

OCEAN REEF CLUB



Summer Banquet Menu July - September 2025

BREAKFAST & BRUNCH BUFFETS

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



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

CONTINENTAL BREAKFAST BUFFET

\$36 per person

Florida Orange and Grapefruit Juice

Fresh Seasonal Fruits and Berries, pineapple, mango, strawberry, blueberry, papaya, melon

Greek Yogurt & Granola (GF)

Bakeshop Selection, oven fresh croissants, Danish and muffins. Ocean Reef preserves and sweet cream butter

Banana Walnut Bread

FLORIDA KEYS BREAKFAST BUFFET

\$47 per person

Florida Orange and Grapefruit Juices

Local Fruits, pineapple, mango, strawberry, lychee, papaya

Coconut-Corn Flake Crusted French Toast, Brioche, organic maple syrup, lime infused butter

Island Corned Beef Hash, plantain, potato & Caribbean spiced sofrito

Cage-free Fluffy Scrambled Eggs

Cuban Queso Fresco & Guava Pastry

Key Lime Coconut Bread

Banana Walnut Bread

ALL-AMERICAN BUFFET

\$54 per person

Florida Orange and Grapefruit Juice

Fresh Seasonal Fruits and Berries Pineapple, mango, strawberry, blueberry, papaya, melon

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

Cage-free Fluffy Scrambled Eggs

Skillet Breakfast Potatoes Caramelized Cipollini onion, red pepper

Applewood Smoked Bacon

Bakeshop Selection Freshly baked croissants, Danish, and muffins. Ocean Reef preserves and sweet cream butter

Blueberry Cinnamon Streusel Muffin

Banana Walnut Bread



OMELETTE STATION

\$29 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

BREAKFAST SANDWICHES SELECTION

\$19 each

Sausage Croissant, organic farm egg, country sausage patty, cheddar cheese

Ham Croissant organic farmer egg, smoked ham Swiss cheese

Bacon Croissant, organic farmer egg, bacon, cheddar cheese

Egg & Sausage English Muffin, organic farmer egg, country sausage patty, cheddar cheese

Egg & Canadian Bacon English Muffin, organic farmer egg, Canadian bacon, cheddar cheese

Breakfast Burrito flour tortilla, organic farmer egg, chorizo, chipotle sour cream, hash brown potato, charred tomato salsa, Manchego cheese

ORC BANQUETS MENU

All prices are subject to 7.5% tax and 24% service charge. Prices and items are subject to change

LUNCHEONS & BUFFETS

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

All buffets to include Iced Tea and Lemonade

WRAP & SANDWICH BUFFET

\$60 per person

Red and Golden Beet Salad Heirloom tomatoes, pistachios, stone fruit, local goat cheese, watercress, tangerine dressing

Vegan Superfood Slaw shredded kale, raw broccoli, carrot, charred Brussel sprouts, cilantro, Napa cabbage, dried cranberry, lemon dressing

Seasonal Fruits and Berries pineapple, mango, papaya, watermelon, seasonal melon, strawberry & grapes

* Choice of three:

* **Ocean Reef Club Wrap** Wheat wrap, smoked turkey, ham, applewood smoked bacon, gruyère cheese, avocado, tomatoes and Dijon-mayo,

* **Grilled Chicken Caesar Wrap** Wheat wrap, crisp romaine, croutons, Parmigiano- Reggiano, cracked pepper, Roma tomatoes. Creamy Caesar

* **Heart Healthy Wrap** Char-grilled portobello mushroom, vegetables & herbs

* **Charred Sirloin Beef Sandwich** gruyère, tomato, sherry roasted red pepper, charred onion, arugula, horseradish aioli, rye bread

* **White Albacore Tuna Salad** Plum tomatoes, leaf lettuce, pita bread Kettle Potato Chips house-made, ranch dusted

Freshly Baked Cookies and Brownies Chocolate chip cookies, key lime cookies, Belgian fudge brownie (VG)

THE WORKING BUFFET

\$67 per person

Cold Items

Clubhouse Wedge Salad Iceberg lettuces, bacon, tomatoes, Point Reyes blue cheese, buttermilk ranch
Muffuletta Ciabatta Sandwich, Salami, country ham, mortadella, provolone, giardiniera tapenade
Ocean Reef Club Wrap whole wheat tortilla, smoked turkey, ham, applewood smoked bacon, gruyere cheese, avocado, tomatoes, Dijon-mayo,

