

# OCEAN REEF CLUB

## Banquet Menu



# 2023



OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA

# BREAKFAST & BRUNCH BUFFETS

All buffets to include Freshly Brewed La Colombe Coffee, Decaffeinated Coffee and Select Teas.

## CONTINENTAL BREAKFAST BUFFET

*\$42 per person*

**Florida Orange and Grapefruit Juice**

**Fresh Seasonal Fruits and Berries** pineapple, mango, strawberry, blueberry, papaya, melon

**Greek Yogurt & Granola (GF)**

**Bakeshop Selection** oven fresh croissants, danish and muffins with Ocean Reef preserves and sweet cream butter

**Banana Walnut Bread (VG)(GF)**

## SPA BREAKFAST BUFFET

*\$49 per person*

**Florida Orange and Grapefruit Juice**

**Fresh Seasonal Fruits and Berries** pineapple, mango, blueberry, strawberry, papaya, melon

**Greek Yogurt and French Style Dairy Free Yogurt granola (GF)**

**Egg Scramble** wilted kale, smoked tomato, mushroom

**Sweet Potato** roasted, olive oil, sea salt

**Almond Butter Energy Bites (VG)(GF)**

**Overnight Oats** walnuts, blueberries, chia seeds, organic almond milk

**Ocean Reef Power Bars** pistachio butter, goji berry, amaranth, pumpkin seeds, chickpea

**Carrot Coconut-Cinnamon Crumble Bread**

**Banana Walnut Bread (VG)(GF)**

## FLORIDA KEYS BREAKFAST BUFFET

*\$63 per person*

**Florida Orange and Grapefruit Juices**

**Local Fruits** pineapple, mango, strawberry, lychee, papaya

**Coconut-Corn Flake Crusted French Toast** brioche, organic maple syrup, lime infused butter

**Islands Corned Beef Hash** plantain, potato & Caribbean spiced sofrito

**Florida Lobster Benedict** poached egg, Nueske bacon, wilted arugula, English muffin, hollandaise sauce

**Fluffy Scrambled Eggs** light cream, organic eggs

**Cuban Queso Fresco & Guava Pastry**

**Key Lime Coconut Bread**

**Banana Walnut Bread (VG)(GF)**

## DELUXE CONTINENTAL BREAKFAST

*\$55 per person*

**Florida Orange and Grapefruit Juice**

**Fresh Seasonal Fruits and Berries** pineapple, mango, blueberry, strawberry, papaya, melon

**Greek Yogurt and French Style Dairy Free Yogurt granola (GF)**

**Carrot Coconut-Cinnamon Crumble Bread**

**Bakeshop Selection** oven fresh croissants, danish and muffins with Ocean Reef preserves and sweet cream butter

**Ocean Reef Power Bars** pistachio butter, goji berry, amaranth, pumpkin seeds, chickpea

**Oatmeal Bar** steel-cut Irish oats, peanut butter, almond butter, wildflower honey, brown sugar, almond milk, raisins, pecans, fresh seasonal berries, gluten-free granola



ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# BREAKFAST & BRUNCH BUFFETS

All buffets to include Freshly Brewed La Colombe Coffee, Decaffeinated Coffee and Select Teas.

 Chef required, additional \$250 uniformed Chef fee per Chef.

## ALL-AMERICAN BUFFET

*\$68 per person*

**Florida Orange and Grapefruit Juice**

**Fresh Seasonal Fruits and Berries** pineapple, mango, strawberry, blueberry, papaya, melon

**Greek Yogurt and French Style Dairy Free Yogurt** granola (GF)

**Old Fashion Scratch Pancakes** buttermilk, organic vermont maple syrup

**Fluffy Scrambled Eggs** light cream, cage-free eggs

**Breakfast Potatoes** iron skillet, caramelized cipollini onion, red pepper

**Apple Chicken Breakfast Sausage** fennel, coriander, cayenne spiced

**Applewood Smoked Bacon** brown sugar cured

**Bakeshop Selection** oven fresh croissants, danish and muffins with Ocean Reef preserves and sweet cream butter

**Blueberry Cinnamon Streusel Muffin**

**Banana Walnut Bread** (VG)(GF)

**Smoked Salmon Bagels** capers, lemon, cucumber, tomato, cream cheese, toasted mini-bagels with everything seasoning

**Coconut-Corn Flake Crusted French Toast** brioche, organic maple syrup, lime infused butter

**Eggs Benedict** poached egg, country ham, wilted spinach, blistered tomato, hollandaise sauce

**Fluffy Scrambled Eggs** light cream, cage-free eggs

**Redlands Breakfast Chilaquiles** crispy tortilla, chorizo, pico de gallo, grated cheese, scrambled egg, avocado, green tomato salsa & crema

**Carving Station** chef attended station with roasted beef striploin, creamed horseradish, Béarnaise sauce

**Fingerling Potatoes** confit peppers & onions, sea salt

**Crispy Bacon** brown sugar smoked

**Apple Chicken Breakfast Sausage** fennel, coriander, cayenne spiced

**Bakeshop Selection** oven fresh croissants, danish and muffins with Ocean Reef preserves and sweet cream butter

**Blueberry Cinnamon Streusel Muffin** (VG)(GF)

**Freshly Baked Cookies and Brownies** chocolate chip cookies, key lime cookies, Belgian fudge brownie (VG)

## BRUNCH BUFFET

*\$89 per person*

**Fresh Florida Orange and Grapefruit Juice**

**Seasonal Fruits and Berries** pineapple, strawberry, blueberry, papaya, melon

**Greek Yogurt and French Style Dairy Free Yogurt** granola (GF)

**Pink Shrimp Salad** fennel, romaine hearts, radicchio, radish, Taggiasca olives, shaved pecorino, dried apricot, almonds, truffle orange-honey dressing

**Grilled Vegetables** marinated artichokes, olives, roasted peppers, asparagus, eggplant, portobello mushroom, zucchini, broccoli, vegan hummus, roasted harissa-cashew dressing



ORC BANQUETS MENU

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# BREAKFAST ENHANCEMENTS

All buffets to include Freshly Brewed La Colombe Coffee,  
Decaffeinated Coffee and Select Teas.

 Chef required, additional \$250 uniformed Chef fee per Chef.

## OMELETTE STATION

*\$32 per person*

Chef attended station prepared to order with choice of: onions, bell peppers, spinach, mushrooms, ham, chorizo, bacon, tomatoes, cheddar cheese & Swiss cheese

*\*egg whites available*

## BELGIAN WAFFLE & PANCAKE STATION

*\$26 per person*

Chef attended station prepared to order with fresh strawberry, blueberry and banana with warm pure organic maple syrup

## DISPLAY OF SMOKED SALMON & KEY LARGO FISH DIP

*\$29 per person*

Pastrami-cured salmon & gentle cold smoked salmon prepared with bagel chips, lavash and flatbread crackers. Traditional ORC line caught wahoo fish dip, served with cream cheese, sliced vine-ripened tomatoes, pickled vegetables, capers, cucumbers, red onion and candied Jalapeños

## DISPLAY OF OYSTERS AND RAW BAR

Chef action station with traditional cocktail sauce, lemons, horseradish, mignonette and crackers

Jumbo Shrimp Cocktail                      \$14 each

Fresh Shucked Oysters                      \$14 each

Littleneck Clams                              \$13 each

Fresh Florida Stone Crab                      MP

## SMOOTHIE BAR

*\$20 per person, choice of 2*

Chef attended station prepared to order with high speed blenders

**Nutty Blue** blueberries, banana, peanut butter, chocolate protein powder, almond milk

**Acai** banana, acai, strawberry, blueberry, almond milk, chia, banana protein powder

**Very Berry** Raspberry, strawberry, banana, cashew milk, strawberry protein powder

**Recovery** banana, chia, cocoa nibs, dates, cashew hazelnut butter, coconut milk, unflavored collagen

## OATMEAL BAR

*\$17 per person*

Steel-cut Irish oats, peanut butter, almond butter, wildflower honey, brown sugar, almond milk, raisins, pecans, fresh seasonal berries, gluten-free granola



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# BREAKFAST ENHANCEMENTS

All buffets to include Freshly Brewed La Colombe Blend Coffee,  
Decaffeinated Coffee and Select Teas.

## BREAKFAST SANDWICHES

\$26 each

**Croissant Breakfast Sandwich** organic farm egg,  
country sausage patty, cheddar cheese

**Croissant Breakfast Sandwich** organic farmer egg,  
smoked ham, swiss cheese

**Croissant Breakfast Sandwich** organic farmer egg,  
bacon, cheddar cheese

**Toasted English Muffin Breakfast Sandwich**  
organic farmer egg, country sausage, cheddar cheese

**Toasted English Muffin Breakfast Sandwich**  
organic farmer egg, Canadian bacon, cheddar cheese

**Breakfast Burrito** egg, chorizo, chipotle sour cream,  
hashbrown potato, charred tomato salsa, Manchego  
cheese, flour tortilla

## BUFFET ADDITIONS

*Breakfast add-ons to any buffet or morning break,  
prices are per person:*

**Club Eggs Benedict** \$20

poached egg, country ham, wilted spinach,  
blistered tomato, hollandaise sauce

**Coconut-Cornflake** \$19

**Crusted French Toast**  
warm Vermont maple syrup

**Old Fashioned Buttermilk Pancakes** \$19

warm Vermont maple syrup

**Belgian Waffles** \$19

warm Vermont maple syrup

**Fluffy Scrambled Eggs** \$20

light cream, cage-free eggs

**Applewood Smoked Bacon, Breakfast** \$19

**Sausage or Chicken-Apple Sausage**

**Fingerling Potatoes** \$9

confit peppers & onions, Cajun spice, sea salt

**Crispy Chicken Fried Steak** \$20

southern sausage gravy

**Whole Grain, English Muffin, Bagel,** \$14

**Sour Dough & Rye Bread with**  
**Ocean Reef Preserves;**

strawberry, sugar-free chia raspberry, apricot,  
pineapple-mango



ORC BANQUETS MENU

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# BREAK MENUS

All breaks are set for 30 minutes. If the break is to be set longer than one hour, all replenished items will be charged on a per item consumption basis.

