

THANKSGIVING DELIVERIES

THURSDAY, NOVEMBER 24 • 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	\$180
_____	16-20 lb- Serves 14-20	\$284
_____	20-24 lb- Serves 18-24	\$335
_____	8-10 lb Boneless Turkey Breast	\$203
_____	3-4 lb Tenderloin of Angus Beef with Béarnaise Sauce, creamed horseradish. Serves 8-10	\$325
_____	15 lb Spiral Cut Honeyed Ham with natural pan drippings. Serves 24-30	\$284
_____	Extra Giblet Gravy	\$16

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

SALADS: *Serves 4*

_____	Toasted Quinoa Salad, shaved almonds, baby kale, diced apples, dried cranberries, lemon-tahini dressing (GF)(V)(DF)	\$38
_____	Fall Greens blueberries, dried cherries, shaved Bermuda onions, candied pecans, blood orange vinaigrette (GF)(V)(DF)	\$40
_____	Kumato Tomato & Burrata spiced pumpkin seeds, herb oil, balsamic pearls (GF)(V)	\$42
_____	Caesar Salad parmigiano reggiano, croutons, house made Caesar dressing	\$36

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

_____	Curried Apple & Pumpkin toasted pumpkin seeds, garlic croutons	\$42
_____	New England Clam Chowder oyster crackers	\$42

VEGETABLES: *Serves 4*

_____	Creamed Swiss Chard, bacon, shallots	\$38
_____	Caramelized Root Vegetables	\$38
_____	Buttered French Green Beans	\$38

STARCHES: *Serves 4*

_____	Mashed Potatoes	\$36
_____	Candied Sweet Potatoes, toasted pecans, mini marshmallows	\$36

STUFFING

_____	Traditional Sage Stuffing	\$30
_____	Gluten Free Stuffing	\$35
_____	Fennel Sausage, Chestnut & Cornbread Stuffing	\$33

DESSERTS: *All Pies served with fresh whipped cream*

_____	Pumpkin Pie Serves 8	\$35
_____	Key Lime Pie Serves 8	\$35
_____	Bourbon Pecan Pie Serves 8	\$35
_____	Chocolate Chip Cookies one dozen	\$32
_____	Salted Caramel Chocolate Tart box of 8	\$24
_____	Chocolate Covered Strawberries one dozen	\$36

\$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 21.



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

CHRISTMAS DELIVERIES

SUNDAY, DECEMBER 25 • 11AM-5PM

Name: _____

Member Number: _____

Email Address: _____

Phone Number: _____

Address: _____

Preferred Delivery Time: _____

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

_____ 10-14 lbs- Serves 8-14	\$180
_____ 16-20 lb- Serves 14-20	\$284
_____ 20-24 lb- Serves 18-24	\$335
_____ 3-4 lb Tenderloin of Angus Beef with Béarnaise Sauce, creamed horseradish. Serves 8-10	\$325
_____ 15 lb Spiral Cut Honeyed Ham with natural pan drippings. Serves 24-30	\$284
_____ Extra Giblet Gravy	\$16

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

SALADS: *Serves 4*

_____ House Blend Lettuces <i>saffron poached pear, pomegranate, sunflower and pumpkin seeds, chevre crumbles (GF)(V)</i>	\$38
_____ Baby Beet Salad <i>mint, feta cheese, pickled onion, forum vinegar (GF)(V)</i>	\$36
_____ Ancient Grains Salad <i>roasted acorn squash, brussels sprouts, dried cherries, hazelnuts, honey-orange dressing (GF)(V)</i>	\$34
_____ Assorted Nigiri Display <i>seaweed salad, pickled ginger, wasabi, soy sauce, Tamari (GF) upon request</i>	\$36

SOUPS: *1 Quart*

_____ Blue Crab Bisque, <i>sherry crème fraîche</i>	\$40
_____ Vegetable Minestrone	\$36

STARCHES: *Serves 4*

_____ Mashed Potatoes	\$36
_____ Candied Sweet Potatoes <i>toasted marshmallows</i>	\$36
_____ Traditional Sage Stuffing	\$30
_____ Gluten Free Stuffing	\$35

VEGETABLES

_____ Verju Glazed Baby Carrots, Fresh Rosemary	\$36
_____ Sweet Corn Casserole	\$36
_____ Fennel, Leek, And Cauliflower Gratin	\$36

DESSERTS: *All Pies served with fresh whipped cream*

_____ Apple Pie Serves 8	\$35
_____ Key Lime Pie Serves 8	\$35
_____ Pecan Lime Pie Serves 8	\$35
_____ Chocolate Yule Log with brandied cherries Serves 6	\$29
_____ ORC Signature Rum Cake Serves 6	\$18
_____ Assorted Holiday Cookies <i>molasses, snickerdoodle, sugar – by dozen</i>	\$32

\$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, DECEMBER 19.



