

Special Occasion Menus



S | E SPECIALTY EVENTS — The Reef —

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The Reef
ON THE WATER

ESSENTIALS PACKAGE

House Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter,
Choice of One Salad, Choice of One Plated Entrée

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes,
smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini,
pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable,
thyme demi-glace

Sautéed Broccolini and Crispy Tofu soy honey glazed tofu, ginger broccoli
purée, roasted red pepper, sunflower seeds

Pan Seared Salmon butter whipped mashed potatoes, sautéed seasonal
vegetables, caper, lemon cream

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

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

DESSERT

Chef's Selection

BEVERAGES

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade,
Tea, Coffee and Water

Lunch 50 per person

Dinner 65 per person

PREMIER PACKAGE

House Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of Two Plated Entrées.

HORS D'OEUVRES

Hot

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer
Turkey Meatballs Skewer
Chicken Tostada

Cold

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

Sautéed Broccolini and Crispy Tofu soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon butter whipped mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

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

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

DESSERT

Chef's Selection

BEVERAGES

Two Hour Beer and Wine Bar

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

Lunch 65 per person
Dinner 80 per person

ELEGANCE PACKAGE

House Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Plated Entrées.

HORS D'OEUVRES

Hot

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer
Turkey Meatballs Skewer
Chicken Tostada

Cold

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

Sautéed Broccolini and Crispy Tofu soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon butter whipped mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

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

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

DESSERT

Personalized Specialty Cake

BEVERAGES

Wine Service

Two Hour Deluxe Bar

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

Lunch 75 per person
Dinner 90 per person

PLATINUM PACKAGE

Premium Linen, Chivari Chairs, Welcome Champagne or Cider, Warm Bread and Butter,
Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Plated Entrées, Specialty Cake

HORS D'OEUVRES

Hot

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer
Turkey Meatballs Skewer
Chicken Tostada

Cold

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Classic Caesar Salad shaved parmesan, garlic bread crumbs

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

Sautéed Broccolini and Crispy Tofu soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon butter whipped mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

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

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

DESSERT

Personalized Specialty Cake

BEVERAGES

Wine Service

Four Hour Deluxe Bar

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

Lunch 85 per person
Dinner 115 per person

WEDDING ENHANCEMENTS

HORS D'OEUVRES

Per Person
Minimum Count 25

HOT

Crab Cake Bite 7.50

Pig n Blanket 5

Marinated Beef Skewer 6

COLD

Ahi Tuna Poke 8

Shrimp Cocktail 8

VEGETARIAN

Tomato Gazpacho 4

Mushroom Goat Cheese Tart 5

APPETIZERS

Crab Cake served with chipotle aioli 10

Shrimp Cocktail served with cocktail sauce 12

SALADS

Wedge iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing 5

Beet cherry tomatoes, arugula, champagne vinaigrette 5

Goat Cheese cheese cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette 5

Heirloom Tomato balsamic marinated strawberries, crunchy basil, ricotta cheese 5

ENTRÉES

8oz Filet fingerling potatoes, asparagus, wild mushroom demi-glace 20

8oz Manhattan Steak (NY) sautéed mushrooms, onions, fingerling potatoes 18

Halibut Creamy Coconut Orzo arugula, corn salad, roasted red pepper coulis 18

Chilean Seabass sweet Thai chili sauce, black forbidden rice 20

Shrimp Scampi garlic butter 12

Lobster chef's choice of vegetable, herb drawn butter MKT

Surf and Turf grilled filet mignon and broiled lobster tail, mash potatoes, grilled broccolini, herb drawn butter MKT

Chicken Parmesan topped with provolone, mozzarella served with linguini pomodoro 10

Prime Rib au jus, horseradish crème, Chef's choice of vegetable 20

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette 12

Garden Vegetable Risotto peas, mushroom, organic carrots, finished with rosemary, parsley 10

MINGLING STATIONS

Attendant required

Street Tacos seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas 25

Sushi (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce 32

Snacks gourmet popcorn with truffle salt, individual bagged potato chips, chocolate dipped pretzels, licorice 12

On the Fry french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider 20

Southern BBQ brisket sliders, fried chicken and waffles, nashville hot chicken, collard greens, jalapeño corn bread 30

Raw Bar oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon MKT

Antipasto american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads 25

Cheese assorted international and artisanal domestic cheeses 18

Pasta rigatoni, pappardelle, penne, spaghetti tossed tableside with chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto 18

250 fee per attendant

CARVING STATIONS

Priced per person, comes with attendant

Atlantic Salmon caper lime tartar sauce 18

Oven - Roasted Turkey 16

Roasted Prime Rib au jus and horseradish cream 25

KIDS MENU

Choice of one Entrée and French Fries or Vegetables

ENTRÉES

Crispy Chicken Strips
Spaghetti
Macaroni and Cheese
Sliders

SIDES

French Fries
Chef's Vegetable Selection

35 per person