

OCEAN REEF CLUB

Catering Menu



2025



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.
Require a Minimum of 20 people.

CONTINENTAL BREAKFAST BUFFET

\$32 per person

Florida Orange and Grapefruit Juice

Seasonal Fruits and Berries Platter

Creek Yogurt & Granola (GF)

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

Banana Bread

SPA BREAKFAST BUFFET

\$42 per person

Florida Orange and Grapefruit Juice

Seasonal Fruits and Berries Platter

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

Carrot Coconut-Cinnamon Crumble Bread

Banana Bread

Pecan - Sweet Potato Crumble Bread

Homemade Ocean Reef Granola Bar with pecans & raisins

Overnight Oats walnuts, blueberries, chia seeds, almond milk

Spinach & Sundried Tomato Egg White Bites

Make Your Own Avocado Toast Bar:
grape tomatoes, Bermuda onion, Valbreso feta, crumbled bacon, cilantro leaves, sourdough bread (V)(NF)

FLORIDA KEYS BREAKFAST BUFFET

\$49 per person

Florida Orange and Grapefruit Juice

Seasonal Fruits and Berries Platter

Cuban Queso Fresco & Guava Pastry

Key Lime Coconut Bread

Banana Bread

Cinnamon French Toast brioche, maple syrup

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

Fluffy Scrambled Eggs light cream

DELUXE CONTINENTAL BREAKFAST

\$46 per person

Florida Orange and Grapefruit Juice

Seasonal Fruits and Berries Platter

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

Homemade Ocean Reef Granola Bar
pecans and raisins

Cheddar Cheese Egg Bites



ORC CATERING MENU

All prices are subject to 7.5% tax and 20% 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.

 Additional \$250 uniformed Chef fee per Chef required.

ALL-AMERICAN BUFFET

\$54 per person

Florida Orange and Grapefruit Juice

Seasonal Fruits and Berries Platter

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

Banana Bread

Old Fashion Buttermilk Pancakes, maple syrup

Fluffy Scrambled Eggs light cream

Breakfast Potatoes iron skillet, caramelized onions, red peppers

Apple Chicken Breakfast Sausage fennel, coriander, cayenne spiced

Applewood Smoked Bacon brown sugar

BRUNCH BUFFET

\$78 per person

Fresh Florida Orange and Grapefruit Juice

Seasonal Fruits and Berries Platter

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

Smoked Salmon Display

vine ripe tomatoes, cucumbers, pickled Bermuda onions, capers, whipped plain and lemon cream cheese, choice of assorted bagels (Gluten Free Bread upon Request) (VG)(NF)

Brunch Caesar romaine hearts, reggiano parmesan, chopped bacon, poached pink shrimp, garlic butter croutons, house made Caesar dressing (V)(GF)(NF), balsamic vinaigrette (GF)(VG)(NF)(DF)

Caprese Salad fresh mozzarella cheese, heirloom tomato, fresh basil leaves, extra-virgin olive oil, balsamic reduction (GF)(V)(NF)

Cinnamon French Toast brioche, maple syrup

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

Fluffy Scrambled Eggs light cream

Nueske's Bacon, Egg & Cheese Burrito green tomato salsa & crema

Carving Station roasted beef striploin, creamed horseradish, Béarnaise sauce

Fingerling Potatoes confit peppers & onions, sea salt

Applewood Smoked Bacon brown sugar

Apple Chicken Breakfast Sausage fennel, coriander, cayenne spiced

Freshly Baked Cookies and Brownies chocolate chip cookies, key lime cookies, Belgian fudge brownies



BREAKFAST ENHANCEMENTS

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

 Additional \$250 uniformed Chef fee per Chef required.

OMELETTE STATION

\$26 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

\$21 per person

Chef attended station prepared to order with fresh strawberries, blueberries and bananas with warm pure maple syrup

SMOKED SALMON & KEY LARGO FISH DIP DISPLAY

\$22 per person

Pastrami-cured salmon & gentle cold smoked salmon, Traditional ORC wahoo fish dip, served with cream cheese, vine-ripened tomatoes, capers, pickled vegetables, cucumbers, red onion and candied Jalapeños, assorted bagels & sliced breads

OYSTERS AND RAW BAR DISPLAY

Traditional cocktail sauce, lemons, horseradish, mignonette and crackers

Jumbo Shrimp Cocktail \$10 each

Fresh Shucked Oysters \$10 each

Middleneck Clams \$9 each

Fresh Florida Stone Crab MP
(Season Oct. 15 - May 1st)

SPA JUICE BAR

\$16 per person, choice of 2

Green Juice Cucumber, kale, celery, apple, parsley, ginger, lemon (GF)

Key West Sunrise orange, carrot, tangerine, pineapple, turmeric (GF)

Coconut-Watermelon fresh basil



BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

\$20 each

Country Sausage farm egg, cheddar cheese on croissant or toasted English muffin

Smoked Ham farm egg, swiss cheese on croissant

Bacon farm egg, cheddar cheese on croissant

Canadian Bacon farm egg, cheddar cheese on toasted English muffin

Breakfast Burrito Nueske's Bacon peppers, Gruyère cheese, flour tortilla

BUFFET ADDITIONS

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

Club Eggs Benedict \$16

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

Brioche French Toast \$14

warm maple syrup

Old Fashioned Buttermilk Pancakes \$14

warm maple syrup, berry compote

Belgian Waffles \$14

warm maple syrup, berry compote

Fluffy Scrambled Eggs \$13

light cream

Applewood Smoked Bacon, Breakfast Sausage or Chicken-Apple Sausage \$14

Breakfast Potatoes \$6

confit peppers & onions



BREAK MENUS

Require a minimum of 20 people.

