

# Corporate Event Menus



S|E

SPECIALTY EVENTS

— The Reef —

880 S. Harbor Scenic Dr., Long Beach, CA 90802 | 562.435.8013 | [specialtyevents.com](http://specialtyevents.com)  
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**The Reef**  
ON THE WATER

# BREAKFAST

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## SHORELINE

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**Muffins** (blueberry, poppy seed, cranberry)

**Bagels and Croissants**

**Coffee, Tea, Orange and Cranberry Juice**

*Add Fresh Fruit Skewers*

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## BELMONT SHORE

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**Granola and Yogurt Parfait, Danishes, Fresh Fruit Skewers**

**Oatmeal** with condiments (brown sugar, dried fruit and milk)

**Coffee, Tea, Orange and Cranberry Juice**

*Add fresh berries assortment*

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## BELMONT HEIGHTS

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**Scrambled Eggs** with cheddar cheese and chives, bacon and sausage, country potatoes, mini croissant

**Fresh Fruit Cup**

**Coffee, Tea and Orange juice**

*Make it a Buffet*

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## BREAKFAST ADD-ONS

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Price per guest

**Biscuits and Sausage Gravy**

**Granola Bars**

**Cereal** with milk

**Waffles** with syrup, strawberries, butter and whipped cream

**Omelet Station** *requires an Attendant fee*

**Assortment of Herbal Teas**

**Gourmet Coffee Station**

# PLATED LIGHT LUNCH

Includes fresh baked bread and butter, coffee and tea

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## SALAD

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**Skirt Steak Salad** sliced skirt steak, mixed greens, shredded carrots, tomatoes, black olives, balsamic vinaigrette

**Salmon Spinach Salad** baby spinach, grape tomatoes, goat cheese, pecans, balsamic-rosemary vinaigrette

# PLATED LUNCH SELECTIONS

Includes local grown seasonal vegetables, chef's choice of starch, fresh baked bread and butter, coffee and tea

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## FIRST COURSE

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Select one

**Locally Harvest Green Salad** with raspberry vinaigrette

**Classic Caesar Salad**

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## MAIN COURSE

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Select one

**Chicken Forestiere** baked breast of chicken, mushroom demi

**Prime Rib** oven roasted, creamy horseradish

**Ginger Glazed Salmon** soy sauce, sesame oil, shiitake mushrooms, bok choy, sweet ginger drizzle

**Pasta Primavera** fettuccine, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, white wine sauce

# BOX LUNCH

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## SANDWICH

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**Croissant Sandwich** turkey, bacon, avocado

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## SIDE SELECTIONS

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Select three

**Hawaiian Macaroni Salad** carrots, raisins, pineapple, pasta noodles

**Whole Fresh Fruit** mix of apples and oranges

**Bag of Chips** classic potato chips, doritos, or frito's

**Asian Coleslaw** cabbage, carrots, mayo dressing

**Caesar Salad** romaine hearts, parmesan cheese, croutons, house made caesar dressing

**Potato Salad**

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## BEVERAGE

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**Bottle of Water**

**Soft Drink** coke, diet coke ,sprite

# POLYNESIAN BUFFET

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## SALADS

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Choice of two

**Hawaiian Macaroni Salad** carrots, raisins, pineapple, pasta noodles

**Mixed Greens** mixed greens, carrots, mushrooms, tomatoes, raspberry vinaigrette

**Caesar** romaine hearts, parmesan cheese, croutons, house made caesar dressing

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## ENTRÉES

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Choice of two

**Shrimp and Scallop Fried Rice** hawaiian fried rice, diced pineapple, shrimp, scallops

**Pork Belly** crispy pork belly

**Chicken Skewers** marinated chicken breast, pineapple, peppers

**BBQ Ribs** pork ribs, house made barbeque sauce

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## SIDES

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Choice of two

**White Rice or Brown Rice**

**Seasonal Vegetables**

**Sweet Potatoes**

# DELI BUFFET

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## SALADS

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**Mixed Greens** mixed greens, carrots, mushrooms, tomatoes, raspberry vinaigrette

**County Potato Salad** potatoes, mayo, chopped vegetables, mustard

**Waldorf Chicken Salad** greens, apples, chicken, walnuts, vinaigrette

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## DELI ITEMS

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**Assorted Deli Meats** sliced turkey, black forest ham, salami, roast beef

