

NEW YEAR'S EVE DELIVERIES

TUESDAY, DECEMBER 31 • 12-5PM

Name: _____

Member Number: _____

Email Address: _____

Phone Number: _____

Address: _____

Preferred Delivery Time: _____

HORS D' OEUVRES: *25 pieces each*

_____	ORC Mini Crabcakes <i>Orange Mustard</i>	\$187
_____	Free Form Maki <i>Tempura Shrimp, Togarashi Mayo, Sushi Rice, Cilantro</i>	\$182
_____	White Truffle Potato Croquette <i>Crème Fraiche, Caviar, Chive Stick</i>	\$180
_____	Bacon-Wrapped Dates <i>Chorizo, Romesco Aioli (GF)</i>	\$175

DISPLAYS: *Each serves 10 people*

_____	Fruits, Meats & Cheese <i>Chef's Selection of Meats & Cheeses, Sliced Tropical Fruits, Nuts, Preserves, Grissini, Sesame Lavash, Crackers</i>	\$260
_____	Raw Bar Smoked Fish Display <i>Pastrami Smoked Salmon, Kaluga Caviar (1oz), Blinis, Egg Yolk, Crème Fraîche</i>	\$320
_____	Mediterranean Board <i>Beet Hummus, Olives, Babaganoush, Marinated Gigande Beans, Varbroso Feta Cheese, Dolmas, Pita Chips</i>	\$320
_____	ORC Sushi <i>California, Spicy Tuna, Crunchy Shrimp, Vegetable, Served with Wasabi, Pickled Ginger and Soy Sauce- 50 Pieces</i>	\$350

RAW BAR: *25 Pieces*

_____	Jumbo Shrimp <i>Cocktail Sauce, Lemon</i>	\$11 per piece
_____	Stone Crab Claw (Medium), <i>Orange Mustard Sauce</i>	Market Price
_____	Fresh East & West Coast Shucked Oysters <i>Cocktail Sauce, Champagne Mignonette</i>	\$11 per piece
_____	7 oz Kaluga Caviar <i>Blini, Egg Yolk, Chives, Crème Fraiche</i>	\$850

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SALADS: *Serves 4*

_____ Caesar Salad	\$36
<i>Romaine Hearts, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing</i>	
_____ Champagne Poached Baby Pears Gorgonzola Crumbles, Candied Walnuts, Baby Arugula, Honey Vanilla Vinaigrette	\$48
_____ Winter Citrus Shaved Fennel, Avocado, Edamame, Shaved Radish, Yuzu Vinaigrette	\$36
_____ Toasted Wheatberries Butternut Squash, Tuscan Kale, Cranberries, Sherry Maple Vinaigrette	\$40

ENTREES: *All entrees served with assorted dinner rolls*

_____ 5 Lb Tenderloin Of Angus Beef Béarnaise Sauce, Creamed Horseradish (Serves 8-10)	\$365
_____ Parmesan Crusted Lamb Rack Minted Au Jus (Serves 3)	\$160
_____ Roasted Free Range Chicken Roasted Garlic Gravy (Serves 4)	\$120
_____ Stuffed Poblano Pepper Wild Mushroom Mélange Red Quinoa, Goat Cheese, Tomato Chipotle Coulis, Heirloom Cherry Tomato Relish, Cilantro	\$118

SIDES: *Serves 4*

_____ Double Baked Aged Cheddar and Chive Potatoes	\$37
_____ Wild Mushroom and Leek Bread Pudding	\$37
_____ Steamed Haricot Vert	\$37

DESSERTS:

_____ Prosecco-Strawberry Verrines Serves 6	\$30
_____ Pistachio Cream Puffs <i>by Dozen</i>	\$38
_____ Flourless Chocolate Torte (GF) Serves 8	\$40
_____ Biscoff Verrines Serves 6	\$30
_____ Mini Tiramisu Tarts <i>by Dozen</i>	\$38
_____ Assorted Decorated Cookies or Strawberries dipped in Chocolate <i>by Dozen</i>	\$45

\$50 DELIVERY FEE
TO ORDER, VISIT [OCEANREEF.COM/DINING](https://oceanreef.com/dining)
OR CONTACT CATERING AT 305-367-5895 OR CATERING@OCEANREEF.COM
MUST ORDER BY NOON ON FRIDAY, DECEMBER 26



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