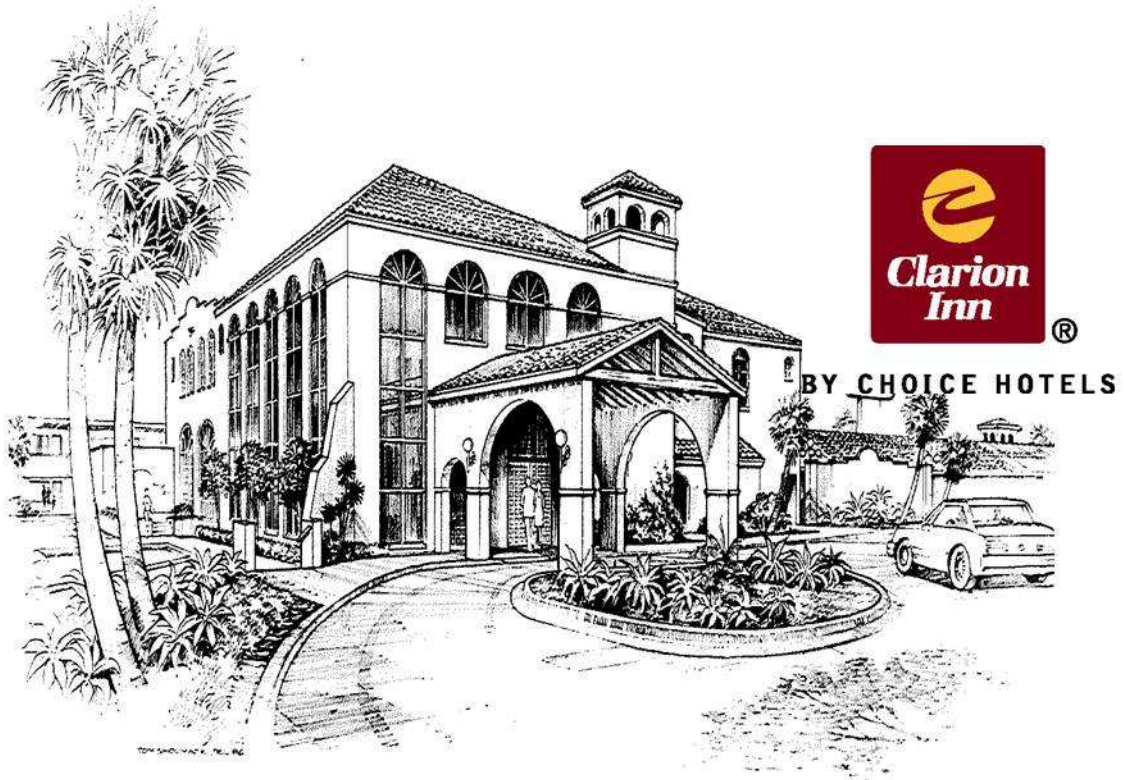


Catering by Clarion



Clarion Inn & Conference Center
7417 West Newberry Road Gainesville Fl 32605
352-332-7500
www.gainesvillehotelconferencecenter.com

Catering by Clarion

HORS D' OEUVRES

(Prices are Based on 100 Pieces Per Order)

Order Reminder for a Reception before a Meal order a minimum 1.5 pieces per person of each item you select (3-5 different items)

For a Cocktail Hors D' Oeuvres' Reception order a minimum of 7-10 pieces per person combining your selections

BBQ Meatballs	150.00
Buffalo Chicken Wings	175.00
Cheese Jalapeno Poppers	175.00
Chicken Drumettes	175.00
Chinese Egg Rolls with Sweet and Sour Sauce	150.00
Cocktail Franks in Puff Pastry	150.00
Cocktail Quiche	175.00
Coconut Fried Shrimp	250.00
Empanadas	175.00
Finger Sandwiches	250.00
Mini Chicken Quesadillas	200.00
Mini Crab Cakes	250.00
Mini Pizza Bagels	175.00
Spanikopita	165.00
Swedish Meatballs	175.00