**Gourmet Cheese Selection** havarti, swiss, aged cheddar, provolone

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## RELISH TRAY

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**Lettuce, Vine Ripe Tomatoes, Sliced Red Onion, Pickles, Olives, Pepperoncini**

**Sliced Artisan Sandwich Breads and Rolls, Dijon Mustard and Mayo**

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## SIDES

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**Individual Bags of Chips**

**Pretzels**

# AMERICAN BUFFET

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## SALADS

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Choice of two

**Classic Caesar Salad** romaine hearts, parmesan cheese, croutons, house made caesar dressing

**Sliced Fresh Fruit** seasonal fruit assortment

**Turkey Cobb Salad** chopped egg, bleu cheese crumbles, tomatoes, bacon, onions, ranch dressing

**Macaroni Salad** elbow macaroni, olives, celery, mayo dressing

**Coleslaw** cabbage, carrots, mayo dressing

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## ENTRÉES

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Choice of two

**Chicken Mozzarella** stuffed with mozzarella cheese, mushroom, spinach, chardonnay cream sauce

**Beef Tips** strips of beef, roasted potatoes, green & red bell pepper

**Baked Salmon** dill sauce

**Stuffed Pork Loin** bread stuffing

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## SIDES

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Choice of two

**Garlic Mashed Potatoes**

**Roasted Red Potatoes**

**Seasonal Vegetables**

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## ADD-ONS

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Price per guest

**Unlimited Soft Drinks**

**Individual Dessert Pieces**

Choice between Carrot | Chocolate | Cheese Cake

**Candy Bars**

**Cookies**

**Brownies**

**Soup du Jour**

# BREAKS

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## ICE CREAM BREAK

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Assorted Ice Cream Novelties

Frozen Fruit Juice Bars

Assorted Soft Drinks and Fiji Water, Fresh Brewed, Regular Coffee,  
Decaffeinated Coffee, Selected Hot Tea

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## COOKIE AND BROWNIE BREAK

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Fresh Baked Cookies

Chocolate Fudge Brownies

Assorted Soft Drinks, Bottled Water, Fresh Brewed, Regular Coffee,  
Decaffeinated Coffee, Selected Hot Tea

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## HEALTHY BREAK

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Vegetable Crudité

Hummus and Pita

Edamame

Fruit Smoothies

Assorted Vitamin Water

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## CALIFORNIA WINE BREAK

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2 Glasses Of Wine Per Guest (house)

Cheese and Cracker display

Salami Coronets

Olives



# CORPORATE DINNER MENU

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## APPETIZER DISPLAY

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**Mini Crab Cakes** with tiki sauce

**Beef Satay** with teriyaki sauce

**Steak Grillade** with onions and horseradish

**Imported & Domestic Cheese Assortment** hard, semi hard and soft cheese, fruits and artisan crackers

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## SALADS

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Choice of one

**House Mixed Green Salad** with apples, candied walnuts, raspberry vinaigrette

**Caesar Salad** with croutons, parmesan, homemade Caesar dressing

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## ENTRÉES

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Choice of three,  
meal counts due  
5 days prior to event

**Beef Short Ribs** braised boneless short rib, carrots, onions, red wine reduction  
house mashed potatoes

**Grilled Mahi Mahi** corn jicama relish and forbidden rice

**Ginger Glaze Salmon** soy sauce, sesame oil, shiitake mushrooms, bok choy,  
sweet ginger drizzle

**Prime Rib** house herb rub, oven roasted creamy horseradish

**Balsamic Glaze Chicken** ½ roasted chicken, porcini orzo mushroom

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## DESSERTS

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Choice of one

**Classic New York Cheesecake** with strawberry sauce

**Chocolate Indulgence Cake** with raspberry coulis

**Red Velvet Cake** with cream cheese frosting

**Tiramisu**

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## WINE

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**2 Bottles of House Wine per Table of 10 guests** select from chardonnay,  
cabernet, or merlot

**Package includes** coffee & tea service, rolls & butter, seasonal vegetables,  
tables & chairs, linens, and staff. AV equipment available for an additional fee