

Special Event Menus



S|E

SPECIALTY EVENTS

— The Reef —

880 S. Harbor Scenic Dr., Long Beach, CA 90802 | 562.435.8013 | specialtyevents.com
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The Reef
ON THE WATER

PLATE – LIGHT LUNCH

All light lunches include dessert selection and coffee or tea.

SALAD

Please select one

Chicken Cobb Salad tomatoes, bacon, black olives, onions, cheese, avocado, ranch

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

SANDWICHES

Please select one

Roasted Turkey and Avocado Croissant Club turkey, avocado, lettuce, tomato, smoked bacon, mayo, hawaiian macaroni salad

French Dip Sandwich sliced roasted beef, horseradish, au jus, hoagie roll, hawaiian macaroni salad

DESSERT COURSE

Please select one

Classic New York Cheesecake with strawberry sauce

Chocolate Indulgence Cake

Carrot Cake Topped with cream cheese frosting

Red Velvet Cake

Tiramisu

PLATED – LUNCH SELECTIONS

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

FIRST COURSE

Choice of one

Mixed Green Salad raspberry vinaigrette
Classic Caesar Salad

MAIN COURSE

Please choose one option, if two options are requested please add 3 per guest

Chicken Forestiere baked breast of chicken, mushroom demi
Artichoke Chicken baked chicken breast, artichoke hearts, mushrooms, white wine sauce
Prime Rib house herb rub, oven roasted, creamy horseradish
Grilled Mahi Mahi buerre blanc sauce, mango papaya relish
Ginger Glazed Salmon soy sauce, sesame oil, shiitake mushrooms, bok choy, sweet ginger drizzle
Pasta Primavera bowtie pasta, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, garlic olive oil

DESSERT COURSE

Choice of one

Classic New York Cheesecake with strawberry sauce
Chocolate Indulgence Cake
Carrot Cake Topped with cream cheese frosting
Red Velvet Cake
Tiramisu

LUNCH BUFFET

Minimum 50 guests

Buffets include rolls and butter, assorted mini dessert display, coffee and hot tea

SALAD COURSE

Select two

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

Hawaiian Macaroni Salad carrots, raisins, pineapple, pasta noodles

Asian Chicken Salad cabbage, mandarin oranges, wonton noodles, sesame dressing

Classic Caesar Salad romaine hearts, parmesan cheese, croutons

Farfalle and Bay Shrimp Salad chopped vegetables, creamy dressing

Sliced Fresh Fruit fresh seasonal fruit

MAIN COURSE

Select two

Lemon Chicken breast of chicken, lemon cream sauce

BBQ Ribs pork ribs, house made barbeque sauce

Roast Turkey with Carver slow roasted, house made turkey gravy

Pasta Primavera bowtie pasta, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, garlic olive oil

Roast Top Sirloin of Beef with Carver au jus and horseradish

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

SIDES

Select two

Rosemary Red Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Seasonal Vegetables

Green Bean Almondine

Zucchini Provençal

31 Per Person

PLATED DINNER SELECTIONS

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

SALAD COURSE

Choice of one

Mixed Green Salad raspberry vinaigrette

Classic Caesar Salad

MAIN COURSE

Please choose one option, if two options are requested please add 3 per guest

Chicken Forestiere baked breast of chicken, mushroom demi

Chicken Mozzarella baked chicken breast stuffed with mozzarella cheese, spinach, mushrooms, chardonnay cream sauce

Artichoke Chicken baked chicken breast artichoke hearts, mushrooms, white wine sauce

Filet Mignon broiled tenderloin, bordelaise

Make it a duet: Add Chicken / Salmon / Shrimp Scampi

Prime Rib house herb rub, oven roasted, creamy horseradish

Beef Short Ribs braised boneless beef short rib, carrots, onions, red wine reduction

Grilled Shrimp and Scallops Bacon Fried Rice hawaiian fried rice, diced pineapple, grilled shrimp, scallops

