



# 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

## Beverages

### 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