



CORPORATE MENUS



Breakfast Buffets

INCLUDES DISPOSABLES

Available Monday – Friday

CONTINENTAL

Choice of three breakfast breads served with a fresh fruit platter
Petite Cheese & Fruit Danish | Petite Cinnamon Rolls | Assorted Petite Muffins
Pecan Rolls | Assorted Scones | Assorted Mini Bagels with Cream Cheese, Butter, & Jams

15-49//\$8.95 50+//\$8.50

HEALTHY CHOICE

Fresh Cut Fruit Bowl | Yogurt | Granola
Whole Grain Bagels | Petite Muffins | Cream Cheese

15-49//\$10.95 50+//\$10.50

BREAKFAST BURRITOS

Sausage Egg & Cheese | Eggs | Peppers | Onions | Potatoes
Sharp Cheddar | Sausage -or- Bacon | Wrapped in a Flour Tortilla
Mexican | Chorizo Sausage | Ortega Chiles | Green Peppers | Green Onions
Cotija Cheese | Cilantro | Eggs | Wrapped in a Flour Tortilla

Vegetarian | Potato | Sautéed Fresh Veggies | Cheddar Cheese | Eggs

15-49//\$10.95 50+//\$10.75

Add Fresh Fruit Platter//\$2.50pp

BREAKFAST CROISSANT

Scrambled Eggs | Cheddar Cheese
Choice of Bacon -or- Sausage -or- Ham | Tomato | Onion

15-49//\$10.95 50+//\$10.50

Add Fresh Fruit Platter//\$2.50pp

CHEF'S SPECIAL FRITTATA OR QUICHES

Eggs | Queso Fresco & Cheddar Cheese | Filling of Chef's Choice
Pico De Gallo | Home Style Potatoes | Fresh Baked Breakfast Breads

15-49//\$10.95 50+//\$10.50

Add Fresh Fruit Platter//\$2.50pp

ALL AMERICAN

Scrambled Eggs | Cheese & Chives | Home Style Potatoes, Peppers & Onions
Bacon -or- Sausage -or- Ham | Fresh Baked Breakfast Breads -or- Bagels & Cream Cheese

15-49//\$10.95 50+//\$10.50

Add Fresh Fruit Platter//\$2.50pp

CHEF'S FRENCH TOAST CASSEROLE

Tray//\$25

Action Stations

ALL ACTION STATIONS REQUIRE A CHEF ATTENDANT

CREPES *(Choice of 5 fillings)*

Applewood Smoked Bacon | Breakfast Sausage | Ham | Tomato
Cheddar Cheese | Fresh Buffalo Mozzarella | Basil | Caramelized Onion
Sautéed Spinach | Sautéed Mushrooms | Ricotta Cheese & Fruit Compote | Lilac Cream
Maple Syrup | Fresh Berry Compote | Whipped Cream | Country Potatoes

15-49 // \$18.95 50+ // \$17.95

OMELET

Cheddar, Jack, & Feta | Onions | Peppers | Mushrooms | Spinach
Tomatoes | Olives | Applewood Smoked Bacon, Breakfast Sausage, Ham
Sour Cream & Salsa | Country Potatoes | Assorted Breakfast Breads

15-49 // \$18.95 50+ // \$17.95

BREAKFAST BURRITOS

Eggs | Chorizo | Ham | Bacon | Pepper Jack
Cotija Cheese | Tomatoes | Onions | Chilies
Cilantro Rice | Vegetarian Pinto Beans
Sour Cream | Pico de Gallo | Assorted Breakfast Breads

15-49 // \$18.95 50+ // \$17.95

PANCAKE

Buttermilk Pancakes | Whipped Butte | Whipped Cream
Maple Syrup | Choice of Sliced Strawberries –or– Apple Compote
Scrambled Eggs | Choice of Applewood Smoked Bacon, Sausage or Ham

15-49 // \$18.95 50+ // \$17.95

Add Fresh Fruit Platter // \$2.50pp++

BREAKFAST ADD-ONS

Biscuits & Old Fashioned Sausage Gravy \$5.00pp

Granola Bars \$4.00pp

Cereal with Milk \$5.00pp

Waffles with Syrup | Strawberries | Butter and Whipped Cream \$8.00pp

Individual Yogurt Parfaits | Vanilla Yogurt Parfaits | Granola & Fresh Berries

15-49 // \$8.95 50+ // \$8.25

HOT

GOURMET SILVER SPECIALTY COFFEE STATION

Royal Cup French Roast Coffee and Decaf
Flavor Syrups | Whip Cream | Cinnamon Stirs | Chocolate Shavings
40+//*\$4.00* With tea//*\$5.00*

