

OCEAN REEF CLUB

Banquet Menus



OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA

Breakfast & Brunch Buffets

All buffets to include Freshly Brewed Ocean Reef Blend Coffee, Decaffeinated Coffee and Select Teas.

CONTINENTAL BREAKFAST BUFFET

\$37 per person

Fresh Florida Orange and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Assortment of Breakfast Pastries

SPA BREAKFAST BUFFET

\$43 per person

Fresh Florida Orange and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Build your own Granola Parfaits
Freshly Baked Oat Bran, Carrot Raisin,
Banana Nut Muffins

FLORIDA KEYS BREAKFAST BUFFET

\$56 per person

Fresh Florida Orange and Grapefruit Juices
Diced Pineapple, Mango and Papaya
Assortment of Quesito, Guava Pastries, Palmiers
and Puff Pastry Sugar Twist
Scrambled Eggs with Chorizo, Chipotle Sour Cream,
Charred Tomato Salsa, Shredded Manchego Cheese,
wrapped in a Flour Tortilla with Coriander Key Lime Sauce

DELUXE CONTINENTAL BREAKFAST

\$49 per person

Fresh Florida Orange and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Assortment of Breakfast Pastries
Assortment of Individual Low-Fat Fruit Yogurts
Assortment of Dry Cereals and Granola, Skim and 2% Milk

LOW COUNTRY BREAKFAST BUFFET

\$57 per person

Fresh Florida Orange and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Assortment of Breakfast Pastries
Cheddar Cheese Scrambled Eggs
Traditional Sausage Gravy with Warm Buttermilk Biscuits
Crispy Applewood Smoked Bacon
Stone Ground White Corn Grits

ALL-AMERICAN BUFFET

\$60 per person

Fresh Florida Orange and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Assortment of Breakfast Pastries
Dry Cereals and Granola with Skim and 2% Milk
Assortment of Individual Low-Fat Fruit Yogurts
White and Wheat Toast with Jams and Butter
Cinnamon Battered French Toast
Fluffy Scrambled Eggs
Chef's Choice of Breakfast Potatoes

Choice of:

Applewood Smoked Bacon, Country Sausage
or Chicken-Apple Sausage

ORC Banquets Menu

All prices are subject to 7.5% tax and 22% gratuity. Prices and items are subject to change.

Breakfast & Brunch Buffets

All buffets to include Freshly Brewed Ocean Reef Blend Coffee, Decaffeinated Coffee and Select Teas.

BRUNCH BUFFET

\$83 per person

Fresh Florida Orange and Grapefruit Juice
Sliced Seasonal Fruits and Berries
Traditional Yogurt Bar with Mixed Berries and Homemade Granola
Whole Grain Croissants and Banana Bread
Grilled Vegetable Platter, Marinated Artichokes, Olives, Grilled Peppers and Squash, Pine Nut Hummus
Rosemary Breadsticks and Pita Bread
Smoked Salmon, Bermuda Onions, Sliced Roma Tomatoes, English Cucumbers
Mini Water Bagels, Lemon-Chive Cream Cheese

Hot Items

Traditional Quiche Lorraine
Traditional Eggs Benedict
ORC Crab Cakes with Grain Mustard Aioli
Hash Brown Casserole

Desserts

Strawberry Shortcake, Key Lime Cookies,
Fudge Brownie Bites and Lemon Meringue Tart

BREAKFAST ENHANCEMENTS

OMELETTE STATION 🍳

\$28 per person

Omelettes are made to order with your choice of:
Onions, Bell Peppers, Spinach, Sautéed Mushrooms,
Smoked Ham, Chorizo Applewood Smoked Bacon,
Tomatoes and Cheddar Cheese
Egg Whites available upon request

HUEVOS RANCHEROS STATION

\$23 per person

Fried Egg, Black Beans, Pico de Gallo, Queso Fresco,
Mexican Crema, Crispy Corn Tortilla

BELGIAN WAFFLE STATION 🍷

\$23 per person

Made to order by our Chef, with a choice of:
Nutella Spread, Fresh Strawberries or Blueberries, Vanilla
Whipped Cream, Toasted Pecans and Maple Syrup

DISPLAY OF SMOKED SALMON

\$25 per person

Assorted Bagels accompanied with Cream Cheese, Sliced
Vine-Ripened Tomatoes and Shaved Bermuda Onions

DONUT WALL

\$22 per person

Chocolate, Dulce de Leche, Cinnamon Sugar and Berry
Donuts attractively displayed

SMOOTHIE BAR

\$25 per person

Berries, Bananas, Mango, Pineapple, Cantaloupe,
Flaxseeds, Kale, Yogurt, Coconut Water, Almond Milk

OATMEAL BAR

\$11 per person

Local Honey, Brown Sugar, Golden Raisins, Mango
Compote

ORC Banquets Menu

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🍷 Additional \$250.00 Uniformed Chef Fee per Chef.

Breakfast Enhancements

BREAKFAST BAR

Croissants choice of:

Sausage, Egg & Cheese

Ham & Swiss Cheese

Egg & Cheese

\$23 per person

Burrito

Egg, Chorizo, Chipotle Sour Cream, Charred Tomato Salsa, Manchego, Flour Tortilla

\$21 per person

Sandwiches choice of:

Buttermilk Biscuit Egg, Cheese, Bacon or Sausage

Thin Bread Spinach, Egg White and Low Fat Swiss Cheese

Toasted English Muffin Egg, Canadian Bacon and Cheese

\$23 per person

Buffet Enhancements

Traditional Eggs Benedict Hollandaise Sauce

Fluffy Scrambled Eggs

Cinnamon Battered French Toast or Apple Pancakes with Maple Syrup

Applewood Smoked Bacon, Ham Steak, Breakfast Sausage or Chicken-Apple Sausage

Tomato Juice or Apple Juice

\$17 per person

\$17 per person

\$16 per person

\$16 per person

\$12 per person



ORC Banquets Menu

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Break Menus

All breaks are set for 30 minutes. If the break is to be set longer than one hour, all replenished items will be charged on a per item consumption basis.

MORNING BREAKS

AN APPLE A DAY

\$27 per person

Fuji, Granny Smith, and Red Whole Apples
Apple Fritter Bread
Apple Frangipane Tart

SURVIVAL OF THE FITTEST

\$28 per person

Assorted Individual Low-Fat Fruit Yogurts
Granola and Nutri-Grain Bars
Sliced Fresh Seasonal Fruit and Berries
Raw Nuts and Dried Fruits

MORNING RISER

\$27 per person

Fresh Sliced Seasonal Fruits and Berries
Assorted Mini Muffins
Assorted Individual Low-Fat Fruit Yogurts



AFTERNOON BREAKS

WE ALL SCREAM FOR ICE CREAM

\$28 per person

Assorted Ice Cream Novelties including
Ice Cream Bars and Ice Cream Sandwiches
Assorted King Size Candy Bars

TRAIL MIX BAR

\$35 per person

Dried Apricots, Dried Cranberries, Marcona Almonds,
Walnuts, Peanuts, Banana Chips, Granola, Toasted
Coconut, Yogurt Coated Pretzels, Marshmallows, White
and Dark Chocolate Chips,

CAUGHT IN THE COOKIE JAR

\$25 per person

(Choice of 3)

Molasses, Double Chocolate,
White Chocolate Macadamia, M&M,
Chocolate Chip, Italian Wedding, Almond Brandy Cherry,
Coconut Toffee, White Chocolate Guava

MORE CHOCOLATE

\$28 per person

Assorted Chocolate Covered Pretzels
Chocolate Brownie Fudge Bites

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SPORTS BREAK

\$33 per person

Club-made Ranch Potato Chips
with Creamy Onion Dip
Spicy Peanuts
Warm New York Pretzels
Cheddar Sauce and American Mustard

MEDITERRANEAN DOUBLE DIP

\$32 per person

Lemon Garlic Hummus, Baba Ghanoush,
Olives, Candied Walnuts, Toasted
Parsley Parmesan Pita Chips,
Assorted Crackers, Grilled Vegetable Display
Baklava

RUN FOR THE BORDER

\$29 per person

Golden Tortilla Chips
Charred Tomato Salsa and Guacamole
Churros with Dulce de Leche

KEY LIME HEAVEN

\$33 per person

White Chocolate Key Lime Cookies.
Mini Key Lime Tarts, Key Lime Blondies.
Key Lime Bundt Cake

PRETZEL WALL

\$30 per person

Jumbo Pretzels, Yellow and Whole Grain Mustards,
Cranberry Mustards, Cheese Sauce

DONUT WALL

\$32 per person

A Lavish Assortment of Freshly-Made Donuts

CHIPS AND DIP

\$29 per person

Tortilla Chips, Wontons, Plantain Chips, Kimchee Hummus,
Roasted Garlic Hummus, Charred Salsa

BACON BREAK

\$34 per person

Brown Sugar, Chocolate Covered, Spicy Maple Bacon,
Short Rib Sliders, Buttermilk Biscuits, Bourbon Glazed
Bacon Pepper Jelly