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

NEW YEAR'S EVE DELIVERIES

Name: _____

Member Number: _____

Email Address: _____

Phone Number: _____

Address: _____

Preferred Delivery Time: _____

HORS D' OEUVRES: 25 pieces each

_____	ORC Mini Crabcakes <i>Tangy Mustard Sauce</i>	\$160
_____	Foie Gras Truffle <i>Fig Jam, Crostini</i>	\$180
_____	Beet Tartar <i>Yuzu Creme, Nori Sheet</i>	\$150
_____	Compressed Watermelon <i>Infused Basil-tequila, Balsamic</i>	\$140
_____	Pigs In A Blanket, <i>Yellow Mustard Dipping Sauce</i>	\$140

DISPLAYS: Each serves 10 people

_____	Imported and Domestic Cheese Board <i>Plum Mustard, Honeycomb, Sel De Gris Crackers</i>	\$195
_____	Imperial Platter <i>Smoked Salmon and Caviar, Crème Fraiche, Minced Red Onion, Capers, Chopped Egg, Blinis</i>	\$287
_____	Salumeria Board <i>Prosciutto, Pepperoni, Salami, Toscano, Coppa, 18 Month Grana Padano, Olives, Sliced Baguettes, Olive Oil</i>	\$184
_____	Mediterranean Board <i>Hummus, Olive Tapenade, Babaganoush, Marintated Gigande Beans, Pita Chips</i>	\$161
_____	Raw Bar Smoked Fish Display <i>Crackers, Tabasco, Candied Jalapenos, Orange Mustard Sauce, Lemon</i>	\$172
_____	ORC Sushi <i>California, Spicy Tuna, Crunchy Shrimp, Vegetable, Served with Wasabi, Pickled Ginger and Soy Sauce- so Pieces</i>	\$300

RAW BAR: 25 Pieces

_____	Jumbo Shrimp <i>Cocktail Sauce, Lemon</i>	\$225
_____	Stone Crab Claw (Medium), <i>Orange Mustard Sauce</i>	Market Price
_____	Cracked Maine Lobster <i>Drawn Butter</i>	Market Price
_____	Kumumoto Oysters <i>Cocktail Sauce, Champagne Mignonette</i>	\$190

SALADS: *Serves 4*

_____ Caesar Salad	\$36
<i>Romaine Hearts, Focaccia Croutons, Shaved Parmesan Cheese</i>	
_____ Heirloom and Burrata Salad	\$42
<i>Sea Salt, Torn Basil, Olive Oil</i>	
_____ Wedge Salad	\$38
<i>Crispy Pancetta, Grape Tomatoes, Pickled Shallots, Point Reyes Blue Cheese, Buttermilk Ranch</i>	

ENTREES: *All entrees served with assorted dinner rolls*

_____ 5 Lb Tenderloin Of Angus Beef <i>Béarnaise Sauce, Creamed Horseradish (Serves 8-10)</i>	\$340
_____ Parmesan Crusted Lamb Rack <i>Minted Au Jus (Serves 3)</i>	\$143
_____ Roasted Free Range Chicken <i>Roasted Garlic Gravy (Serves 4)</i>	\$110
_____ Grilled Vegetable Terrine <i>Romesco Sauce (Serves 6)</i>	\$96

SIDES: *Serves 4*

_____ Whipped Yukon Potatoes	\$38
_____ Macaroni & Cheese <i>Ritz cracker crust</i>	\$38
_____ Candied Brussels Sprouts <i>with Bacon</i>	\$38

DESSERTS:

_____ Key Lime Pie <i>Serves 8</i>	\$35
_____ Cherry Cheesecake <i>Serves 8</i>	\$35
_____ Gluten-Free Flourless Chocolate Torte <i>Serves 8</i>	\$38
_____ Apricot Frangipane Tart <i>Box of 8</i>	\$24
_____ Gf Chocolate Dipped Strawberries <i>by Dozen</i>	\$36

\$50 DELIVERY FEE
TO ORDER, VISIT OCEANREEF.COM/DINING
OR CONTACT CATERING AT 305-367-5895 OR CATERING@OCEANREEF.COM
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