Grilled Mahi Mahi jimica corn relish

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

Pasta Primavera bowtie pasta, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, garlic olive oil

DESSERT COURSE

Choice of one

Classic New York Cheesecake with strawberry sauce

Chocolate Indulgence Cake

Carrot Cake Topped with cream cheese frosting

Red Velvet Cake

Tiramisu

DINNER BUFFET

Buffet includes rolls and butter, assorted mini dessert display, coffee and hot tea

SALAD COURSE

Select four

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

Hawaiian Macaroni Salad carrots, raisins, pineapple, pasta noodles

Asian Chicken Salad cabbage, mandarin oranges, won ton noodles, sesame dressing

Classic Caesar Salad romaine hearts, parmesan cheese, croutons

Tri-Color Penne Pasta and Bay Shrimp Salad chopped vegetables, mayo dressing

Moroccan Chicken Salad chicken, cranberries, mandarin oranges, greens, almonds, tomatoes, raspberry vinaigrette

Mediterranean Greek Salad greens, black olives, tomatoes, onions, feta cheese, greek dressing

Kale Salad kale, apples, dried cranberries, almonds, lemon zest, lemon vinaigrette

Fruit Salad with Candied Walnuts seasonal fresh fruit

MAIN COURSE

Select three

Lemon Chicken breast of chicken, lemon cream sauce

BBQ Ribs pork ribs, house made barbeque sauce

Pasta Primavera bowtie pasta, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, garlic olive oil

Roast Top Sirloin of Beef with Carver au jus, horseradish

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

Shrimp and Scallop Fried Rice hawaiian fried rice, shrimp, scallops

Chicken Picatta lemon butter caper sauce

*Upgrade an entrée to Prime Rib for 5 more per guest
or Short Ribs for 3 more per guest*

SIDES

Select two

Red Roasted Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Seasonal Vegetables

Green Bean Almondine

Zucchini Provençal

HORS D'OEUVRE SELECTIONS AND SPECIALTY ITEMS

Please select from the following options to add a hors d'oeuvre service to any meal. These selections are only available with full meal service. Hors d'oeuvre party menus available.

PACKAGES

Price per guest

Cheeseboard Selection fruit and crackers

Light Hors D'Oeuvres Service
Three selections - 3 total pieces per guest

Standard Hors D'Oeuvres Service

Three selections - 6 total pieces per guest

Heavy Hors D'Oeuvres Service

Four selections - 8 total pieces per guest

Please select from selections below for the above packages.

COLD HORS D'OEUVRES SELECTION

Fresh Seasonal Fruit

Deviled Eggs

Domestic Cheese Display

Tomato Basil Crostini

Cherry Tomatoes stuffed bay shrimp

Chips, Salsa, & Guacamole

Vegetable Crudités

Salami Coronets stuffed cream cheese

HOT HORS D'OEUVRES SELECTION

Beef Satay teriyaki sauce

Mini Quiche Lorraine

Baked Brie

Assorted Crackers

Vegetable Spring Rolls

Spanakopitas

Mini Beef Wellington

Chicken Satay peanut sauce

Fried Zucchini dipping sauce

Miniature Potato Skins Stuffed bacon and cheese

Seafood Stuffed Mushrooms

Shrimp Satay garlic butter

Chicken Pot Stickers

Crab Meat Pockets

Miniature Empanadas

Miniature Pizzas

Swedish Meatballs

ADDITIONAL SPECIALTIES

50 pieces per tray

Smoked Salmon on Baguettes

Iced Jumbo Shrimp

Chocolate Fountain two hours of flowing milk chocolate, strawberries, marshmallows, rice krispy, graham crackers, pineapple, apples

Sliders and Fries butler passed mini sliders on brioche buns with parmesan dusted fries

Street Tacos mini corn tortillas filled with carne asada with onions, cilantro, homemade salsa on the side

