



## **Plated Dinners**

Choice of Two Entrees  
Served with Your Choice of Appetizer  
Mixed Greens or Caesar Salad,  
Potato, Pasta, or Rice  
Fresh Vegetable du Jour  
Warm Fresh Rolls & Butter,  
Dessert  
100% Colombian Coffee, Selection of Herbal Teas, Decaffeinated Coffee

## **Meats**

Rosemary Roast Loin of Pork with Apple Glaze  
Traditional 12 oz. Herb Crusted Slow Roast Prime Rib of Beef Au jus  
Yankee Pot Roast

## **Poultry**

Chicken Piccata: Chicken Breast in a Lemon Caper Butter Sauce  
Massachusetts Harvest Baked Stuffed Chicken Breast  
Chicken Francaise: Parmesan Battered Chicken Breast in a Lemon Sauce  
Chicken Cordon Bleu with a Light Mustard Sauce

## **Seafood**

Parmesan Crusted Swordfish  
Almond Crusted Salmon with Honey Orange Beurre Blanc  
Baked Scrod with a Lemon Butter  
Grilled Salmon with Three Citrus Beurre Blanc

## **Pasta and Vegetarian**

Vegetable Lasagna with vegetables in a Cream Sauce  
Stuffed Acorn Squash with Spinach, Tomatoes, Garlic, Apples & Raisins  
Stuffed Red Bell Pepper with Leeks, Wild Mushrooms, Wild Rice & Smoked Cheddar Served  
over Rice  
Eggplant Parmesan  
Pasta Primavera



## Plated Dinner Courses

(Choice of One Appetizer, Salad, Starch, & Dessert)

### House Appetizers

Raspberry Sorbet	Italian Wedding Soup
Lemon Sorbet	Vegetarian Minestrone Soup
Fresh Fruit Cup	Potato Leek Soup (hot or cold)
Cream of Broccoli Soup	Tomato Gorgonzola Soup
Butternut Bisque	Chilled Mango Gazpacho

### Enhanced Appetizers:

New England clam chowder: Our Classic Recipe_____	\$1.95
Seasonal Melon with Prosciutto_____	\$2.00
Maine Crab Bisque: Fresh Crab from Local Waters_____	\$2.95
New England Crab Cakes (2) Fresh Maine Crab with Remoulade_____	\$6.95
Shrimp Cocktail: Four Jumbo Shrimp with Lemon and Cocktail Sauce_____	Market Price
Striped Ravioli with Basil Cream Sauce_____	\$4.95

### Salads

Mixed Greens or Caesar Salad Included

### Enhanced Salads:

Greek Salad_____	\$1.00
Organic Baby Mesclun_____	\$1.50
Tomato and Mozzarella_____	\$2.00
Mixed Field Greens with pan Seared Scallops_____	\$6.95

### Potato or Rice

Traditional Baked Potato	Red Roasted Rosemary Potatoes
Garlic Mashed Potatoes	Bowtie Noodles in Garlic Butter
Rice Pilaf	

### Enhanced Potatoes and Rice:

Wild Rice Medley_____	\$2.00
Potato Gratin, baked in cheese sauce_____	\$2.00
Duchess Potatoes_____	\$2.00
Twice Baked Potatoes_____	\$2.00



## **Dinner Buffet**

Includes Chef's Soup of The Day or Fresh Fruit Cup  
Mixed Greens or Caesar Salad  
Chef's Choice Potato, Rice or Pasta  
Fresh Vegetable du Jour  
House Dessert  
Warm Fresh Rolls & Butter  
100% Colombian Coffee, Selection of Herbal Teas, Decaffeinated Coffee

### **~ Chef Carved ~**

(Choice of only one carved item)  
Herb Crusted Prime Rib of Beef  
Roast Pork Loin with Apple Glaze  
Fresh Tarragon Scented Turkey  
Honey Glazed Ham

### **~ Poultry ~**

Baked Stuffed Chicken Breast  
Massachusetts Harvest Baked Stuffed Chicken  
Grilled Marinated Chicken Breast  
Chicken Florentine with Parmesan Sauce  
Chicken Cordon Bleu

### **~ Seafood ~**

Boston Baked Scrod  
Seafood Stuffed Filet of Sole  
Grilled Atlantic Salmon with Three Citrus Beurre Blanc

### **~ Specialty Entrees ~**

Penne with Tomato Cream Sauce	Yankee Pot Roast
Tortellini Alfredo Primavera	Cajun Beef Tips over Gorgonzola noodles
Chicken Marsala over Penne	Vegetable Lasagna
Chicken, Clam, & Mussels Paella	Vegetable Primavera
Eggplant Parmesan	

**Two Entrée Buffet**  
Minimum of 50 guests  
**Add \$3.00 per person to package**

**Three Entrée Buffet**  
Minimum of 50 guests  
**Add \$6.00 per person to package**

Clarion Hotel & Conference Center  
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