## MORNING BREAKS

### FLORIDA BREAKFAST BREAK

*\$34 per person*

**Overnight Oats** walnuts, blueberries, chia seeds, organic almond milk

**Chia Seed Pudding** cashew milk, dark chocolate, dates & dried cranberry

**Ocean Reef Power Bars** pistachio butter, goji berry, amaranth, pumpkin seeds, chickpea

**Organic Florida Citrus Poppy Seed Bread** (VG)(GF)

**Cranberry Orange & Pineapple Muffin**

### MORNING RISER BREAK

*\$33 per person*

**Fresh Sliced Seasonal Fruits and Berries** pineapple, mango, strawberry, raspberry, blueberry, papaya, melon

**Greek Yogurt and French Style Dairy Free Yogurt** granola (GF)

**Bakeshop Selection** oven fresh croissants, danish and muffins with Ocean Reef preserves and sweet cream butter

**Blueberry Cinnamon Streusel Muffin** (VG)(GF)

### HEALTHY BREAK

*\$37 per person*

**Fresh Sliced Seasonal Fruits and Berries** pineapple, mango, blueberry, strawberry, raspberry, blueberry, papaya, melon

**Greek Yogurt and French Style Dairy Free Yogurt** granola (GF)

**Biscotti** steel cut oats, cranberry, honey, amaranth, almond flour (GF)

**Ocean Reef Power Bars** pistachio butter, goji berry, amaranth, pumpkin seeds, chickpea

**Almond Butter Energy Bites** (VG)(GF)

## AFTERNOON BREAKS

### ICE CREAM & FROZEN TREATS

*\$32 per person*

Assorted ice cream bars, ice cream sandwiches, frozen ices & tropical fruit popsicles

### TRAIL MIX BAR

*\$39 per person*

Dried apricots, dried cranberries, Marcona almonds, smoked almonds, walnuts, peanuts, cashews, honey roasted peanuts, banana chips, gluten free granola, white and dark chocolate chips

### COOKIES & MILK

*\$29 per person*

Chocolate chip, white chocolate macadamia nut, key lime, double chocolate chip, white chocolate guava served with almond milk & dairy fresh milks



## ORC BANQUETS MENU

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# BREAK MENUS

A la carte break selection.

## BEVERAGES

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas	<i>\$125 per gallon</i>
Assorted Coca-Cola Soft Drinks	<i>\$7 each</i>
Mineral Water	<i>\$7 each</i>
Iced Tea, Lemonade or Half and Half	<i>\$63 per gallon</i>

## FRUIT

Fresh Fruit Skewers	<i>\$13 each</i>
Whole Seasonal Fresh Fruits	<i>\$8 per piece</i>
Individual Low-Fat Fruit Yogurts	<i>\$8 each</i>

## BAKED GOODS

Quesito Sweet Cream Cheese Pastries	<i>\$79 per dozen</i>
Assorted Bagels with Cream Cheese	<i>\$79 per dozen</i>
Ocean Reef Club Pecan Sticky Buns	<i>\$84 per dozen</i>
New York Pretzels with Cheddar Cheese Sauce and Mustard	<i>\$79 per dozen</i>
An Assortment of Croissants, Muffins and Fresh Fruit Danishes	<i>\$79 per dozen</i>
Assorted Cookies	<i>\$80 per dozen</i>
Gourmet Brownies and Blondies	<i>\$82 per dozen</i>
Mini Cupcakes – Assorted	<i>\$74 per dozen</i>
Palmiers & Sugar Pastries	<i>\$67 per dozen</i>
Assorted Cuban Breakfast Pastries	<i>\$75 per dozen</i>

## SNACKS

Mixed Deluxe Nuts	<i>\$59 per pound</i>
Assorted King-Size Candy Bars	<i>\$10 each</i>
Assorted Ice Cream Novelties	<i>\$11 each</i>
Crunchy Granola Bars	<i>\$8 each</i>
Individual Bags of Kettle Chips, Popcorn and Pretzels	<i>\$8 each</i>



ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.



# LUNCH BUFFETS

Lunch buffets and stations are served from 11 a.m. to 2 p.m.  
All buffets to include Iced Tea and Lemonade

## WRAP & SANDWICH BUFFET

\$74 per person

**Red and Golden Beet Salad** heirloom tomatoes, pistachios, stone fruit, local goat cheese, watercress, tangerine dressing

**Vegan Superfood Slaw** shredded kale, raw broccoli, carrot, charred Brussel sprouts, cilantro, Napa cabbage, dried cranberry, Meyer lemon dressing

**Seasonal Fruits and Berries** pineapple, mango, star fruit, strawberry, raspberry, blackberry, papaya, melon

*Choice of three:*

**Thai Chicken Wrap** Thai spiced grilled chicken, peanut satay sauce, spicy chili sauce, mung beans sprout, cilantro, bibb lettuces, spinach wrap

**Ocean Reef Club Wrap** smoked turkey, ham, applewood smoked bacon, gruyere cheese, avocado, tomatoes and Dijon-mayo, wheat wrap

**Grilled Chicken Caesar Wrap** crisp romaine, artisanal croutons, Parmigiano-Reggiano cheese, cracked pepper, Roma tomatoes and creamy Caesar dressing, wheat wrap

**Heart Healthy Wrap** char-grilled portobello mushroom and vegetables wrap

**Lobster Roll & Shrimp Roll** griddled New England bun

**Charred Sirloin Beef Sandwich** creamy swiss-gruyere sauce, tomato, sherry roasted red pepper, charred onion, arugula, horseradish aioli, rye bread

**White Albacore Tuna Salad** plum tomatoes, leaf lettuce, pita bread

**Kettle Potato Chips** house-made, ranch dusted

**Freshly Baked Cookies and Brownies** chocolate chip cookies, key lime cookies, Belgian fudge brownie (VG)

## THE WORKING BUFFET

\$86 per person

### *Cold Items*

**Radicchio, Endive & Arugula Salad** ricotta salata cheese, fennel, pears, torn basil, fig balsamic dressing

**Clubhouse Wedge Salad** iceberg lettuces, bacon, tomatoes, Point Reyes creamery blue cheese, buttermilk ranch

**Burrata Mozzarella with Vine-Ripe Tomato** creamy mozzarella, watercress, figs, melon, torn basil, raspberry-pomegranate glaze

**Muffuletta Ciabatta Sandwich** salami, country ham, mortadella, provolone and crushed giardiniera tapenade

**Heart Healthy Wrap** char-grilled portobello mushroom and vegetables wrap

**Ocean Reef Club Wrap** smoked turkey, ham, applewood smoked bacon, gruyere cheese, avocado, tomatoes and Dijon-mayo, whole wheat wrap

### *Hot Items*

**Char-Grilled Line-Caught Mahi Mahi** traditional key lime-caper beurre blanc, rice pilaf

**Gianni Crispy Chicken Breast** French green beans, fingerling potato confit, grilled lemon

**Freshly Baked Mini-Cookies and Brownies** chocolate chip cookies, key lime cookies, Belgian fudge brownie (VG)




ORC BANQUETS MENU

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# LUNCH BUFFET

Lunch buffets and stations are served from 11 a.m. to 2 p.m.  
All buffets to include Iced Tea and Lemonade

 Chef required, additional \$250 uniformed Chef fee per Chef.

## CARRIBEAN BUFFET

\$99 per person

### *Cold Items*

**Jamaican Jerked Chicken and Chayote** tender chayote, raw jicama-chayote-carrot slaw, grilled pineapple vinaigrette

**Vegan Spicy Mustard, Tatsoi & Arugula Greens** mango, hearts of palm, farro grains, pickled shallots, ash studded soft ripened goat cheese, blood orange dressing

**Bahamian Shrimp Salad** sweet potatoes, blistered corn, spiced rum vinaigrette

### *Hot Items*

**Mojo Chicken Tacos** Florida orange juice, garlic, oregano and cumin spiced, cucumber-pico de gallo, warm tortillas

**Ancho Rubbed Pork Shoulder** braised pork, cauliflower, carrots and golden beets

**Steamed Banana Leaf Wrapped Triple Tail** tropical snapper, fire caramelized pineapple slaw, green tomato salsa

**Conch Fritters** Bahamian pink sauce & ahi amarillo remoulade

**Black Beans and Rice** seasoned beans and fluffy white rice

**Warm Cuban Bread served with Garlic Butter**

## DESSERTS

Key Lime Tarts (GF)

Dark Rum Coconut Cake

Tropical Tres Leches passion fruit, toasted meringue

## ALL-AMERICAN COOKOUT

\$91 per person

### *Cold Items*

**Vegan Superfood Slaw** shredded kale, raw broccoli, carrot, charred Brussel sprouts, cilantro, Napa cabbage, dried cranberry, Meyer lemon dressing

**Heirloom Tomato & Cucumber Salad** watermelon, torn mint, basil, cilantro, chili, lime, honey-rice wine vinegar dressing

**BLT Potato Salad** marble potatoes, crispy bacon, tomatoes, arugula and creamy herb dressing

**Clubhouse Wedge Salad** iceberg lettuce, bacon, tomatoes, Point Reyes creamy blue cheese

### *Hot Items*

**Smoked Chicken Breast** green chili chimichurri sauce

**Kobe Beef Burger Sliders** mini brioche buns, cheddar cheese

**Baby Back Pork Ribs** dry rubbed and smoked, brushed with bourbon Burgee Bar barbecue glaze

**Chicago Hot Dogs** all beef, poppy seed bun, classic garnishes

**Baby Eggplant and Portobello Mushrooms** miso-mirin, soy and red pepper marinate, chopped cilantro

## DESSERTS

Chocolate Chip Cookies

Fresh Strawberry Angel Food Cake (VG)

Country Apple Pie



## ORC BANQUETS MENU

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# LUNCH BUFFET

Lunch buffets and stations are served from 11 a.m. to 2 p.m.  
All buffets to include Iced Tea and Lemonade

## REDLAND'S FARM BUFFET

\$82 per person

### Cold Items

**Blackened Chicken** romaine, iceberg, kale, buttermilk ranch dressing, pickled carrot, celery, tomato, blue cheese, blackened chicken, hot sauce