Hot Items

Char-Grilled Line-Caught Mahi Mahi Traditional key lime-caper beurre blanc, rice pilaf
Crispy Chicken Breast French green beans, fingerling potato confit, grilled lemon
Freshly Baked Assorted Mini-Cookies and Brownies

CARRIBEAN BUFFET

\$69 per person

Cold Items

Spicy Mustard & Arugula Greens, mango, hearts of palm, farro grains, pickled shallots, ash studded soft ripened goat cheese, blood orange dressing
Bahamian Shrimp Salad sweet potatoes, blistered corn, spiced rum vinaigrette
Calypso Caesar Salad Romain lettuce, spiced croutons, chipotle ranch, parmesan, plantain chips

Hot Items

Mojo Chicken Tacos Florida orange juice, garlic, oregano and cumin spiced, cucumber-pico de gallo, warm tortillas
Ancho Rubbed Pork Shoulder braised pork, cauliflower, carrots and golden beets
Steamed Banana Leaf Wrapped Mahi-Mahi, fire caramelized pineapple slaw, green tomato salsa
Black Beans and Rice seasoned beans and fluffy white rice
Warm Cuban Bread served with Garlic Butter

Desserts

Key Lime Tarts
Dark Rum Coconut Cake
Guava White Chocolate Cookies

ORC BOXED LUNCHES

\$44 each, choose up to three

Maple Glazed Ham & Swiss Cheese Sandwich caper pickle & onion relish, lettuce, tomato, gruyère, fresh herb mayo, aromatics & house sourdough bread

Italian Caprese Sandwich tomatoes, buffalo mozzarella, fresh basil, arugula, pesto mayonnaise, Ciabatta bun

Tempeh "Bacon" Lettuce and Tomato Sandwich (V) tamari soy maple tempeh, tomato tapenade, tender lettuces, cashew based spiced "mayo", organic raw sprouted grain bread

Baby Shrimp Salad Roll, bib lettuce, lemon celery mayonnaise, butter griddled New England split-bun

Smoked Turkey Club Caesar Wrap little gem romaine, confit garlic Caesar dressing, bacon, parmesan cheese, artisanal crouton, spinach tortilla

Crispy Chicken Bacon Ranch Wrap romaine, pickled shallot green tomato jam, ranch crema, hot sauce (side), tomato tortilla

Burrata Mozzarella & Vine-Ripe Tomato Salad, creamy mozzarella, watercress, melon, torn basil, raspberry-pomegranate glaze

Seared Salmon Salad, Asian sesame slaw, tomatoes, cilantro, mizuna lettuces, wasabi dressing

Pulled Chicken Salad, Mexican adobo, smoked chipotle pepper, avocado, tomato, apple cider red cabbage-radish and cilantro slaw, green onion Monterrey jack cheese, ciabatta

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DINNERS & BUFFET

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

FLORIDA FARM TO TABLE

All-natural local ingredients, farms and fisheries

\$98 per person

Cold Items

Red & Golden Beet Salad, Walnuts, stone fruit, local goat cheese, arugula, watercress, tangerine dressing

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

Shrimp Bowl Shrimp, ancient grains, avocado, radish, cucumber, cilantro, chili lime dressing

Hot Items

Redland's Farm Roasted Chicken, Fingerling potatoes, rosemary, thyme, garlic

Mahi-Mahi Matecumbe Style topped & baked with plum tomato, capers, onion, basil, garlic, rice pilaf & black beans, garden zucchini

Jalapeño Cheddar Johnnycake orange blossom honey crema

Seasonal Redland's Vegetables

Desserts

Strawberries with Angel Food Cake (VG)

Tropical Fruit Panna Cotta

Local Lime Curd Tart

THE TAQUERIA

\$113 per person

Cold Items

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

Latin Crudité, Fresh mango, watermelon, jicama & cucumber with fresh lime squeeze and tajin chili

Hot Items

Pozole Rojo Braised baby pork, ancho, guajillo chili, hominy, cumin, radish, nopalito spices

Street Corn, Corn off the cob, chili lime mayo, cotija cheese, tajin, cilantro

Refried Beans, Black beans, green chili, epazote, queso fresco

Mexican Rice, Cilantro, roasted garlic, aromatics

Taco Bar Station

Al Pastor Achiote Chicken

Chargrilled Florida Mahi Mahi

Vegetable Mole, Roasted cauliflower, Brussel sprouts, pumpkin seed mayo, grilled mushroom

Tacos offered with:

