THANKSGIVING DELIVERIES
THURSDAY, NOVEMBER 26 • 11AM-5PM

Name:_____ Member Number:_____

Email Address:_____ Phone Number:_____

Address:_____ Preferred Delivery Time:_____

Please Note: Your delivery may arrive up to 30 minutes before or after your requested time.

TURKEY: *Served with giblet gravy and cranberry sauce*

_____	10-14 lbs- *Serves 8-14*	$195
_____	16-20 lb- *Serves 14-20*	$300
_____	8-10 lb Boneless Turkey Breast	$220
_____	3-4 lb Tenderloin of Angus Beef *with Béarnaise Sauce, creamed horseradish. Serves 8-10*	$365
_____	15 lb Spiral Cut Honeyed Ham *with natural pan drippings. Serves 24-30*	$300
_____	Extra Turkey Gravy	$17

All dinners include dinner rolls, cornbread, and parker house roll

SALADS: *Served in quart container (one quart serves 4 people)*

_____	Caramelized Brussels Sprouts & Tuscan Kale *crispy quinoa, Fuji apples, Parmesan shards, honey cider vinaigrette*	$38
_____	Roasted Red & Golden Beet *Baby arugula, dried cranberries, pickled red pearl onions, sunflower seeds, cabernet vinaigrette*	$40
_____	Wild Rice & Brown Rice *Roasted salsify root, roasted oyster mushrooms, parsley, barrel-aged sherry Dijon vinaigrette*	$43
_____	Seckel Pear & Mixed Greens *Roasted shallots, fresh thyme, agave, mixed greens, Maytag blue cheese*	$38

SOUPS: *Serves 4*

_____	Butternut Squash & Apple *Caramelized apples, finished with brown butter, sage oil, and toasted pumpkin seeds*	$43
_____	Roasted Mushroom & Thyme Bisque *Wild mushrooms simmered in a bisque, crème fraîche, cracked black pepper*	$43

VEGETABLES: *Serves 4*

_____	Layers of Roasted Butternut Squash *wild mushrooms, Swiss chard, Parmesan, Parmesan cream sauce*	$39
_____	Steamed Haricot Vert *Sweet cream butter, sea salt, and fresh dill*	$39
_____	Sweet Corn Casserole *Creamy sweet corn baked with cream cheese, cornbread, and aged cheddar*	$39
_____	Garlic Parmesan Roasted Brussels *Roasted garlic, aged Parmesan, olive oil, finished with sea salt and cracked black pepper*	$39

STARCHES: *Serves 4*

_____	Whipped Buttermilk Mashed Potatoes *Yukon Gold potatoes, buttermilk, butter, sea salt, black pepper*	$38
_____	Candied Sweet Potatoes *Roasted sweet potatoes glazed with brown sugar, honey and cinnamon*	$38
_____	Butternut Squash Lasagna *wild mushrooms, Swiss chard, Parmesan, cream sauce*	$38

STUFFING: *Serves 4*

_____	Traditional Sourdough Herb *Sourdough stuffing, fresh sage, aromatic herbs, rich turkey stock*	$36
_____	Gluten Free Stuffing	$36
_____	Spicy Italian Sausage and Fennel Stuffing	$36

DESSERTS: *All Pies served with fresh whipped cream*

_____	Pumpkin Pie *Serves 8*	$36
_____	Key Lime Pie *Serves 8*	$36
_____	Bourbon Pecan Pie *Serves 8*	$36
_____	Dutch Apple Pie *Serves 8*	$36
_____	ORC Signature Cookies: chocolate chip, guava-white chocolate chip, key lime (*One Dozen*)	$36
_____	Pecan Caramel Cheesecake *Serves 8*	$40

$30 DELIVERY FEE, 20% GRATUITY & 7.5% SALES TAX

TO ORDER, VISIT OCEANREEF.COM/DINING

OR CONTACT CATERING AT 305-367-5895 OR CATERING@OCEANREEF.COM

MUST ORDER BY NOON ON MONDAY, NOVEMBER 23.