**Spicy Tuna Poke** organic mesclun, romaine, cabbage, spicy broccoli, chili-cashew dressing, carrot, avocado, radish, edamame, citrus salsa, bean sprout, raw tuna, crispy wonton

**Mediterranean** kale, romaine, ancient grains, lemon-tahini dressing, red onion, spiced chickpea, roasted cauliflower, roasted sweet potato, pickled fennel, grapes, pita chip

### Warm Items

**Harvest Grains** warm grains, roasted Brussels sprouts, dried cherries, pepitas, marinated kale, sweet-onion balsamic, cranberry chutney, roasted sweet potato, marinated chicken, Fuji apple, goat cheese

**Deep Dish Fish Taco** warm grains, kale, cabbage, jalapeno-lime vinaigrette, roasted salmon, avocado, cilantro, pickled red onion, carrot, blue corn tortilla chip, salsa roja

**Korean Bulgogi** warm brown rice, cabbage, kale, nouc cham vinaigrette, carrot, red onion, cucumber, bean sprout, cilantro, roasted peanut, bulgogi beef, fresh lime, mint, cilantro

*\*All dressings are made at the Reef, and are gluten-free*

## DESSERTS

Raspberry Angel Food Cake (VG)

Pineapple Vanilla Cake

Key Lime Tart (GF)

## SOUTHWESTERN BUFFET

\$102 per person

### Cold Items

**Taco Salad Bar** beef chili, romaine lettuce, heirloom tomatoes, black beans, shredded jack cheese, pico de gallo, corn chips, green chili salsa

**Watermelon and Jicama** panela cheese, cucumber, mango, pickled purple onion, cilantro, mint, lime vinaigrette served with charred onions, peppers, flour tortillas & fajita sizzle sauce:

### Hot Items

**Skirt Steak** achiote spice, chili guajillo chili, crushed tomato, garlic

**Chicken Thigh** cumin, lemon, mint, tequila, sea salt

**Shrimp** smoked chipotle, butter, honey, lime

**Portobello Mushrooms** poblano rajas, zucchini, white corn, zucchini blossoms

**Enchiladas** pulled chicken, potato-poblano pepper-grilled corn rajas, Santa Fe green chili sauce

**Guarniciones** guacamole, tomatillo green salsa-serrano, roast tomato salsa-chili de arbol, lime crema, cilantro-radish-lime-chili manzanilla vinegar, cilantro sprigs

**Mexican Street Corn** roasted garlic mayonnaise, Mexican cotija cheese, tajin, lime

**Refried Beans** puréed black beans, onion confit, queso blanco

**Southwestern Rice** chives, cilantro, roasted garlic

## DESSERTS

Spiced Chocolate Verrine

Tropical Fruit Tres Leches

Flan de Tequila (GF)



ORC BANQUETS MENU

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# PLATED LUNCH

Lunch is served from 11 a.m. to 2 p.m.  
All plated lunches include Iced Tea and Lemonade.

## APPETIZER

*Please select one*

## SOUPS

- Chilled Tomato** \$14  
cucumber, red bell pepper, ricotta cheese, almond, basil flowers, sherry vinegar, olive oil
- Ocean Reef Conch Chowder** \$14  
local sea conch, crushed tomato, potato, celery, Caribbean spices
- Chilled Coctel Mixto** \$20  
tomato, Worcestershire, cucumber, avocado, Florida shrimp, octopus, snapper, cilantro, aromatics
- Asparagus Veloute** \$15  
creamy asparagus puree, confit onion, charred tomato, tarragon, morel mushroom, pea tendrils, truffle

## SALADS

*\$16 per person, please select one*

- Red and Golden Beet Salad** heirloom tomatoes, pistachios, stone fruit, local goat cheese, watercress, tangerine dressing
- Burrata Mozzarella with Vine-Ripe Tomato** creamy mozzarella, watercress, fresh figs, melon, torn basil, raspberry-pomegranate glaze
- Vegan Spicy Mustard, Tatsoi & Arugula Greens** mango, hearts of palm, farro grains, pickled shallots, ash studded soft ripened goat cheese, blood orange dressing
- Classic Caesar Salad** little gem romaine hearts, artisanal croutons, Parmigiano Reggiano, Caesar dressing

**Roquefort Spinach Salad** mushroom, purple onion, egg, candied walnut vinaigrette

**Superfood Kale** roasted sweet potatoes, dates, dried cranberries, hijiki seaweed, vegan cashew, Thai chili lime dressing

**Clubhouse Wedge Salad** baby iceberg lettuce, tomatoes, red onion, blue cheese, lardons, creamy Point Reyes blue cheese dressing

## COLD & FRESH LUNCH ENTRÉES

*\$60 per person, please select one*

**Soba Noodles** rotisserie chicken, green onions, snow peas, mizuna & mustard greens, carrot, lime, almond sesame dressing

**Thai Shrimp** lo-mein noodles, crab, poached shrimp, mango, peanuts, basil, mint, cilantro, Thai lime chili sauce

**Cobb Salad** mixed tender lettuces, grilled chicken, avocado, tomato, hard boiled egg, cucumber, blue cheese, bacon, blue cheese dressing

**Caesar Salad** little gem romaine, artisanal croutons, Reggiano parmesan, blackened chicken or lemon shrimp, Caesar dressing

**Tuna Poke Bowl** brown rice, grains, sashimi grade ahi tuna, crisp lettuces, edamame, avocado, Japanese chili, seaweed, soy-sesame dressing

**Islander Fattoush** grilled salmon, crisp lettuces tomatoes, cucumber, radish, Lebanese spiced pita crisps, sumac lemon dressing

**Quinoa Salmon Bowl** charred salmon, crab meat, avocado, hearts of palm, asparagus, torn greens, shiitake mushroom, mango salsa, lime juice-cilantro dressing



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# PLATED LUNCH

Lunch is served from 11 a.m. to 2 p.m.  
All plated lunches include Iced Tea and Lemonade.

## HOT LUNCH ENTRÉES

*Please Select One, \$68 per person*

**Nori Crusted Salmon** stir fried Udon noodles, seaweed, bok choy, shitake mushrooms, Japanese tamari glaze

**Macadamia Crusted Yellowtail** jasmine rice, snow peas, sprouts, summer squash, garlic, ginger, pineapple emulsion

**Winged Chicken Breast** polenta cake, baby cabbage, tomato fondue

**Grilled Ahi Tuna** white bean and chickpea puree, heirloom tomato pepperonata, zucchini, fresh basil

**Korobuta Pork Loin** ginger sweet potato puree, apple cider, peaches, wilted greens, bok choy tamarind lemongrass glaze

**Blackened Grouper** smashed plantains mofongo, black bean puree, spinach, tropical mango salsa, passion fruit-coconut & lime sauce

**Roasted Chicken Biryani** basmati rice, dried fruits, wilted greens, pistachios, Indian spices, yogurt sauce, warm naan bread

**Short Rib "Ropa Vieja"** braised short ribs, tomato, red pepper, steamed yucca, Cuban spices, pine nuts, olives, almonds, raisins

## VEGAN LUNCH ENTRÉES

*\$50 per person, please select one*

**Heirloom Tomato** steamed jasmine rice, peanuts, bok choy, crispy tofu, green papaya, mango, Thai herbs, fresh lime- tamarind dressing

**Eggplant** miso eggplant crema, soba noodles, hijiki seaweed, edamame, charred shiitake mushrooms & Shishito peppers, basil, mirin soy glaze, aromatics

**Cauliflower "Steak"** curry spiced hummus, raisins-caper-pistachio gremolata, tomato-shallot-herbs dill tabbouleh, lemon

**Kale** roasted sweet potato, dates, dried cranberry, walnuts, spiced broccoli, brown rice, hemp seeds, apple, vegan cashew dressing

**Pad Thai** sweet potato rice noodles, peanuts, bell pepper, cremini mushrooms, bean sprouts, tofu, tamarind paste, hoisin-vegan "fish sauce" lime dressing

**Romanesco** pepperoncini, hazelnut romesco, farro, radicchio, fennel & watercress salad, preserved lemon, vegan parmesan, caper crisps

## DESSERTS

*\$15 per person, Please Select One*

**Key Lime Pie** toasted meringue, raspberry coulis, fresh berries, vanilla Chantilly

**Salted Caramel Chocolate Tart** caramelized hazelnuts, dark chocolate sable, chocolate custard

**Caramel Flan** guava gelée, pineapple compote, fresh raspberries (GF)

**Mascarpone Cheese Cake** tropical fruit gelée, crème anglaise, dragon fruit, thyme sable

**Lemon Mousse** coconut cake, mango coulis, strawberry foam



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# LUNCH TO-GO

All To-Go lunches include Kettle Potato Chips, Fresh Fruit Melange and a House-Made Chocolate Chip Cookie.