SPECIALTY STATION SELECTIONS

Sparkling Wine "Bubble" Bar Our Bubble Bar features delicious Sparkling Wine. Guests can create their own specialty Sparkling Wine cocktail with a variety of fruits and garnishes. You will receive Sparkling Wine flavors complete with champagne flutes in a beautiful display | Includes Bartender

Includes Brut Extra Dry, Prosecco, Tropical Fusion

BUBBLES BAR

SPECIAL EVENT INFORMATION

Please refer to the following information when booking your event with The Reef on the Water

EVENT HOURS

Luncheons: Four Hour Event time up to 3:30 pm (no time extensions available).

Dinners: Five Hour Event time up to 12:00 am and can extend to 1:00 am for \$750 plus service charge and current sales tax.

Event music must end at the conclusion hour, guests will then have ½ hour to clear event space.

CAKES

The special occasion packages include service to cut and serve your cake.

FOOD AND BEVERAGE

No food or beverage may be brought in or taken off premises except for the wedding cake.

All food catered is executed by The Reef Culinary Team.

PLATED ENTRÉE SELECTIONS AND BUFFET

We request that you limit your plated entrée selection to one (1) choice. However, if two (2) entrées are requested for a plated meal, please add a fee of 3 per person.

Buffet service times are available for 1.5 hours.

ROOM RENTALS

Rental Fees are waived as long as food and beverage minimums are met.

BAR AND BARTENDER FEES

Cash bar sales minimums are based upon the following event size:

Up to 50 guests 300 cash bar sales minimum.

50-100 guests 500 cash bar sales minimum.

100-200 guests 750 cash bar sales minimum.

200 or more guests 900 cash bar sales minimum.

If cash bar sales minimum is not reached then the guest will pay the difference that of was not purchased.

SERVICE CHARGE AND TAX

All prices are subject to current 22% service charge and current sales tax.

PARKING

Complimentary valet parking is provided Saturday evenings as well as Sunday afternoons.

All other business days are self-parking unless valet is deemed necessary by restaurant management.

DEPOSITS, GUARANTEES, AND FINAL PAYMENTS

To book an event, 20% of the estimated total is due which is non-refundable and non-transferable. A payment of half of the remaining balance is due 90 days prior to event. Final count and payment are due 10 days prior to the event. No decreases in count are accepted, after 10 days prior to the event. All payments are non-refundable and non-transferable. Payment methods accepted are cash, cashier's check, credit and debit cards. Please contact your financial institution in advance to ensure funds will be released. No personal checks are accepted.

CANCELLATIONS

Once you sign the agreement you are reserving a date and time slot for your event, in which we have made a commitment to hold that date and time exclusively for you. The date of the function or time slot cannot be changed. You may cancel the event at any time, but all deposits and payments that you have made will be forfeited. All deposits and payments are nonrefundable and transferable.

DECORATIONS

Place cards, party favors, centerpieces, etc., are the responsibility of the client. Please advise your florist or your decorators (as well as all vendors) that their set up time is one hour prior to the event and no earlier. Nothing can be taped, stapled, pinned, tied, or nailed to any surface or a \$200 damage fee will apply to your event. The Reef assumes no responsibility for damage or loss of merchandise or articles left on premises prior to, during, or the following the event. No bubble machines. Candles need to be secured to a container with the flame two inches below the top.

LINEN COLORS AVAILABLE

Tablecloth - White, Ivory, Black, Peach, Pink, Red, Burgundy, Royal Blue, Wedgewood Blue, Sea Foam Green, Gold, Dusty Rose and Sandalwood

Napkins - All Colors listed above in addition to Lemon Yellow, Tangerine, Burnt Orange, Rust, Violet, Purple, Gray, Teal, Navy Blue and Brown

Chair Covers with Sash 3.50 per chair

Chiavari Chairs: Gold, Silver, Fruitwood 5.50 per chair