CARIBBEAN FRUIT CART

\$32 per person

Mango, Cantaloupe, Jicama and Watermelon with
Chili-Lime Seasoning

“MAKE YOUR OWN SUNDAE” BAR

\$32 per person

Featuring Vanilla Ice Cream, Dark Chocolate & Caramel Sauces, Butterscotch Sauce,
Assorted Candy Bars, Cookie and Candy Garnishes and Whipped Cream



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A LA CARTE BREAK SELECTION

Beverages

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas	\$115 per gallon
Assorted Coca-Cola Soft Drinks	\$7 each
Mineral Water	\$7 each
Iced Tea, Lemonade or Half and Half	\$57 per gallon

Fruit

Fresh Fruit Skewers	\$11 each
Whole Seasonal Fresh Fruits	\$8 per piece
Individual Low-Fat Fruit Yogurts	\$8 each

Baked Goods

Quesito Sweet Cream Cheese Pastries	\$70 per dozen
Assorted Bagels with Cream Cheese	\$70 per dozen
Ocean Reef Club Pecan Sticky Buns	\$74 per dozen
New York Pretzels with Cheddar Cheese Sauce and Mustard	\$69 per dozen
An Assortment of Croissants, Muffins and Fresh Fruit Danishes	\$72 per dozen
Assorted Cookies	\$70 per dozen
Gourmet Brownies and Blondies	\$70 per dozen
Mini Cupcakes – Assorted	\$63 per dozen
Palmiers & Sugar Pastries	\$59 per dozen
Assorted Spanish Breakfast Pastries	\$68 per dozen

Snacks

Mixed Deluxe Nuts	\$51 per pound
Assorted King-Size Candy Bars	\$10 each
Assorted Ice Cream Novelties	\$11 each
Crunchy Granola Bars	\$8 each
Individual Bags of Kettle Chips, Popcorn and Pretzels	\$8 each

Lunch Buffets

Lunch buffets and stations are served from 11 a.m. to 2 p.m.
All buffets to include Iced Tea and Lemonade.

WRAP IT UP BUFFET

\$65 per person

Ocean Reef Creamy Tropical Coleslaw

Sliced Fresh Seasonal Fruits and Berries

Choice of three:

Gluten Free, Wheat, Tomato, Spinach Wraps available upon request

Heart Healthy Wrap

Char-Grilled Portobello Mushroom and Vegetable Wrap

Ocean Reef Club Wrap

Smoked Turkey, Ham, Applewood Smoked Bacon, Gruyere Cheese, Diced Tomatoes and Dijonnaise Mustard Sauce in a Wheat Wrap

Grilled Chicken Caesar Wrap

Crisp Romaine Lettuce Hearts, Focaccia Croutons, Shaved Parmigiano-Reggiano Cheese, Cracked Pepper, Roma Tomatoes and Creamy Caesar Dressing in a Wheat Wrap

California Turkey Wrap

Bacon, Avocado, Tomato, Spinach Tortilla

Southern Jerk Chicken Wrap

Lettuce, Black Beans, Sweet Corn, Roasted Pepper, Ranch

Roast Beef Hoagie

Sharp Cheddar, Tomato, Arugula, Horseradish Aioli

Greek Salad Wrap

Romaine, Tomato, Cucumbers, Peppers, Feta, Olive Tapenade

Char-Grilled Portabella Mushroom Bánh Mi

Soft Baguette, Pickled Carrot, Daikon, Cilantro

Individual Bags of Potato Chips, Pretzels and Popcorn

Mini Cookies and Brownies

THE WORKING BUFFET

\$75 per person

Cold Items

Palm Court Salad

Mixed Greens, Bell Peppers, Jicama, Roasted Corn and Black Beans with Cilantro-Lime Vinaigrette

Mini Wedge Salad

Bacon, Tomatoes, Rogue Creamery Caveman Blue Cheese, Buttermilk Ranch

Fresh Sliced Seasonal Fruits and Berries

Buffalo Mozzarella with Vine-Ripe Tomato

Bermuda Onions and Fresh Basil Balsamic Glaze

Platter of Sliced Meats

Oven Roasted Beef Sirloin, Turkey, Honey Cured Ham and Genoa Salami

Platter of Domestic and Imported Cheeses, Sliced Tomatoes, Bermuda Onions and Lettuce

Assorted Kaisers, Hoagies and Sliced Breads

or

Platter of Gourmet Sandwiches and Wraps

Choice of three:

Char-Grilled Portabella Mushroom Bánh Mi

Soft Baguette, Pickled Carrot, Daikon, Cilantro

Italian Ciabatta Sandwich

Salami, Mortadella, Provolone and Olive Salad

Turkey Club Wrap

Char-Grilled Chicken Bacon Ranch Wrap

Pulled Chicken Salad on Croissant

Southern Jerk Chicken

Lettuce, Black Beans, Sweet Corn, Roasted Pepper, Ranch Wrap

Roast Beef Hoagie

Sharp Cheddar, Tomato, Arugula, Horseradish Aioli

Greek Salad Wrap

Romaine, Tomato, Cucumbers, Peppers, Feta, Olive Tapenade

Hot Items

All hot entrées served with Chef's Choice of Seasonal Vegetables and Starch Bakers Bread Basket

Choice of One:

Char-Grilled Line-Caught Mahi Mahi with Key Lime Sauce and Citrus Segments

Sautéed Shrimp Scampi Lemon, Garlic and White Wine

Floribbean Char-Grilled Chicken Breast with Tropical Fruit Salsa and Cilantro

Mahi Mahi Fish Avocado, Lime Cream, Mango-Red Cabbage Slaw, Queso Fresco, Tomatoes, Candied Jalapenos

Freshly Baked Mini-Cookies and Brownies

ORC Banquets Menu

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Lunch Buffets

*Lunch buffets and stations are served from 11 a.m. to 2 p.m.
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FLORIBBEAN BUFFET

\$89 per person

Cold Items

Jerked Chicken and Pineapple Salad Avocado, Black Beans, Sweet Corn, Jicama, Mustard Vinaigrette

Spinach and Arugula Salad Mangoes, Hearts of Palm, Red Onion, Manchego Cheese, Creamy Florida Citrus Dressing

Hot House Heirloom Tomato Salad Red Onion, Bell Peppers, Cucumber, Basil Vinaigrette

Hot Items

Mojo Chicken Breast Chimichurri Tropical Fruit Salsa

Baked Day Boat Fresh Catch Matecumbe Lemon Butter Sauce

Floribbean Sweet Potato and Conch Fritters Bahamian Pink Sauce and Ahi Amarillo Remoulade

Assorted Grilled Vegetables

Black Beans and Rice

Bakers Basket of Assorted Bread

Desserts

Key Lime, Verrine, Rum Caramel Flan, Chocolate Kahlua Bundt Cake



ALL-AMERICAN COOKOUT

\$79 per person

Cold Items

Creamy Red Bliss Potato Salad Celery, Applewood Smoked Bacon, Green Onions and Chopped Eggs

Ocean Reef Club Creamy Coleslaw

Tomato and Cucumber Salad Fresh Dill

Fresh Garden Salad Cucumbers, Yellow and Red Tomatoes, Carrots with Ranch and Balsamic Vinaigrette

Hot Items

All-American Beef Chili Grated Cheddar Cheese, Sour Cream, Scallions, Red Onions, Jalapeños

Char-Grilled Angus Beef Burgers Sesame Kaiser Rolls

Herb Grilled Chicken Breast Caramelized Onions, Bell Peppers on Sesame Kaiser Rolls

Char-Grilled Chicago Hot Dogs

Lettuce, Tomato, Onion, Pickles, Relish, Chopped Onion, Sliced Cheese Tray, Kettle Chips

Add On: Impossible Burger \$7 per person

Desserts

Chocolate Chip Cookies, Cherry Cobbler, Strawberry Shortcake, Apple Crumb Tart

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Lunch Buffets

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HOMESTEAD FARM SALAD BAR

Salad Bar

\$56 per person

Choice of Three:

Mixed Artisan Lettuce, Baby Arugula, Baby Spinach, Sweet Gem, Iceberg or Romaine

Toppers to Include:

Heirloom Baby Tomatoes, Shaved Radish, Spiced Chickpeas, Toasted Almonds, Beets, Carrots, Edamame, Roasted Cauliflower Florets, Vermont Goat Cheese, Blue Cheese Crumbles

Choice of Three:

Dijon Vinaigrette, Balsamic Vinaigrette, Buttermilk Ranch, Thai Chilli-Citrus Vinaigrette, Rogue Creamery Blue Cheese Dressing

Choice of One:

Herb Roasted Chicken, Local Snapper or Garlic Parsley Shrimp

Desserts

Strawberry Shortcake, White Chocolate-Berry Bread Pudding, Key Lime Tart

SOUTHWESTERN BUFFET

\$89 per person

Cold Items

Caesar Salad Bar Romaine Lettuce, Baby Heirloom Tomatoes, Piquillo Peppers, Black Beans, Shaved Manchego Cheese, Spiced Croutons, Chipotle Caesar, Avocado-Citrus Vinaigrette

Watermelon and Jicama Queso Fresco, Cilantro-Lime Vinaigrette

Roasted Yukon Potato Salad Caramelized Red Onions, Pimento Peppers, Peas, Bacon, Eggs, Creamy Chipotle Dressing

Hot Items

Fajita Bar

Choice of two:

Achiote Marinated Skirt Steak Grilled Onions and Peppers

Cumin Lime Grilled Chicken Breast Grilled Onions and Peppers

Blackened Shrimp Shaved Cabbage

Grilled Portobello Mushrooms

Condiments Guacamole, Pico de Gallo, Mexican Lime Crema, Cojita Cheese, Shredded Lettuce, Soft Flour Tortillas, Soft Corn Tortillas (Gluten Free)

Mexican Street Corn Roasted Garlic Aioli, Cotija Cheese, Smoked Paprika, Lime

Refried Beans Queso Blanco

Spanish Rice

Desserts

Churros with Dulce de Leche

Coconut Besitos de Coco

Banana Pudding

Flan de Tequila

ORC Banquets Menu

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Plated Lunch

Lunch is served from 11 a.m. to 2 p.m.
All plated lunches include Iced Tea and Lemonade.

