



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 Mary 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