CAPPUCCINO MOCHA BAR

Cappuccino | Vanilla Flavored Coffee | Whipped Cream
Mini marshmallows | Chocolate sprinkles | Cinnamon Sticks
40+//*\$5.00* With tea//*\$6.00*

COFFEE//AIRPORTS

Regular or Decaf | Sweeteners | Half n' Half
House Blend
Serves 8 – 10//*\$20.00*

HOT CHOCOLATE//AIRPORTS

Cinnamon Sticks | Whipped Cream | Chocolate Sprinkles
Serves 15//*\$20.00* Serves 40//*\$65.00* Serves 80//*\$120.00*

COLD

WELCOME BEVERAGE STATION

Organic Ginger-Mint Lemonade | Fresh Cucumber Water | Tropical Iced Tea *\$2.75pp*
Individual Chilled Juice Selections *\$1.75pp*
Assorted Chilled Soda *\$2.00pp*
Bottled Water *\$1.50pp*
Martinelli's Sparkling Cider *\$2.50pp*
Red Bull Regular/Sugar Free *\$6.00pp*
Iced Tea *\$15.00* per gallon
Tropical Tea *\$15.00* per gallon
Organic Ginger-Mint Lemonade *\$15.00* per gallon

Box Lunch

These can be boxed or plattered to serve your guests. Sandwiches can be made into a palm sandwich on brioche - 2 per guest –or- a full sized as listed bread choice - 1 per guest

Any of the sandwiches can be made into a wrap

SERVED WITH CHOICE OF SANDWICH AND TWO SIDES

Kettle Chips | Fresh Fruit Cup | Garden Green Salad
Hawaiian Potato Salad | Cookie | Canned Soda | Bottled Water

TURKEY AVOCADO

Roasted Turkey | Provolone | Avocado | Pesto Aioli

1 – 49// \$13.95 50+// \$13.45

ITALIAN BEEF GRINDER

Roast Beef | Provolone | Tomato | Lettuce | Italian Peppers | Vinaigrette | Baguette

1 – 49// \$14.95 50+// \$14.45

CHATA

Cheddar | Hummus | Avocado | Tomato | Arugula | Pesto Aioli | Ciabatta Bread

1 – 49// \$12.95 50+// \$12.45

REEF CHICKEN

Chicken Breast | Provolone | Lettuce | Tomato | Garlic Aioli | Ciabatta Bread

1 – 49// \$12.95 50+// \$12.45

PRIME RIB FRENCH DIP

Sliced Prime Rib | Au Jus

1 – 49// \$14.95 50+// \$14.45

GRILLED VEGGIE

Roasted Tomato | Eggplant | Hummus | Spinach | Chimichurri

1 – 49// \$12.95 50+// \$12.45

HAM & GOUDA

Honey Baked Ham | Smoked Gouda | Baby Greens | Caramelized Onion | Kaiser Roll

1 – 49// \$12.95 50+// \$12.45

BLACKENED CHICKEN BREAST

Fresh Mozzarella | Lettuce | Tomato | Cilantro Mayo | Ciabatta

1 – 49// \$12.95 50+// \$11.45

CAPRESE

Fresh Buffalo Mozzarella Cheese | Tomato | Fresh Basil | Arugula | Pesto Aioli | Ciabatta

1 – 49// \$12.95 50+// \$12.45

Executive Entrée Salads

INCLUDES DISPOSABLES

All salads served with artisan bread & herbed butter

GRILLED CHICKEN CAESAR

Grilled Chicken | Crispy Romaine | Parmesan | Classic Caesar Dressing | Homemade Croutons

1- 49// \$13.95 50+// \$12.95

CHOPSTICK CHICKEN

Chicken | Mixed Greens | Water Chestnuts | Scallops
Mandarin Oranges | Rice Noodle | Almonds | Sesame Dressing

1- 49// \$13.95 50+// \$12.95

GREEK ORZO

Green Orzo | Roasted Rainbow Vegetables | Artichoke Hearts | Kalamata Olives | Roma Tomatoes | Feta