MORNING BREAKS

FLORIDA BREAKFAST BREAK

\$26 per person

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

Homemade Ocean Reef Granola Bar with pecans & raisins

Mini Lemon Poppy Seed Muffin

Cranberry Orange & Pineapple Muffin

HEALTHY BREAK

\$28 per person

Seasonal Berries

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

Vegetable Crudité assorted dips, beet hummus, green goddess, buttermilk ranch, olive-gardenia tapenade (GF) (V) (NF)

Homemade Ocean Reef Granola Bar with pecans & raisins

MORNING RISER BREAK

\$25 per person

Seasonal Fruits and Berries Platter

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)

AFTERNOON BREAKS

TRAIL MIX BAR

\$29 per person

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

COOKIES & MILK

\$22 per person

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



ORC CATERING MENU

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BREAK MENUS

A la carte break selection.

BEVERAGES

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas	\$68 per gallon
Assorted Coca-Cola Soft Drinks	\$5 each
ORC Mineral Water	\$5 each
Iced Tea, Lemonade	\$49 per gallon

FRUIT

Fresh Fruit Skewers	\$7 each
Whole Seasonal Fresh Fruits	\$3 per piece
Individual Low-Fat Fruit Yogurts	\$3 each

BAKED GOODS

Quesito Sweet Cream Cheese Pastries	\$37 per dozen
Assorted Bagels with Cream Cheese	\$48 per dozen
Ocean Reef Club Pecan Sticky Buns	\$60 per dozen
New York Pretzels with Cheddar Cheese Sauce and Mustard	\$55 per dozen
An Assortment of Croissants, Muffins and Fresh Fruit Danishes	\$48 per dozen
Assorted Cookies	\$37 per dozen
Gourmet Brownies and Blondies	\$37 per dozen
Mini Cupcakes – Assorted	\$48 per dozen
Guava & Cheese Turnovers	\$48 per dozen

SNACKS

Mixed Deluxe Nuts	\$40 per pound
Assorted King-Size Candy Bars	\$5 each
Assorted Ice Cream Novelties	\$7 each
Crunchy Granola Bars	\$5 each
Individual Bags of Kettle Chips, Popcorn and Pretzels	\$5 each



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LUNCH BUFFETS

All buffets to include Iced Tea and Lemonade.
Require a minimum of 20 people.

WRAP & SANDWICH BUFFET

\$57 per person

Cold Items

Mixed Greens Salad balsamic vinaigrette, ranch dressing

Pasta Salad Orchiette, grape tomato confit, artichoke hearts, valbreso feta, arugula, pesto (VG)

Seasonal Fruits and Berries Platter

Wraps & sandwiches, choice of three:

Chicken Salad Croissant leaf lettuce, tomato, onion

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, garlic-parmesan croutons, shaved cheese, Roma tomatoes and creamy Caesar dressing, wheat wrap

Greek Wrap romaine, red onion, olives, tomato, feta, cucumber, sumac tzatziki, spinach herb wrap (VG)

Roast Beef Sandwich horseradish aoli, cheddar Cheese, watercress, rye

Lobster-Shrimp Roll griddled New England bun

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

Kettle Potato Chips house-made, ranch dusted

DESSERT

Freshly Baked Cookies and Brownies
chocolate chip cookies, key lime cookies, Belgian fudge brownies

THE WORKING BUFFET

\$67 per person

Cold Items

Mesclun Greens ricotta salata cheese, fennel, Balsamic Vinaigrette & Ranch

Mozzarella and Grape Tomato
basil, white balsamic

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

Heart Healthy Wrap grilled portobello mushroom and vegetable wrap

Hot Items

Char-Grilled Line-Caught Mahi Mahi traditional key lime-caper beurre blanc

Frenched Chicken Breast, grilled lemon

Assorted Vegetables

Rice Pilaf

DESSERT

Freshly Baked Mini-Cookies and Brownies
chocolate chip cookies, key lime cookies, Belgian fudge brownies



LUNCH BUFFET

CARIBBEAN BUFFET

\$77 per person

Cold Items

Bahamian Salad sweet potatoes, pimento peppers, blistered corn, herbed vinaigrette

Caribbean Jerk Chicken Mango Salad bell peppers, red onion, black beans, tomatoes, chipotle-herb dressing (GF)(DF)(NF)

Mixed Greens hearts of palm, baby heirloom tomatoes, goat cheese, mojo vinaigrette (GF)(VG)(NF)

Hot Items

Mojo Chicken Florida orange juice, garlic, oregano and cumin spiced, mango-pico de gallo

Ancho Rubbed Pork Shoulder

Pan Seared Corvina fire caramelized pineapple slaw, green tomato salsa

Conch Fritters Bahamian pink sauce

Jasmine Rice

Black Beans

Fried Plantains

Cuban Bread

DESSERTS

Chocolate-Pineapple Upsidedown Cake

Dark Rum Coconut Cake

White Chocolate - Guava Cookies

ALL-AMERICAN COOKOUT

\$71 per person

Cold Items

Carolina Coleslaw

Heirloom Tomato & Cucumber Salad red onion, herb dressing (VG)(DF)(NF)

ORC Creamy Potato Salad celery, Dijon, bacon, herbs (DF)(NF)

Hot Items

Smoked Chicken Breast Carolina Gold BBQ sauce

Beef Burger brioche bun

St. Louis Style Pork Ribs dry rubbed and smoked, brushed with bourbon barbecue glaze

All American Hot Dogs

Condiments: lettuce, tomato, sliced & chopped onion, relish, pepperjack & cheddar cheese, ketchup, mustard, mayo