HORS D' OEUVRES' TRAYS

Small Displays Serves up to 25 Guests
Medium Displays Serves up to 50 Guests
Large Displays Serves up to 100 Guests

Deli Meat and Cheese Display	
Small Display	150.00
Medium Display	250.00
Large Display	400.00

Domestic and Imported Cheese Montage	
Small Display	125.00
Medium Display	225.00
Large Display	375.00

Garden Vegetable Crudité	
Small Display	100.00
Medium Display	200.00
Large Display	350.00

Fresh Fruit Display	
Small Display	100.00
Medium Display	200.00
Large Display	350.00

CONFERENCE MEETING PACKAGES

Half Day Meeting Package

Room Rental, Breakout Rooms and Set Up
24- Hour Meeting Room Holds if requested
A/V Equipment
Pens and Paper on Table
Morning Continental Break or Afternoon Break
Mid Morning Beverage Refresh
27.95 per person

Half Day with Lunch Meeting Package

Room Rental, Breakout Rooms and Set Up
24- Hour Meeting Room Holds if requested
A/V Equipment
Pens and Paper on Tables
Morning Continental Break or Afternoon Break
Mid Morning Beverage Refresh
Two Entrée Lunch Buffet
45.95 per person

Full Day Meeting Package

Room Rental, Breakout Rooms and Set Up
24- Hour Meeting Room Holds if requested
A/V Equipment
Pens and Paper on Table
Morning Continental Break or Afternoon Break
Mid Morning Beverage Refresh
49.95 per person

Full Day Meeting Package with Lunch

Room Rental, Breakout Rooms and Set Up
24- Hour Meeting Room Holds if requested
A/V Equipment
Pens and Paper on Tables
Morning Continental Break or Afternoon Break
Mid Morning Beverage Refresh
Two Entrée Lunch Buffet
69.95 per person

****LCD Projector Available With Meeting Packages At Additional Cost ****

MEETING BREAK PACKAGES

Continental Breakfast

Assorted Pastries & Bagels
Served with Preserves, Cream Cheese & Butter
Assorted Whole Fresh Fruit
Fresh Brewed Coffee, Decaffeinated Coffee & Specialty Teas
Mid Morning Beverage Refreshments
8.95 per person

Breakfast Break

Assorted Pastries, Muffins & Bagels
Served with Preserves, Cream Cheese & Butter
Sausage or Ham and Egg Biscuits
Assorted Whole Fresh Fruit
Fresh Brewed Coffee, Decaffeinated Coffee & Specialty Teas
Assorted Fruit Juices
Mid Morning Beverage Refreshments
10.95 Per Person

Cookie Monster

Assorted Fresh Baked Cookies
Chilled Milk Cartons
Assorted Soft Drinks, Iced Tea and Bottled Water
Iced Tea
6.95 Per Person

Snack Sampler

Chips or Pretzels in Individual Bags
Granola Bars
Assorted Cookies or Brownies
Assorted Soft Drinks and Bottled Water
Iced Tea or Lemonade
8.95 Per Person

Chilly Willy

Make Your Own Sundae Bar:
Vanilla, Strawberry & Chocolate Ice Cream
Hot Fudge, Carmel & Strawberry Toppings
Whipped Cream, Chopped Nuts, and Cherries
Assorted Soft Drinks and Bottled Water
10.95 Per Person

The Meeting Planner

Assorted Pastries & Bagels
Assorted Fresh Fruit and Juice
Fresh Brewed Coffee, Decaffeinated Coffee & Specialty Teas
Mid Morning Beverage Refreshments
Assorted Soft Drinks, Iced Tea and Bottled Water
12.95 Per Person

The Afternoon Stretch

Warm Pretzels with Mustard
Tortilla Chips and Salsa
Assorted Fresh Baked Cookies
Assorted Soft Drinks and Bottled Water
Iced Tea
8.95 per person