## ORC BOXED LUNCHES

*\$58 each, choose up to three*

### Shaved Prime Rib

pickled shallot jam, arugula, radicchio, provolone cheese, horseradish cream, ciabatta

### Maple Glazed Ham & Swiss Cheese

caper pickle & onion relish, lettuce, tomato, gruyere, fresh herb mayo, aromatics, sour dough

### Seared Ahi Tuna Salad

Asian sesame slaw, wasabi mayo, charred tomatoes, cilantro, mizuna lettuces, pickled shallot jam

### Pulled Chicken Salad

Mexican adobo, smoked chipotle pepper, avocado, charred tomato, apple cider, red cabbage-radish and cilantro slaw, green onion Monterrey jack cheese, ciabatta

### Tempeh "Bacon" Lettuce and Tomato (V)

tamari soy maple tempeh, tomato tapenade, tender lettuces, cashew based spiced "mayo", organic raw sprouted grain bread

### Smoked Turkey Club Caesar Wrap

little gem romaine, confit garlic Caesar dressing, bacon, parmesan cheese, artisanal crouton, spinach tortilla

### Crispy Chicken Bacon Ranch Wrap

little gem romaine, pickled shallot green tomato jam, ranch crema, hot sauce (side), tomato tortilla

### Italian Caprese

wilted tomatoes, Tuscan roasted red pepper & lemon harissa, buffalo mozzarella, fresh basil, arugula, watercress, ciabatta

### Burrata Mozzarella & Vine-Ripe Tomato Salad

creamy mozzarella, watercress, figs, melon, torn basil, raspberry-pomegranate glaze

### Lobster & Shrimp Roll

on a griddled New England bun



## ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# HORS D'OEUVRES

## Cold

*Price per 50 pieces*

<b>Spicy Hamachi</b> black rice crisp, avocado, radish, umami tomato, jalapeño	\$435
<b>Tuna Tataki</b> bluefin tuna, avocado, serrano chili, compressed mango, aged soy gelée	\$456
<b>Brie</b> fig jam, pickled shallot, honey, toasted pistachio, bread crisps	\$340
<b>Lobster Roll Bite</b> New England bun, Old Bay mayonnaise, lemon, celery	\$630
<b>Prawns</b> curried prawns, pineapple, black sesame, chive	\$480
<b>Prosciutto</b> champagne compressed melon, tropical fruit chutney balsamic gelée, crisp cured ham, basil	\$425
<b>Smoked Wahoo</b> cauliflower, dill crème fraîche, caviar	\$410
<b>Lamb Tenderloin</b> eggplant-balsamic purée, caper-raisin parsley compote, pecorino	\$435
<b>Foie Gras</b> foie gras mousse, mango quince chutney, toasted brioche	\$550
<b>Duck</b> smoked duck, pickled green papaya, crostini	\$556
<b>Cheese Stuffed Dates</b> Rogue Creamery blue, Italian speck, toasted hazelnuts	\$335
<b>Smoked Salmon</b> cream cheese, caper-cucumber red onion, dill, everything cracker	\$425
<b>Gougeres</b> savory gruyere puff, parmesan cheese	\$350
<b>Bruschetta</b> vine-ripe tomatoes, fresh basil, extra-virgin olive oil	\$362

## Hot

*Price per 50 pieces*

<b>Croquettes</b> ham and sweet corn, walnut romesco sauce	\$327
<b>Coconut Chicken</b> crispy breaded tenders, honey Sriracha sauce	\$350
<b>Pigs in a Blanket</b> croissant crust, all beef sausage, yellow mustard	\$335
<b>Kobe Beef Sliders</b> cheddar cheese, warm brioche bun	\$362
<b>Beef Tenderloin Satay</b> soy sesame glaze, Asian spices	\$433
<b>Empanada</b> beef empanada, spices, coconut dip	\$439
<b>Arancini</b> crispy risotto sphere, black truffle, parmesan crème, espelette	\$337
<b>Bacon Wrapped Shrimp</b> pink shrimp, maple soy ginger glaze	\$445
<b>Crab Cake</b> Chesapeake jumbo lump, bell pepper, mustard remoulade	\$445
<b>Caribbean Conch Fritters</b> spicy mango chutney	\$433
<b>Bacon Wrapped Scallops</b> yellow corn sauce, maple soy ginger glaze	\$445
<b>Coconut Shrimp</b> pineapple, cilantro, mint, honey-Thai chili dipping sauce	\$445
<b>Smoked Salmon</b> crispy fingerling potato crisps, crème fraîche, dill, caviar	\$433



ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# DELECTABLE DISPLAYS

Minimum of 25 people.

## VEGETABLE CRUDITÉS

*\$23 per person*

**Raw Vegetables** tri-color cauliflower, celery, red pepper, rainbow carrots, Romanesco, Persian cucumber, jicama, breakfast radish

**Dips and Spreads** pink peppercorn ranch, babaghanoush, roast garlic hummus, green goddess, pickled vegetables

## IMPORTED AND DOMESTIC CHEESE DISPLAY

*\$35 per person*

aged parmesan, goat cheese, bleu cheese, soft ripened and hard ripened cheeses served with dried fruits, grapes, figs, cornichons, Marcona almonds, mustards, fruit chutneys, bread breadsticks and flatbread crackers

## SEASONAL FRUIT DISPLAY

*\$23 per person*

pineapple, mango, star fruit (seasonal), strawberry, raspberry, dragon fruit, blueberry, papaya, assorted melon

## SMOKED SALMON & SMOKED FISH DISPLAY

*\$41 per person*

dill cured salmon & gentle cold smoked salmon prepared with bagel chips, lavosh and flatbread crackers, Traditional ORC line caught wahoo fish dip, served with cream cheese, sliced vine-ripened tomatoes, pickled vegetables, capers, cucumbers, red onion and candied jalapeño

## MEDITERRANEAN ANTIPASTI DISPLAY

*\$39 per person*

Genoa salami, Coppa ham, spicy sopressata, truffle pecorino cheese, Parmigiana Reggiano, Tuscan bean & albacore tuna, chili flake-rosemary infused olives, pickled giardiniera vegetables, roasted red peppers, roasted mushrooms with truffle, eggplant-caper caponata, roast garlic hummus, with oregano vinaigrette, crostini bread crisps, crusty baguette

## CREATE YOUR OWN RAW BAR

*Displayed on crushed ice, served with cocktail sauce, lemon, Tabasco, horseradish, mignonette & saltine crackers*

## Chilled Jumbo Shrimp Cocktail

*\$14 per piece*

## Freshly Shucked Oyster on the Half-Shell

*\$14 per piece*

## Littleneck Clams on the Half-Shell

*\$13 per piece*

## Fresh Florida Stone Crab Claws

orange mustard sauce (season oct 15-May 15)

*Market Price*

## Chilled Cracked Cold Lobster Tail

*Market Price*

## Sesame Ahi Tuna

avocado, crispy plantain, wonton crisp

*\$14 each*

## Red Snapper Ceviche

avocado, green chili, charred onion, key lime, cilantro, crispy plantain

*\$14 each*

## Ice Carving with Company Logo

*Price upon request*



ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.



# DELECTABLE DISPLAYS

## NIGIRI & SASHIMI

*Prepared by our sushi chefs accompanied with pickled ginger, wasabi & gluten free soy sauce*

Small	100 pieces, \$850
Medium	200 pieces, \$1,700
Large	300 pieces, \$2,550

**Nigiri** - a small bite size, thinly sliced fish, laid over a cluster of sweet and salty sushi rice;

Maguro - Yellow Fin Tuna

Sake Salmon

Hamachi, Pacific yellow tail

Unagi, fresh water eel

Ebi Shrimp

Tako Octopus

Maguro Blue Fin Tuna

**Sashimi** - thinly sliced raw fish that is served without rice;

Yellow Fin Tuna

Salmon

Hamachi

Unagi, fresh water eel

Shrimp

Octopus

Blue Fin Tuna

## SUSHI ROLLS

*Prepared by our sushi chefs accompanied with pickled ginger, wasabi & gluten-free soy sauce*

Small	100 pieces, \$800
Medium	200 pieces, \$1,600
Large	300 pieces, \$2,400

*Served in Japanese platters, wooden boat sushi displays*

**All rolls are 8 pieces/ per:**

**California Roll** Alaskan snow crab, cucumber, avocado, toasted sesame seeds

**Spicy Tuna Roll** yellow fin tuna, chili garlic, spicy aioli

**Hamachi Roll** Japanese yellow tail, scallions, nori seaweed

**Shrimp Tempura** crispy tiger shrimp, green onion, asparagus, sweet soy glaze

**Eel Maki Roll** fresh water eel, avocado, cucumber, sweet soy

**Vegetable Maki Roll** carrot, asparagus, cucumber, scallion, spinach, shiso

**Sun Set Roll** salmon, tuna, wahoo, mango, avocado

**Fire Cracker Roll** shrimp, crunch tempura flakes, green onion, masago



# JAPANESE OMAKESE

\$350.00 per person

Prepared by our sushi chefs accompanied with pickled ginger, fresh wasabi & aged soy.

## TASTING MENU 1

a Japanese complete tasting menu with multiple courses, menus will change seasonally and with best ingredients available

### Miso Miso

hamachi aburi, miso broth, sticky rice, roasted sesame, togarashi, jalapeno

### O-Toro Negi Rice

blue-fin tuna belly, Negi, fresh wasabi, aged soy sauce

### Pacific Blue

pacific blue fin tuna, fresh wasabi, shiso, shoyu

### Ono-Shio

local wahoo, lime, hiwa kai Hawaiian volcanic black salt

### Hotategai Nigiri

Japanese Hokkaido scallops, masago, soy, fresh wasabi

### Sake Belly

salmon belly, ikura, quail egg, fresh wasabi

### Fatty Hamachi

pacific jack, orange soy, scallions, fresh wasabi

### Stone Crab

local stone crab, wasabi honey mustard, uni crema

### Japanese Strawberry Shortcake

Ichigo Strawberries, pound cake, whipped coconut

## TASTING MENU 2

a Japanese complete tasting menu with multiple courses, menus will change seasonally and with best ingredients available

### Hog Fish Nigiri

local hog fish snapper, sea salt, lime, fresh wasabi

### Sayor Nigiri

Japanese half beak, fresh wasabi

### Kinmedai Nigiri

golden eye snapper, aged soy, fresh wasabi, ginger

### Kimchi Taco

Japanese octopus, cucumber, kimchi, cilantro, green onion, sesame

### Pacific Blue Fin Sashimi

Pacific blue fin tuna, golden oscetra, fresh wasabi

### 7 Spiced Toro Bowl

Toro, togarashi, quail egg, fresh wasabi

### Toro Uni Nigiri

Blue Fin belly, Japanese sea urchin

### Green Tea Matcha Cake

White chocolate mascarpone gelato



## ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# RECEPTION STATIONS

Not available as a stand-alone item.

 Chef required, additional \$250 uniformed Chef fee per Chef.

