THANKSGIVING DELIVERIES

THURSDAY, NOVEMBER 27 • 11AM-5PM

Name:	Member Number:
Email Address:	Phone Number:
Address:	Preferred Delivery Time:
TURKEY: Served with giblet gravy and cranberry sauce	
 10-14 lbs- Serves 8-14 16-20 lb- Serves 14-20 8-10 lb Boneless Turkey Breast 3-4 lb Tenderloin of Angus Beef with Béarnaise Sauce, creamed horser 15 lb Spiral Cut Honeyed Ham with natural pan drippings. Serves 24-30 Extra Turkey Gravy All dinners include dinner rolls, cornbread, and parker house roll 	\$185 \$292 \$209 \$209 \$365 \$292 \$16
SALADS: Serves 4	
Brussel Sprout & Tuscan Kale smoked almonds, parmesan ribbons, dried crank Baby Gem Lettuce roasted squash, crumbled goat cheese, honey crisp apple, map Wild Mushroom & Farro radicchio, flat leaf parsley, crispy shallot rings, barro Caesar Salad parmigiano reggiano, croutons, house made Caesar dressing	ole dijon vinaigrette \$40
SOUPS: Served in quart container (one quart serves 4 peolpe)	
Roasted Kabocha Squash Soup red curry, coconut milk, kaffir lime leave Creamy Parsnip Soup white miso, chives, garlic croutons	ves \$43 \$43
VEGETABLES: Serves 4	
Creamed Spinach bacon, shallotsCaramelized Root VegetablesButtered French Green Beans	\$39 \$39 \$39
STARCHES: Serves 4	
 Mashed Potatoes Candied Sweet Potatoes, toasted pecans, mini marshmallows	\$37 \$37
STUFFING	
Traditional Sage StuffingGluten Free StuffingSpicy Sausage Stuffing	\$30 \$35 \$33
DESSERTS: All Pies served with fresh whipped cream	
Pumpkin Pie Serves 8 Key Lime Pie Serves 8 Bourbon Pecan Pie Serves 8 Chocolate Chip Cookies one dozen Apple Pie Serves 8 Chocolate Covered Strawberrries one dozen Cranberry Cheesecake Serves 12 Pumpkin Latte Cupcakes one dozen	\$36 \$36 \$36 \$36 \$36 \$36 \$42 \$45

\$30 DELIVERY FEE
TO ORDER, VISIT OCEANREEF.COM/DINING
OR CONTACT CATERING AT 305-367-5895 OR CATERING@OCEANREEF.COM
MUST ORDER BY NOON ON MONDAY, NOVEMBER 24.



CHRISTMAS DELIVERIES

THURSDAY, DECEMBER 25 • 11AM-5PM

Name:	Member Number:	
Email Address:	Phone Number:	
Address: Preferred Delivery T		
ROASTED TURKEY: served with giblet gravy and cranberry sauce		
10-14 lbs- Serves 8-14		\$185
16-20 lb- Serves 14-20		\$292
3-4 lb Tenderloin of Angus Beef with Béarnaise sauce, creamed horser	radish Serves 8-10	\$335
15 lb Spiral Cut Honeyed Ham with natural pan drippings Serves 24-30		\$292
Extra Turkey Gravy		\$16
All dinners include dinner rolls, cornbread, and parker house rolls		
SALADS: Serves 4		
Apple, Fennel and Arugula Salad honey crisp apples, candied walnuts	s, champagne vinaigrette	\$38
Green Lentils fried capers, garlic croutons, chives, caesar dressing	, ,	\$38
Baby Red Beets arugula, red onion, blood oranges, goat cheese, poppyseed a	lressina.	\$34
5 5 5		\$40
Radicchio roasted squash, dried cranberries, red quinoa, shaved parmesan, w	mile buisamic	540
SOUPS: 1 Quart		
Potato Leek Soup black truffle croutons		\$42
Butternut Squash Soup		\$38
STARCHES: Serves 4		
Mashed Potatoes		\$37
Candied Sweet Potatoes toasted marshmallows		\$37
Traditional Sage Stuffing		\$30
Gluten Free Stuffing		\$35
VEGETABLES		
Candied Glazed Carrots		\$39
Sweet Corn Casserole		\$39
Green Bean Almondine		\$39
DESSERTS: All Pies served with fresh whipped cream		
Apple Pie Serves 8		\$36
Key Lime Pie Serves 8		\$36
Pecan Pie Serves 8		\$36
Chocolate Yule Log with brandied cherries Serves 6		\$32 \$18
ORC Signature Rum Cake Serves 6 Assorted Holiday Cookies molasses, snickerdoodle, sugar one Dozen		\$18 \$40
Eggnog Cheesecake Serves 12		\$45



NEW YEAR'S EVE DELIVERIES

TUESDAY, DECEMBER 31 · 12-5PM

Name:	Member Number:Phone Number:Preferred Delivery Time:	
Email Address:		
Address:		
HORS D' OEUVRES: 25 pieces each		
ORC Mini Crabcakes Orange Mustard		\$187
Free Form Maki Tempura Shrimp, Togarashi Mayo, Sus	shi Rice, Cilantro	\$182
White Truffle Potato Croquette Crème Fraiche, Caviar, Chive Stick		\$180
Bacon-Wrapped Dates Chorizo, Romesco Aïoli (GF)		\$175
DISPLAYS: Each serves 10 people		
Fruits, Meats & Cheese		\$260
Chef's Selection of Meats & Cheeses, Sliced Tropical Fru Grissini, Sesame Lavash, Crackers	iits, Nuts, Preserves,	
Raw Bar Smoked Fish Display		\$320
Pastrami Smoked Salmon, Kaluga Caviar (10z), Blinis, Eg	g Yolk, Crème Fraîche	
Mediterranean Board		\$320
Beet Hummus. Olives, Babaganoush. Marintated Gigand Pita Chips	e Beans, Varbroso Feta Cheese, Do	lmas,
ORC Sushi		\$350
California. Spicy Tuna. Crunchy Shrimp. Vegetable. Serve	ed with Wasabi.	
Pickled Ginger and Soy Sauce- 50 Pieces		
RAW BAR: 25 Pieces		
Jumbo Shrimp Cocktail Sauce, Lemon		\$11 per piece
Stone Crab Claw (Medium), Orange Mustard Sauce		Market Price
Fresh East & West Coast Shucked Oysters Cocktain	il Sauce, Champagne Mignonette	\$11 per piece
7 oz Kaluga Caviar Blini, Egg Yolk, Chives, Crème Fraid	che	\$850

NEW YEAR'S EVE DELIVERIES

SALADS: Serves 4	
Caesar Salad	\$36
Romaine Hearts, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing	
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,	\$118
Tomato Chipotle Coulis, Heirloom Cherry Tomato Relish, Cilantro	
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 by Dozen	\$38
Flourless Chocolate Torte (GF) Serves 8	\$40
Biscoff Verrines Serves 6	\$30
Mini Tiramisu Tarts by Dozen	\$38
Assorted Decorated Cookies or Strawberries dipped in Chocolate by Dozen	\$45

\$50 DELIVERY FEE
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