



# SPECIALTY MENUS



## PLATED LIGHT LUNCH

*All light lunches include dessert selection and coffee or tea*

### **Roasted Turkey and Avocado Croissant Club**

Turkey | Avocado | Lettuce | Tomato | Smoked Bacon  
Mayo | Hawaiian Macaroni Salad 18

### **French Dip Sandwich**

Sliced Roasted Beef | Horseradish | Au Jus  
Hoagie Roll | Hawaiian Macaroni Salad 19

### **Skirt Steak Salad**

Sliced Skirt Steak | Mixed Greens | Shredded Carrots  
Tomatoes | Black Olives | Balsamic Vinaigrette 18

### **Salmon Spinach Salad**

Baby Spinach | Grape Tomatoes | Goat Cheese  
Pecans | Balsamic-Rosemary Vinaigrette 18

## PLATED LUNCH SELECTIONS

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

### **FIRST COURSE**

#### **Local Harvest Green Salad**

Raspberry Vinaigrette or Classic Caesar salad

### **MAIN COURSE**

#### **Reef Tropical Chicken**

Molasses Dipped Chicken Breast  
Mango Papaya Relish | Lemon Beurre Blanc 22

#### **Artichoke Chicken**

Baked Chicken Breast | Artichoke Hearts  
Mushrooms | White Wine Sauce 23

#### **Prime Rib**

House Herb Rub | Oven Roasted | Creamy Horseradish 25

#### **Macadamia Nut Mahi Mahi**

Buerre Blanc Sauce | Mango Papaya Relish 26

#### **Ginger Glazed Salmon**

Soy Sauce | Sesame Oil | Shiitake Mushrooms  
Bok Choy | Sweet Ginger Drizzle 24

#### **Pasta Primavera**

Farfalle Pasta | Local Seasonal Vegetables | Sundried Tomatoes | Fresh Basil  
Garlic | Parmesan Cheese | White Wine Sauce 22

### **DESSERT COURSE**

*Select one*

Classic New York Cheesecake With Strawberry Sauce | Chocolate Indulgence Cake  
Carrot Cake Topped With Cream Cheese Frosting | Red Velvet Chocolate Cake | Tiramisu

## LUNCH BUFFET

*Minimum 50 guests*

*Buffets include rolls and butter, assorted mini dessert display, coffee and 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 | Mayo 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

Farfalle Pasta | Local Seasonal Vegetables | Sundried Tomatoes | Fresh Basil  
Garlic | Parmesan Cheese | White Wine Sauce

#### 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

### ACCOMPANIMENTS

*Select Two*

Scalloped Potatoes | Rice Pilaf | Garlic Mashed Potatoes | Seasonal Vegetables  
Green Bean Almandine | Zucchini Provençal

## PLATED DINNER SELECTIONS

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

### FIRST COURSE

#### Local Harvest Green Salad

Raspberry Vinaigrette or Classic Caesar Salad

### MAIN COURSE

#### Reef Tropical Chicken 30

Molasses Dipped Chicken Breast | Mango Papaya Relish | Lemon Beurre Blanc

#### Chicken Mozzarella 34

Baked Chicken Breast Stuffed With Mozzarella Cheese | Spinach  
Mushrooms | Chardonnay Cream Sauce

#### Artichoke Chicken 31

Baked Chicken Breast Artichoke Hearts | Mushrooms | White Wine Sauce

#### Filet Mignon 50

Broiled Tenderloin | Bordelaise

*Make it a duet: Add Chicken 5 | Salmon 7 | Shrimp Scampi 9*

#### Prime Rib 36

House Herb Rub | Oven Roasted | Creamy Horseradish

#### Beef Short Ribs 35

Braised Boneless Beef Short Rib | Carrots | Onions | Red Wine Reduction

#### Grilled Shrimp and Scallops Bacon Fried Rice 30

Hawaiian Fried Rice | Diced Pineapple | Grilled Shrimp | Scallops

#### Macadamia Nut Mahi Mahi 36

Beurre Blanc Sauce | Mango Papaya Relish

#### Ginger Glazed Salmon 33

Soy Sauce | Sesame Oil | Shiitake Mushrooms | Bok Choy | Sweet Ginger Drizzle

#### Pasta Primavera 30

Bowtie Pasta | Local Seasonal Vegetables | Sundried Tomatoes | Fresh Basil  
Garlic | Parmesan Cheese | White Wine Sauce

### DESSERT COURSE:

*Select One*

Classic New York Cheesecake With Strawberry Sauce | Chocolate Indulgence Cake  
Carrot Cake Topped With Cream Cheese Frosting | Red Velvet Chocolate Cake | Tiramisu

## DINNER BUFFET

*Minimum 50 guests*

*All buffets include rolls and butter, assorted mini dessert display, coffee and tea service*

### SALAD COURSE

*Select Four*

#### Mixed Greens

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

#### Fruit Salad With Candied Walnuts

Seasonal Fesh Fruit

### MAIN COURSE

*Select Three*

#### Lemon Chicken

Breast Of Chicken | Lemon Cream Sauce

#### BBQ Ribs

Pork Ribs | Bouse Made Barbeque Sauce

#### Pasta Primavera

Bowtie Pasta | Local Seasonal Vegetables | Sundried Tomatoes  
Fresh Basil | Garlic | Parmesan Cheese | White Wine Sauce

#### Roast Top Sirloin of Beef with Carver

Au Jus | Horseradish

#### Ginger Glazed Salmon

Soy Sauce | Sesame Oil | Shiitake Mushrooms | Bok Choy | Sweet Ginger Drizzle

#### Pot Roast

Carrots | Roasted Potatoes | Onions

#### Shrimp and Scallop Fried Rice

Hawaiian Fried Rice | Shrimp | Scallops

#### Chicken Picatta

Lemon Butter Caper Sauce

*Upgrade an entree to Prime Rib for 5 more per guest*

### ACCOMPANIMENTS

*Select Two*

Scalloped Potatoes | Rice Pilaf | Garlic Mashed Potatoes  
Seasonal Vegetables | Green Bean Almandine | Zucchini Provençal