Wedge Fries

Collard Greens

Baked Beans

DESSERTS

Chocolate Chip Cookies

Angel Food Strawberry Cake (VG)

Country Apple Pie



LUNCH BUFFET

ASIAN BUFFET

\$67 per person

Cold Items

Salad Bar: romaine lettuce, mixed greens, tomato, carrots, broccoli, radish, edamame, crispy wonton

Florida Shrimp & Tuna Poke

Sweet Chili Ranch Dressing

Japanese Vinaigrette

Hot Items

Teriyaki Marinated Chicken Sautéed Broccolini

Grilled Grouper yuzu fondue

Bulgogi Beef soy sauce, sesame seeds, green onions

Egg Fried Rice

DESSERTS

Chocolate Tahini Tart miso chocolate Chantilly

Green Tea Panna Cotta Raspberry geli

Yuzu Cheesecake Crispy mango chips

SOUTHWESTERN BUFFET

\$75 per person

Cold Items

Salad Bar romaine lettuce, heirloom tomatoes, black beans, shredded jack cheese, pico de gallo, corn chips, creamy chipotle ranch

Chipotle Slaw red & white cabbage, carrot, cilantro, mango, orange mustard dressing (VG)(GF)

Hot Items: Build Your Own Taco

Skirt Steak

Chicken Thigh

Shrimp

Corn & Flour Tortillas

Taco Condiments: guacamole, tomatillo salsa, Molcajete salsa, lime crema, cilantro, cotija cheese

Enchilada Casserole warm enchilada sauce

Mexican Street Corn roasted garlic aioli, cotija cheese, tajin, lime

Refried Beans puréed black beans, onion confit, queso blanco

Southwestern Rice chives, cilantro, roasted garlic, peppers

DESSERTS

Chocolate Pie Parfait

Tropical Fruit Tres Leches

Flan de Tequila (GF)



PLATED LUNCH

All buffets to include Iced Tea and Lemonade. Require a minimum of 10 people.
\$75 per hour, banquet server required.

 Additional \$250 uniformed Chef fee per Chef required.

APPETIZER

Please select one

SOUPS

\$10 per person. Please select one:

White or Tomato Gazpacho

Ocean Reef Conch Chowder

local sea conch, crushed tomato, potato, celery,
Caribbean spices

Broccoli - Cheddar

SALADS

\$12 per person. Please select one:

Burrata Mozzarella with Vine-Ripe Tomato

creamy mozzarella, watercress, melon, basil,
pomegranate-balsamic glaze

Classic Caesar Salad little gem romaine hearts,

garlic-parmesan croutons, shaved cheese,
creamy Caesar dressing

Roquefort Spinach Salad mushroom, purple onion,

egg, candied walnut vinaigrette

Superfood Kale roasted sweet potatoes, dates,

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

Clubhouse Wedge Salad iceberg lettuce, tomatoes,

red onion, Point Reyes blue cheese, bacon,
buttermilk ranch

Red and Yellow Endive arugula, ricotta salata,

walnuts, grapes, French dressing (V)(GF)

Kale Salad butternut squash, apples, red onion,

cabbage, pinenuts, herb chardonnay vinaigrette
(VG)(DF)(GF)

COLD & FRESH LUNCH ENTRÉES

\$47 per person. Please select one:

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

Seared Salmon fregola pasta, sautéed wild
mushrooms, baby arugula, orange citronette

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

Caesar Salad little gem romaine, shaved parmesan,
garlic-parmesan croutons, blackened chicken or
lemon shrimp, Caesar dressing

Tuna Poke Bowl sushi rice, grains, crisp lettuces,
edamame, avocado, Japanese chili, seaweed,
soy-sesame dressing



ORC CATERING MENU

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PLATED LUNCH

HOT LUNCH ENTRÉES

\$53 per person. Please Select One:

Teriyaki Salmon stir fried lo mein noodles, seaweed, bok choy, shiitake mushrooms, teriyaki glaze

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

Frenched Chicken Breast polenta cake, broccolini, tomato fondue

Blackened Grouper sweet plantains mash, black bean purée, spinach, mango salsa, passion fruit-coconut & lime sauce

Braised Short Rib roasted garlic mash, baby glazed carrots

VEGAN LUNCH ENTRÉES

\$38 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

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

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

\$11 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

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

Mascarpone Cheesecake 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 and a Chocolate Chip Cookie.

ORC BOXED LUNCHES

\$42 each. Choose up to three:

Shaved Prime Rib

pickled red onion, arugula, provolone cheese, horseradish cream, ciabatta

Maple Glazed Ham & Swiss Cheese

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

Seared Ahi Tuna Salad Bowl

Asian sesame slaw, wasabi mayo, cilantro, mizuna lettuces

Chicken Salad Croissant

leaf lettuce, tomato, onion

Tempeh "Bacon" Lettuce & Tomato (V)

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

Turkey Club Wrap

smoked bacon, tomato, swiss cheese

Tuna Salad

lettuce, pita

Italian Caprese

tomatoes, lemon harissa aioli, buffalo mozzarella, fresh basil, arugula, ciabatta