OCEAN REEF CLUB®
A UNIQUE WAY OF LIFE
KEY LARGO, FLORIDA

CHRISTMAS DELIVERIES

FRIDAY, DECEMBER 25 • 11AM-5PM

Name:_____ Member Number:_____

Email Address:_____ Phone Number:_____

Address:_____ Preferred Delivery Time:_____

Please Note: Your delivery may arrive up to 30 minutes before or after your requested time.

ROASTED TURKEY: *served with giblet gravy and cranberry sauce*

_____	10-14 lbs- *Serves 8-14*	$195
_____	16-20 lb- *Serves 14-20*	$300
_____	3-4 lb Tenderloin of Angus Beef *with Béarnaise sauce, creamed horseradish Serves 8-10*	$365
_____	15 lb Spiral Cut Honeyed Ham *with natural pan drippings Serves 24-30*	$300
_____	Extra Turkey Gravy	$17

All dinners include dinner rolls, cornbread, and parker house rolls

SALADS: *Served in quart container (one quart serves 4 people)*

_____	Baby Gem & Pear *Baby frisée, radicchio, Seckel pears, pickled cranberries, honey thyme poppy seed vinaigrette*	$38
_____	Roasted Baby Beet *Blood oranges, pickled red pearl onions, crispy red quinoa, vanilla white balsamic vinaigrette*	$40
_____	Roasted Brussels Sprout *Roasted delicata squash, pickled golden raisins, shaved Pecorino Romano, brown butter vinaigrette*	$38
_____	Winter Chicory *Belgian & red endive, frisée, radicchio, apples, pomegranate seeds, blue cheese, chive batons, champagne vinaigrette*	$40

SOUPS: *Serves 4*

_____	Lobster Bisque *Lobster medallions, sherry*	$45
_____	Creamy Parsnip Soup *Sweet cream, fresh thyme, crispy parsnips*	$43

STARCHES: *Serves 4*

_____	Whipped Yukon Gold Mashed Potatoes *Sweet cream butter*	$38
_____	Traditional Sage Stuffing *Sourdough bread, fresh herbs*	$36
_____	Herb Roasted Fingerling Potatoes *Brown butter, sea salt, fresh rosemary*	$38
_____	Aged Cheddar Double Baked Potatoes *Aged white cheddar, chives, sweet cream butter*	$38

VEGETABLES: *Serves 4*

_____	Haricots Verts *Fresh baby corn, roasted shallots, sea salt, cultured butter*	$39
_____	Green & Yellow Patty Pan Squash *Grape tomatoes, sweet cream butter, sea salt, fresh herbs*	$39
_____	Roasted Cauliflower Gratin *Gruyère cheese, Parmesan, fresh thyme*	$39

DESSERTS: *All Pies served with fresh whipped cream*

_____	Key Lime Pie *Serves 8*	$36
_____	Pecan Pie *Serves 8*	$36
_____	Chocolate Yule Log with brandied cherries *Serves 6*	$36
_____	ORC Signature Rum Cake *Serves 6*	$20
_____	Mocha Latte Cheesecake *Serves 8*	$40
_____	Assorted Holiday Cookies *gingerbread "people," peppermint "snowball" & Snickerdoodle (1 Dozen)*	$40

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OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA

NEW YEAR'S EVE DELIVERIES

THURSDAY, DECEMBER 31 • 12-5PM

Name:_____ Member Number:_____

Email Address:_____ Phone Number:_____

Address:_____ Preferred Delivery Time:_____

Please Note: Your delivery may arrive up to 30 minutes before or after your requested time.

HORS D' OEUVRES: *25 pieces each order*

_____ Mini Lobster Salad Brioche Bites *Maine lobster salad, lemon chive aioli, fresh herbs, toasted brioche* $210

_____ Caprese Skewers *Fresh mozzarella, grape tomatoes, basil and aged balsamic reduction* $175

_____ Ocean Reef Mini Crab Cakes *Jumbo lump crab cakes with Ocean Reef's signature orange mustard sauce* $200

_____ Crispy Lobster Wontons *Maine lobster wrapped in a crisp wonton, served with spicy mustard sauce* $195

_____ Parmesan & Artichoke Tartlets *Artichokes, Parmesan, roasted garlic, fresh herbs baked in a buttery pastry shell* $180