## OCEAN REEF ISLAND PAELLA

Our signature paella is slow cooked on site in a savory infused saffron broth, with white wine and Mediterranean spices

\$1,990 • Serves 45

*Your preferred style -*

**Vegetarian Paella** grilled zucchini, squash, eggplant, wild mushrooms, confit tomatoes, roasted peppers, onion confit, peas, cauliflower, vegetable saffron rice

**Valencia Paella** chicken, chorizo, clams, shrimp, roasted peppers, peas, confit onion, savory saffron rice

**Marisco Paella** shrimp, mussels, clams, grouper, calamari, octopus, Portuguese sausage, roasted peppers, confit onion, peas, seafood saffron rice

## SALMON WELLINGTON

\$675 • Serves 15

**Ora King Salmon** filet with duxelle mushrooms & asparagus baked in a golden puff pastry, creamy truffle lemon sauce

## BBQ BEEF BRISKET

\$985 • Serves 35

**Prime Beef Brisket** smoked in-house, black pepper crust, pickled vegetables, sweet 'n' spicy barbecue sauce, Texas coleslaw, brown butter cornbread

## SLOW-ROASTED WHOLE MOJO PIG

\$2,050 • Serves 35

**Caja China Whole Roasted Pig** sour orange Cuban mojo marinated crispy pork, white rice, "maduros" caramelized plantains, roasted pineapple salsa, flour tortillas

## BEEF WELLINGTON

\$870 • Serves 15

**Prime Aged Tenderloin** puff pastry, truffle mushroom duxelle, prosciutto, herb salad, potato purée, truffle madeira sauce

## PRIME RIB TOMAHAWK

\$1800 • Serves 20

**Prime Aged Bone-In Rib Eye** black pepper and coarse salt crust, horseradish cream, loaded fingerling potatoes, clubhouse steak sauce, sauce au poivre

## BROWN SUGAR GLAZED BONE-IN PICNIC HAM

\$650 • Serves 40

**Honey Cured Ham** caramelized pineapple, brown sugar, honey, served with toasted marshmallow yams and vanilla bean

## ANGUS BEEF TENDERLOIN

\$780 • Serves 15

**Prime Aged Tenderloin** béarnaise sauce, creamed horseradish, silver dollar rolls



## ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# RECEPTION STATIONS

Not available as a stand-alone item.

 Chef required, additional \$250 uniformed Chef fee per Chef.

## BRAZILIAN CHURRASCARIA

\$82 per person, choice of 3:

*Chef attended station cooking skewered meats with Brazilian churrascaria wood grill & carving:*

**Picanha Sirloin of Beef** coarse sea salt

**Chicken Breast** garlic & lemon, wrapped in crisp bacon

**Jumbo Shrimp** parmesan garlic, parsley

**Sausage** linguica Brazilian sausage

**Churrasco** skirt steak, parsley, garlic, soy

*Offered with:*

**Crispy Banana** breaded Chiquita banana

**Pao de Queijo** yucca cheese bread

**Pickled Beets** onion, whole grain mustard, pickling spices

**Brazilian Vinaigrette** tomato green pepper, cilantro

## TACO SHACK

\$66 per person, choice of 2:

*Chef attended station cooking authentic Mexican yellow corn tacos with traditional salsas, guacamole and sour cream*

**Cochinita Pibil** tender braised pork shoulder

**Bistec** skirt steak

**Mahi Mahi** grilled

**Achiote Chicken**

**Mole Vegetable** yellow mole, roasted cauliflower, Brussel sprouts, pumpkin seed mayo, grilled mushroom

*Tacos offered with:*

**Molcajeteada Salsa** jalapeño, Roma tomato, tomatillo, roasted over coals

**Escabeche** red onion, cauliflower, carrot, nopale, chili Manzano, Mexican oregano, vinegar

**Tomatillo Salsa** green tomatillos, jalapeño, avocado, cilantro

## JAPANESE ROBATA GRILL

\$70 per person, choice of 3:

*Chef attended station cooking yakitori over Japanese charcoal brushed with traditional glazes:*

**Teriyaki Swordfish** sweet soy glaze

**NY Sirloin** black garlic, ginger, lemon, aged soy

**Ground Duck Meatball** mirin, aged soy, chili

**Crispy Pork Belly** yuzu, brown sugar, ginger

**Pink Shrimp** Shishito pepper, miso-sake

**King Trumpet** sweet sake, soy, toradashi, sesame, green onion

*Served with:*

**Pickled cucumber** ginger

**Kimchi** Korean chili, fermented Napa cabbage

**Fennel** pickled, yuzu, rice vinegar

## PASTA STATION

\$60 per person

*Chef attended station tossing pasta with traditional and modern preparations and sauces*

**“Mac and Cheese”** cold water lobster, aged white cheddar, gouda, orecchiette pasta

**Fregola** clams, white wine, lemon, chili flakes, parsley

**Rigatoni all ‘Amatriciana** guanciale, tomatoes, pecorino, olive oil, basil

**Foccacia Bread**



## ORC BANQUETS MENU

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# FOOD TRUCK DINNER

All food truck dinners require Chef to prepare and serve food, additional \$600 Food Truck fee, minimum \$2500 spend in food required.

 Chef required, additional \$250 uniformed Chef fee.

## NEW ENGLAND FOOD THEME

*\$90 per person*

**Lobster Roll** cold water lobster, light mayonnaise, celery, warm New England griddled bun

**Fried Clam Basket** tender Ipswich clams, cornmeal crust, remoulade dressing, Old Bay french fries, lemon

**Onion Rings** buttermilk, cornmeal crust, spicy dressing

**New England Clam Chowder** bacon, onion, chopped sea clams, Tabasco, cream

**Steamed Mussels** garlic, white wine, parsley, red pepper chili flakes

## SOUTH OF THE BORDER TACO THEME

*\$85 per person*

### Taco Bar Station

*Chef attended station*

**Esquites** corn off the cob, chili lime mayo, cotija cheese, Tajin, cilantro

**Tlayudas** shrimp, nopales, black bean, avocado, chipotle cream, queso fresco, crisp blue corn

**Quesadillas** flor de calabaza, Oaxacan cheese, epazote, corn tortilla

**Tuna Tostada** sashimi grade, pickled chili manzano, confit tomato, avocado, black garlic hummus, lime, olive oil

**Bistec Taco** skirt steak, mojo de ajo, chili de árbol, avocado, charred onion pico de gallo, corn tortilla

**Mahi Mahi Taco** grilled, cucumber pico de gallo, lentil salad, garlicky squash blossoms, cilantro, lime

*Tacos offered with:*

**Tomatillo Salsa** green tomatillos, jalapeño, avocado, cilantro

**Molcajeteada Salsa** jalapeño, Roma tomato, tomatillo, roasted over coals

## JAPAN THEME

*\$90 per person*

**California Roll** Alaskan snow crab, cucumber, avocado, toasted sesame seeds

**Spicy Tuna Roll** yellow fin tuna, chili garlic, spicy aioli

**Hamachi Roll** Japanese yellow tail, scallions, nori seaweed

*Nigiri - a small bite size, thinly sliced fish, laid over a cluster of sweet and salty sushi rice*

**Maguro** yellow fin tuna

**Sake** salmon

**Hamachi** pacific yellow tail

**Shrimp Tempura** crispy fried pink shrimp, grated daikon, ponzu sauce

**Miso Soup** traditional broth, wakame seaweed, hijiki, togarashi spice, tofu

*Served with wasabi, gluten-free tamari soy, chop sticks*



ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# BUFFET DINNERS

All dinner buffets are served with freshly baked breads and butter. Freshly brewed La Colombe coffee, decaffeinated coffee and select teas

 Chef required, additional \$250 uniformed Chef fee per Chef.

## LOBSTER BAKE

*\$240 per person (Minimum 25 People)*

### *Cold Items*

**Vegan Superfood Slaw** shredded kale, raw broccoli, carrot, charred brussel sprouts, cilantro, napa cabbage, dried cranberry, Meyer lemon dressing

**Heirloom Tomato & Cucumber Salad** watermelon, torn mint, basil, cilantro, chili, lime, honey-rice wine vinegar dressing

**Shrimp Cobb Salad** mixed tender lettuces, pink gulf shrimp, avocado, tomato, hard boiled egg, cucumber, blue cheese, bacon, blue cheese dressing

**Citrus Greens** orange, grapefruit, mandarin slices, pistachio, feta cheese, fennel, torn mint, lemon vinaigrette

### *Hot Items*

**New England Clam Chowder** bacon, onion, chopped sea clams, Tabasco, cream

**1½-pound Whole Maine Lobster** cracked claws, Old Bay bouillon, butter (one lobster p/p)

**Steamed Mussels** garlic, white wine, parsley, red pepper chili flakes

**Rotisserie Chicken** oven roasted, red bliss potatoes

**Macaroni and Cheese** creamy white cheddar, lobster cream, confit garlic, pasta shells

**Cheddar Herb Biscuits** buttermilk, yellow corn

**Seasonal Redland's Vegetables**

### **Desserts**

**Blueberry Pie**

**Key Lime Tart, Toasted Meringue** (GF)

**Flourless Chocolate Cake** caramelized hazelnuts (GF)

## FLORIDA FARM TO TABLE

*All-natural local ingredients, farms and fisheries*

*\$180 per person (Minimum 25 People)*

### *Cold Items*

**Red and Golden Beet Salad** walnuts, stone fruit, local goat cheese, arugula, watercress, tangerine dressing

**Homestead Heirloom Tomato** strawberry, mango, basil, aged raspberry champagne vinegar, lemon peel, olive oil

**Redland's Farm Mixed Greens** local plum tomatoes, jicama, passion fruit vinaigrette

**Shrimp Bowl** Florida pink shrimp, avocado, radish, cucumber, ancient grains, agua chili lime dressing

### *Hot Items*

**Whole Roasted Pig** Cuban sour orange mojo marinated crispy pork, white rice, "maduros" caramelized plantains, roasted pineapple salsa, flour tortillas

**Redland's Farm Roasted Chicken** fingerling potatoes, rosemary, thyme, garlic

**Mahi Mahi Matacumbe Style** tomato, capers, onion, basil, garlic, rice pilaf & black beans, garden zucchini

**Jalapeño Cheddar Johnnycake** orange blossom honey crema

**Seasonal Redland's Vegetables**

### **Desserts**

**Strawberries with Angel Food Cake** (VG)

**Tropical Fruit Panna Cotta** (GF)

**Local Lime Curd Tart** (GF)



# BUFFET DINNERS

All dinner buffets are served with freshly baked breads and butter. Freshly brewed La Colombe coffee, decaffeinated coffee and select teas

 Chef required, additional \$250 uniformed Chef fee per Chef.