1- 49// \$10.95 50+// \$9.95

Add Grilled Chicken \$3 Add Grilled Salmon \$5

COBB

Grilled Turkey | Bacon Crumbles | Hardboiled Egg | Avocado | Blue Cheese | Romaine | Ranch Dressing

1- 49// \$13.95 50+// \$12.95

KALE

Kale | Apples | Grated Fresh Parmesan | Almonds | Dried Cranberries | Lemon Vinaigrette

1- 49// \$10.95 50+// \$9.95

Add Grilled Chicken \$3 Add Grilled Salmon \$5

QUINOA

Fresh Arugula | Tear Drop Tomatoes | Corn | Sliced Almonds
Hot House Cucumbers | Roasted Red Bell Peppers | Balsamic Vinaigrette

1- 49// \$10.95 50+// \$9.95

Add Grilled Chicken \$3 Add Grilled Salmon \$5

MOROCCAN CHICKEN

Grilled Chicken | Cranberries | Mandarin Oranges | Mixed Greens | Almonds | Tomatoes | Raspberry Vinaigrette

1- 49// \$13.95 50+// \$12.95

SKIRT STEAK

Sliced Skirt Steak | Mixed Greens | Shredded Carrots | Tomatoes | Black Olives | Balsamic Vinaigrette

1- 49// \$14.95 50+// \$13.95

SALMON SPINACH

Grilled Salmon | Baby Spinach | Grape Tomatoes | Goat Cheese | Pecans | Balsamic Rosemary Vinaigrette

1- 49// \$15.95 50+// \$14.95

Hot Buffets

INCLUDES DISPOSABLES

Choice of two sides:

*Rosemary Roasted Red Potatoes | Rustic Rice Pilaf
Lemon Rice | Green Bean Almandine
Garlic Mashed Potatoes | Chef's Herbed Roasted Veggies*

Second protein can be added:

\$5 Chicken Entrée \$6 Beef Entrée \$7 Seafood Entrée

Chicken Entrée Choice \$18

GARLIC HERB ROASTED CHICKEN

Roasted Chicken | Olive Oil | Lemon
Fresh Garlic | Aromatic Herbs | White Wine

ARTICHOKE CHICKEN

Grilled Chicken Breast | Artichoke Hearts
Mushrooms | White Wine Sauce

CHICKEN MARSALA

Grilled Chicken Breast | Masala Mushroom Sauce

CHICKEN PROVENÇAL

Grilled Chicken Breast | Rustic Olive, Tomato & Caper Sauce

JERK CHICKEN

Grilled Jerk Chicken Breast
Jamaican Slaw | Cucumber Yogurt Sauce

CHICKEN PICCATA

Sautéed Chicken Breast | Lemon Caper Sauce

REEF TROPICAL CHICKEN

Molasses Dipped Chicken Breast
Mango Papaya Relish | Lemon Beurre Blanc

CHICKEN MOZZARELLA

Chicken Stuffed With Mozzarella Cheese
Mushroom | Spinach | Chardonnay Cream Sauce

CHICKEN TERIYAKI

Grilled Chicken Breast | House Made Teriyaki Sauce

Hot Buffets

INCLUDES DISPOSABLES

Choice of two sides: Rosemary Roasted Red Potatoes
Rustic Rice Pilaf | Lemon Rice | Green Bean Almandine
Garlic Mashed Potatoes | Chef's Herbed Roasted Veggies

Second protein can be added: \$5 Chicken Entrée \$6 Beef Entrée \$7 Seafood Entrée

Beef/Pork Entrée Choices \$20

ROASTED TRI TIP BEEF

Red Wine Demi Glaze or Fresh Homemade Chimichurri Sauce

OLD FASHIONED BEEF POT ROAST

Slow Roasted Beef | Roasted Root Vegetables
Red Wine Reduction

BBQ RIBS

Pork Ribs | House-made BBQ Sauce

OVEN ROASTED PRIME RIB

Creamy Horseradish
+ \$2 per person

STUFFED PORK LION

Pork Loin | Bread Stuffing | Demi Glaze

PORK BELLY

Pork Belly | Balsamic reduction

Seafood Entrée Choice \$22

PAN SEARED TILAPIA

Citrus Beurre Blanc | Citrus Salsa

BAKED SALMON

With Delicate Dill Sauce

POACHED SALMON

Poached In White Wine | Served Hot Or Ambient
Dill Cucumber Tzatziki Sauce

GINGER GLAZED SALMON

Soy Sauce | Sesame Oil | Shiitake Mushroom
Bok-Choy | Sweet Ginger Drizzle

GRILLED SNAPPER VERACRUZ

Snapper | Tomato | Olives | Onions

GRILLED SHRIMP AND SCALLOPS BACON FRIED RICE

Shrimp | Scallops | Eggs | Bacon
Diced Pineapple | Teriyaki Sauce

Baked Potato & Vegetable Chili Bar \$16

FRESH BAKED POTATOES, WITH TOPPINGS

Sour Cream | Butter | Green Onion
Cheddar Cheese | Fresh Bacon Bits | Sautéed Mushrooms