Tomatillo Salsa, green tomatillos, jalapeño, avocado, cilantro

Molcajetead Salsa, jalapeño, Roma tomato, tomatillo, roasted over coals

Guacamole, crispy corn tortilla & plantain chips, serrano chili, cilantro, lime, olive oil, sea salt

Lime Crema & Cotija Cheese

Desserts

Churros, Mexican cinnamon - Chiapas chocolate sauce, Mexican caramel

Tropical Fruit Tres Leeches, caramelized pineapple, toasted meringue

Flan de Tequila, Tequila flavored caramel custard (GF)

BEACH STEAKHOUSE BARBEQUE

\$121 per person

Cold Items

Wedge Salad iceberg, baby tomatoes, red onion, blue cheese, bacon, blue cheese dressing

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

Steakhouse Tomato Salad Frisée, arugula, pickled red onions, feta cheese, parmesan croutons, shallot-mustard vinaigrette

Hot Items

Roasted Picanha Steak Onion marmalade, cognac peppercorn sauce, green beans & roasted carrots.

Baked BBQ Glazed Salmon, sundried tomato quinoa, broccoli, Mango-Onion-Cilantro pico de gallo

Honey Glazed Pork Loin, Brussels sprouts, butternut squash, honey-garlic-mustard-soy glaze

Creamed Spinach Bechamel, gruyere cheese au gratin

Baby Portabella Mushroom Casserole, onions, garlic, bacon, thyme, parsley, gruyère au gratin

Baked Potato Wedge Fries, tossed in White Truffle Oil, shaved parmesan & chopped parsley

Desserts

S'mores Chocolate Tartlet graham cracker, toasted marshmallow

Coconut Cream Cake vanilla cake, coconut cream

Cheesecake crushed chocolate cookie crumbs

Key Lime Tartlet toasted meringue

STREET FAIR

\$114 per person

GOURMET SLIDER STATION

Kobe Beef Sliders soft potato bun, cheddar cheese, house burger sauce

Crab Cake Sliders soft potato bun, coleslaw, light rémoulade dressing

TACO BAR STATION

Mahi Mahi Taco achiote grilled Mahi-Mahi, charred pineapple, black bean, puree, cilantro slaw`

Chicken Al Pastor chili, garlic and vinegar adobo

Tacos offered with:

Tomatillo Salsa green tomatillos, jalapeño, avocado, cilantro

Molcajete Salsa jalapeño, Roma tomato, tomatillo, roasted over coals

Guacamole avocado, cilantro, red onion, lime serrano, olive oil, corn chips, Lime crema, Cotija cheese

SMOKED STATION

From our smokers:

BBQ Beef Brisket

St. Louis Pork Ribs

Mac 'N' Cheese

Corn on the Cob

DESSERTS

Churros dulce de leche & chocolate sauces, cinnamon sugar

Caramel Popcorn

Devil's Food Cake Whoopie Pie vanilla cream

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PLATED DINNER

\$113 per person - Three Courses Dinner

SALADS

Little Gem Caesar little gem romaine hearts, garlic-parmesan croutons, shaved cheese, Caesar dressing

ORC Wedge Salad iceberg, tomatoes, red onion, crumbled blue cheese, bacon, buttermilk ranch

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

Burrata Mozzarella with Vine-Ripe Tomato creamy mozzarella, watercress, melon, basil, balsamic glaze

Superfood Kale sweet potatoes, dates, dried cranberries, hijiki seaweed, cashew, Thai chili lime dressing

ENTREES

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

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

Blackened Grouper smashed plantains mofongo, black bean puree, spinach, tropical mango salsa, passion fruit-coconut & lime sauce

Crispy Cordon Bleu Chicken Breast cured ham, gruyere cheese, field green salad, creamy potato, Dijon mustard sauce

Winged Chicken Breast cornbread sage stuffing, confit garlic mashed potatoes, pearl onions, cranberry, glazed heirloom carrots & peas, pan jus

Braised Beef Short Rib Brussels sprouts, bacon, garlic confit potato puree, pickled shallot preserve, red

Beef Tenderloin au Poivre herb duchess potato, haricot verts, confit tomato, Cognac peppercorn sauce

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

Baked Eggplant Parmigiana Roma tomato marinara, buffalo mozzarella (V)

DESSERTS

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

Chocolate Royal chocolate mousse, hazelnut sponge cake, feuillantine hazelnut crunch, chocolate sauce

Mascarpone Cheese Cake, tropical fruit sauce, thyme sablé

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