## THE TAQUERIA

\$165 per person, minimum 25 people

### Cold Items

**Tomato Salad** panela cheese, nopales cactus, green chili, pickled red onions, agave cumin dressing

**Red Snapper Ceviche** avocado, green chili, charred onion, lime, cilantro

**Latin Crudite** fresh mango, watermelon, jicama & cucumber with fresh lime squeeze and tajin chili

### Hot Items

**Pozole Rojo** braised baby pork, ancho, guajillo chili, hominy, cumin, radish, nopalito spices

**Street Corn** corn off the cob, chili lime mayo, cotija cheese, tajin, cilantro

**Refried Beans** black beans, green chili, epazote, queso fresco

**Mexican Rice** cilantro, roasted garlic, aromatics

**Enchiladas** pulled chicken, potato-poblano pepper-grilled corn rajas, salsa verde green tomato sauce

## Taco Bar Station

*Chef attended station, choice of 3:*

**Al Pastor Achiote Chicken**

**Cochinita Pibil** tender braised pork shoulder

**Bistec** skirt steak

**Mahi Mahi** grilled

**Mole Vegetable** yellow mole, roasted cauliflower, Brussel sprouts, pumpkin seed mayo, grilled mushroom

*Tacos offered with:*

**Tomatillo Salsa** green tomatillos, jalapeño, avocado, cilantro

**Molcajeteada Salsa** jalapeño, Roma tomato, tomatillo, roasted over coals

**Macha Salsa** pumpkin seeds, sesame, chili árbol, puya chili, charred tortilla

**Escabeche** red onion, cauliflower, carrot, nopale, chili manzano, Mexican oregano, vinegar

**Guacamole** crispy corn tortilla & plantain chips, serrano chili, cilantro, lime, olive oil, sea salt

## DESSERTS

**Churros** Mexican cinnamon, chiapas chocolate sauce, Mexican caramel

**Tropical Fruit Tres Leches** caramelized pineapple, toasted meringue

**Flan de Tequila** caramel (GF)




ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.



# STREET FAIR

\$210 per person, minimum 50 people

 Chef required, additional \$250 uniformed Chef fee per Chef.

## RAW BAR

*Served over crushed ice with cocktail sauce, mignonette, horseradish, lemon, limes, crackers*

**Oysters on the Half Shell** variety east coast and west, 3 styles, seasonal

**Old Bay Poached Shrimp** peeled Key West pink shrimp, aromatics

**Florida Keys Smoked Fish Dip** wahoo fish dip, sliced vine-ripened tomatoes, pickled vegetables, capers, cucumbers and red onion

**Local Wahoo Ceviche** avocado, green chili, charred onion, key lime, cilantro, crispy plantain



## GOURMET SLIDER STATION

*Served with truffle parmesan french fries*

**Kobe Beef Sliders** Reef Lounge favorite, cheddar cheese

**Crab Cake Sliders** Burgee Bar favorite, coleslaw, light remoulade dressing, potato bun

**Pork Belly Sliders** pickled red onion, slaw



## TACO BAR STATION

*Authentic mexican yellow corn tacos with traditional salsas:*

**Mahi Mahi** achiote, charred pineapple, black bean puree, cilantro slaw`

**Grouper** local fish, smoky chipotle, cilantro slaw

**Chicken Al Pastor** chile, garlic and vinegar adobo

*Tacos offered with:*

**Tomatillo Salsa** green tomatillos, jalapeño, avocado, cilantro

**Molcajeteada Salsa** jalapeño, Roma tomato, tomatillo, roasted over coals

**Escabeche** red onion, cauliflower, carrot, nopale, chili Manzano, Mexican oregano

**Guacamole** avocado, cilantro, red onion, lime serrano, olive oil, corn chips



## SMOKED STATION

*Prepared in our house smoker:*

**BBQ Brisket**

**Baby Back Ribs**

**Smoked Kielbasa**

**Mac 'N' Cheese**

**Corn on the Cob**

## DESSERT

**Churros Station** dulce de leche & chocolate sauces, cinnamon sugar

**Caramel Popcorn**

**Devil's Food Cake Whoopie Pie** vanilla cream



## ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# BUFFET DINNERS

All dinner buffets are served with freshly baked breads and butter. Freshly brewed La Colombe coffee, decaffeinated coffee and select teas

 Chef required, additional \$250 uniformed Chef fee per Chef.



## BEACH BONFIRE STEAKHOUSE BARBEQUE

*\$250 per person (Minimum 25 People)*

### Cold Items

**Clubhouse Wedge Salad** baby iceberg lettuce, confit tomatoes, red onion, blue cheese, lardons, buttermilk blue cheese dressing

**Red and Golden Beet Salad** walnuts, peaches, local goat cheese, arugula, watercress, tangerine dressing

**Homestead Heirloom Tomato** local tomato, strawberry, mango, basil, aged raspberry champagne vinegar, lemon peel, olive oil

**Grilled Vegetable Station** herb roasted sweet onions, asparagus, baby squash, portabello mushrooms, Brussel sprouts, red pepper almond Romesco, garden basil pesto

### CHILLED SEAFOOD DISPLAY

*Served with cocktail sauce, mignonette, horseradish, lemon, limes, crackers*

**Oysters on the Half Shell** variety east coast and west, 3 styles seasonal

**Old Bay Poached Shrimp** key west pink shrimp, peeled, aromatics

**Florida Keys Smoked Fish Dip** wahoo fish dip, sliced vine-ripened tomatoes, pickled vegetables, capers, cucumbers and red onion

### Hot Items

#### GRILLED OVER WOOD

**Churrasco Skirt Steak** herbed chimichurri

**Pork Chop** garlic bourbon barbecue

**Sword Fish** miso, soy & ginger glaze

**Yellow Corn Crab Bisque** gulf crabmeat, local harvested corn, crab creole broth, diced potato, croutons, green onion

**Buttermilk Onion Rings** zesty red pepper aioli

**Creamed Spinach Au Gratin** herbed béchamel, aged gouda, parmesan, garlic crumbs

**Fingerling Potatoes Casserole** sour cream, chives, butter, aged cheddar cheese & crispy bacon

### Add On:

**Cold Water Lobster Tail** drawn butter

*Market Price*

**King Crab Claws** miso butter

*Market Price*

### DESSERT

**S'mores Chocolate Tartlet** graham cracker, toasted marshmallow

**Coconut Cream Cake** vanilla cake, coconut cream

**Cheesecake** crushed chocolate cookie crumbs

**Key Lime Tartlet** toasted meringue (GF)



## ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# PLATED DINNERS

All plated dinners are served with freshly baked breads and butter. Freshly brewed La Colombe coffee, decaffeinated coffee and select teas

## STARTERS

<b>Chilled Gulf Colossal Shrimp Cocktail</b> horseradish, cocktail sauce, lemon	\$44
<b>Crab Louie</b> crabmeat, avocado, horseradish, dill, lemon, shaved pickled vegetables, butter lettuces, louie dressing	\$55
<b>Ahi Tuna</b> Hawaiian tuna, avocado, hearts of palm, sesame aioli, wontons, cucumber, seaweed, Asian mustard greens, rice vinegar soy dressing	\$36
<b>Chilled Coctel Ceviche</b> tomato, Worcestershire, cucumber, avocado, Florida shrimp, octopus, cilantro, aromatics	\$22

## SOUPS

<b>Ocean Reef Club Signature Conch Chowder</b> simmered conch, potatoes, onions and peppers, Caribbean spices and tomato	\$22
<b>Carrot Ginger</b> king crab, carrot, ginger, chicken bouillon, hijiki seaweed, garlic chili oil, nori powder	\$21
<b>Yellow Corn Crab Bisque</b> gulf crabmeat, local harvested corn, crab creole broth, diced potato, croutons, green onion	\$21
<b>Chilled Tomato</b> cucumber, red bell pepper, ricotta cheese, almond, basil flowers, sherry vinegar, olive oil	\$14
<b>Cold Water Lobster Bisque</b> cognac cream, lobster medallions, chive crème fraiche	\$26
<b>Asparagus Veloute</b> creamy asparagus puree, confit onion, charred tomato, tarragon, morel mushroom, pea tendrils	\$15



## ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change.

# PLATED DINNERS

All plated dinners are served with freshly baked breads and butter. Freshly brewed La Colombe coffee, decaffeinated coffee and select teas

## SALADS

*\$23 per person*

### **Bitter Greens**

endive, arugula, frisée, navel oranges, cucumber, feta cheese, tarragon vinaigrette

### **Classic Caesar**

little gem romaine hearts, artisanal croutons, Reggiano parmesan, Caesar dressing

### **Clubhouse Wedge Salad**

baby iceberg lettuce, warm confit tomatoes, red onion, blue cheese, warm lardons, buttermilk blue cheese dressing

### **Burrata Mozzarella**

marinated beets, watercress, fresh figs, melon, torn basil, raspberry-pomegranate glaze

### **Red and Golden Beet Salad**

heirloom tomatoes, pistachios, stone fruit, local goat cheese, watercress, tangerine dressing

### **Spicy Mustard, Asian Tatsoi & Arugula Greens**

mango, hearts of palm, farro grains, pickled shallots, ash studded soft ripened goat cheese, blood orange dressing (VG)

### **Superfood Kale**

dates, dried cranberries, hijiki seaweed, vegan cashew, Thai chili lime dressing

### **Baby Arugula**

prosciutto, Bartlett pears, endive, shaved fennel, parmesan, candied walnut, white balsamic-Calabrian chili & honey dressing

### **Warm Spinach**

hard boiled egg, black pepper crostini, baby portobello, aged gouda mimolette, warm bacon Dijon mustard vinaigrette



# PLATED DINNERS

All plated dinners include Freshly Baked Breads and Butter. Freshly Brewed La Colombe Coffee, Decaffeinated Coffee and Select Teas.