The 7th Inning Stretch

Hot Dogs, Buns and Condiments
Popcorn
Individual Bags of Cracker Jacks
Assorted Soft Drinks & Gatorade
9.95 Per Person

The Socialite

Imported & Domestic Cheese Montage
Assorted Cracker Display
Garden Vegetable Crudité and Dip
Fresh Seasonal Fruit Display
House Wine and Domestic Bottled Beers
Assorted Soft Drinks
Bottled Mineral and Spring Water
14.95 Per Person/Per Hour

ALA CARTE

Beverages

Fresh Brewed Coffee	14. per gallon
Fresh Brewed Decaffeinated Coffee	14. per gallon
Iced Tea (Un-Sweet)	14. per gallon
Iced Tea (Sweetened)	14. per gallon
Fruit Punch	14. per gallon
Lemonade	14. per gallon
Chilled Fruit Juices	15. per liter
Bottled Mineral Water	4.00each
Soft Drinks (canned)	2.50each
Bottled Spring Water	2.50each
Cold Milk Cartons	2.50each
Hot Chocolate	2.25each
Specialty Hot Teas	2.25each

Break Selections

Mini Danish Pastries	23. per dozen
Croissants with Butter & Preserves	19. per dozen
Assorted Muffins	17. per dozen
Bagels with Whipped Cream Cheese, Butter and Preserves	19. per dozen
Assorted Donuts	16. per dozen
Chocolate Fudge Brownies	19. per dozen
Freshly Baked Cookies	17. per dozen
Popcorn	7. per pound
Granola Bars	15. per dozen
Fruit Yogurts	4. each
Individual Bags of Chips, Popcorn, Peanuts and Assorted Snacks	4. each

BREAKFAST BUFFETS

Breakfast

Sliced Seasonal Fruit Display
Assorted Breakfast Breads, Pastries and Bagels
Served with Preserves, Butter and Cream Cheese
Assorted Cold Breakfast Cereals
Buttermilk Biscuits with Preserves and Butter
Chilled Fruit Juices
Fresh Brewed Coffee and Tea
11.95 per person

Express Breakfast Buffet

Sliced Seasonal Fruit Display
Assorted of Breakfast Breads, Pastries and Bagels
Served with Preserves, Butter and Cream Cheese
Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
Chilled Fruit Juices and Fresh Brewed Coffee
13.95 Per Person

Newberry Buffet

Fresh Fruit Display
Southern Style Grits (or Oatmeal)
Fluffy Scrambled Eggs
Choice of: Bacon, Sausage Links, or Grilled Ham
Breakfast Potatoes
Chilled Fruit Juices
Freshly Brewed Coffee and Tea
15.95 Per Person

Buffets are Available for Groups less than 35 people for an Additional \$2.00 per person

LUNCH SALADS

Lunch Salads are served with Fresh Rolls and Butter and Warm Baked Cookies
Freshly Brewed Coffee and Iced Tea

Captiva Salad

Crisp Lettuce, Sliced Carrots, Fresh Tomatoes,
Crisp Cucumbers, Shredded Cheese and Baked Croutons with
Your Choice of Dressings Served on the Side
11.95 Per Person

Add Chicken for \$1.00

Classic Caesar Salad

Fresh Crisp Romaine Lettuce and Baked Croutons
Tossed with a Zesty Caesar Dressing and Topped with Parmesan Cheese
11.95 Per Person

Shrimp for \$3.00

Greek Salad

Fresh Romaine Lettuce, Kalamata Olives, Fresh Tomatoes,
Sliced Red Onion, Pepperoncini Peppers and Feta Cheese
Served with a Tangy Greek Dressing
11.95 Per Person

Mandarin Salad

Crisp Romaine Lettuce, Mandarin Oranges, Water Chestnuts,
Crispy Noodles and Alfalfa Sprouts
Then Served with a Sesame Ginger Dressing
15.95 Per Person