HOUSE MADE VEGETABLE CHILI, WITH TOPPINGS

Sour Cream | Green Onion | Cheddar Cheese

Specialty Buffets

INCLUDES DISPOSABLES

Italian \$18

*Served with: Classic Caesar Salad – or – Italian Green salad
Ranch & Italian Vinaigrette Garlic Bread*

SPAGHETTI & MEATBALLS

Homemade Marinara Sauce & Meatballs

CHICKEN PASTA AL FRESCO

Penne Pasta | Chicken | Tomato | Mushrooms
Basil | Light White Wine Sauce

LASAGNA SUPREME

Classic Lasagna | Beef & Sausage | Ricotta & Italian Cheeses

PENNE PASTA PRIMAVERA

Sautéed Vegetables | Olive Oil & Garlic
Choice Of Sauce: Alfredo | Marinara | Pesto

WILD MUSHROOM RAVIOLI

Gorgonzola Cream Sauce –Or- Brown Butter Sage Sauce

EGGPLANT PARMESAN

Breaded Eggplant | Marinara//Mozzarella

TORTELLINI PESTO

Cheese Tortellini | Fresh Tomato//Pesto Cream Sauce

Deluxe Pasta Bar Station \$17

AL DENTE PENNE PASTA

Choice Of Two Sauces: Alfredo | Pomodoro
Pesto Cream | Marinara | Fresh Tomato Basil

*Served With: Salad Choice From Above
Garlic Bread | Chef's Vegetables Sauté*

South of the border \$22

Served with:

*Tex Mex Caesar Salad | Tortilla Chips & Salsa
Black Beans –Or- Pinto Beans
Spanish Rice –Or- Cilantro Lime Rice
Tortilla Chips & House-Made Salsa*

CHICKEN VERDE ENCHILADAS

Chicken & Cheese Enchiladas | Green Chili Tomatillo Sauce

CHICKEN –OR- STEAK FAJITAS

Grilled Chicken –Or- Steak | Peppers & Onions
Flour Tortillas | Cheese | Lettuce | Sour Cream

GRILLED CHICKEN TACOS

Soft Flour Tortillas
Shredded Lettuce | Onions & Cilantro
Chipotle Crema | Salsa & Limes

REEF'S FISH TACO

Blackened Fresh Fish | Corn Tortillas
Pico De Gallo | Cilantro | Salsa Verde

BUILD YOUR OWN TACO BAR

Chicken & Beef | Flour –Or- Corn Tortillas
Shredded Lettuce | Cilantro | Sour Cream
Shredded Cheese | Queso Fresco | Fresh Salsa & Limes

CARNITAS:

Braised Pork | Stewed Onion

A LA CARTE
SNACKS & SIDES

GRANOLA BAR ASSORTMENT \$4/bar

INDIVIDUAL GREEK YOGURT \$4/cup

SEASONAL WHOLE FRUIT \$2/ea

FRESH CUT FRUIT PLATTER \$20 tray | Serves 25

ASSORTED SNACK CHIP BAGS \$3/bag

PICO DE GALLO// TORTILLA CHIPS \$20 tray | Serves 30

GUACAMOLE 32OZ//TORTILLA CHIPS \$25 tray | Serves 30

HUMMUS//PITA CHIPS \$25 tray | Serves 25

VEGGIE CRUDITÉS PLATTER//RANCH//RED PEPPER DIPS \$20 tray | Serves 30

OLIVE TAPENADE//BAGUETTE SLICES \$20 tray | Serves 30

IMPORTED & DOMESTIC CHEESE DISPLAY & CRACKERS \$150 large tray | Serves 80 || \$75 small tray | Serves 40

CANDY BARS \$3/ea

COOKIES \$3/ea

BROWNIES \$3/ea

SOUP DU JOUR \$5/ea