Lobster-Shrimp Roll (2)

on a griddled New England bun



HORS D'OEUVRES

Cold

Price per 50 pieces

Tomato Jam , fresh burrata, crostini	\$290
Brie Fig Jam , pickled shallot, honey, toasted pistachio, bread crisps	\$290
Smoked Salmon , crispy fingerling potato crisps, crème fraîche, dill, caviar	\$335
Bruschetta , vine-ripe tomatoes, fresh basil, extra-virgin olive oil	\$287
Thai Spring Roll , Enoki mushrooms, chives, basil, lime vinaigrette	\$290
Salmon Roe Blini , dill crème fraîche	\$335
Lobster Bite , celery, old bay aioli, brioche toast	\$380
Duck Prosciutto , crostini, fig marmalade, goat cheese	\$320
Seared Sesame Ahi Tuna , yuzu caviar, micro shiso, soy glaze, wonton chip	\$330
Jicama Lollipop , lime, tajin spice (VG)(NF)(DF)(GF)	\$280
Basil Hummus Tart , aleppo chili (V)	\$275
Egg and More Egg , deviled Egg, caviar, bottarga (VG)(GF)	\$335
Stracciatella Cheese Toast , roasted grapes, Italian honey (VG)(NF)	\$303

Hot

Price per 50 pieces

Spanakopita , feta cheese, wilted spinach	\$270
Beef Wellington , Brandy au poivre sauce	\$335
Pigs in a Blanket , croissant crust, all beef sausage, yellow mustard	\$265
Wagyu Beef Slider , cheddar cheese, warm brioche bun	\$335
Beef Tenderloin Satay , soy sesame glaze, Asian spices	\$335
Mini Cuban Sandwich , mustard sauce	\$285
Arancini , crispy risotto sphere, black truffle, parmesan crème, espelette	\$275
ORC Mini Crabcake , chesapeake jumbo lump, bell pepper, orange mustard	\$360
Caribbean Conch Fritters , spicy mango chutney	\$330
Bacon Wrapped Scallop , yellow corn sauce, maple soy ginger glaze	\$340
Coconut Shrimp , pineapple, cilantro, mint, honey-Thai chili dipping sauce	\$340
Coconut Chicken , Mango Chutney	\$300
Mini Short Rib & Manchego Panini	\$330
Grilled Lamb lollipop , mint jus	\$395
Wild Mushroom Ragout , leeks, phyllo cup	\$305
Lamb Meatball , Harissa yogurt	\$335



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DELECTABLE DISPLAYS

VEGETABLE CRUDITÉS

\$15 per person

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

Dips and Spreads romesco, roast garlic hummus, green goddess, pickled vegetables

ITALIAN ANTIPASTI DISPLAY

\$26 per person

Genoa Salami, Parma and Coppa Ham, Pepperoni, Bocconcini, Provolone, Cipollini Onions, Olives, Roasted Peppers, Artichoke Hearts, Mushrooms, Roasted Garlic

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$21 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, breadsticks and flatbread crackers

SMOKED SALMON & SMOKED FISH DISPLAY

\$29 per person

red onion, cornichons, orange mustard sauce, candied jalapeño, pickled vegetables, Bakeshop selection of Lavosh crackers & flatbread crackers

CHARCUTERIE PLATTER

\$26 per person

prosciutto, Genoa salami, Coppa ham, Beemster gouda, truffle pecorino, olives, parmigiano reggiano, fig jam, cornichons, Marcona almonds

CREATE YOUR OWN RAW BAR

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

Chilled Jumbo Shrimp Cocktail

\$10 per piece

Shucked Oysters on the Half-Shell

\$10 per piece

Clams on the Half-Shell

\$9 per piece

Fresh Florida Stone Crab Claws

orange mustard sauce (season Oct 15-May 1)
Market Price

Chilled Cracked Cold Lobster Tail

Market Price

Sesame Ahi Tuna Shooter

wakame salad, wonton crisp
\$9 each

Corvina Ceviche Shooter

avocado, sweet peppers, red onion, citrus, cilantro, tortilla chips (VG)(GF)(DF)(NF)
\$9 each

Ice Sculptures

*\$950 per block
(Special Order)*



ORC CATERING MENU

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DELECTABLE DISPLAYS

NIGIRI & SASHIMI

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

Small	100 pieces, \$660
Medium	200 pieces, \$1,250
Large	300 pieces, \$1,850

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

Select 4 of the following:

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:

Select 4 of the following:

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 & soy sauce

Small	100 pieces, \$630
Medium	200 pieces, \$1,200
Large	300 pieces, \$1,795

Served in Japanese platters, wooden boat sushi displays

Select 4 of the following:

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



RECEPTION STATIONS

Require a minimum of 20 people. Not available as a stand-alone item.

 Additional \$250 uniformed Chef fee per Chef required.

OCEAN REEF ISLAND PAELLA

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

Your preferred style -

Valencia Paella chicken, chorizo, clams, shrimp, roasted peppers, peas, confit onion, saffron rice
\$38 per person

Marisco Paella shrimp, mussels, clams, grouper, calamari, octopus, roasted peppers & onions, peas, Portuguese sausage, saffron rice *\$40 per person*

Paella Mixta combination of Valencia & Marisco
\$33 per person

BBQ BEEF BRISKET

\$22 per person

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

BRAZILIAN CHURRASCARIA

\$39 per person

Choose 2 - picanha top sirloin of beef, bacon wrapped chicken, garlic rubbed pork loin or rosemary lamb leg, chimichurri sauce, mango peach bbq sauce & queso rolls

SLOW-ROASTED WHOLE MOJO PIG

\$33 per person

Caja China Whole Roasted Pig Cuban mojo marinated crispy pork, roasted pineapple salsa, cilantro chimichurri sauce

BEEF WELLINGTON

\$36 per person

Prime Aged Tenderloin
puff pastry, truffle mushroom duxelle, prosciutto, truffle madeira sauce

PRIME RIB TOMAHAWK

\$60 per person

Prime Aged Bone-In Rib Eye black pepper and coarse salt crust, horseradish cream, steak sauce, silver dollar rolls

BROWN SUGAR GLAZED BONE-IN PICNIC HAM

\$22 per person

Honey Cured Ham caramelized pineapple, honey, brown sugar, grain mustard

ANGUS BEEF TENDERLOIN

\$37 per person

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



RECEPTION STATIONS

Not available as a stand-alone item.