APPETIZERS

Please Select One Soup or One Salad

Soups

Andalusian Gazpacho Cucumbers, Sherry Vinaigrette, Olive Oil	\$10 per person
ORC Signature Conch Chowder Oyster Crackers	\$14 per person
New England Clam Chowder Oyster Crackers	\$14 per person
Tuscan Bean Soup Ham Hocks, Barley, Rosemary	\$12 per person
French Onion Soup Gruyère Crostini	\$14 per person

Salads

Classic Caesar Salad Focaccia Croutons, Shaved Parmesan, Caesar Dressing	\$11 per person
Roquefort Spinach Salad Mushroom, Purple Onion, Egg, Candied Walnut Vinaigrette	\$14 per person
Baby Arugula Salad Pear Tomatoes, Cipollini Onions, Tuscan Vinaigrette	\$14 per person
Baby Kale Salad Greens, Cherry Tomatoes, Radish, Mushrooms, Lemon Vinaigrette	\$14 per person
Wedge Salad Iceberg Lettuce, Tomatoes, Onion, Blue Cheese, Bacon, Roquefort Dressing	\$14 per person



COLD ENTRÉES

Please Select One

Ocean Reef Club's Signature Cracked Coconut Salad	\$54 per person
Choice of: Grilled Pink Shrimp, Curried Cashew Chicken or Sweet Crab & Avocado	
Presented in a Cracked Coconut Shell with Greens, Carrot Ribbons, Sugar Cane Chopsticks & Edible Orchids	
Cobb Salad	\$45 per person
Red Leaf Lettuce, Greens, Grilled Chicken, Avocado, Cherry Tomatoes, Cucumbers, Swiss Cheese Cubes, Crumbled Bacon, Blue Cheese Dressing	
Classic Caesar Salad	\$32 per person
Focaccia Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing	
With Grilled Chicken Breast Add \$12/ With Grilled Shrimp Add \$12	
Nicoise Salad	\$54 per person
Haricots Verts, Artichoke, New Potato, Bell Pepper, Cucumber, Nicoise Olives, Hard Boiled Eggs & Tomatoes with Seared Rare Tuna Steak, Provencal Vinaigrette	
Churrasco Skirt Steak Salad	\$59 per person
Field Greens with Black Beans, Roasted Corn and Jicama, Chunky Tomato-Cilantro Vinaigrette	

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Plated Lunch

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HOT ENTRÉES

Please Select One

Day Boat Grilled Mahi Mahi

Key Lime Salsa, Roasted Fingerling Potatoes, Grilled Asparagus, Citrus Segments

\$56 per person

Yellowtail Snapper Matecumbe Style

Diced Tomatoes, Capers, Lemon, Roasted Sweet Potatoes, Garlic Rapini, White Wine Sauce

\$56 per person

ORC Signature Crab Cake

Mustard Aioli, Corn Tomato Relish, Farmers' Greens

\$54 per person

Roasted Airline Chicken Breast

Fingerling Potatoes, Brocolinni, Lemon-Thyme Jus

\$50 per person

Skirt Steak Churrasco Style

Yucca Fries, Chef's Vegetables, Chimichurri Sauce

\$61 per person

Grilled Salmon

Shaved Fennel and Candied Tomato Salad, Dill Butter

\$54 per person



DESSERTS

Please Select One

Key Lime Pie Whipped Cream, Chambord Raspberry Sauce, Fresh Berries

\$12 per person

Nutella Macaron Caramel Latte Bavarian Cream, Toasted Hazelnut Praline Crunch

\$13 per person

Flourless Chocolate Torte Mocha Ganache, Crème Fraiche Gelato

\$12 per person

Bacardi Caramel Flan Fresh Berries, Vanilla Chantilly

\$11 per person

Raspberry Chambord Cream Puff White Chocolate Streusel, Blackberry Cremeux

\$12 per person



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Lunch On-The-Go

*All of our box lunches are served with Kettle Potato Chips,
Fresh Whole Fruit and a Chocolate Chip Cookie.*

STANDARD BOXED LUNCHES

\$48 each, choose up to four

Roast Beef Purple Onions, Shredded Lettuce, Provolone Cheese, Horseradish Cream

Maple Glazed Ham & Swiss Cheese Lettuce, Tomato, Onion, Garlic Pickles on Hoagie Roll

White Albacore Tuna Salad Plum Tomatoes, Leaf Lettuce, Multi-Grain Wheat Pullman

Pulled Chicken Salad Avocado, Leaf Lettuce Sprouts on a Croissant

Char-Grilled Portobello Mushroom Wrap Squash, Lettuce, Olive Tapenade Tomato Tortilla

Roast Breast of Turkey Lettuce and Tomato, Dijon, Whole Wheat Hoagie

Smoked Turkey Club Wrap Chopped Bacon, Lettuce, Diced Tomatoes, Dijonnaise, Gruyère Cheese, Whole Wheat Tortilla

Chicken Bacon Ranch Wrap Shaved Purple Onions, Lettuce, Tomatoes, Parmesan Cheese, in a Tomato Tortilla

Manhattan Roast Beef Baguette Red Onion Jam, Goat Cheese, Arugula, Olive Oil, Balsamic Reduction

Italian Muffuletta Salami, Ham, Mortadella, Provolone, Mozzarella, Olive Salad, Sesame Kaiser Knots

Caprese Focaccia Plum Tomatoes, Buffalo Mozzarella, Balsamic, Basil Chiffonnade

GOURMET BOXED LUNCHES

Beef Tenderloin Horseradish Cream, Baby Lettuce, Caramelized Cipollini Onions in a Hoagie

\$55 per person

Lobster Roll on a Griddled New England Bun

\$55 per person



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Hors D'oeuvres

COLD

Price per 50 pieces

Snapper Ceviché Spoon Ginger, Candied Jalapeños	\$360
Tuna Tataki Chive, Wonton Crisp, Wasabi Cream	\$390
Blackened Shrimp Phyllo Cup Black Bean Corn Salsa, Chipotle Mayo, Cilantro	\$370
Lobster Roll New England Bun, Micro Celery	\$540
Crab & Mango Salad Asian Spoon Tobiko	\$360
Shaved Serrano Ham Bruschetta Fig Marmalade	\$290
Thai Spring Roll Enoki Mushroom, Chives, Basil, Lime Vinaigrette	\$290
"BLT" Stuffed Cherry Tomato	\$360
Yellow Beet Skewer Goat Cheese Mousse, Pistachio Dust	\$300
Grilled Vegetable Bruschetta	\$320
Antipasti Skewer Olive, Artichoke, Tomato, Ciligine Mozzarella	\$300
Caprese Bite Mozzarella, Tomato, Basil, Balsamic Syrup	\$290
Beef Tenderloin Crostini Arugula, Grated Pecorino, Truffle Oil	\$370
Tomato Jam Crostini Aged Balsamic, Olive Oil	\$300
Grilled Watermelon Skewer Mint, Balsamic, Feta (GF/V)	\$308
Cheese Stuffed Dates Rogue Creamery Blue, Toasted Hazelnuts (GF/V)	\$287
Spiced Shrimp Plantains Chip, Salsa Verde, Queso Fresco	\$350
Foie Gras Crostini Fig Jam	\$475
Maryland Profiteroles Crab Salad, Old Bay	\$525
Smoked Salmon Canapé Pumpernickel, Chive Cream Cheese	\$363