## ENTRÉES

### SEAFOOD

*\$83 per person*

**Classic Ocean Reef Yellowtail Snapper** zucchini, rice pilaf, capers, lemon, sherry wine sauce

**Crispy Halibut** royal trumpet mushrooms, braised cippolini, charred bok choy, haricot verts, creamy Soubise-onion cream, Japanese dashi

**Local Mahi Mahi Matecumbe** tomato, capers, onion, basil, garlic, rice pilaf & black beans, green beans

**Islander Miso-Marinated Atlantic Striped Bass** Key Largo shrimp fried rice, ginger, gluten free soy, Chinese spinach, eel sauce

**Char Siu Chilean Sea Bass** Cantonese stir fried jasmine rice, crab, seaweed, Asian spinach, asparagus, miso broth

**Ora Salmon** grilled trumpet mushrooms, brown rice, english peas, orange butter sauce

**Macadamia Crusted Yellowtail** jasmine rice, snow peas, sprouts, summer squash, garlic, ginger, pineapple emulsion

**Grilled Ahi Tuna** white bean and chick pea puree, heirloom tomato pepperonata, zucchini, fresh basil

**Blackened Grouper** smashed plantains mofongo, black bean purée, spinach, tropical mango salsa, passion fruit-coconut & lime sauce

**Crab Cakes** sweet corn-pepper succotash, bibb lettuces, pickled red onions, old bay dijonnaise, lemon

### CHICKEN

*\$60 per person*

**Crispy Cordon Bleu Chicken Breast** cured ham, gruyere cheese, field green salad, creamy potato, Dijon mustard mornaise sauce

**Winged Chicken Breast** cornbread sage stuffing, confit garlic mashed potatoes, pearl onions, cranberry, glazed heirloom carrots & peas, pan jus

### BEEF

*\$97 per person*

**Clubhouse Prime Beef Wellington** puff pastry, truffle mushroom duxelle, prosciutto, herb salad, potato purée, truffle madeira sauce

**Prime Aged Beef Tenderloin** chevre-fines herb duchess potato, haricot verts, confit tomato, Ocean Reef steak sauce

**CH Prime Braised Beef Cheeks** white corn polenta, parmesan, glazed cippolini onions, baby heirloom root vegetables, natural sauce

**Veal Medallion** grass fed veal, lobster mashed potato, baby artichokes and French bean fricassee, vanilla lobster sauce

**Braised Short Rib** crispy Brussels sprouts, bacon, garlic confit potato purée, pickled shallot preserve, red wine bordelaise

**Carved New York Strip Au Poivre** smashed potatoes, roasted cauliflower, cognac infused prune & green peppercorn au poivre sauce



ORC BANQUETS MENU

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# PLATED DINNERS

All plated dinners include Freshly Baked Breads and Butter. Freshly Brewed La Colombe Coffee, Decaffeinated Coffee and Select Teas.

## ENTRÉES

### DUETS

*\$125 per person*

**Roasted Beef Short Loin Oscar** butter poached king crab meat, asparagus, potato purée, charred tomato, garlic herb crumb, sauce béarnaise

**Filet Mignon & Maryland Crab Cake** celery root fondue, gouda cheese, artichokes, haricots verts, lardons, sauce béarnaise

**Braised Short Rib and Seared Sea Scallops** sweet and sour shallot-oxtail marmalade, parsnip purée, maitake mushroom, broccoli rabe, natural sauce

**Seared Halibut & Spanish Chorizo** Tuscan bean-octopus cassoulet, braised leeks, lemon preserve, roasted red pepper, fennel-citrus salad, herb oil

**Pan Roasted NY Strip & Cold-Water Lobster Tail** king trumpet mushroom-lobster risotto, asparagus, wilted spinach, truffle yellow corn sauce

**Filet Mignon & Cold Water Lobster Tail** smoked Vidalia onion, crispy fingerling potato, Brussels sprouts, lobster butter sauce

**Prime Aged Sirloin & Jumbo Blackened Pink Shrimp** creamy southern grits, white cheddar, stewed creole tomatoes, Cajun spices

**Sashimi Grade Ahi Tuna & Asian Udon Noodles** shrimp-calamari-crab noodles, shiitake mushroom, snow peas, Chinese spinach, green onion, soy ginger glaze

**Pad Thai** sweet potato rice noodles, peanuts, bell pepper, cremini mushrooms, bean sprouts, tofu, tamarind paste, hoisin-vegan "fish sauce" lime dressing

**Romanesco** pepperoncini, hazelnut Romesco, farro, radicchio, fennel & watercress salad, preserved lemon, vegan parmesan, caper crisps

### DESSERT

*\$19 per person*

**Key Lime Pie** raspberry coulis, toasted meringue, vanilla chantilly & berries

**Flourless Chocolate** caramelized hazelnuts, Earl Grey tea crema, 70% dark chocolate mousse (GF)

**Tres Leches** tropical pineapple compote, Puerto Rican tembleque, toasted local coconut

**Lemon Meringue Tart** lime scented meringue, fresh blackberry, almond sable tart crust

**Warm Molten Lava Cake** warm chocolate torte, Nutella ganache center & caramel latte gelato

**Chocolate Royal** 58% chocolate mousse, hazelnut sponge cake, feuilltine hazelnut crunch, chocolate sauce

**Coconut Mojito** coconut cake, chocolate sponge, pineapple gelée, white chocolate lime crumble

### VEGAN

*\$70 per person*

**Heirloom Tomato** steamed jasmine rice, peanuts, bok choy, crispy tofu, green papaya, mango, Thai herbs, fresh lime- tamarind dressing

**Eggplant** miso eggplant crema, soba noodles, hijiki seaweed, edamame charred shiitake mushrooms & shishito peppers, basil, mirin soy glaze, aromatics

**Cauliflower "Steak"** curry spiced hummus, raisins-caper-pistachio gremolata, tomato-shallot-herbs dill tabbouleh, lemon

**Kale** roasted sweet potato, dates, dried cranberry, walnuts, spiced broccoli, brown rice, hemp seeds, apple, vegan cashew dressing

### TARTS & MINIS

*\$9 each, choice of 3*

**Milk Chocolate "Caramelo" Tart** (GF)

**Key Lime Tarts**

**Chocolate Pecan Tarts**

**S'mores Tarts**

**Apricot Tart** almond cream

**ORC Rum Cake**

**Mini Vanilla Cheese Cake**

**Coconut Cream Tartlets**

**Sour Cherry Frangipane Tart**



ORC BANQUETS MENU

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# KIDS' CORNER

All kids' buffets include Iced Water. Add Fruit Punch or Lemonade for additional \$3 per child

## THE CLASSIC KID

*\$39 per child*

**Classic Caesar Salad** romaine heart lettuces, shaved parmesan, artisanal croutons

**Mini Kobe Burger Sliders** American cheese, warm brioche potato bun

**Crispy Buttermilk Chicken Tenders** BBQ sauce, honey mustard

**Ocean Reef Beach Waffle Fries** ketchup

**Baby Vegetable Crudit ** ranch dressing, lime and Tajin

**Sliced Watermelon & Strawberries**

## LITTLE ITALY

*\$37 per child*

**Classic Caesar Salad** lettuce, parmesan cheese, caesar dressing

**Gianni's Beef Meatballs** warm pomodoro tomato sauce, basil, Italian seasonings

**Creamy Chicken Alfredo Pasta Shells** parmesan cheese cream sauce

**Asparagus & Cauliflower** dried apricots, olives, light chickpea crema

**Sliced Watermelon & Strawberries**

## FIESTA TIME

*\$39 per child*

**Tortilla Chips** guacamole, warm cheddar nacho sauce

**Cheese Quesadillas** stringy Oaxaca cheese, flour tortilla, sour cream-ranch dressing

**Ground Beef Tacos** crunchy corn tortilla shells, shredded lettuce, fresh avocado, salsa

**Sweet Yellow Corn on the Cob** melted butter, sea salt

**Sliced Watermelon & Strawberries**

## SWEET CORNER

*Choice of 2 included with every station:*

**Rice Krispy Treats**

**Chocolate Chip Cookies**

**Fudge Brownies**

**Blondies**

**S'mores Tart**

**Jello**

## "MAKE YOUR OWN SUNDAE" BAR

*\$33 per child*

**Vanilla Ice Cream** dark chocolate & caramel sauces, cookie, sprinkles, brownie chunks, fresh strawberry, whipped cream



ORC BANQUETS MENU

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# CARYSFORT KITCHEN COOKING ADVENTURES

\$250 chef fee per event \$100 server fee per every 15 guests Events can be customized as team building, demonstration or interactive. Below are just a few of our endless possibilities for class themes:

## FARM TO TABLE

South Florida has an abundance of natural resources quintessential for any culinary creation. Ocean Reef partners with local farms, fisheries and ranches to produce a fresh and authentic taste of our local bounty.

## FIN TO FORK

Surrounded by blue waters and a countless array of seafood, Ocean Reef is the perfect place to dive headfirst into a seafood cooking adventure with the expert guidance of our Carysfort Chef.

## TASTE OF THE TROPICS

Discover the exotic flavors of the Caribbean as you prepare mouthwatering tropical favorites side by side with our Carysfort Chef.

## OLE! TAPAS

Take a culinary adventure to the old world without ever leaving the Reef. You'll delight in savoring and preparing authentic Spanish dishes that are sure to awaken your taste buds.

## FROM THE LAND OF THE RISING SUN

In this hands-on experience, explore the art of sushi rolling alongside our Carysfort Chef. And when you're done, much more delightful Asian cuisine awaits you.

## MEXICAN FIESTA

Take one step into Carysfort Kitchen and you enter an authentic Mexican fiesta. Here, you'll learn the secrets of this ancient cuisine that make revelers say, "Delicioso."

## ITALY MIA!

Put on your apron and get wrist deep in pasta dough. Learn the secrets to creating your very own authentic Italian meal as your Chef guides you through creating culinary traditions using the freshest ingredients.

## THE CLASSICS

Ocean Reef Club's foundation has been crafted on rich cuisine and tantalizing beverages shared among friends and family for generations. Here, you'll experience a small sample of the delights that make up our rich culinary history.