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

MAC & CHEESE “BAR”

\$36 per person

Aged Cheddar Elbow Macaroni.
Choose 2 - blackened shrimp, herb marinated grilled chicken, pulled pork or shaved prime beef

Toppings: scallions, bacon bits, diced tomatoes, mushrooms.

SLIDER BAR

\$33 per person • Choice of Two

Wagyu Beef Patty

Natural Turkey Patty

Crab Cake, orange mustard

Falafel, black garlic tahini yogurt

Served with mustard, ketchup, grilled onions, pickles, lettuce, tomato, cheddar cheese, pepperjack, potato roll, kettle chips

TACO SHACK

\$38 per person. Choice of two:

Blackened or Crispy Fresh Local Catch

Skirt Steak

Grilled Chicken

Corn & Flour Tortilla

Taco Condiments: guacamole, tomatillo salsa, molcajete salsa, lime crema, cilantro, cojita cheese

PASTA ACTION STATION

*Tossed to Order by Your Uniformed Chef**

\$29 per person • Served with Focaccia Breadsticks

Pastas Pick Three:

penne, four cheese tortellini, bowtie,
gluten-free penne, potato gnocchi

Sauces Pick Three:

roasted tomato basil pomodoro, basil-pignoli pesto,
parmigiano reggiano alfredo

All Pasta Stations include:

chopped garlic, toasted pine nuts, basil chiffonnade,
parmesan cheese, extra virgin olive oil,
sundried tomatoes, spinach, bell peppers,
mushrooms, onions

Additional Accompaniments


Grilled Chicken \$10 per person

Shrimp \$14 per person



RECEPTION STATIONS

Not available as a stand-alone item.

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

ICE CREAM SUNDAE BAR

\$23 per person

Choice of 2:

Vanilla, Strawberry & Chocolate Ice Creams scooped to order and served with tantalizing toppings

Choice of 4:

chocolate sauce, caramel sauce, crushed Oreo® cookies, chopped nuts, plain M and M's®, Reese's® pieces, chocolate sprinkles, Kit Kat pieces, rainbow sprinkles, sliced strawberries, Maraschino cherries, fresh whipped cream, mini chocolate chip cookies, mini brownies

FLAMBÉ STATION

\$23 per person

Flambéed to Order by Your Uniformed Chef
Served with Vanilla Ice Cream

Your Selection of One of the Following:

Bananas Foster

Sautéed in Butter with Brown Sugar and Cinnamon, Flambé in Rum and Banana Liquor

Calypso Pineapple

Rum Flambé Pineapple and Raisins, served a top ORC Coconut Rum Cake

LUXURY IN A GLASS – VERRINES

2 Choices \$21 per person

4 Choices \$27 per person

Choice of:

angel food strawberry shortcake, berry trifle, chocolate delight, s'mores, mocha latte, nutella praline crunch, tres leches, orange creamsicle

MINI INDULGENCE TABLE

4 Choices \$21 per person

6 Choices \$27 per person

Choice of:

chocolate truffles, mini New York cheesecake, pecan tarts, key lime tarts, ORC signature coconut rum cake, coconut macaroons, lemon meringue tarts, dulce de leche chocolate tarts, strawberry shortcake bar



BUFFET DINNERS

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

Require a minimum of 20 people.

 Additional \$250 uniformed Chef fee per Chef required.

LOBSTER BAKE

\$180 per person

Cold Items

Classic Coleslaw

Heirloom Tomato & Cucumber Salad basil, herb vinaigrette

Wedge Salad iceberg lettuce, tomatoes, red onion, bacon, buttermilk ranch, crumbled blue cheese, Point Reyes blue cheese dressing

Boston Bibb Lettuce green apple, dried cranberries, toasted walnuts, orange-cider 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

Frenched Chicken, mushroom velouté

Red Bliss Potatoes

Macaroni and Cheese

Cheddar Herb Biscuits

Seasonal Vegetables

Desserts

Cherry Cobbler

Angel Food Strawberry Cake

Layered Chocolate Cake

FLORIDA FARM TO TABLE

\$135 per person

Cold Items

Ancient Grain Salad garbanzo beans, tomatoes, cucumber, fennel, kale, herbs, chardonnay dressing (V)(VG)(NF)(DF)(GF)

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

Homestead Heirloom Tomato strawberry, mango, basil, champagne vinaigrette, olive oil

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

Hot Items

Slow Roasted Whole Mojo Pig Cuban mojo marinated crispy pork, roasted pineapple salsa, cilantro chimichurri sauce

Redland's Farm Roasted Chicken

Mahi Mahi Matecumbe Style tomato, capers, onion, basil, garlic,

Fingerling Potatoes rosemary, thyme, garlic

Seasonal Redland's Vegetables

Jalapeño Cheddar Cornbread

Desserts

Dark Chocolate Caramel Verrine with pecans

Tropical Fruit Panna Cotta (GF)

Key Lime Tart



BUFFET DINNERS

THE TAQUERIA

\$94 per person

Cold Items

Bahia Shrimp Ceviche pico de gallo, serrano chili, cilantro, lime

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

Hot Items

Mexican Street Corn, roasted garlic aioli, cotija cheese, Tajin, lime

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

Mexican Rice, cilantro, roasted garlic, aromatics

Enchiladas Casserole, warm enchilada sauce

Build Your Own Taco Bar:

Choice of 3:

Al Pastor Achiote Chicken

Cochinita Pibil tender braised pork shoulder

Skirt Steak

Grilled Mahi Mahi

Sautéed Mushrooms

Corn & Flour Tortillas

Taco Condiments: guacamole, tomatillo salsa, Molcajete salsa, lime crema, cilantro, cojita cheese

DESSERTS

Churros cinnamon, chiapas chocolate sauce, caramel sauce

Tropical Fruit Tres Leches caramelized pineapple, toasted meringue

Flan de Tequila caramel (GF)

THE ORC CLASSICS

\$131 per person

Cold Items

Florida Keys Snapper Ceviche

Mixed Greens Salad, Redland heirloom tomatoes, key lime & mango vinaigrette

Lobster Roll Minis, Old Bay mayo, lemon, celery, butter toast

Local Fruits & Berries Platter

Hot Items

Conch Chowder

ORC Crabcake, orange mustard

Classic Yellowtail Snapper, sherry-caper butter sauce

Braised Short Rib, red wine demi

Wild Rice

Grilled Vegetables

Waffle Fries ketchup

DESSERTS

Key Lime Pie

Coconut Rum Cake

Bite-Size Brookies



BUFFET DINNERS

ALL AMERICAN BBQ

\$115 per person

Cold Items

Carolina Coleslaw

Heirloom Tomato & Cucumber Salad basil, herb vinaigrette

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

Hot Items

Choice of 3 proteins:

Hot Items

Smoked Chicken Breast Carolina Gold BBQ sauce

Beef Burger brioche buns, cheddar cheese

St. Louis Style Pork Ribs dry rubbed and smoked, brushed with bourbon barbecue glaze

All American Hot Dogs

Condiments: lettuce, tomato, sliced & chopped onion, relish, pepperjack & cheddar cheese, ketchup, mustard, mayo

Wedge Fries

Collard Greens

Baked Beans

DESSERTS

Mini Cookies

Apple Tarts

Banana Split Verrine

Oreo Cheesecake Verrine

CARIBBEAN CALYPSO

\$115 per person

Cold Items

Jerked Chicken Pineapple Salad avocado, black beans, sweet corn, jicama, Creole mustard, citrus vinaigrette (GF) (DF)

Bahamian Shrimp Salad roasted sweet potatoes, blistered corn, cilantro, spiced agave vinaigrette (GF) (DF)

Local Greens hearts of palm, grape tomatoes, red onion, cucumber, oranges, toasted almonds, port wine vinaigrette, crumbled blue cheese dressing (V) (GF)

Seasonal Tropical Fruit Platter

Carving Station:

Slow Roasted Whole Mojo Pig Cuban mojo marinated crispy pork, roasted pineapple salsa, cilantro chimichurri sauce

Hot Items

Grilled Skirt Steak chimichurri sauce

Macadamia Crusted Mahi rum butter sauce

Candied Plantains brown sugar, rum butter

Crispy Yucca Fries cilantro aioli

Jasmine Rice

Black Beans

Grilled Vegetables

Assorted Homemade Breads

DESSERTS

Banana Bread Pudding dulce de leche sauce


Coconut Rum Cake dipped in Chocolate

Mini Pineapple Upside Down Cake



PLATED DINNERS

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

 Additional \$250 uniformed Chef fee per Chef required.
\$75 per hour per banquet server. Minimum of 10 people.

STARTERS

Chilled Gulf Colossal Shrimp Cocktail horseradish, cocktail sauce, lemon	\$34
ORC Signature Crabcake sweetcorn succotash, remoulade, shaved fennel slaw	\$42
Ahi Tuna Hawaiian tuna, avocado, sesame aioli, wontons, cucumber, seaweed, micro greens, rice vinegar soy dressing	\$27
Chilled Ceviche tomato, Worcestershire, cucumber, avocado, Florida shrimp, octopus, cilantro, aromatics	\$16

SOUPS

Chilled Tomato Gazpacho cucumber, celery	\$12
Cold Water Lobster Bisque cognac cream, lobster medallions, chive crème fraîche	\$18
Broccoli - Cheddar	\$15
Ocean Reef Club Signature Conch Chowder potatoes, onions and peppers, Caribbean spices and tomato	\$16
Carrot Ginger king crab, chicken bouillon, hijiki seaweed, garlic chili oil, nori powder	\$15
New England Clam Chowder oyster crackers	\$17

SALADS

\$16 per person

Heirloom Tomato Salad sheep milk ricotta, strawberries, pickled pearl onions, aged balsamic (VG)(NF)(GF)
Citrus & Crab Salad fennel, orange, cured olives, pistachios, watercress vinaigrette (VG)(GF)(DF)
Heirloom Beets pinenut butter, mizuna, Greek yogurt, raspberry vinaigrette (VG)(GF)
Baby Romaine Salad radishes, beet chips, toasted quinoa, burnt orange-miso vinaigrette (VG)(DF)(GF)(NF)
Classic Caesar romaine hearts, garlic-parmesan croutons, shaved cheese, Caesar dressing
Clubhouse Wedge Salad iceberg lettuce, tomatoes, red onion, crumbled Point Reyes Creamery blue cheese, bacon, buttermilk ranch
Spinach hard boiled egg, baby portobello, aged gouda mimolette, smoked Nueske's bacon, Dijon mustard vinaigrette



PLATED DINNERS

ENTRÉES

SEAFOOD

\$63 per person

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

Yellowtail Snapper “Three Ways” ORC classic style, Matecumbe & herbed crusted, Duchess potatoes, Haricots verts, cherry tomatoes

Crispy Halibut royal trumpet mushrooms, braised cippolinis, charred bok choy, miso carrot purée, creamy Soubise-onion cream, Japanese dashi