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Hors D'oeuvres

HOT

Price per 50 pieces

Wild Mushroom Ragout Phyllo Cup	Leeks	\$320
Spanakopita of Spinach	Feta Cheese	\$280
Chicken Cordon Bleu Fritter	Dijonnaise	\$300
Teriyaki Chicken Satay	Spicy Peanut Sauce	\$290
Coconut Chicken Strips	Sweet Thai Chili Sauce	\$300
Mini Cocktail Franks in Puff Pastry	Yellow Mustard Dipping Sauce	\$290
Beef Cocktail Sliders	Pickle, American Cheese, Spicy Mayo, Ketchup	\$310
Mini Beef Wellingtons	Brandy Au Poivre	\$410
Grilled Lamb Lollipop	Mint Jus	\$520
Indian Vegetable Samosa	Mint Chutney	\$340
Short Rib Grilled Cheese Slider	Horseradish Sour Cream	\$330
Blackened Mahi Satay	Key Lime Tarter	\$380
Mini Ocean Reef Club Crab Cake	Tangy Mustard Sauce	\$380
Mushrooms, Leeks & Gruyère Empanadas	Sweet Corn, Queso Blanco Dip	\$370
Conch Fritters	Bahamian Pink Sauce	\$370
Bacon Wrapped Scallops	Maple Glaze	\$380
Coconut Shrimp	Piña Colada Rum Sauce	\$380
Beef Satay	Thai Chimichurri	\$370
Chicken Potsticker	Ponzu Sauce	\$350
Short Rib Empanada	Cilantro Aioli	\$375



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DELUXE VEGETABLE CRUDITÉS

Served with Herbed Ranch and Roquefort Dips

\$20 per person

MEDITERRANEAN GRILLED VEGETABLE DISPLAY

Marinated and Lightly Grilled Mushrooms, Squash, Zucchini,
Carrots, Asparagus, Eggplant, Onions, Bell Peppers, Garlic, Hummus and Pita Crisps

\$26 per person

IMPORTED AND DOMESTIC CHEESE DISPLAY

Garnished with Fresh Fruits and Berries
Served with Crusty French Baguettes & Crackers

\$26 per person

SEASONAL FRUIT DISPLAY

With an assortment of Fresh Berries

\$20 per person

SMOKED SALMON DISPLAY

Served with Toast Points, Water Crackers and Traditional Accompaniments

\$35 per person

SMOKED FISH DISPLAY

ORC Smoked Fish Dip and Chef's Selection of Assorted Smoked Fish

Served with Crackers, Fresh Lemon, Tabasco & Mustard Sauce

\$31 per person

ITALIAN ANTIPASTI DISPLAY

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

\$28 per person

ORC Banquets Menu

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Create Your Own Raw Bar

Selection Creatively Displayed on Crushed Ice
Served with Cocktail Sauce, Fresh Lemon, Mini Tabasco, Horseradish & Saltine Crackers

Chilled Jumbo Shrimp Cocktail	\$12 per piece
Freshly Shucked Oyster on the Half-Shell	\$12 per piece
Littleneck Clams on the Half-Shell	\$11 per piece
Fresh Florida Stone Crab Claws Orange Mustard Sauce (Seasonal Oct. 15th –May 15th)	Market Price
Chilled Cracked Half Maine Lobster Tail Drawn Butter	Market Price
Kumamoto Oysters	Market Price
Bahamian Conch Ceviche Shooter	\$12 each
Dayboat Fish Ceviche Shooter Fresh Lime, Red Onion	\$11 each
Sesame Ahi Tuna Avocado, Crispy Plantain, Wonton Crisp	\$12 each
Ice Carving with Company Logo	Price Quote Available Upon Request



SUSHI DISPLAY

All of our Sushi is Handmade and Served with Pickled Ginger, Wasabi, Soy Sauce & Chopsticks

Small: 100 pieces • Medium: 200 pieces • Large: 300 pieces

Traditional Rolls

Assorted California Roll, Spicy Tuna Roll, Vegetable Roll, Crunchy Shrimp Roll

Small \$700 • Medium \$1,400 • Large \$2,100



ORC Banquets Menu

All prices are subject to 7.5% tax and 22% gratuity. Prices and items are subject to change.

Reception Stations

Must accompany a buffet. Not available as a stand-alone item.

PASTA STATION

Tossed to Order by Your Uniformed Chef*

Served with Focaccia Bread Sticks and Ciabatta Bread

All Pasta Stations include:

Chopped Garlic, Toasted Pine Nuts, Grated Parmesan Cheese, Extra Virgin Olive Oil, Spinach,
Bell Peppers, Mushrooms, Diced Tomatoes and Onions

Pastas

Farfalle

Penne Pasta

Four Cheese Tortellini

Gluten-Free Pasta available upon request

Sauces

Basil and Pine Nut Pesto

Roasted Tomato Basil Pomodoro

Alfredo with Parmigiano-Reggiano

\$30 Reception Station

\$58 Dinner Station

Additional Accompaniments

Grilled Chicken *\$24 per person*

Jumbo Shrimp *\$26 per person*



ORC Banquets Menu

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 *Additional \$250.00 Uniformed Chef Fee per Chef.*

Reception Stations

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OCEAN REEF ISLAND PAËLLA 🍳

\$1,700 • Serves 45

Shrimp, Scallops, Mussels, Clams, Calamari Rings, Crab Claws with Chorizo,
Peas, Saffron Rice, Fire-Roasted Red Bell Peppers

SALMON WELLINGTON 🍳

\$575 • Serves 15

Fillet of Salmon with Mushrooms & Asparagus Baked in a Golden Puff Pastry, Creamy Dill Sauce
Freshly Baked Artisan Breads

BBQ BEEF BRISKET 🍳

\$585 • Serves 50

Shaved White Onion, Pickles, Brown Butter Cornbread

OCEAN REEF CLUB'S BEACH BOXED SLOW-ROASTED MOJO SUCKLING PIG 🍳

\$1,750 • Serves 35

Served with Cilantro Chimichurri, Media Noche Bread, Plantain Chips

ROASTED TENDERLOIN OF ANGUS BEEF 🍳

\$670 • Serves 15

Served with Béarnaise Sauce, Creamed Horseradish, Dijon Mustard, Silver Dollar Rolls

ACHIOTE-RUBBED SKIRT STEAK 🍳

\$1,200 • Serves 50

Served with Black Bean Corn Relish, Crispy Tortilla Chips, Roasted Chipotle Salsa

LEMON GARLIC ROASTED CHICKEN 🍳

\$650 • Serves 40

Served with Honey Mustard Sauce and Soft Potato Rolls

ORC Banquets Menu

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🍳 *Additional \$250.00 Uniformed Chef Fee per Chef.*

Reception Stations

Not available as a stand-alone item

BRAZILIAN CHURRASCARIA-STYLE 🍷

STEAK HOUSE

\$70 per person

Choice of three

Carved Meats to Include:

Picanha Sirloin of Beef

Bacon-Wrapped Chicken Breast

Lime-Garlic Pork Loin

Rosemary Lamb Leg

Queso Rolls

Condiments to include: Chimichurri,

Gaucho Salsa, White Rice

OYSTER ROAST 🍷

\$45 per person

Grilled on Site

Drago Style Garlic-Lemon Parsley Parmesan Butter, Saltine Crackers

Rockefeller Style Spinach, Bacon, Garlic,
Fennel, Parmesan and Lemons

TACO SHACK 🍷

\$56 per person

Choice of two:

Blackened Mahi or Shrimp

Skirt Steak

Achiote Chicken

Grilled Portobello Mushrooms and Peppers

Served with Mango-Cabbage Slaw, Pico de Gallo, Guacamole,
Mexican Crema, Queso Fresco, Assorted Hot Sauces

MAC N' CHEESE STATION 🍷

Elbow Macaroni Four Cheese Sauce

Butter Poached Maine Lobster \$65

Cajun Andouille Sausage, Peppers and Onions \$38

Broccoli and Baby Portobello Mushrooms \$28

Buffalo Chicken \$35

Artisan Dinner Rolls

SLIDER STATION 🍷

\$54 per person

Choice of two:

Kobe Beef American Cheese, Caramelized Onions,

Spicy Mayonnaise, Kosher Pickle

Crispy Chicken Swiss Cheese, Coleslaw,

Candied Jalapeños

Herb Grilled Portobello Mushroom

Red Pepper Coulis, Roma Tomato

BBQ Pork Belly Korean Slaw

Pan Seared Blackened Mahi Mango Relish

KOREAN STEAM BUN 🍷

\$48 per person

Braised Short Rib Kimchee Slaw, Pickled Cucumbers

Confit Pork Belly Maple Soy Glaze,

Pineapple Relish, Crisp Shallots

Shitake Mushroom Radish, Gochujang Sauce

ORC Banquets Menu

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Buffet Dinners

*All Dinner Buffets are served with Freshly Baked Breads and Butter.
Freshly Brewed Ocean Reef Blend Coffee, Decaffeinated Coffee and Select Teas*

CARIBBEAN 🍷

\$150 per person (Minimum 25 people)

Cold Items

Bahamian Conch Ceviche

Baby Mixed Greens Fresh Pineapple, Mangoes, Roasted Cashews, Bell Peppers, Mango Poppy Seed Vinaigrette

Bahamian Shrimp Salad Sweet Potato, Blistered Corn, Spiced Appleton Rum Vinaigrette

Hot Items

Seafood Chowder

Carving Station: Ocean Reef Club's Slow-Roasted Mojo Marinated Suckling Pig

Served with Cilantro Chimichurri, Presented on a Banana Leaves

Jamaican Jerked Chicken Breast Crowned with Roasted Peppers and Onions

Macadamia Crusted Catch of the Day Tangy Lemon Butter Sauce, Citrus Segments

Candied Plantains

Char-Grilled Seasonal Vegetables

Cuban Black Beans & Chorizo, Saffron Rice

Desserts

Tropical Tres Leches with Toasted Meringue

Passion Fruit Panna Cotta

Pineapple Upside Down Cake



ORC Banquets Menu

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Buffet Dinners

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EVERGLADES

\$144 per person (Minimum 25 People)

Cold Items

Homestead Farms Fresh Fruit Display Cracked Coconuts and South Florida Strawberries

Key West Shrimp Salad Key Lime Vinaigrette

Jamaican Jerked Chicken Salad

Marinated Hearts of Palm Cucumbers, Baby Bell Peppers, Orange Groves Vinaigrette

Mixed Greens Florida City Plum Tomatoes, Jicama, Passion Fruit Vinaigrette

Hot Items

Bahamian Conch Chowder Oyster Crackers

Carving Station: Prime Rib Au Jus with Whipped Horseradish Cream, Dollar Rolls

Air Boat Alligator Fritters Cocktail Sauce, Key Lime Aioli

Gulf Stream Mahi Mahi Florida Tangerine Butter Sauce

Choice of:

Calypso Grilled Chicken on Roasted Corn and Black Beans with Papaya Garlic Relish

or

Piña Colada Shrimp Fresh Coconut, Pineapple Chili Sweet and Sour

Twice-Baked Stuffed Potato

Florida Farmer's pick of Seasonal Vegetables

Desserts

Key Lime Pie

Caramel-Cheese Flan

Rum Glazed Pineapple Cake



ORC Banquets Menu

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Buffet Dinners

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LOBSTER BAKE 🍳

\$206 per person (Minimum 25 People)

Cold Items

Ocean Reef Creamy Pineapple Coleslaw

Organic Mixed Greens Fresh Tomatoes, Carrots and Olives Balsamic Vinaigrette and Ranch Dressing

Creamy Potato Salad Egg and Bacon

Bowl of House Kettle Chips

Hot Items

New England–Style Clam Chowder Oyster Crackers

Cooking Stations: 1½-pound Whole Maine Lobster (One Lobster per Person) Poached in Old Bay with Drawn Butter and Lemon Wedges

Pan Fried Fresh ORC Crab Cakes Mayo–Mustard Sauce

Herb Grilled Breast of Chicken Lemon–Garlic Sauce

Corn on the Cob

Onion Rings Ranch Dressing

Cheddar Jalapeño Cornbread

Desserts

Strawberry Cheesecake

Tiramisu

Flourless Chocolate Fudge Cake

Coconut Cream Tart



ORC Banquets Menu

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Buffet Dinners

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THE TAQUERIA 🇲🇽

\$130 per person

Cold Items

Shrimp Ceviche Red Onion, Lime

Homestead Tomato Salad Cotija Cheese, Agave Vinaigrette

Quinoa Salad White Quinoa, Black Beans, Tomatoes, Red Onion, Chili Margarita Vinaigrette

Little Gem Salad Baby Radish, Carrots, Cucumber, Red Wine Vinaigrette

Taco Bar Station

Choice of Three:

Al Pastor Braised Pork Charred Pineapple

Achiote Grilled Chicken Thighs

Guajillo Braised Short Ribs

Smashed Potatoes and Chorizo

Skirt Steak

Blackened Mahi

Chipotle Grilled Shrimp

Crispy Pork Belly

Marinated and Grilled Butternut Squash

Condiments: Guacamole, Fresh Pico de Gallo, Crema, Shredded Lettuce, Pickled Jalapenos, Queso Fresco, Pickled Onions

Mexican Street Corn Grilled Corn on the Cob, Roasted Garlic Aioli, Cotija Cheese, Smoked Paprika

Red Rice and Refried Beans

Desserts

Churros with Chocolate and Dulce de Leche Sauces

Tres Leches

Caramel Flan



ORC Banquets Menu

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Buffet Dinners

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FLORIDA FARM TO TABLE

*All natural local ingredients, farms and fisheries
\$190 per person (Minimum 25 People)*

Cold Items

Florida Keys Natural Sea Salt Roasted Beets Winter Park Florida Bleu Cheese Crumbles, Watermelon Radish,
Local Chard Lettuces, Redlands Honey, Lemon Thyme Vinaigrette

Hot House Heirloom Tomatoes Sweet Knob Onions, Field Peppers, Kirby Cucumbers with Basil Vinaigrette

Field Potato Salad Crispy Bacon, Celery, Farm Fresh Egg Quarters

Hot Items

Mary's Ranch of Miami Whole Roasted Hog Sour Orange Rubbed with Fresh Herb Chimichurri

Ocala Farms Free Range Roasted Chicken Guava Barbeque

Day Boat Local Catch Line Caught, Florida Citrus, Fruit Wine Butter Sauce

Seasonal Farmer's Market Vegetables

Roasted Local Squash, Green Beans and Redbliss Potatoes

Jalapeño Cheddar Chive Cornbread and Multi Grain Baguette Loaves

Desserts

Homestead Farms Fruit Stand Sampler

Bradford County Strawberry Shortcake Mini's

Mixed Berries Cobbler



ORC Banquets Menu

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Buffet Dinners

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STARS AND STRIPES

\$140 per person (Minimum 25 People)

Cold Items

Red Bliss Potato Salad Smoked Bacon, Green Onion with Herb Vinaigrette Dressing

Ocean Reef Creamy Coleslaw

Mixed Green Salad Balsamic Vinaigrette and Ranch Dressing

Tomato and Red Onion Salad Maytag Blue Cheese

Fresh Fruit Display

Hot Items

All-American Beef Chili served with Grated Cheddar Cheese, Sour Cream, Scallions, Red Onions and Jalapeños

BBQ Brisket Sliced Onion, Pickle, Sliced White Bread

Blackened Mahi Mahi Lemon Butter Sauce

Barbecued Baby Back Ribs BBQ Sauce

Mac n Cheese

Corn on the Cob

Green Bean Casserole

Corn Bread and Buttermilk Biscuits

Desserts

Strawberry Cheesecake

Fruit Cobbler

All-American Cookie Jar

Red Velvet Cupcakes

ORC Banquets Menu

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Buffet Dinners

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FISHING VILLAGE WATERSIDE STREET FAIR

\$185 per person (Minimum 25 People) + Chef's Fees

Conch Station

Conch Ceviche on ice

Conch Fritters Bahamian Pink Sauce, Cocktail Sauce, Creole Tartar Sauce

Gourmet Slider Station (Made to Order)

Kobe Beef Patties & Spiny Lobster Medallions Ketchup, Mayo, Dijon Mustard, Shredded Lettuce, Caramelized Onions, Pepper Jack, Aged Cheddar Cheeses, Assorted Silver Dollar Rolls, Choice of Sauces

Truffled Parmesan French Fries

Buttermilk Onion Rings, Ranch Sour Cream

Florida Key's Fish Taco Bar Station

Blackened Mahi Mahi & Achiote Chicken Cabbage Slaw, Cilantro, Bermuda Onions, Queso Fresco, Fresh Salsa, Guacamole, Soft Corn & Flour Tortillas

Plantain Chips Fried Yuca

Dessert

Snow Cones with Assorted Flavors, Brownies, Cupcakes,

BEACH BONFIRE STEAKHOUSE BARBEQUE

\$214 per person (Minimum 25 People)



Mini Wedge Salad Crispy Bacon, Tomatoes, Smoky Blue Cheese, Ranch Dressing

Spinach Salad Crimini Mushrooms, Bermuda Onions, Creamy Roquefort Dressing

Heirloom Tomato Caprese Basil Vinaigrette Dressing

Roasted Asparagus and Beets Crumbled Goat Cheese with Balsamic Vinaigrette

Chilled Seafood Display: Oysters on the Half Shell, Old Bay Poached Shrimp & Keys Smoked Fish

Dip Cocktail Sauce, Mignonette, Horseradish, Mustard Sauce, Lemon & Lime Wedges and Saltine Crackers

Hot

Lobster Bisque Crème Fraiche

Wood Grilled Skirt Steaks Marsala Mushrooms

Wood Grilled Garlic Herbed Jumbo Shrimp Skewer Lemon Scampi Butter

Horseradish Sour Cream and Buttermilk Onion Rings

Grilled Vegetable Station Herb Roasted Sweet Onions, Squash, Portabella Mushrooms, Stem Artichokes, Red Pepper Almond Romesco, Basil Pesto and Chimichurri