Trio Salad

Freshly Made Tuna Salad, Chicken Salad and
Potato Salad Served on a Bed of Crisp Greens
12.95 Per Person

PLATED SANDWICHES AND BOXED LUNCHES

Boxed and Plated Lunches Include Fresh Fruit, Pasta Salad, Chips,
Pickle, Condiments, Cookie or Brownie
Boxed Lunches Include Bottled Water or Soda
Plated Sandwiches Include Freshly Brewed Coffee and Iced Tea

The Club

Sliced Ham, Turkey, Bacon and Swiss Cheese
Leaf Lettuce and Sliced Tomato
11.95 Per Person

Turkey

Honey Roasted Sliced Turkey Breast,
Gouda Cheese, Field Greens and
Your Choice of Dressing Served on the Side
Ranch or Balsamic Vinaigrette
11.95 Per Person

Roast Beef

Sliced Roast Beef, Cheddar Cheese,
Fresh Lettuce, Sliced Tomato and Red Onion
11.95 Per Person

Chicken Caesar

Fresh Garden Greens Tossed in a Parmesan
Cheese, Zesty Caesar Dressing and
Lightly Seasoned Grilled Strips of Chicken Breast
Served with a Baked Croutons
11.95 Per Person

Cajun Grilled Chicken

Spicy Grilled Chicken, Mixed with Roasted
Peppers, Monterrey Jack Cheese, and Crisp
Lettuce Topped with a Cajun Ranch Dressing
11.95 Per Person

Greek Wrap

Crumbled Feta Cheese, Black Olives, Fresh
Greens, and Diced Onions
Served with a Fresh Tangy Greek Dressing
Served on the Side
11.95 Per Person

Buffalo Chicken

Lightly Battered then Fried Breast of Chicken
Tossed in a Spicy Buffalo Sauce
Served with Crisp Lettuce and Blue Cheese Dressing on the Side
11.95 Per Person

Italian

Sliced Ham, Cappicola, Salami and Pepperoni,
Provolone Cheese, Crisp Lettuce and Fresh Tomatoes
Served with a Side of Italian Dressing on the Side
13.95 Per Person

Groups That Guarantee less than 25 people will be subject to a \$25.00 Service Charge

All Food, Beverage and Services are subject to a 21% Service Charge. Menu pricing effective Oct 24, 2008.

LUNCH BUFFETS

All Lunch Buffets are served with:
Fresh Baked Rolls and Butter
Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

BUILD YOUR OWN LUNCH BUFFET

Salad Selections

Choose Two

Mixed Green Salad
Bowtie Pasta Salad with Vinaigrette

House Caesar Salad
Cole Slaw

Starch and Vegetable Selections

Choose Two

Roasted Garlic Mashed Potatoes
Rice Pilaf
Roasted New Parsley Potatoes
Garlic Butter Linguini

Fresh Steamed Broccoli
Baby Glazed Carrots
Green Beans
Vegetable Medley

Two Entrée \$15.95

Three Entrée \$18.95

Entrée Selections

Heartland Pot Roast
Beef Tips Bourguignon
Roast Beef with Au Jus
Meatloaf
Honey Glazed Ham
Baked Herb Chicken
Chicken Parmigiana
Fried Chicken
Chicken Pot Pie
Chicken Cordon Bleu (Add \$2.00 Per Person)
Pasta D' Angelo
Baked Spaghetti
Spaghetti with Meat Sauce
Meat or Vegetable Lasagna
Eggplant Parmesan
Lemon Dill Tilapia (Add \$2.00 Per Person)
Grilled Salmon with Lemon Butter (Add \$2.00 Per Person)

GOURMET SANDWICH BUFFET

Soup of the Day
Sliced Roast Beef, Turkey Breast,
Smoked Ham and Sliced Cheeses
Various Gourmet Breads
Cole Slaw and Potato Salad
Fresh Baked Cookies, Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

