



The Clarion Inn Elmira takes great pride in offering you
quality service.

We would welcome the opportunity to assist you in
planning your event.

You will find that we offer the right combination
of superior service and outstanding quality.
We aim to meet every requirement needed to
hold that very important business meeting,
conference, seminar,
or dinner.

Our goal is your satisfaction. If there is something
you do not see on our menus or if you have an idea
regarding a function, please contact
us to discuss it with one of
our professional staff.

Please review our catering guidelines that are
included and feel free to call our catering
office with any questions you may have at
607-734-0402, we will be happy to help!



Catering Information

Deposit & Payments:

- To confirm the date and time you have selected, a deposit of \$1,000.00 is required for all catered functions. No date will be considered confirmed until the deposit has been received. Deposits are non-refundable.
- A second deposit in the amount of 50% of the projected cost of the event is due 6 weeks prior to the event. Payment in full is due ten (10) days prior to the event.
- If cancelled within four weeks of function, 50% of your total function cost will be forfeited, minus your deposit.

Guarantees:

- All specific details must be discussed and agreed upon with our Catering Department at least 30 days prior to your function.
- Buffet style meals are limited to groups of 25 or more people.
- A tentative confirmed number of guests is required 14 days prior to your function. A final guaranteed number must be given to our Catering Department at least ten (10) days prior to your function and cannot go down in number; an increase in this number will be accepted. Guaranteed counts will be charged on the day of the event unless the number is greater.

Additional Fees:

- For any Host or Cash bar, you will be charged \$146, which is a \$50.00 set up fee and \$96 license fee.
- A delivery fee may be charged based on distance/location of the event.
- Linens are available at an additional cost. Please inquire should you need linens for your event.



Catering Add-Ons

Beverage Station

Soda, Bottled Water, Iced Tea

Centerpieces

Stemmed Bubble Ball

Bubble Ball Vase

Hurricane Vase – *with or without wine glass*

Hurricane Globe with Candle Holder

Large Floaty Bowl

Tall Cylinder Vase

Mirror

Included

Rocks – *limited availability of blue or green; please inquire*

Included

Crystals – *limited availability of black or clear; please inquire*

Included

Linen

Napkins - *variety of colors available; please inquire*

54 Cloth Overlay – *variety of colors available; please inquire*

Round (85 x 85) Tablecloth – *available in ivory, white and black*

6 ft. Tablecloth – *available in ivory, white and black*

All pricing is subject to 12% gratuity to wait staff and 6% administrative charge, which is not to be distributed to employees and 8% New York sales tax. A guaranteed count must be submitted 5 days prior to the function. (3/22)



Elmira

Cold Hors d' Oeuvres

(Prices are 50 pieces or as noted)

Deviled Eggs
Fresh Vegetable Crudité
Rye Bread Boat with Chipped Beef and Dill Dip
Assorted Cheese and Cracker Platter
Chips and Salsa (serves 50 people)
Anti-Pasta Skewer
Pesto Tortellini Skewer
Pepperoni, Assorted Cheese, and Cracker Platter
Fresh Fruit Platter with White Chocolate Ganache
Lavash Rolls Filled with Ham, Cream Cheese, and Roasted Red Peppers
Tomato Bruschetta Crostini
Iced Jumbo Shrimp with Cocktail Sauce
Chocolate Covered Strawberries
Antipasto Platter featuring assorted Meats, Cheeses, Olives, and Vegetables
International Cheese and Fruit Display (*with White Chocolate Ganache & Assorted Crackers*)

Hot Hors d' Oeuvres

(Prices are for 50 pieces or as noted)

Swedish Meatballs
Italian Meatballs
Sweet and Sour Meatballs
Bite Size Stuffed Potatoes
Buffalo Style Chicken Wings with Bleu Cheese (*Served Medium Unless Otherwise Requested*)
Chicken Wing Dip with Tortilla Chips
Boneless Chicken Wings with Bleu Cheese
Breaded Chicken Tenders with Barbeque and Honey Mustard Sauce
Artichoke and Spinach Dip with Tortilla Chips
Bacon Wrapped Stuffed Jalapeños
Scallops wrapped with Bacon
Baked Stuffed Mushrooms (*Seafood or Sausage*)

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Elmira

Sit Down Dinners

(Choice of Two)

Minimum of 20 People

Chicken Cordon Bleu

Breast of chicken stuffed with Virginia ham and Swiss cheese and topped with creamy Chablis sauce.

Sliced Top Round of Beef

Generous portion of slow roasted beef roast served with a demi glace.

Chicken Florentine

Sautéed chicken breast topped with spinach, Feta, tomato, and a creamy wine sauce.

Sliced Pot Roast of Beef

Served with au jus.

Chicken Marsala

Sautéed chicken breast with mushrooms and Marsala wine.

Marmalade and Rosemary Glazed Pork Loin

Slow roasted tender pork loin served with pan sauce.