_____ Applewood Smoked Bacon Wrapped Dates *Medjool dates, Spanish chorizo, applewood smoked bacon* $190

DISPLAYS: *Each display serves approximately 10-12 people*

_____ Artisan Cheese Display $310

A selection of imported and domestic artisan cheeses accompanied by a fig and almond torta, local honeycomb, Marcona almonds, dried fruits, fig preserves and artisan crackers

_____ French Charcuterie Display $335

French pâté en croûte, duck liver mousse, imported French cheeses, artisan charcuterie, cornichons, pickled pearl onions, Castelvetrano and Niçoise olives, Dijon and whole grain mustards, fig preserves, assorted artisan crackers

_____ Mediterranean Mezze Board $290

Roasted red pepper hummus, whipped feta, baba ghanoush, marinated olives, dolmas, marinated cucumbers, roasted peppers, marinated artichoke hearts, stuffed peppadew peppers, toasted pita crisps and lavash crackers

_____ Ocean Reef Maki Roll Display (50 pieces) $400

An assortment of freshly prepared California, Spicy Tuna, Crunchy Shrimp, and Vegetable maki rolls, served with wasabi, pickled ginger and soy sauce

RAW BAR: *25 Pieces minimum*

_____ Chilled Jumbo Shrimp *cocktail sauce, lemon wedges and fresh horseradish* $11 *per piece*

_____ East & West Coast Oysters *champagne mignonette, cocktail sauce, lemon wedges, fresh horseradish* $11 *per piece*

_____ Stone Crab Claws *Fresh Florida stone crab claws with Ocean Reef's signature orange mustard sauce* Market Price

_____ Kaluga Caviar Service *7 oz of Kaluga caviar, traditional blini, egg yolk, chives, red onion and crème fraiche* $1,250

NEW YEAR'S EVE DELIVERIES

SALADS: *Each salad serves approximately 4 people*

_____ Winter Citrus & Shaved Fennel Salad *Oranges, fennel, pomegranate arils, baby arugula, citrus vinaigrette* $42

_____ Ancient Grain Salad *Farro, mushrooms, sun-dried tomatoes, baby spinach, herbs, shallots, sherry vinaigrette* $40

_____ Baby Kale & Honeycrisp Apple Salad *Brussels sprouts, Honeycrisp apples, cranberries, toasted pumpkin seeds, Manchego cheese, maple-Dijon vinaigrette* $40

_____ Baby Gem Caesar Salad *Baby gem lettuce, shaved Parmesan, sourdough croutons, lemon vinaigrette, parmesan snow, freshly cracked black pepper* $38

ENTREES:

_____ Miso Roasted Chilean Sea Bass *Sea bass, bok choy, shiitake mushrooms, yuzu beurre blanc (Serves 4)* $295

_____ Leek Bread Pudding Stuffed Chicken Breast *Chicken breast, leek bread pudding, chicken jus (Serves 4)* $200

_____ Herb Crusted Rack of Lamb *served with natural jus (Serves 3-4)* $240

_____ Roasted Beef Tenderloin *Whole beef tenderloin, Béarnaise sauce, creamed horseradish (5 lb., Serves 8-10)* $395

SIDES: *Serves 4*

_____ Herb Roasted Fingerling Potatoes *Fresh rosemary, thyme, roasted garlic, and sea salt* $38

_____ Truffle Potato Purée *Yukon Gold potatoes, sweet cream butter, crème fraîche, black truffle* $38

_____ Haricots Verts *French green beans with baby carrots, baby corn, sweet cream butter and sea salt* $39

_____ Creamed Spinach *Parmesan cream and fresh nutmeg* $39

DESSERTS:

_____ Raspberry Champagne *Serves 6* $36

_____ Oreo Biscoff Verrine *with whipped ganache and salted caramel Serves 6* $36

_____ Assorted Cookies: *mimosa butter, chocolate chunk with sea salt, cheesecake-stuffed chocolate (1 Dozen)* $40

_____ "Dubai Chocolate" and Pistachio Layer Cake *Serves 8* $54

_____ Chocolate Dipped Strawberries *(1 Dozen)* $48

_____ Mini Key Lime Tartlets *with White Chocolate Chantilly Cream & Citrus Marigolds Serves 6* $38

$60 DELIVERY FEE, 20% GRATUITY & 7.5% SALES TAX

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