14.85 Per Person

Buffets are Available for Groups less than 35 people for an Additional \$2.00 per person

BAR SERVICES

Hosted Bar

(Client pays for alcohol for Guests)

Premium Wine/Glass	\$8.50
House Wine/Glass	\$6.50
Premium Brands/Drink	\$9.50
Call Brands/Drink	\$8.50
Imported Beer/Bottle	\$6.50
Domestic Beer/Bottle	\$5.50
Soft Drinks	\$2.50
Bottled Water	\$2.50

Hosted Bar prices do not include the customary 21% taxable service charge and current sales tax.

Cash Bar

(6.25% tax included in price)

Premium Wine/Glass	\$7.50
House Wine/ Glass	\$5.50
Premium Brands/Drink	\$8.50
Call Brands/Drink	\$7.50
Domestic Beer/Bottle	\$4.50
Imported Beer/Bottle	\$5.50
Soft Drinks	\$2.50
Bottled Water	\$2.50

Cash bar prices do not include the customary 21% service charge.

Additional Beverages

House Champagne	15.00/bottle
Champagne Punch	45.00 per gallon
Non-alcoholic fruit punch	14.00 per gallon

Keg Beer

Domestic	\$275.00
Import	\$400.00

Dry Snacks

Fancy Mixed Nuts	16.50 per lb.
Honey Roasted Peanuts	16.50 per lb.
Salted Peanuts	14.00 per lb.
Potato Chips	6.00 per lb.
Corn Tortilla Chips	6.00 per lb.
Pretzels	6.00 per lb.
Popcorn	6.00 per lb.
Party Mix	10.00 per lb.

Dips

Guacamole	25.00 per quart
Jalapeno Cheese Dip	16.00 per quart
Sour Cream Onion	16.00 per quart
Spinach Cheese Dip	16.00 per quart
Chunky Salsa	14.00 per quart

BAR SERVICES

Hourly Open Bar (Per Person)

Includes: Liquor, Domestic & Imported Bottled Beers, Wine, Sodas & Mixers

Call Brands	\$14.50
Premium Brands	\$16.50

Bar Fees

Bartender Fee	75.00
Bar Set Up Fee	25.00
Corkage Fee.....	\$15.00/Per bottle

The Hotel is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the State Alcoholic Beverage Commission and violations of these regulations may jeopardize the hotel's license.

Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel.

We reserve the right to decline service of alcohol for the safety of our guests.

We urge you and your guests to drink responsibly.

DINNER BUFFETS

Grand Dinner Buffet

Sliced Seasonal Fresh Fruit Display
Garden Trio Salad with Choice of Dressings
Bowtie Pasta Salad

Seasonal Fresh Vegetables
Roasted New Potatoes and Rice Pilaf

Fresh Baked Rolls and Butter
Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Two Entrée 24.95

Three Entrée 27.95

Entrée Selections

Baked Spaghetti
Spaghetti with Meat Sauce
Sliced Roast Prime Rib, Served with Au Jus (Add \$2.00 Per Person)
Roast Baron of Beef with Au Jus
Honey Glazed Ham
Loin of Pork Florentine with Roasted Red Pepper Sauce
Meatloaf
Grilled Boneless Breast of Chicken Smothered With Onions, Mushrooms & Cheddar Cheese (Add \$2.00 Per Person)
Chicken Provencal
Chicken Potpie
Herb-roasted chicken
Chicken Cordon Bleu (Add \$2.00 Per person)
Chicken Chardonnay
Fried Chicken
Meat or Vegetable Lasagna
Pasta D' Angelo
Eggplant Parmesan
Lemon-Dill Tilapia (Add \$2.00 Per person)
Oak Grilled Salmon (Add \$2.00 Per person)

Additional Entrees may be added for \$4.00 Per Person
Additional Side Dishes may be added for \$2.00 Per Person