Spinach au Gratin

Baked Potato Bar Sour Cream, Chives, Butter, Shredded Cheddar Cheese & Crumbled Bacon

Add On: Florida Lobster Tails \$39 per person

Dessert

S'mores Tartlet, Key Lime Blondies, Lemon Meringue Tartlet,

ORC Banquets Menu

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Plated Dinners

STARTERS

Maine Lobster Martini

\$48 per person

Pink Grapefruit, Avocado Pearls, Fresh Corn, Champagne Vinaigrette

Chilled Gulf Jumbo Shrimp Cocktail

\$38 per person

Served with Cocktail Sauce and Lemon Wedges

Blue Crab and Fresh Mango Ceviché in Coconut Shell

\$44 per person

Served with Coconut Milk and Lemongrass Emulsion

Ahi Tuna

\$31 per person

Hawaiian Tuna Poke Avocado Tower, Sesame Aioli, Wontons and Cucumber Seaweed Salad

SOUPS

Ocean Reef's Signature Conch Chowder

\$19 per person

Fresh Conch Simmered with Potatoes, Onions and Peppers in a Tomato Broth

New England-Style Clam Chowder

\$16 per person

Creamy Potato and Clam Stew with a Touch of Bacon

Chilled Andalusian Tomato Gazpacho

\$11 per person

Served with Cucumbers and Chopped Eggs

Maine Lobster Bisque

\$22 per person

Creamy Cognac Accented Soup with Lobster Medallions and Chive Crème Fraiche

Potato Leek and Black Truffle Soup

\$17 per person



ORC Banquets Menu

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Plated Dinners

SALADS

Bitter Greens

\$20 per person

Endives, Arugula, Frisée, Navel Oranges, Cucumber, Feta Cheese, Tarragon Vinaigrette

Classic Caesar

\$22 per person

Crisp Romaine Hearts, White Anchovies, Focaccia Croutons, Shaved Parmigiano-Reggiano Cheese, Classic Caesar Dressing

Tomato and Burrata Salad

\$20 per person

Basil, Sea Salt, Cracked Black Pepper, Olive Oil

Salt Roasted Beet Salad

\$20 per person

Petite Greens, Goat Cheese Mousse, Pistachios, Port Wine Vinaigrette

Chopped Wedge Salad

\$20 per person

Smoked Bacon, Grape Tomatoes, Onion Crisp, Rogue Blue, Butter Milk Ranch

Spinach and Radicchio Salad

\$19 per person

Cremini Mushrooms, Crumbled Bacon, Chopped Egg, Caramelized Walnuts, Balsamic Vinaigrette

Cucumber Wrapped Mixed Greens

\$20 per person

Goat Cheese, Pomegranate, Marcona Almonds, Champagne Vinaigrette

Arugula Salad

\$21 per person

Humboldt Fog Goat Cheese, Fennel, Red Onion, Toy Box Tomatoes, Lemon Vinaigrette

Roasted Mushroom Salad

\$22 per person

Spinach, Red Onion, Valbreso Feta Cheese, Crushed Corn Nuts, Spanish Sherry Vinegar and Mustard Seed Oil



ORC Banquets Menu

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Plated Dinners

*All Entrées include Freshly Baked Breads and Butter.
Freshly Brewed Ocean Reef Blend Coffee, Decaffeinated Coffee and Select Teas.*

ENTRÉES

From The Sea

Classic Ocean Reef Yellowtail Snapper \$71 per person

Sherry Wine Sauce, Capers, Farm Fresh Vegetables

Roasted Grouper \$68 per person

Sweet Corn Salsa and Cilantro, Farm Fresh Vegetables

Local Mahi Mahi Matacumbe Style \$68 per person

Baked with Tomato, Capers, Onion, Basil, Garlic, Farm Fresh Vegetables

Miso Marinated Chilean Sea Bass \$71 per person

Lemongrass Butter, Green Onion, Farm Fresh Vegetables

Scampi Style Colossal Shrimp \$64 per person

Cooked in Garlic Butter and Dry White Wine Served with Linguini

Butter Poached Maine Lobster \$110 per person

Corn Flan, Green and White Asparagus, Marble Potatoes

Pan Seared Jumbo Scallops \$74 per person

Corn Puree, Piquillo Pepper Relish, Crispy Shallots, Farm Fresh Vegetables

Chicken

Roasted Airline Chicken Breast \$51 per person

Garlic Mashed Potatoes, Pearl Onions, Glazed heirloom Carrots, Sherry Jus

Pan Seared Chicken Breast \$52 per person

Wild Mushroom Polenta, Asparagus, Romesco, Marcona Almond Gremolata

ORC Banquets Menu

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Plated Dinners

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ENTRÉES

Veal

Roasted Veal Chop	<i>\$75 per person</i>
Dauphinoise Potato, Candied Brussel Sprouts	
Braised Veal Osso Buco	<i>\$73 per person</i>
Truffle Whipped Potatoes, Green Beans, Gremolata	

Beef

Pan Roasted 8-ounce Angus Beef Tenderloin	<i>\$91 per person</i>
Truffled Potato, Glazed Carrots, Bordelaise Sauce	
Braised Short Rib of Beef	<i>\$80 per person</i>
Roasted Fingerling Baby Beets, Braising Jus	
Petit Filet 6-ounce Angus Beef Tenderloin	<i>\$80 per person</i>
Truffled Potato, Glazed Carrots, Bordelaise Sauce	
Pan Roasted New York Strip	<i>\$83 per person</i>
Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Mushroom Sauce	

Lamb

Herb Crusted Colorado Lamb Rack	<i>\$92 per person</i>
Pearl Onions, Broccolini, Lamb Jus, Mint Jelly	

Duets

"Churrasco Style" 6-ounce Petit Filet Mignon & Char-Grilled Colossal Shrimp	<i>\$94 per person</i>
Fresh Herb Chimichurri, Roasted Sweet Potato, Grilled Green Onions	
"Surf and Turf" Filet Mignon & Jumbo Lump Crab	<i>\$115 per person</i>
Celeriac Puree, Haricots Verts, Bearnaise Sauce	
Herb Roasted Chicken Breast & Gulf Colossal Shrimp	<i>\$86 per person</i>
Fresh Chimichurri, Farm Fresh Vegetables	
6-ounce Pan-seared Petit Filet Mignon & Ocean Reef Club Classic Yellowtail Snapper	<i>\$101 per person</i>
Cabernet Roasted Shallot Sauce, Creamy Sherry Sauce, Capers, Farm Fresh Vegetables	

Vegetarian

Roasted Polenta Cake	<i>\$60 per person</i>
Wild Mushrooms, Haricot Verts, Pearl Onions	
Oven Roasted Sweet Potato	<i>\$58 per person</i>
Cous Cous, Currants, Marcona Almond Gremolata	
Butternut Squash Ravioli	<i>\$60 per person</i>
Brown Butter Emulsion, Crispy Sage, Amaretto Cookie Crumble	
Grilled Vegetable Terrine	<i>\$60 per person</i>
Portobello Mushroom, Baby Spinach, Roasted Red Peppers, Squash, Eggplant, Romesco Sauce, Basil Oil	
Grilled Cauliflower Steak	<i>\$59 per person</i>
Romesco, Pine Nuts, Whipped Feta	
Wild Mushroom Risotto	<i>\$59 per person</i>
Harvest Mushrooms, Pecorino Cheese, Herbs	

ORC Banquets Menu

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Plated Dinners

DESSERT

Key Lime Pie Raspberry Chambord Coulis, Vanilla Chantilly and Fresh Berries	<i>\$15 per person</i>
The Cheese Cake Classic New York Cheese Cake, Graham Streusel, Toasted Meringue and Raspberry Coulis	<i>\$15 per person</i>
Raspberry Pistachio Tart Raspberries, Pistachio Cream, White Chocolate Streusel	<i>\$18 per person</i>
Flourless Chocolate Torte Fudgy Chocolate Cake with Coffee Infused 70% Dark Chocolate Ganache and Bailey's Gelato	<i>\$16 per person</i>
Buttermilk Panna Cotta Creamy Vanilla Buttermilk Custard, Marsala Wine Gelee and Coconut Streusel	<i>\$15 per person</i>
Lavender Macaron Blackberry Bavarian Cream and White Chocolate Crunch	<i>\$16 per person</i>
Nutella Molten Lava Cake Warm Chocolate Torte with Nutella Liquid Ganache Center served with Caramel Latte Gelato	<i>\$18 per person</i>
Black Forest Cake Chocolate Sponge Cake with Madagascar Vanilla Cream and Kirsch Soaked Cherries	<i>\$16 per person</i>



ORC Banquets Menu

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DESSERTS

MARVELOUS MINI PASTRIES

\$8 each

Choice of Three:

Mini Ricotta Cheese Cannoli's
Assorted Mini Cheesecake Bites
Parisian Macaroons
Milk Chocolate "Caramelo" Tart
Mini Key Lime Tarts
Pecan Tarts
Assorted Cupcake
S'mores Tarts
Cream Puff with Craquelin
ORC Rum Cake Minis
Lemon Meringue Tarts
Coconut Cream Pie Tarts



