# PARTY FOODS

CHICKEN WINGS Choice of Sauces: Buffalo, BBQ, Honey Garlic, Sweet Chili Thai	(1 Dozen) 18	
CUSTOM SUB SANDWICH (On Fresh Cuban Bread) ITALIAN SANDWICH (All Cold Cuts) TURKEY CLUB KEY LARGO WRAP	Serves 8 65 60 75	
CHIPS N' DIPS SPINACH & ARTICHOKE DIP	Serves 10 <b>90</b>	
CORN TORTILLA CHIPS & SALSA	50	
HUMMUS & PITA CHIPS	90	
GUACAMOLE	80	
BEEF NACHOS	80	

## FINISHING TOUCHES

GARLIC BREAD LOAF	15
GARLIC KNOT ROLLS	(Per Dozen) 15
CORN BREAD Butter	(Half Pan) 15
DEEP-DISH APPLE PIE	(9" Pie) 25
BROWNIES, COOKIES	(Per Dozen) 45

# CATERING MENU



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

PLEASE PLACE ORDER 24 – 48 HOURS IN ADVANCE

### **REEF HUT HOURS:**

LUNCH: MONDAY – SATURDAY / 11AM – 4PM DINNER: MONDAY – FRIDAY / 5PM – 8PM

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

Prices are subject to change.

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SOUP		\$8 PER PINT
	Serves 8	Serves 16
HOUSE SALAD	48	96
Romaine Lettuce, Grape Tomatoes, Cucumbers, Grated Carrot		
CAESAR SALAD	48	96
Chopped Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Cro	eamy Caesar Dressi	ng

DRESSING CHOIGES: Ranch, Balsamic Vinaigrette, Bleu Cheese or Herb Vinaigrette

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SPAGHETTI MARINARA	45	90	
MACARONI & CHEESE	45	90	
SPAGHETTI MEATBALLS OR BOLOGNESE	100	200	
CHEESE RAVIOLI, MARINARA	100	200	
BEEF LASAGNA	123	240	
GRILLED SALMON	\$15 PER PERSON		
CHICKEN PICCATA	\$12 PER PERSON		
CLASSIC MEATLOAF		\$11 PER PERSON	

#### SIDES ......

GRILLED VEGETABLES \$12 PER PERSON

Eggplant, Asparagus, Zucchini, Squash, Carrots, Onions

SAUTEED VEGETABLES \$12 PER PERSON

Broccoli, Green Beans



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

# BACKYARD COOKOUT-

Requires a minimum of 3 pounds of protein

ROASTED CHICKEN  Choice of Garlic Herb Butter, Lemon Pepper	(Whole Chicken) 30
SOUTHERN FRIED CHICKEN	(8 Pieces) 30
PULLED MOJO PORK	(Per-Pound) 20
PORK RIBS, CHOICE OF SAUCE	Full Rack 35
SMOKED BEEF BRISKET	(Per-Pound) 29
*GRILLED FLANK STEAK, BY THE PIECE	(Approx. 2.5 Lbs.) 47

#### **CHOOSE YOUR STYLE OF BBQ SAUCE:**

Traditional • Southern Sweet n' Spicy• Korean BBQ

#### **BACKYARD SIDES**

	Pint (Serves 5)	Quart (Serves 10)
TATER TOTS		\$8 PER PERSON
BAKED POTATO		\$7 EACH
BLACK BEANS	8	16
MASHED POTATO & GRAVY	8	16
	Half Pan (Serves 8)	Full Pan (Serves 16)
MEXICAN YELLOW RICE	8	16

#### **MEXICAN SPECIALTIES**

	Halt Pan (Serves 8)	Full Pan (Serves 16)
CHICKEN TACOS	95	200
BEEF TACOS	95	200
CHICKEN FAJITAS	150	290
*STEAK FAJITAS	200	400