London Broil

Slow roasted marinated flank steak topped with a mushroom demi glace.

Baked Stuffed Chicken Breast

Stuffed with traditional dressing and topped with pan sauce.

Vegetarian Lasagna

Lasagna stuffed with four cheeses, onions, peppers, mushrooms, and spinach.

Hunter Chicken

Chicken breasts sautéed with mushrooms and tomatoes and finished with a white wine demi glace.

Marinated Grilled Chicken

Italian marinated chicken breast topped with sautéed onions, peppers, mushrooms, and tomatoes

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Elmira

Sit Down Dinner Accompaniment Selection

Appetizers

(A La Carte)

Soup du Jour
Fresh Fruit Cup

Salads

(Choice of One)

Mixed Green Salad with Italian Dressing
Caesar Salad

Warm Rolls with Butter

Potato and Vegetables

(Choice of Two)

Wild Rice	Corn Supreme
Rice Pilaf	Green Beans Almondine
Fresh Mashed Potatoes	Fresh Medley of Vegetables
Twice Baked Potatoes	Key Largo Blend Vegetables
Oven Roasted Potatoes	Brown Sugar Glazed Carrots
Asparagus with Chopped Tomato and Garlic	
Ranch Seasoned Red Skinned Mashed Potatoes	
Sautéed Zucchini and Summer Squash with Herbed Butter	

Desserts

Cherry Crisp	Apple Pie
Layered Carrot Cake	Apple Crisp
Chocolate Layer Cake	Chocolate Mousse
Strawberry Ice Cream Parfait	Marble Cake

Beverages

Coffee	Tea
Decaffeinated Coffee	Milk



Elmira

Dinner Buffets

Minimum of 25 People

#1 Huck Finn Buffet

(Select Two Entrees)

Chicken Marsala

Oven Roasted Chicken

Baked Pineapple Glazed Ham

Marmalade and Rosemary Glazed Center Cut Pork Loin

#2 Tom Sawyer Buffet

(Select Any Two Entrees from Buffets 1 or 2)

Hunter Chicken

Chicken Florentine

Stuffed Chicken Breasts

Sliced Top Round of Beef with Au Jus

Marinated Grilled Chicken with Sautéed Vegetables

#3 Mark Twain Buffet

(Select Any Two Entrees from Buffets 1, 2, or 3)

Chicken Cordon Bleu

Broccoli Chicken Divan

Cheese Rigatoni with Meatballs & Sausage

Carving Stations

Top Round of Beef *(Minimum of 35 people)*

Baked Pit Ham *(Minimum of 35 people)*

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Dinner Buffet Accompaniments

Mixed Green Salad or Caesar Salad

Warm Rolls with Butter

Salads

(Choice of One)

Coleslaw	Waldorf Salad
Orzo Salad	Broccoli Salad
Pasta Salad	Macaroni Salad
Mediterranean Pasta Salad	Cucumber and Tomato Salad
Potato Salad	

Potatoes and Vegetables

(Choice of Two)

Wild Rice	Corn Supreme
Salt Potatoes	Honey Glazed Carrots
Scalloped Potatoes	Green Beans Almondine
Au Gratin Potatoes	Normandy Mixed Vegetables
Key Largo Blend Vegetables	Fresh Mashed Potatoes and Gravy
Seasoned Oven Roasted Potatoes	Ranch Seasoned Red Skinned Mashed Potatoes

Pasta

Baked Penne with Marinara and Asiago Cheese or Penne Alfredo
Other Pasta Selections Available at an Additional Charge

Desserts

Marble Cake	Apple Pie
Layered Carrot Cake	Apple Crisp
Chocolate Layer Cake	Chocolate Mousse



Elmira

Beverage Menu

Bartending services begin when departing from the Clarion Inn and conclude upon return to the Clarion Inn.

Bartending Fees are \$20 per bartender per hour.

Beer

Domestic $\frac{1}{4}$ Keg (limited brands available)

Domestic $\frac{1}{2}$ Keg

Bottled Domestic

Bottled Premium

Wine

Carafe of Wine (approximately 7 glasses)

White Zinfandel, Chardonnay, Cabernet, Merlot,
Hazlitt White Cat, Hazlitt Red Cat, Bully Hill Growers Riesling
Other Wines Available Upon Request

Soft Drinks

Non Alcoholic Beverage Station

(Lemonade, Ice Tea, Assorted Soda, Coffee, Decaf, Regular & Herbal Teas)

Soda

Punch

(Minimum of Two Gallons)

Fruit

Wine

Champagne

Alcohol

Champagne Toast

House Champagne

Service By The Hour

Variety of House Wine, Domestic Keg Beer, and Non-Alcoholic Beverages

One Hour Open Bar

Two Hour Open Bar

Three Hour Open Bar

Four Hour Open Bar

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