

# Special 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

# PLATE – LIGHT LUNCH

All light lunches include dessert selection and coffee or tea.

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## SALAD

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Please select one

**Chicken Cobb Salad** tomatoes, bacon, black olives, onions, cheese, avocado, ranch 20

**Salmon Spinach Salad** baby spinach, grape tomatoes, goat cheese, pecans, balsamic-rosemary vinaigrette 20

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## SANDWICHES

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Please select one

**Roasted Turkey and Avocado Croissant Club** turkey, avocado, lettuce, tomato, smoked bacon, mayo, hawaiian macaroni salad 20

**French Dip Sandwich** sliced roasted beef, horseradish, au jus, hoagie roll, hawaiian macaroni salad 20

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## DESSERT COURSE

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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

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## FIRST COURSE

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Choice of one

**Mixed Green Salad** raspberry vinaigrette  
**Classic Caesar Salad**

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## MAIN COURSE

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

**Chicken Forestiere** baked breast of chicken, mushroom demi 24  
**Artichoke Chicken** baked chicken breast, artichoke hearts, mushrooms, white wine sauce 24  
**Prime Rib** house herb rub, oven roasted, creamy horseradish 26  
**Grilled Mahi Mahi** buerre blanc sauce, mango papaya relish 26  
**Ginger Glazed Salmon** soy sauce, sesame oil, shiitake mushrooms, bok choy, sweet ginger drizzle 26  
**Pasta Primavera** bowtie pasta, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, white wine sauce 24

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## DESSERT COURSE

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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

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## SALAD COURSE

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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

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## MAIN COURSE

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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, 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

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## SIDES

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Select two

**Rosemary Red Potatoes**

**Rice Pilaf**

**Garlic Mashed Potatoes**

**Seasonal Vegetables**

**Green Bean Almondine**

**Zucchini Provençal**

*29 Per Person*

# PLATED DINNER SELECTIONS

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

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## SALAD COURSE

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Choice of one

**Mixed Green Salad** raspberry vinaigrette

**Classic Caesar Salad**

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## MAIN COURSE

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

**Chicken Forestiere** baked breast of chicken, mushroom demi 33

**Chicken Mozzarella** baked chicken breast stuffed with mozzarella cheese, spinach, mushrooms, chardonnay cream sauce 34

**Artichoke Chicken** baked chicken breast artichoke hearts, mushrooms, white wine sauce 33

**Filet Mignon** broiled tenderloin, bordelaise 50

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

**Prime Rib** house herb rub, oven roasted, creamy horseradish 37

**Beef Short Ribs** braised boneless beef short rib, carrots, onions, red wine reduction 36

**Grilled Shrimp and Scallops Bacon Fried Rice** hawaiian fried rice, diced pineapple, grilled shrimp, scallops 34

**Grilled Mahi Mahi** beurre blanc sauce, mango papaya relish 37

**Ginger Glazed Salmon** soy sauce, sesame oil, shiitake mushrooms, bok choy, sweet ginger drizzle 36

**Pasta Primavera** bowtie pasta, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, white wine sauce 33

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## DESSERT COURSE

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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

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

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## SALAD COURSE

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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

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## MAIN COURSE

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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, 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

**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*

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## SIDES

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Select two

**Red Roasted Potatoes**

**Rice Pilaf**

**Garlic Mashed Potatoes**

**Seasonal Vegetables**

**Green Bean Almondine**

**Zucchini Provençal**

*39 Per Person*



# 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 3

**Light Hors D'Oeuvres Service**  
Three selections - 3 total pieces per guest 5

**Standard Hors D'Oeuvres Service**

Three selections - 6 total pieces per guest 8

**Heavy Hors D'Oeuvres Service**

Four selections - 8 total pieces per guest 10

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** 180

**Iced Jumbo Shrimp** 175

## SPECIALTY STATION SELECTIONS

**Chocolate Fountain** two hours of flowing milk chocolate, strawberries, marshmallows, rice krispy, graham crackers, pineapple, apples 6 per guest

**Sliders and Fries** butler passed mini sliders on brioche buns with parmesan dusted fries 7 per guest

**Street Tacos** mini corn tortillas filled with carne asada with onions, cilantro, homemade salsa on the side 7 per guest

## BUBBLES BAR

**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 12 per guest