Buffets are Available for Groups less than 35 people for an Additional \$2.00 Per Person

Remember to See Our Hors D' Oeuvres' for Great Additions for when your guests start to arrive
Or look for added Great Dessert Ideas

GOURMET DESSERTS

ADD \$4.00 PER PERSON – CHOOSE ONE

Cheese Cakes

NY Style
Chocolate
White Chocolate Raspberry
Assorted

Cakes

Chocolate Mousse Cake – Layers Of Dark & Milk Chocolate
Between a Moist Devils Food Cake

Carrot Cake – Grandma Would Be Proud Of This Beauty
Covered With A Rich Cream Cheese Icing

Devils Food Chocolate – Chocolate Lovers Beware, Layers Of
Milk Chocolate And Devils Food Cake

Coconut Cake – A Taste Of The Islands With Moist Coconut
And White Cake

Lemon Chiffon Cake – Sweet Tart And Tangy A House Favorite

A Cool Favorite

Pink Cloud – Cherries, Nuts & Pineapple Folded Into A Heavy Sweet Whipping Cream And Served Chilled

Pies

Grasshopper Pie – Cool Green Crème de Menthe Cordial & Whip Cream With Cookie Crust (A Favorite In The South)

Key Lime Pie – Graham Cracker Crust, Tart Lime Filling With A Cool Meringue Topping (An Original Taste Of The Fl Keys)

Lemon Meringue Pie – Made With Lemon Curd & Topped With Meringue (An American Favorite Since The Early 19th Century)

Reese Peanut Butter Pie – A Soft & Fluffy Creamy Peanut Buttery Pie On A Graham Cracker Crust (Peanut Butter Junkies Delight)

Snickers Pie – A Smooth Mixture Of Marshmallows & Snickers Bars Over A Chocolate Pie Crust Topped With Cool Whip (Wow)

Razzle Dazzle Berry Pie – A Delight Full Mix Of Strawberries, Raspberries & Blue Berries (Just Like Grandma Used To Make)

Coconut Cream Pie – A Truly Superior Coconut Cream Pie, Creamy And Full Of Flavor (A Tongue Teasing Delight For All)

POLICIES FOR BANQUETS AND CATERING

Decisions on menu selections must be made by 30 days before the arriving on site. If menu choices are still undetermined 72 hours prior to the event, the Chef will make the final decision. All prices are per person. All food and beverage must be provided by Clarion Inn & Conference Center. Food and beverage prices are subject to change and will be confirmed 30 days prior to your function.

Menu Pricing

Quotations are subject to proportional change to meet increased cost of food, beverages, labor, etc. Quotations cannot be guaranteed until 60 days before the event takes place.

Buffets

Buffet service is available for a maximum of two hours. A service extension can be made upon request. Each additional hour will include a \$250 replenishment fee.

Food Service

The Clarion Inn & Conference Center has the duty to provide fresh, quality food to our guests. Because of current health regulations, all food served at the hotel must be prepared by our kitchen staff. Food is not permitted to be taken off the premises after it has been prepared and served.

Beverage Service

This hotel is responsible for the administration of state regulations pertaining to the sale and service of alcoholic beverages. As a policy, alcoholic beverages brought into the hotel from the outside are not permissible.

Service Charge & Tax

21% service charge and 6.25% sales tax will be added to all event-related charges.

Event Room Assignments

Allocations of event rooms are dependent on the guaranteed minimum number of people expected. Because actual attendance varies from the expected attendance, the hotel holds the right to change event room reservations to accommodate the change in numbers.

Guarantees

For all events, a final guarantee count along with full payment is due to our office a minimum of 14 days prior to each event. If the hotel does not receive a revised and final guarantee count by this time, the hotel will consider your original attendance number to be your final guarantee. Final counts must be accurate, however, we will prepare for 5% over guarantee count for groups below 400 and 3% for groups 400 and over.