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

Char Siu Chilean Sea Bass jasmine rice, seaweed, asparagus, miso beurre blanc

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 purée, heirloom tomato pepperonata, zucchini, fresh basil

Blackened Grouper sweet plantains mash, black bean purée, broccolini, tropical mango salsa, passion fruit-coconut & lime sauce

CHICKEN

\$47 per person

Frenched Chicken Breast garlic mashed potatoes, honey glazed heirloom carrots, pan jus

Coq Au Vin French Stewed Chicken braised in red wine, mushrooms, onions, carrots & crispy pancetta

BEEF

\$68 per person

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

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

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

Braised Short Rib roasted 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 CATERING MENU

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PLATED DINNERS

DUETS

\$94 per person

Ocean Reef Club Signature Duet

Filet mignon & ORC classic yellowtail snapper, whipped potato, vegetables, red wine demi & sherry caper butter sauce

Braised Short Rib Oscar

butter poached king crab meat, asparagus, potato purée, charred tomato, garlic herb crumb, béarnaise sauce

Filet Mignon & ORC Crab Cake

celery root fondue, gouda cheese, artichokes, haricots verts, lardons, béarnaise sauce

Braised Short Rib and Seared Sea Scallops

sweet and sour shallot-oxtail marmalade, parsnip purée, maitake mushroom, broccoli rabe, natural sauce

Pan Roasted NY Strip & Cold-Water Lobster Tail

trumpet mushroom risotto, asparagus, 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, Cajun spices stewed creole tomatoes

VEGETARIAN

\$52 per person

Butternut Squash Ravioli brown butter emulsion, crispy sage, amaretto cookie crumble

Baked Eggplant Parmigiana roma tomato marinara, buffalo mozzarella

Grilled Vegetable Terrine portobello mushroom, baby spinach, roasted red pepper, squash, eggplant, romesco

VEGAN

\$52 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

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

DESSERT

\$14 per person

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

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

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

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

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

Pistachio Marscapone Cheesecake raspberry coulis, pistachio crumbles

Banana Foster Chocolate Tart

TARTS & MINIS

\$6 each, choice of 3

Milk Chocolate “Caramelo” Tart

Key Lime Tarts • Chocolate Pecan Tarts

S’mores Tarts • Mixed Berry Almond Tart

ORC Rum Cake • Mini Vanilla Cheese Cake

Coconut Lime Tartlets

Sour Cherry Frangipane Tart



ORC CATERING MENU

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KIDS' CORNER

All kids' buffets include Iced Water & Lemonade.

Minimum 20 kids up to 11 years old. \$ 10 per person additional - 12 and older.

THE CLASSIC KID

\$37 per child

Classic Caesar Salad romaine heart lettuce, shaved parmesan, croutons

Kobe Burger Sliders American cheese, potato bun

Crispy Chicken Tenders BBQ sauce, honey mustard

Ocean Reef Beach Waffle Fries ketchup

Sliced Watermelon & Grapes

LITTLE ITALY

\$37 per child

Classic Caesar Salad romaine heart lettuce, shaved parmesan, croutons

Beef Meatballs warm pomodoro tomato sauce, basil, Italian seasonings

Creamy Alfredo Pasta parmesan cheese

Grilled Chicken

Steamed Broccoli

Sliced Watermelon & Grapes

FIESTA TIME

\$39 per child

Tortilla Chips guacamole, warm cheddar nacho sauce

Cheese Quesadillas

Chicken Quesadillas sour cream

Ground Beef Tacos diced tomato, lettuce, cheese

Sweet Yellow Corn on the Cob melted butter, sea salt

Sliced Watermelon & Grapes

SWEET CORNER

Choice of 2 included with every station:

Rice Krispy Treats

Chocolate Chip Cookies

Fudge Brownies

Blondies

S'mores Tart

Chocolate Parfait

"MAKE YOUR OWN SUNDAE" BAR

\$22 per child

Vanilla, Chocolate or Strawberry Ice Cream (pick 2) chocolate & caramel sauce, cookies, sprinkles, mini brownies, m&m's, fresh strawberries, whipped cream



CARYSFORT KITCHEN COOKING ADVENTURES

\$250 chef fee per event \$100 server fee per every 15 guests

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.

BRAZILIAN CARNAVAL

Take one step into Carysfort Kitchen and you enter an authentic carnival. Here, you'll learn the secrets of this flavorful 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.

OPTIONS:

DEMO CLASS: \$175 Per Person

INTERACTIVE CLASS: \$210 Per Person

TEAM BUILDING COMPETITION: \$255 Per Person

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 CATERING MENU

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MEMBER'S CHOICE BAR

MEMBER'S CHOICE

Consumption Pricing: \$12 per drink.

Tito's, Grey Goose & Ketel One Vodka

Bombay Sapphire Gin

Mount Gay Rum

Crown Royal Whisky

Dewar's 12 Year Scotch

Jack Daniel's Whiskey

Buffalo Trace Bourbon

Herradura Silver Tequila

CONSUMPTION BAR SERVICE

All Bars include the following:

Domestic Beer

Imported Beer

ORC "The Point" IPA

Seltzers

House Wines

Cordials

Mixed Drinks

Juices

Mineral Waters

Soft Drinks

PRIX FIXE BAR SERVICE

Prices are per person

1 Hour	\$32
2 Hours	\$45
3 Hours	\$55
4 Hours	\$65
5 Hours	\$72



SPECIALTY BAR SERVICE

MARTINI BAR

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

1 Hour \$29 • 2 Hours \$36 • 3 Hours \$45 - Per Person

RUM BAR

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

1 Hour \$31 • 2 Hours \$39 • 3 Hours \$46 - Per Person

MOJITO BAR

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

1 Hour \$28 • 2 Hours \$36 • 3 Hours \$45 - Per Person

BOURBON BAR

Sip various premium bourbons and ryes from the United States

1 Hour \$31 • 2 Hours \$39 • 3 Hours \$46 - Per Person

MARGARITA BAR

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

1 Hour \$28 • 2 Hours \$36 • 3 Hours \$45 - Per Person

TEQUILA BAR

Sip various premium tequilas ranging from Blanco, Reposado and Añejo

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

BEER & WINE BAR

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

1 Hour \$25 • 2 Hours \$30 • 3 Hours \$35 - 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 *\$140 per gallon*

Rum or Vodka Punch *\$130 per gallon*

Red or White Sangria *\$110 per gallon*

Reef Cup or Lagoon Lemonade *\$150 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)	\$35
231	Vicolo Pinot Grigio, IT	\$35
261	Rodney Strong "Charlotte's Home" Sauvignon Blanc, Sonoma County, CA	\$35
669	Oyster Bay Pinot Noir, NZ	\$35
732	Moulin de Cassac Rosé, FR	\$35

CHAMPAGNE & SPARKLING WINES

005	La Marca Prosecco, IT	\$38
058	Piper Sonoma Rosé, Sonoma, CA	\$48
041	Chandon, Brut, CA	\$50
014	Möet Imperial, FR	\$115
025	Veuve Clicquot, Yellow Label, FR	\$120
012	Dom Pérignon, FR	\$475



WHITE WINE

CHARDONNAY

076	Kendall-Jackson, CA	\$39
061	Decoy by Duckhorn, Sonoma County, CA	\$45
095	Sonoma-Cutrer, Russian River Ranches, CA	\$52
115	Mer Soleil Reserve, Santa Lucia Highlands, CA	\$55
143	Duckhorn, Napa Valley, CA	\$62
088	Frank Family, Calistoga, CA	\$65
142	Jordan, Russian River Valley, CA	\$73
125	Flowers, Sonoma Coast, CA	\$80
137	Migration by Duckhorn, Russian River Valley, CA	\$81
092	Rombauer, Carneros, CA	\$89
150	Joseph Drouhin, Pouilly Fuisse, Burgundy, FR	\$90
065	Grgich Hills, Napa Valley, CA	\$99
063	Cakebread, Napa Valley, CA	\$100
072	Far Niente, Napa Valley, CA	\$125
175	Joseph Drouhin Puligny Montrachet, Burgundy, FR	\$210

SAUVIGNON BLANC

257	Decoy, Sonoma County, CA	\$40
270	Momo, Marlborough, NZ	\$45
268	Groth, Napa Valley, CA	\$60
182	Domaine Cherrier, Sancerre, FR	\$66
300	Hall, Napa Valley, CA	\$66
273	Duckhorn, Napa Valley, CA	\$67

OTHER INTERESTING WHITES

735	Whispering Angel, Provence, FR	\$50
237	Santa Margherita, Pinot Grigio, Alto Adige, IT	\$55
198	Jankara Vermentino, Sardinia, IT	\$60



RED WINE

PINOT NOIR

650	Calera, Central Coast, CA	\$45
659	King Estate "Inscription", Willamette Valley, OR	\$45
661	J Vineyards, Sonoma, Monterey and Santa Barbara, CA	\$50
687	Lange "Ocean Reef Selection", Willamette Valley, OR	\$75
642	Patz and Hall, Sonoma Coast, CA	\$80
651	Migration by Duckhorn, Sonoma Coast, CA	\$84
646	Belle Glos "Las Alturas", Santa Lucia Highlands, CA	\$85
662	Goldeneye by Duckhorn, Anderson Valley, CA	\$95
706	Walt "Blue Jay", Anderson Valley, CA	\$99
643	Flowers, Sonoma Coast, CA	\$100
680	Domaine Drouhin, Willamette Valley, OR	\$125

MERLOT

572	Kendall-Jackson, CA	\$39
599	Hall, Napa Valley, CA	\$99
567	Duckhorn, Napa Valley, CA	\$115

CABERNET SAUVIGNON

479	Kendall-Jackson, CA	\$40
478	Louis M. Martini, Sonoma, CA	\$45
431	Decoy by Duckhorn, Sonoma County, CA	\$49
790	Alexander Valley Vineyards, Alexander Valley, CA	\$53
496	Justin, Paso Robles, CA	\$60
440	Daou Reserve, Paso Robles, CA	\$80
470	St. Supery, Napa Valley, CA	\$99
482	Hall, Napa Valley, CA	\$105
477	William Hill, Napa Valley, CA	\$110
447	Duckhorn, Napa Valley, CA	\$120
442	Paul Hobbs "Crossbarn", Napa Valley, CA	\$125
454	Groth, Napa Valley, CA	\$138
458	Jordan, Sonoma Valley, CA	\$145
468	Silver Oak, Alexander Valley, CA	\$185

OTHER INTERESTING REDS

513	Marchesi Antinori, Chianti Classico, Tuscany, IT	\$56
766	Bramare Malbec, Mendoza, AR	\$65
371	Chateau La Caze Bellevue, St. Emilion, FR	\$75
613	Prisoner, Red Blend, Napa Valley, CA	\$84
629	Stags Leap "The Investor", Red Blend, Napa Valley, CA	\$90
956	Orin Swift "8 Years in the Desert", Red Blend, CA	\$92
785	Justin, Isosceles, Red Blend, Paso Robles, CA	\$120



ORC CATERING MENU

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OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA