

# CATERING MENU



**TO ORDER, CALL (305) 501-5530**

**PLEASE PLACE ORDER 24 – 48 HOURS IN ADVANCE**

## **REEF HUT HOURS:**

**LUNCH: MONDAY – FRIDAY / 11AM – 4PM**

**DINNER: TUESDAY– SATURDAY / 5PM – 8PM**

*A 50% cancellation fee will be charged if not notified within 24 hours prior to the event.*

*Prices are subject to change.*

# STARTERS

	Quart (Serves 4)	Gallon (Serves 16)
<b>SOUP DU JOUR</b>	<b>20</b>	<b>80</b>
	Serves 8	Serves 16
<b>HOUSE SALAD</b>	<b>34</b>	<b>68</b>
Mixed Greens, Grape Tomatoes, Cucumbers, Grated Carrot		
<b>CAESAR SALAD</b>	<b>36</b>	<b>48</b>
Chopped Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Creamy Caesar Dressing		

**DRESSING CHOICES:** Ranch, Balsamic Vinaigrette, Bleu Cheese or Herb Vinaigrette

# ENTREES

## STUFFED CANNELLONI

Half Pan (Serves 8)      Full Pan (Serves 16)

SPINACH, RICOTTA CHEESE, ALFREDO SAUCE	100	270
CHICKEN, SPINACH, RICOTTA CHEESE, ALFREDO SAUCE	140	280
BEEF, SPINACH, MUSHROOMS, MARINARA, ALFREDO SAUCE	120	250

## PASTA

SPAGHETTI MARINARA	70	140
SPAGHETTI MEATBALLS OR BOLOGNESE OR ITALIAN SAUSAGE	100	200
CHEESE RAVIOLI, MARINARA	100	200
BAKED VEGETABLE LASAGNA, ALFREDO SAUCE	105	205
EGGPLANT LASAGNA, SUNDRIED TOMATO, SPINACH, RICOTTA	125	250
BEEF LASAGNA	123	240
CHICKEN, BROCCOLI, CHEDDAR LASAGNA	120	260
MACARONI & CHEESE	85	170



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# PARTY FOODS

**CHICKEN WINGS** (1 Dozen) 18  
 Choice of Sauces: Buffalo, BBQ, Honey Garlic, Sweet Chili Thai

**CUSTOM SUB SANDWICH** (On Fresh Cuban Bread) Serves 8

**DAGWOOD (All Cold Cuts)** 65

**TURKEY CLUB** 60

**ROAST BEEF & CHEDDAR** 75

**VEGETARIAN WITH ROASTED RED PEPPER MAYO** 35

**CHIPS N' DIPS** Serves 10

**SPINACH & ARTICHOKE DIP** 90

**CORN TORTILLA CHIPS & SALSA** 43

**HUMMUS & PITA CHIPS** 90

**BUFFALO CHICKEN DIP** 75

**GUACAMOLE** 80

## FINISHING TOUCHES

**GARLIC BREAD LOAF** 15

**GARLIC KNOT ROLLS** (Per Dozen) 15

**CORN BREAD** (Half Pan) 15  
 Butter, Jelly

**DEEP-DISH APPLE PIE** (9" Pie) 25

**BROWNIES** (Per Dozen) 45

## PARTY SUPPLIES

	<i>Per Dozen</i>		<i>Per Dozen</i>
12 OZ. LOGO CUPS	10.50	PLASTIC FORKS	6.25
10" ECO FRIENDLY PLATES	12.50	PLASTIC KNIVES	6.25
7" ECO FRIENDLY PLATES	12.50	PLASTIC SPOON	6.25
7" ECO FRIENDLY BOWLS	12.50		

# BACKYARD COOKOUT

*Requires a minimum of 3 pounds of protein*

ROASTED ROTISSERIE CHICKEN	(Whole Chicken) 25
SOUTHERN FRIED CHICKEN	(8 Pieces) 20
PULLED MOJO PORK	(Per-Pound) 15
PORK RIBS, CHOICE OF SAUCE	Half Rack 15 / Full Rack 25
SMOKED BEEF BRISKET	(Per-Pound) 21
*GRILLED FLANK STEAK, BY THE PIECE	(Approx. 2.5 Lbs.) 47

## CHOOSE YOUR STYLE OF BBQ SAUCE:

Traditional • Carolina Mustard BBQ Sauce • Southern Sweet n' Spicy  
White BBQ Sauce • Mojo • Korean BBQ

## BACKYARD SIDES

	<i>Pint (Serves 2)</i>	<i>Quart (Serves 5)</i>
BLACK BEANS	8	16
YELLOW RICE	8	16
SWEET PLANTAINS	8	16
BAKED BEANS	8	16
COLE SLAW	8	16
MASHED POTATO & GRAVY	8	16
	<i>Half Pan (Serves 8)</i>	<i>Full Pan (Serves 16)</i>
SCALLOPED POTATOES	60	110

## MEXICAN SPECIALTIES

	<i>Half Pan (Serves 8)</i>	<i>Full Pan (Serves 16)</i>
BEEF TACOS	95	200
CHICKEN FAJITAS	150	290
*STEAK FAJITAS	200	400
SHRIMP FAJITAS	140	270
CHICKEN ENCHILADA CASSEROLE, SUZIE SAUCE	130	255
<i>Includes Mexican Rice, Refried Beans, Salsa, Sour Cream, Cheddar Cheese &amp; Tortillas</i>		