VERRINES

\$8 each

Choice of Three:

Chocolate Delight
Berry Shooter
White Chocolate Passion Fruit
Panna Cotta
Mojito Verrine
Peach Melba Verrine
Apple Crisp Verrine
Tiramisu Verrine
Guava Cream Verrine
Mocha Latte Verrine
Blood Orange Mimosa Verrine
Nutella Praline Crunch

ORC Banquets Menu

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Kids Corner

All kids' buffets include Iced Water
Add Fruit Punch or Lemonade for additional \$3 per child

THE CLASSIC KID

\$33 per child

Classic Caesar Salad

Mini Burgers Lettuce, Tomato, Cheese, Mayo, Mustard, Ketchup

Crispy Chicken Tenders BBQ Sauce, Honey Mustard

Waffle Fries Ketchup

Assorted Cookies

OVER THE BORDER

\$33 per child

Tortilla Chips Guacamole, Salsa

Fresh Fruit Salad

Cheese Quesadillas Cheddar and Jack Cheese,

Grilled Onions and Peppers

Ground Beef Tacos Soft and Crunchy Shells, Lettuce,

Cheddar Cheese, Tomato, Sour Cream

Corn on the Cob Melted Butter

Mini Tres Leches

LITTLE ITALY

\$33 per child

Classic Caesar Salad

Penne Pasta Marinara, Butter, Meatballs, Parmesan Cheese

Parmesan Crust Chicken Fingers

Steamed Broccoli

Millionaire Bars

"MAKE YOUR OWN SUNDAE" BAR

\$28 per child

Vanilla Ice Cream Dark Chocolate, Caramel and Butterscotch Sauces,
Assorted Candy Bars, Cookie and Candy Garnishes and Whipped Cream

ORC Banquets Menu

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Themed Food Truck

\$2500 minimum spend in food required

KOREAN BUN TRUCK

\$68 per person

Braised Short-Rib Bun Kimchee Slaw, Pickled Cucumbers, Steam Bun

Confit Pork Belly Bun Maple Soy Glaze, Pineapple Relish, Crispy Shallots, Steam Bun

Shiitake Mushroom Bun Radish, Gochujang, Steam Bun

COUNTRY BBQ TRUCK

\$56 per person

Barbeque Pulled Pork Sandwich Onion Bun, Coleslaw, Carolina BBQ Sauce

Smoked Beef Brisket Horseradish Sour Cream, Cheddar Cheese

Sweet Potato Fries Parmesan and Chives

NEW ENGLAND TRUCK

\$60 per person

Lobster-Shrimp Roll Buttered New England Bun, Coleslaw

Fried Clam Basket Lemon, Rémoûlade Sauce, Coleslaw

Truck Fries Basket Parmesan Cheese, Panko, Parsley

MARDI GRAS TRUCK

\$60 per person

The Rowdy Bunch Gumbo Crab, Shrimp, Crawfish, Steamed Rice

Shrimp Po' Boy Lettuce, Tomato, Mayonnaise, And Pickle

Basket Of Fried Okra

LA HAVANA TRUCK

\$59 per person

Cubano Sandwich Roast Pork, Ham, Swiss Cheese, Pickles, Media Noche Roll

Braised Pulled Beef Arepa Butter Grilled Corn Cakes, Melted Mozzarella

Fried Tostones Roasted Garlic, Lime and Cilantro Aioli

PAN ASIAN TRUCK

\$64 per person

Chicken Potstickers Green Onions, Ponzu Sauce, Asian-Slaw

Country Pork Bánh Mì Sandwich Pickled Carrots, Daikon, Cilantro, Cucumber, Jalapeño

Crispy Shrimp Rice Bowl Green Curry Sauce, Jasmine Rice, Green Onions

ORC Banquets Menu

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Themed Food Truck

\$2500 minimum spend in food required

SOUTH OF THE BORDER TRUCK

\$60 per person

Achiote Chicken Quesadillas Sour Cream, Guacamole, Salsa

Pork Taco Al Pastor Corn Tortilla, Pineapple, Pico De Gallo, Crema Fresca

Corn Tortilla Chips Guacamole, Black Bean, Corn Salsa

BURGER & DOGS TRUCK

\$52 per person

Buccaneer Burger Assorted Cheeses, Lettuce, Tomato, Onion, Kaiser Bun

Big Red Chicago Dog Buttered New England Bun, Condiments

Truck Fries Basket Parmesan Cheese, Parsley, Bread Crumbs

SLIDER TRUCK

\$55 per person

Kobe Beef Slider American Cheese, Burger Sauce, Potato Bun, Coleslaw

Jerked Chicken Slider Pineapple, Smoked Gouda, Potato Bun, Caribbean Slaw

Truck Fries Basket Parmesan Cheese, Panko, Parsley



ORC Banquets Menu

All prices are subject to 7.5% tax and 22% gratuity. Prices and items are subject to change.

The Ocean Reef Cooking School at Carysfort provides private events from 12 to 120 participants. You choose whether you want to roll up your sleeves and make lunch or just sit back and watch one of our resident chefs guide you through the preparation in our demonstration kitchen. Either way, you will enjoy the fruits of your labor (and a glass of wine or specialty cocktail) while taking home a unique experience from the Carysfort Kitchen. To liven up your next soirée, entice everyone to cook, sizzle, flambé, chat, laugh and have fun at the Ocean Reef Club Cooking School.

TEAMBUILDING CLASSES

Head into our Carysfort Kitchen and learn to work better together as a team. Similarities abound between the work place and the kitchen, so let our experts guide you through the preparation of a delicious meal while we challenge your team to improve communication skills, project management techniques, or just get to know each other better. Recipes, lunch and a glass of wine or specialty cocktail included.

Minimum 12 / Maximum 20 participants • \$255 per person • 2 hours 30 minutes

DEMONSTRATION CLASSES

A cooking experience hosted by our chef who will prepare a menu of your choice followed by a tasting of each course and a glass of wine or specialty cocktail.

Minimum 18 / Maximum 50 participants • \$175 per person • 2 hours 30 minutes

INTERACTIVE CLASSES

The chef leads small groups through step-by-step preparation of a four course meal while the guests follow along at their cooking stations and prepare, present and consume what they have made. The chef will share tips, facts, cooking techniques, and insights about the process of producing a delicious meal. Recipes and a glass of wine or specialty cocktail.

Minimum 24 / Maximum 100 participants • \$215 per person • 2 hours 30 minutes

STANDARD MENUS

- Ocean Reef Classics ORC** Yellowtail snapper, crab-cakes, conch fritters, conch chowder, key lime pie and more...
- South Florida's New World Cuisine** Slow roast pork belly with plantains, cracked conch ceviche, coconut macaroons
- Craft Beers & BBQ Class** Grill luxury steaks and seafood with a BBQ master and enjoy local brews
- Pasta Plus** Handmade pasta, gnocchi and risotto
- Sushi 101** Explore the art of rolling sushi and indulge in Japanese sake under the watchful eye of an ORC sushi chef.
- French Bistro** Chicken coq au vin, crepes, ratatouille, tarte tatin.....and more
- New Orleans Specialties** Seafood filé gumbo, green tomatoes with pimento cheese, jambalaya and bananas foster.
- Spanish Tapas** Paella, Gazpacho, Patatas Bravas, Jamón Iberico, Manchego Cheese, Rioja Wines

COOKING SCHOOL AV PACKAGES

All packages include tech setup.

Package #1 • \$105

Logo On Monitors: Laptop will be provided and client logo will be projected on both monitors.

Package #2 • \$275

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 • \$488

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 Banquets Menu

COOKING ADVENTURES CONT.

Events can be customized and priced upon request. Below are just a few of our endless possibilities for class themes:

Iron Chef Cooking Competition

Carysfort transforms into Kitchen Stadium as guests divide into teams and head to their cooking stations throughout the kitchen. An elaborate display of produce, meats and seafood are on hand for guests to battle it out with the help of their ORC chef. Along with the pressure of the kitchen, guests will have to endure being hounded by our chairman and resident chef, commentating the event. Our esteemed panel of judges will critique the final dishes prepared by each team to determine who comes out on top. Oh...and don't forget the secret ingredient!

Italian Immersion

Put on your apron and get wrist deep in pasta dough. Learn the secrets to creating your very own authentic Italian meal. Your chef will guide you through learning culinary traditions using the freshest ingredients. Learn the art of handmade pasta, gnocchi, risotto, and so much more!

Sushi 101

Have you ever wanted to learn how to make sushi like a pro? Explore the art of rolling sushi, while our chef guides you through the process of sharing helpful hints on how to make basic and advanced sushi rolls – all while you snack on seasoned edamame and miso soup, and even Japanese sake.

