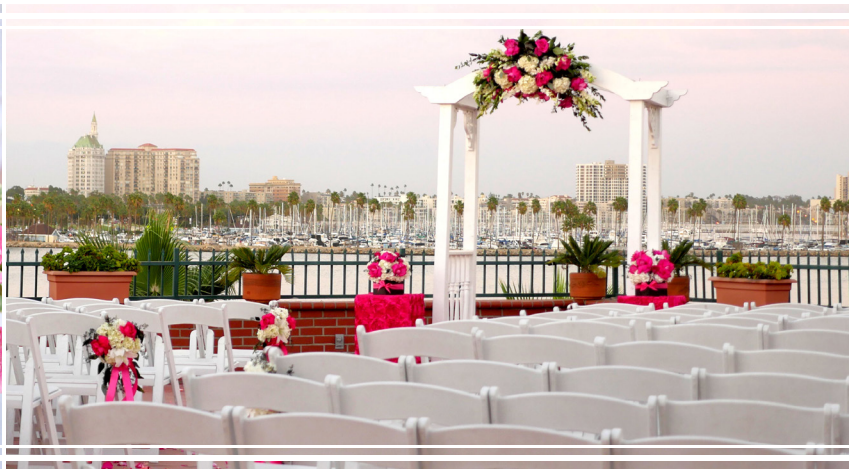




SPECIAL OCCASION AND WEDDING PACKAGES



SPECIAL OCCASION AND WEDDING PACKAGES

Sea Coast Package

Domestic Cheese and Fresh Sliced Fruit
Champagne Toast
Lemonade Station
Wedding or Special Occasion Cake

Sea Shell Package

One Hour Soft Bar

(Beer, Wine, Champagne, and Reef Signature Cocktail)

Three Hors D'oeuvres 3-Pieces Per Person | Champagne Toast | Lemonade Station | Wedding or Special Occasion Cake

Sea Breeze Package

Two Hour Host Well Bar
Three Hors D'oeuvres 6-Pieces Per Person
Champagne Toast
Lemonade Station
Wedding or Special Occasion Cake
Chair Covers

Sea Side Package

Four Hour Host Call Bar
Four Hors D'oeuvres 8-Pieces Per Person
Champagne Toast
Lemonade Station
Wedding or Special Occasion Cake
Chivari Chairs

PLATED PACKAGE MENU

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

Appetizer Course with Sea Shell, Sea Breeze and Sea Side Packages

Spanakopita's, Crab Stuffed Mushrooms, Beef Satay, Chicken Satay, Domestic Cheese and Crackers, Sliced Fresh Fruit, Chicken Pot Stickers, Vegetable Spring Rolls or Tomato Basil Crostini

First Course

Local Harvest Green Salad
Raspberry Vinaigrette or Caesar Salad

Main Course

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

Reef Tropical Chicken

Molasses Dipped Chicken Breast, Mango Papaya Relish, Lemon Beurre Blanc
Or

Artichoke Chicken

Chicken Breast, Artichoke Hearts, Mushrooms, White Wine Sauce

Lunch:

Sea Coast | 35
Sea Shell | 48
Sea Breeze | 65
Sea Side | 75

Dinner:

Sea Coast | 48
Sea Shell | 58
Sea Breeze | 75
Sea Side | 95

Prime Rib

Oven Roasted, Creamy Horseradish

Lunch:

Sea Coast | 39
Sea Shell | 52
Sea Breeze | 69
Sea Side | 79

Dinner:

Sea Coast | 51
Sea Shell | 61
Sea Breeze | 78
Sea Side | 98

Beef Short Ribs

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

Lunch:

Sea Coast | 38
Sea Shell | 51
Sea Breeze | 68
Sea Side | 78

Dinner:

Sea Coast | 50
Sea Shell | 60
Sea Breeze | 77
Sea Side | 97

PLATED PACKAGE MENU

Filet Mignon

Broiled Tenderloin, Bordelaise

Lunch:

Sea Coast | 52

Sea Shell | 65

Sea Breeze | 82

Sea Side | 92

Dinner:

Sea Coast | 64

Sea Shell | 74

Sea Breeze | 91

Sea Side | 111

Make it a duet: add chicken 5 / salmon 7/ shrimp scampi 9

Macadamia Nut Mahi Mahi

Beurre Blanc Sauce, Mango Papaya Relish

Lunch:

Sea Coast | 39

Sea Shell | 52

Sea Breeze | 69

Sea Side | 78

Dinner:

Sea Coast | 52

Sea Shell | 62

Sea Breeze | 79

Sea Side | 99

Ginger Glazed Salmon

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

Lunch:

Sea Coast | 37

Sea Shell | 50

Sea Breeze | 67

Sea Side | 77

Dinner:

Sea Coast | 50

Sea Shell | 60

Sea Breeze | 77

Sea Side | 97

Pasta Primavera

Fettuccine, Local Seasonal Vegetables, Sundried Tomatoes,
Fresh Basil, Garlic, Parmesan Cheese, White Wine Sauce

Lunch:

Sea Coast | 35

Sea Shell | 48

Sea Breeze | 65

Sea Side | 75

Dinner:

Sea Coast | 48

Sea Shell | 58

Sea Breeze | 75

Sea Side | 95

PACKAGE BUFFET

Minimum of 50 guests

All buffets include rolls & butter, coffee & tea service

Salad Course

Select two for Lunch & Four for Dinner

California Greens

Spring Mix, Tomatoes, Carrots, Mushrooms,
Ranch or Raspberry Vinaigrette Dressing

Asian Chicken Salad

Cabbage, Mandarin Orange,
Won Ton Noodles, Sesame Dressing

Classic Caesar

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

Fruit Salad with Candied Walnuts

Seasonal Fresh Fruit

Main Course

Select two for Lunch & Three for Dinner

Reef Tropical Chicken

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

BBQ Ribs

Pork Ribs, House Made Barbeque Sauce

Pasta Primavera

Fettuccine, 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 Almondine, Zucchini Provencal

Lunch:

Sea Coast | 39

Sea Shell | 52

Sea Breeze | 69

Sea Side | 79

Dinner:

Sea Coast | 51

Sea Shell | 61

Sea Breeze | 78

Sea Side | 98

All prices subject to current service charge and current sales tax

REEFRESTAURANT.COM

(562) 435-8013