## HORS D'OEUVRES SELECTIONS AND SPECIALTY ITEMS

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

### **Cheeseboard Selection with Fruit and Crackers 3**

#### **Light Hors D' Oeuvres Service 5**

Three selections – three total pieces per guest

#### **Standard Hors D' Oeuvres Service 8**

Three selections – six total pieces per guest

#### **Heavy Hors D' Oeuvres Service 10**

Four selections – eight total pieces per guest

*Please select from selections below for the above packages.*

### **COLD SELECTIONS**

Fresh Seasonal Fruit | Deviled Eggs | Domestic Cheese Display | Tomato Basil Crostini  
Cherry Tomatoes Stuffed With Bay Shrimp | Chips, Salsa, & Guacamole | Vegetable Crudités  
Salami Coronets Stuffed With Cream Cheese

### **HOT SELECTIONS**

Beef Satay with Teriyaki Sauce | Mini Quiche Lorraine | Baked Brie | Assorted Crackers | Vegetable Spring Rolls  
Spanakopitas | Mini Beef Wellington | Chicken Satay with Peanut Sauce | Fried Zucchini with Dipping Sauce  
Miniature Potato Skins Stuffed with Bacon and Cheese | Seafood Stuffed Mushrooms | Shrimp Satay with Garlic Butter  
Chicken Pot Stickers | Crab Meat Pockets | Miniature Empanadas | Miniature Pizzas | Swedish Meatballs

### **ADDITIONAL SPECIALTIES**

*50 pieces per tray*

Smoked Salmon on Baguettes 180

Iced Jumbo Shrimp 175

### **CARVED SPECIALTIES**

*All carved specialties are carved to order and  
accompanied by rolls and condiments*

Roasted Tenderloin 255 (servings 25)

Whole Roasted Turkey Breast 135 (servings 25)

New York Strip Loin 200 (servings 40)

### **SPECIALTY STATION SELECTIONS**

#### **Chocolate Fountain**

Two Hours of Flowing Milk Chocolate | Strawberries | Marshmallows |  
Rice Krispy | Mini Donuts | Pineapple | Apples

*5 per guest*

#### **Sliders and Fries**

Butler Passed Mini Sliders On Brioche Buns  
with Parmesan Dusted Fries

*6 per guest*

#### **Street Tacos**

Mini Corn Tortillas Filled With Carne Asada with Onions  
Cilantro | Homemade Salsa On The Side

*6 per guest*

*All prices subject to current service charge and current sales tax*

## BAR PACKAGES AND BEVERAGES

### CALL BAR PACKAGES

*per guest*

#### HOSTED CALL BAR

Includes House And Call Brand Cocktails House Wine  
Sparkling Wine | Domestic Beer | Imported Beer Soft  
Drinks Juices | Mineral Waters

Two hours – 24

Three hours – 33

Four hours – 40

Upgrade to premium liquor for 3 per guest per hour

#### HOSTED SOFT BAR

House Wine | Sparkling Wine | Domestic beer | Imported  
Beer

Soft Drinks | Juices | And Mineral Waters

Two hours – 20

Three hours – 27

Four hours – 32

*Hosted bars cannot exceed 4 hours unless continued with a  
consumption amount*

### CASH BAR PRICING

Juices 3 each

Soft Drinks 3.50 each

Water 4 each

Unlimited Soft Drinks 5 per guest

Unlimited Lemonade 2 per guest

Unlimited Ice Tea 3 per guest

Domestic Beer 5 each

Imported Beer 6 each

Sparkling Wine or House Wine 7 per glass

Call Liquor 9 each

Premium Liquor 11 and up

Sparkling Wine 26 per bottle

House Wine 26 per bottle

### SPECIALTY BEVERAGE OPTIONS

*Minimum 50 Guest*

#### Tito's Vodka Party Punch Bar

Our delicious alcoholic party punches are presented in  
beautiful 3-gallon drink dispensers for your guests to  
enjoy. Floating fruit makes them taste even better!

*Each Party Punch Bar serves  
approximately 150 12-oz beverages.*

Flavors Raspberry Sunset | Blue Hawaiian  
Pretty in Pink | Ultimate Sangria

*18 per guest*

#### Absolut Bloody Mary Bar

A beautiful display featuring Bloody Mark mix  
Absolut Vodka | Celery Stalks | Black and Green Olives  
Pickle Spears | Jack Cheese Cubes | Lemon Slices  
Bacon | Hot Sauce and other Seasonal Garnishes

Includes Bartender

*11 per guest*

#### 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 a choice of three  
Sparkling Wine flavors complete with champagne flutes in a beautiful display | Includes Bartender

Choose 3 Flavors of Bubbly

Brut extra dry | Prosecco | Berry Fusion | Peach Fusion | Tropical Fusion | Citrus Fusion

*10 per guest*

## 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 4:00 pm (no time extensions available)

Dinners: Five Hour Event time up to 12:00 am and can extend to 1:00 am for 500 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 was not purchased*

### SERVICE CHARGE AND TAX

All prices are subject to current service charge and current sales tax 21%

### PARKING

Complimentary valet parking is provided Friday and Saturday evenings as well as Sunday afternoons

All other events will be 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. All payments are non-refundable and non-transferable

Payment methods accepted are cash, cashiers 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 anytime, but all deposits and payments that you have made will be forfeited. All deposits and payments are non-refundable

## 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 Beige

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