Mixology & Tapas

The Cooking School team pairs with our master mixologist to bring food and spirits to life. A fun, educational experience is created in the Carysfort Kitchen for all, while demonstrating the craft of the cocktail as well as our delicious selection of tapas. Follow along with our cameras as you sit back and relax, while we prepare your small plates and beverages right before your eyes!

Florida Keys

Whether it's from the land or from the sea, South Florida has an abundance of natural resources perfect for any culinary creation! Ocean Reef partners with local farms and fisheries to produce an authentic Florida Keys experience in the Carysfort Kitchen.

French Wines & Bistro Bites

Whether your guests are novice wine tasters or experts of the craft, they will learn all about the flavor profiles of each wine, and why they are masterfully paired with our delicious bistro bites. Guests will enjoy wines from all over France with our very own master sommelier. Tasting sheets are provided so you don't forget a thing!

To discuss menu options and other details, please email Carysfort Chef Shelby Confer at sconfer@oceanreef.com.

A cancellation fee of \$500 will be charged if less than two weeks from date.

GREAT GIFTS AVAILABLE FOR YOUR GUESTS:

Aprons with Ocean Reef Logo \$35
Designer Aprons with Logo \$95
Culinary Hats \$28

ORC Banquets Menu

CONSUMPTION BAR SERVICE

MEMBER'S CHOICE

Consumption Pricing: \$15.00 per drink

Tito's Vodka
Bombay Sapphire Gin
Mount Gay Rum
Crown Royal Whisky
Dewar's 12 Year Scotch
Jack Daniel's Whiskey
Herradura Silver Tequila

PREMIUM BRANDS

Consumption Pricing: \$13.00 per drink

Stolichnaya Vodka
Tanqueray Gin
Bacardi Superior Rum
Canadian Club Whisky
Dewar's White Label Scotch
Buffalo Trace Bourbon
Jose Cuervo Gold Tequila

All Bars Include the Following:

Domestic Beer \$7

Cordials \$13

Imported Beer \$8

Juices \$4

ORC "The Point" IPA \$12

Mineral Waters \$7

House Wines \$7

Soft Drinks \$7

PRIX FIXE BAR SERVICE

Prices are per person

MEMBER'S CHOICE

1 Hour \$34
2 Hours \$43
3 Hours \$54
4 Hours \$64
5 Hours \$71

PREMIUM BRANDS

1 Hour \$30
2 Hours \$40
3 Hours \$47
4 Hours \$54
5 Hours \$61



*All Non-Hosted Bars are Subject to a Bartender Fee of \$50.00 per hour per Bartender.
All Hosted or Prix Fixe Bars may Waive the Bartender Fee if \$400.00 in Sales is Achieved.*

ORC Banquets Menu

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SPECIALTY BAR SERVICE

MARTINI BAR

Choose from a wide array of Premium Vodkas mixed with various Premium Syrups

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

RUM BAR

Sample a wide array of Premium Rums from the Caribbean and beyond

1 Hour \$34 • 2 Hour \$42 • 3 Hour \$49
Per Person

MOJITO BAR

Choose from a wide array of flavored Mojitos like Strawberry, Kiwi, Blueberry and Watermelon

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

BOURBON BAR

Sip various Premium Bourbons and Ryes from the United States

1 Hour \$34 • 2 Hour \$42 • 3 Hour \$49
Per Person

MARGARITA BAR

Choose from a wide array of flavored Margaritas like Mango, Passion Fruit and Pineapple

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

TEQUILA BAR

Sip various Premium Tequilas ranging from Blanco, Reposado and Anejo

1 Hour \$34 • 2 Hour \$42 • 3 Hour \$49
Per Person

BEER & WINE BAR

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

1 Hour \$28 • 2 Hour \$33 • 3 Hour \$38
Per Person

FROZEN LIBATIONS

Enjoy various frozen beverages to get that tropical vibe going

\$15 per drink

Rum Runners

Strawberry Daiquiris

Piña Coladas

PARADISE PUNCHES

Enjoy one of our best-selling Ocean Reef cocktails for large groups

Champagne Punch
\$150 per gallon

Rum or Vodka Punch
\$150 per gallon

Red or White Sangria
\$120 per gallon

Reef Cup or Lagoon Lemonade
\$160 per gallon

BEER TRAILER

Choose from domestic, import or craft beers as well as two cocktails on tap

4 (Slim) Kegs – \$1,200

2 (Slim) Kegs – \$600

Cocktails – \$150 per gallon (min. 4 gallons)

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ORC Banquets Menu

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BANQUET HOUSE WINES

	Ocean Reef Club Private Reserve, California (Chardonnay, Merlot, Cabernet Sauvignon)	\$35
231	Vicolo Pinot Grigio, Italy	\$35
261	Rodney Strong "Charlotte's Home" Sauvignon Blanc, Sonoma County, CA	\$35
669	Oyster Bay Pinot Noir, New Zealand	\$35
732	Moulin de Gassac Rosé, France	\$35

CHAMPAGNE & SPARKLING WINES

049	La Marca Prosecco, Italy	\$41
058	Piper Sonoma Rosé, Sonoma, CA	\$45
041	Chandon, Brut, CA	\$53
014	Möet Imperial, France	\$120
025	Veuve Clicquot, Yellow Label, France	\$125
012	Dom Pérignon, France	\$350

WHITE WINES

CHARDONNAY

076	Kendall-Jackson, CA	\$44
061	Decoy by Duckhorn, Sonoma County, CA	\$50
095	Sonoma-Cutrer, Russian River Ranches, CA	\$57
115	Mer Soleil Reserve, Santa Lucia Highlands, CA	\$60
143	Duckhorn, Napa Valley, CA	\$60
142	Jordan, Russian River Valley, CA	\$63
066	Robert Mondavi, Napa Valley, CA	\$65
137	Migration by Duckhorn, Russian River Valley, CA	\$70
150	Joseph Drouhin, Pouilly Fuisse, Burgundy, France	\$85
125	Flowers, Sonoma Coast, CA	\$85
092	Rombauer, Carneros, CA	\$93
063	Cakebread, Napa Valley, CA	\$100
072	Far Niente, Napa Valley, CA	\$130
175	Joseph Drouhin Puligny Montrachet, Burgundy, France	\$215

SAUVIGNON BLANC

300	Hall, Napa Valley, CA	\$47
270	Momo, Marlborough, NZ	\$50
268	Groth, Napa Valley, CA	\$60
182	Patient Cottat Sancerre, France	\$63
273	Duckhorn, Napa Valley, CA	\$72

OTHER INTERESTING WHITES

735	Whispering Angel, Provence, France	\$55
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy	\$60
198	Jankara Vermentino, Sardinia, Italy	\$65

ORC Banquets Menu

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RED WINES

PINOT NOIR

650	Calera, Central Coast, CA	\$50
659	King Estate "Inscription", Willamette Valley, Oregon	\$50
661	J Vineyards, Sonoma, Monterey and Santa Barbara, CA	\$55
706	Walt "Blue Jay", Anderson Valley, CA	\$70
651	Migration by Duckhorn, Sonoma Coast, CA	\$75
689	Patz and Hall, Sonoma Coast, CA	\$85
646	Belle Glos "Las Alturas", Santa Lucia Highlands, CA	\$90
654	Goldeneye by Duckhorn, Anderson Valley, CA	\$95
643	Flowers, Sonoma Coast, CA	\$105
680	Domaine Drouhin, Willamette Valley, Oregon	\$130

MERLOT

572	Kendall-Jackson, CA	\$44
599	Hall, Napa Valley, CA	\$70
567	Duckhorn, Napa Valley, CA	\$120

CABERNET SAUVIGNON

479	Kendall-Jackson, CA	\$45
478	Louis M. Martini, Sonoma, CA	\$50
431	Decoy by Duckhorn, Sonoma County, CA	\$53
790	Alexander Valley Vineyards, Alexander Valley, CA	\$58
496	Justin, Paso Robles, CA	\$65
470	St. Supery, Napa Valley, CA	\$75
491	Daou Reserve, Paso Robles, CA	\$85
482	Hall, Napa Valley, CA	\$90
477	William Hill, Napa Valley, CA	\$100
454	Groth, Napa Valley, CA	\$115
442	Paul Hobbs "Crossbarn", Napa Valley, CA	\$120
447	Duckhorn, Napa Valley, CA	\$125
458	Jordan, Sonoma Valley, CA	\$150
468	Silver Oak, Alexander Valley, CA	\$181

OTHER INTERESTING REDS

766	Felino Malbec, Mendoza, Argentina	\$55
513	Marchesi Antinori, Chianti Classico, Tuscany, Italy	\$56
371	Chateau La Chapelle Aux Moines, St. Emilion, France	\$75
629	Stags Leap "The Investor", Red Blend, Napa Valley, CA	\$90
956	Orin Swift "8 Years in the Desert", Red Blend, CA	\$92
613	Prisoner, Red Blend, Napa Valley, CA	\$94
785	Justin, Isosceles, Red Blend, Paso Robles, CA	\$105

ORC Banquets Menu

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OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE

KEY LARGO, FLORIDA

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