## COOKING SCHOOL AV PACKAGES

All packages include tech setup.

### PACKAGE #1

\$123

- Logo On Monitors: Laptop will be provided and client logo will be projected on both monitors.

### PACKAGE #2

\$322

- Logo On Monitors/Microphone Sound System: Laptop will be provided and client logo will be projected on both monitors, with two wireless microphones for Chefs.

### PACKAGE #3

\$571

- Camera/Sound System: Laptop will be provided and client logo will be projected on both monitors, with two wireless microphones for Chefs.
- Tech will operate cameras and display full Chef Activities with details on both screens.



## ORC BANQUETS MENU

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# BEVERAGE PACKAGES

## CONSUMPTION BAR SERVICE

*All Bars include the following:*

Domestic Beer	\$7
Imported Beer	\$8
ORC "The Point" IPA	\$12
House Wines	\$8
Cordials	\$13
Juices	\$4
Mineral Waters	\$7
Soft Drinks	\$7

## MEMBER'S CHOICE

*Consumption Pricing: \$15.00 per drink*

Tito's Vodka  
Bombay Sapphire Gin  
Mount Gay Rum  
Crown Royal Whisky  
Dewar's 12 Year Scotch  
Jack Daniel's Whiskey  
Herradura Silver Tequila

## PREMIUM BRANDS

*Consumption Pricing: \$13.00 per drink*

Stolichnaya Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Canadian Club Whisky  
Dewar's White Label Scotch  
Buffalo Trace Bourbon  
Jose Cuervo Gold Tequila

## PRIX FIXE BAR SERVICE

*Prices are per person*

### MEMBER'S CHOICE

1 Hour	\$34
2 Hours	\$47
3 Hours	\$57
4 Hours	\$67
5 Hours	\$74

### PREMIUM BRANDS

1 Hour	\$30
2 Hours	\$43
3 Hours	\$53
4 Hours	\$63
5 Hours	\$70

*All Non-Hosted Bars are Subject to a Bartender Fee of \$75.00 per hour per Bartender.*

*All Hosted or Prix Fixe Bars may Waive the Bartender Fee if \$400.00 in Sales is Achieved.*



# SPECIALTY BAR SERVICE

## MARTINI BAR

Choose from a wide array of premium vodkas mixed with various Premium Syrups

1 Hour \$31 • 2 Hours \$39 • 3 Hours \$48 - Per Person

## RUM BAR

Sample a wide array of premium rums from the Caribbean and beyond

1 Hour \$34 • 2 Hour \$42 • 3 Hour \$49 - Per Person

## MOJITO BAR

Choose from a wide array of flavored mojitos: Strawberry, Kiwi, Blueberry & Watermelon

1 Hour \$31 • 2 Hour \$39 • 3 Hour \$48 - Per Person

## BOURBON BAR

Sip various premium bourbons and ryes from the United States

1 Hour \$34 • 2 Hour \$42 • 3 Hour \$49 - Per Person

## MARGARITA BAR

Choose from a wide array of flavored margaritas: Mango, Passion Fruit & Pineapple

1 Hour \$31 • 2 Hour \$39 • 3 Hour \$48 - Per Person

## TEQUILA BAR

Sip various premium tequilas ranging from Blanco, Reposado and Añejo

1 Hour \$31 • 2 Hour \$39 • 3 Hour \$48 - Per Person

## BEER & WINE BAR

Enjoy beers from around the world along with a selection of various wine varietals

1 Hour \$28 • 2 Hour \$33 • 3 Hour \$38 - Per Person

## FROZEN LIBATIONS

*\$15 per drink*

Enjoy various frozen beverages to get the tropical vibe going: Rum Runners, Strawberry Daiquiris, Piña Coladas

## PARADISE PUNCHES

Enjoy one of our best-selling Ocean Reef cocktails for large groups

Champagne Punch *\$150 per gallon*

Rum or Vodka Punch *\$150 per gallon*

Red or White Sangria *\$120 per gallon*

Reef Cup or Lagoon Lemonade *\$160 per gallon*

*All Non-Hosted Bars are Subject to a Bartender Fee of \$75.00 per hour per Bartender.*

*All Hosted or Prix Fixe Bars may Waive the Bartender Fee if \$400.00 in Sales is Achieved*



# WINE

## BANQUET HOUSE WINES

	Ocean Reef Club Private Reserve, California (Chardonnay, Red Blend, Cabernet Sauvignon)	\$40
231	Vicolo Pinot Grigio, Italy	\$40
261	Rodney Strong "Charlotte's Home" Sauvignon Blanc, Sonoma County, CA	\$40
669	Oyster Bay Pinot Noir, New Zealand	\$40
732	Moulin de Gassac Rosé, France	\$40

## CHAMPAGNE & SPARKLING WINES

049	La Marca Prosecco, Italy	\$41
058	Piper Sonoma Rosé, Sonoma, CA	\$45
041	Chandon, Brut, CA	\$53
014	Möet Imperial, France	\$120
025	Veuve Clicquot, Yellow Label, France	\$125
012	Dom Pérignon, France	\$350



## ORC BANQUETS MENU

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# WHITE WINE

## CHARDONNAY

076	Kendall-Jackson, CA	\$44
061	Decoy by Duckhorn, Sonoma County, CA	\$50
095	Sonoma-Cutrer, Russian River Ranches, CA	\$57
115	Mer Soleil Reserve, Santa Lucia Highlands, CA	\$60
143	Duckhorn, Napa Valley, CA	\$60
142	Jordan, Russian River Valley, CA	\$79
066	Robert Mondavi, Napa Valley, CA	\$65
137	Migration by Duckhorn, Russian River Valley, CA	\$70
150	Joseph Drouhin, Pouilly Fuisse, Burgundy, France	\$85
125	Flowers, Sonoma Coast, CA	\$85
092	Rombauer, Carneros, CA	\$93
063	Cakebread, Napa Valley, CA	\$105
072	Far Niente, Napa Valley, CA	\$130
175	Joseph Drouhin Puligny Montrachet, Burgundy, France	\$215

## SAUVIGNON BLANC

300	Hall, Napa Valley, CA	\$47
270	Momo, Marlborough, NZ	\$50
268	Groth, Napa Valley, CA	\$60
182	Patient Cottat Sancerre, France	\$68
273	Duckhorn, Napa Valley, CA	\$72

## OTHER INTERESTING WHITES

735	Whispering Angel, Provence, France	\$55
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy	\$60
198	Jankara Vermentino, Sardinia, Italy	\$65



## ORC BANQUETS MENU

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# RED WINE

## PINOT NOIR

650	Calera, Central Coast, CA	\$50
659	King Estate "Inscription", Willamette Valley, Oregon	\$50
661	J Vineyards, Sonoma, Monterey and Santa Barbara, CA	\$55
651	Migration by Duckhorn, Sonoma Coast, CA	\$75
706	Walt "Blue Jay", Anderson Valley, CA	\$80
689	Patz and Hall, Sonoma Coast, CA	\$85
646	Belle Glos "Las Alturas", Santa Lucia Highlands, CA	\$90
654	Goldeneye by Duckhorn, Anderson Valley, CA	\$100
643	Flowers, Sonoma Coast, CA	\$105
680	Domaine Drouhin, Willamette Valley, Oregon	\$130

## MERLOT

572	Kendall-Jackson, CA	\$44
599	Hall, Napa Valley, CA	\$80
567	Duckhorn, Napa Valley, CA	\$120

## CABERNET SAUVIGNON

479	Kendall-Jackson, CA	\$45
478	Louis M. Martini, Sonoma, CA	\$50
431	Decoy by Duckhorn, Sonoma County, CA	\$53
790	Alexander Valley Vineyards, Alexander Valley, CA	\$58
496	Justin, Paso Robles, CA	\$65
470	St. Supery, Napa Valley, CA	\$75
491	Daou Reserve, Paso Robles, CA	\$85
482	Hall, Napa Valley, CA	\$110
477	William Hill, Napa Valley, CA	\$100
454	Groth, Napa Valley, CA	\$115
442	Paul Hobbs "Crossbarn", Napa Valley, CA	\$125
447	Duckhorn, Napa Valley, CA	\$125
458	Jordan, Sonoma Valley, CA	\$150
468	Silver Oak, Alexander Valley, CA	\$185

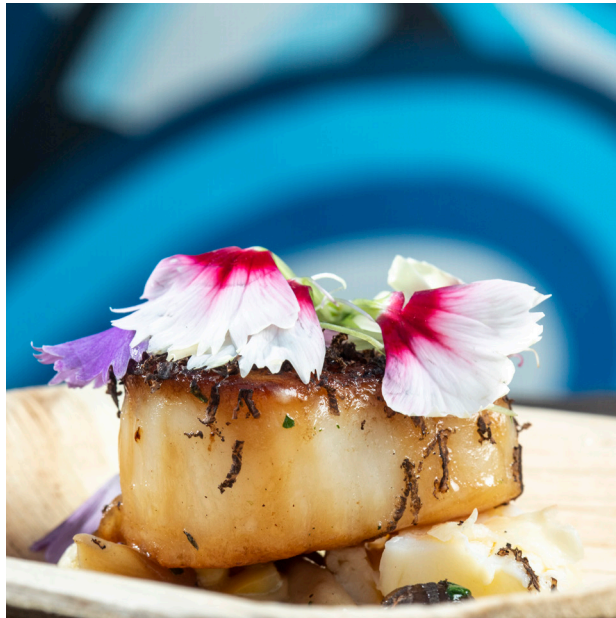
## OTHER INTERESTING REDS

766	Felino Malbec, Mendoza, Argentina	\$55
513	Marchesi Antinori, Chianti Classico, Tuscany, Italy	\$56
371	Chateau La Chapelle Aux Moines, St. Emilion, France	\$75
629	Stags Leap "The Investor", Red Blend, Napa Valley, CA	\$90
956	Orin Swift "8 Years in the Desert", Red Blend, CA	\$92
613	Prisoner, Red Blend, Napa Valley, CA	\$94
785	Justin, Isosceles, Red Blend, Paso Robles, CA	\$110



## ORC BANQUETS MENU

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OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA