

CATERING MENU

Harbor Reef Restaurant



CONTENTS

HARBOR REEF RESTAURANT IS COMMITTED TO PROVIDING QUALITY FOOD & SERVICE FOR YOUR TWO HARBORS EVENT

Breakfast	3
Lunch	4 & 5
Hors d'oeuvres	6
Dinner	7 & 8
Menu Enhancements	9
Bar Packages.....	10
Brands	11
Rental Fees	12

A 22% service charge and 9.5% sales tax will be added to all menu selections. All pricing includes the 8.5% Two Harbors Eco Fee. All menu selections and pricing are subject to change. All catering services are subject to space availability. Paper plates, plastic cutlery and napkins will be provided for all breakfast, lunch, or dinner menu selections. China & silverware are \$6.50 per place setting. Glassware (water & wine) \$6.50 per person.

All menu items can be customized to your dietary needs or suggestions made; prices are subject to change, and all menu options based on availability. If there is an item not listed; we are happy to customize a menu based on your requests.



BREAKFAST

Available from 8 am – 10 am (20 person minimum)

Breakfast selections with *** include two of the following: Coffee / Orange Juice / Hot Tea / Hot Chocolate



BOXED BF BREAKFAST TO GO \$18PP. SKILLET STYLE

Egg / Chorizo (sub for Soy-rizo) / Potatoes / Cheese
Salsa / Single Serve Orange juice / Banana / Donut

BISCUITS AND GRAVY \$25PP

Biscuits / Country Gravy / Onions and Bell Peppers / Eggs
Potatoes / Sausage Links / Ham / Includes two of the following: Coffee,
Orange Juice, Hot Tea, Hot Chocolate

LOADED BREAKFAST \$35PP

Egg / Potatoes / Bacon / Sausage / Select 2 of the following bagels:
Everything, Plain, Asiago, Blueberry / Single Serve Cream Cheese / 8oz
Fruit cup / Donuts / Scones / Includes two of the following: Coffee, Orange
Juice, Hot Tea, Hot Chocolate

CONTINENTAL BREAKFAST \$31PP

Chilled Fruit Juice: Apple, Orange / Assortment of Fresh Baked Pastries
Seasonal Fresh Fruit Salad: Melons, Pineapples, Berries / Coffee and Decaf
Coffee / Assorted Teas

ENHANCE YOUR CONTINENTAL BREAKFAST

Choice of 1 item \$33pp
Choice of 2 item \$35pp
Choice of 3 item \$37pp
Assorted Bagel and Cream Cheese
Individual Fruit yogurt
Assorted Cereal with choice of Whole Milk, 2%
House- Toasted Granola with Choice of Milk

LUNCH

Available from 11 am – 2 pm (20 person minimum)

BBQ \$35pp

Hawaiian Bun / BBQ Pulled Pork / BBQ Chicken / Coleslaw: Cabbage Mix tossed in Apple Cider Vinegar, Mayo and Black Sesame Seeds / Baked beans Chopped Salad with Ranch Dressing on the side / Street Corn served with Butter, Cotija Cheese and Tajin / Cookies / Apple Berry Cobbler
(Veggie option: Mushroom Sloppy Joe)

ALL AMERICAN \$37PP

Buns / Hamburger / Bratwurst / Lettuce / Tomato / Onion / Pickle / Condiments / Loaded Baked Potato Salad: Potatoes, Mayo, Mustard, Green Onion, Bacon Bits, Sour Cream / Mac & Cheese: Pasta, Butter, Heavy Cream, blended Cheese mix. Topped with Breadcrumbs / Cookies
(Veggie Option: Veggie Patty)

BUILD A BOX LUNCH/ CHOICE OF SANDWICH \$40PP

Shaved Roast Beef / Tomato / Red Onion / Gruyere Cheese
Caramelized Onion Bun

Smoked Turkey / Buffalo Mozzarella / Tomato / Spinach / Basil Pesto
Aioli / Sliced Sourdough Bread

Grilled Vegetable Wrap / Portabello Mushroom / Wild Baby Arugula
Chevre Cheese / Flour Tortilla

Grilled Chicken Caesar Sandwich / Parmesan Cheese / Flat Bread
Croutons / Caesar Dressing / Amish Bun

Shaved Honey Ham / Lettuce / Tomato / Cheddar Cheese / Black
Garlic Aioli / Pretzel Bun

Choose 1: Chips, Granola, Rice Krispy Treat

Choose 1: Seasonal Fruit, Banana, Grapes cluster grapes left on the vine

Choose 1: Bottled Water, Canned Soda



LUNCH

Available from 11 am – 2 pm (20 person minimum)

BUILD YOUR OWN LUNCH BUFFET

\$52pp 1 Salad / 2 Entrees / 1 Side

\$54pp 2 Salads / 2 Entrees / 2 Sides

\$56pp 2 Salads / 2 Entrees / 3 Sides

Add Dessert for \$2pp

SALAD & SOUP

California Green Salad / Mesclun / Green Onions / Heirloom Tomato
Shaved Radish / Cucumbers / Appl Cider Vinaigrette

Quinoa Salad / Chickpeas / Squash / Heirloom Tomatoes / Feta Cheese
Kalamata Olives / Fresh Basil / Parsley / Lemon Dressing

Vegan Tomato Soup / Basil

Pesto Orzo Pasta Salad / English Peas / Pomegranate Seeds Kalamata
Olives / Fresh Parsley

Caesar Salad / Flat Bread Croutons / Shaved Parmesan
Caesar Dressing / Red New Potato Salad / Cucumber / Onion / Parsley
Mayonnaise

Island Chop Salad / Sweet Corn / Edamame / Black Beans / Diced
Pineapple / Tomatoes / Ranch Dressing

Caprese Salad / Bocconcini Mozzarella / Heirloom Tomato / Basil Pesto
Saba Di Modena / Micro Arugula

SIDES

Buttered Basmati Rice / Roasted Marble Potatoes / Garlic Mashed Potatoes
Herb Butter Penne Pasta / Charred Broccolini / Roasted Asparagus
Seasonal Vegetables / Cauliflower & Snap Peas

ENTRÉES

Scottish Salmon / Lemon Caper Sauce

Honey Braised Short Rib of Beef / Braising Jus

Spaghetti Bolognese / Parmesan Cheese

Certified Angus Beef Burgers / Amish Buns / Lettuce
Tomatoes / Onions / Pickles / Mayonnaise / Ketchup

Grilled Chicken Breasts / Kentucky Barbeque Sauce

All Beef Hot Dogs / Hot Dog Buns / Deli Mustard / Ketchup
Relish / Shaved White Onion / Jalapenos

Pan Roasted Pork Loin / Caramelized Onion Brown Sauce

Grilled Certified Angus Beef Flank Steaks / Red Wine
Demi-Glace

DESSERT

Mini Cheesecake / Carrot Cake / Chocolate Cake
Macaroon / Brownies / Tiramisu / Chocolate Strawberries



HORS D'OEUVRES

All selections are priced per piece (minimum of 30 pcs per order) All platters based on 30 guests.

COLD HORS D'OEUVRES / \$6 PER PIECE

Tomato Bruschetta / Kalamata Olive Tapenade
Spicy Melon Gazpacho Shooter / Aerated Sour Cream
Truffle Goat Cheese Crostini / Micro Bull's Blood
Roasted Baby Beets & Whipped Ricotta / Wooden Spoon
Vegetable Ceviche / Cucumber Cup

COLD HORS D'OEUVRES / \$7 PER PIECE

Lomi lomi Salmon / Seaweed Salad / Wooden Spoon
Shrimp Ceviche Shooter / Pickled Jalapeno / Micro Cilantro
Humboldt Fog Cheese / Bacon Lardons / Tomato Jam / Crostini

Classic Deviled Eggs / Paprika / Parsley
House-Made Guacamole / Chicharron

COLD HORS D'OEUVRES / \$8 PER PIECE

Ahi Poke / Won Ton Cup / Seaweed Salad / Micro Cilantro
Snow Crab Claw / Mango Cocktail Sauce
CAB Beef Tartare / Capers / Green Onion / Zabaglione Sauce
Caprese Skewer / Bocconcini & Heirloom Tomato / Saba

HOT HORS D'OEUVRES / \$6 PER PIECE

Spanakopita
Vegetable Spring Roll / Sweet Thai Chili Sauce
Bacon & Apricot Wrapped Dates / Goat Cheese
Pork Pot stickers / Shoyu Mustard
Mushroom Goat Cheese Quiche

HOT HORS D'OEUVRES / \$8 PER PIECE

Beef Empanada / Roasted Tomato Salsa
Mini Crab Cake / Caper Remoulade
Coconut Shrimp / Sweet Chili Sauce

HOT HORS D'OEUVRES / \$10 PER PIECE

Lamb Lollipops / Herb Tzatziki
Roasted Beef Tenderloin Crostini / Horseradish Cream
Ahi Tuna Sashimi / Sturgeon Caviar
Scallop Ceviche Tostada / Avocado Crema / Black Bean Puree
Firecracker Shrimp / Phyllo Wrapped



DINNER

Available from 5 pm – 7 pm (20 person minimum)

BBQ \$44PP

BBQ Mahi / BBQ Tri Tip / Waldorf Salad: Mesclun Greens, Grapes, Shaved Green Apples, Walnuts, Goat Cheese, White Balsamic Dressing / Street Corn served with Butter, Cotija Cheese and Tajin / Blackened Roasted Tri Colored Baby Carrots / Roasted Fingerling Potatoes / Cheesecake pops (Veggie option: Mushroom Sloppy Joe)

KABOBS \$52PP

Kabob: Swordfish, Chicken, Steak, Red Bell Peppers, Mushrooms, Onions, Pineapple, Shishito / Spinach and Artichoke Salad / Marinated Artichokes Pita Bread / Croutons / Tomatoes / Shaved Red Onion / Crumbled Goat Cheese / Champagne Dressing / Cheesecake Pops (Veggie Option: Veggie Kabob)



BUILD YOUR OWN DINNER BUFFET

\$66pp 1 Salad / 2 Proteins / 2 Sides / 1 Dessert
\$70pp 2 Salads / 2 Proteins / 3 Sides / 1 Dessert
\$72pp 2 Salads / 2 Proteins / 3 Sides / 2 Desserts

SOUP, SALADS & BEGINNINGS

Heirloom Tomato Gazpacho / Garlic Croutons

Arugula & White Bean Salad / Toasted Pinenuts / Heirloom Tomatoes
Parmesan Cheese / Lemon Dressing

Loaded Baked Potato Salad / Russet Potatoes / Bacon Bits / Cheddar
Cheese / Chives / Sour Cream Dressing

Spinach and Artichoke Salad / Marinated Artichokes / Pita Bread
Croutons / Tomatoes / Shaved Red Onion / Crumbled Goat Cheese
Champagne Dressing

Waldorf Salad / Mesclun Greens / Grapes / Shaved Green Apples
Walnuts / Goat Cheese / White Balsamic Dressing

Chop Salad / Crisp Romaine / Sweet Corn / Black Beans / Red Bell
Peppers / Cotija Cheese / Chipotle Dressing

Roasted Vegetable Couscous Salad / Kalamata Olives / Feta Cheese
Cucumber / Balsamic Dressing

BLT Salad / St Andre Cheese / Heirloom Tomato / Aged Balsamic &
Olive Oil

DINNER

Available from 5 pm – 7 pm (20 person minimum)

Caprese Salad / Bocconcini Mozzarella / Heirloom Tomatoes / Shaved Red Onion / Basil / Saba Di Modena / Sea Salt

Marble Potato Salad / Onion / Parsley / Broken Bacon & Grain Mustard Dressing

Wedge Salad / Baby Iceberg / Bacon / Heirloom Tomato / Parsley Ranch Dressing

Lobster Bisque / Chives

Kale & Quinoa Salad / Roasted Baby Squash / Heirloom Tomato Hazel Nuts / Ice Wine Vinaigrette

ENTRÉE

Baked Seabass / Caramelized Pineapple Pico De Gallo

Honey Garlic Roasted Salmon / Pickled Onion



Chicken Coq Au Vin

Gilled Angus Flank Steak / Cilantro Chimichurri

Pan Roasted Chicken Breast / Basil Pesto Cream Sauce

Hanger Steak Medallions / Caramelized Onion Demi

Lemon Red Quinoa / Baby Starburst Squash / Currants / Dill

Roasted Lamb Leg / Whole Grain Mustard Sauce

Pesto Grilled Portobello Mushrooms / Olive Caper Tomato Stew

Honey Walnut Shrimp / Sweet Chili Sauce

Grilled Pork Medallions / Fig & Green Apple Compote / Demiglace

Bratwurst & Peppers / Whole Grain Mustard Sauce

Buttermilk Fried Chicken / Brown Gravy

SIDES

Buttered Basmati Rice / Roasted Marble Potatoes / Garlic Mashed Potatoes / Herb Butter Penne Pasta / Charred Broccolini / Roasted Asparagus / Seasonal Vegetables / Roasted Heirloom Cauliflower

DESSERT

Mini Cheesecake / Carrot Cake / Chocolate Cake / Macaroon Brownies / Tiramisu / Chocolate Strawberries

MENU ENHANCEMENTS

A LA CARTE SELECTIONS

Prices are per person

Hot Dog or Hamburger Buns / \$3

1/3 lb Hamburger Patties / \$7

1/4 lb Hebrew National Hot Dogs / \$6

Condiments (Ketchup, Mustard, Mayo, Relish) / \$2.50

Relish Tray (Lettuce, Tomato, Onion, Pickle) / \$4.50

Garden or Caesar Salad / \$4

Honey Poppy Seed Dressing / \$6

Loaded Baked Potato Salad / \$5.50

Mashed Potatoes / \$5.50

Baked Potatoes with Sour Cream, Butter, and Chopped Green Onions / \$6

Rice Pilaf or Pineapple Fried Rice / \$5.50

Baked Beans / \$5

Assorted Potato Chips / \$3.50 Assorted Rolls & Butter / \$4.50

Garlic Bread / \$4

Breakfast Pastries & Muffins / \$5.50 Assorted Cookies / \$4.50

Sheet Cake (Variety of flavors available) Serves 25 / \$80

BEVERAGE ASSORTMENTS

Choose one of the following:

Bottled Water, Gatorade, and Canned Soda / \$6 per person

Bottled Water, Lemonade, and Iced Tea / \$6 per person

Fresh Brewed Coffee, Hot Tea, and Hot Chocolate / \$8 per person

BAR PACKAGES



WINE & BEER | \$40 PER PERSON

3-hour package | \$11 per guest each additional hour

House Cabernet, Merlot, and Chardonnay

Sparkling Wine by the Glass

Imported & Domestic Beers

Non-Alcoholic Beverages

WELL BAR | \$47 PER PERSON

3-hour package | \$13 per guest each additional hour

Well-Level Cocktails

House Cabernet, Merlot, and Chardonnay

Sparkling Wine by the Glass

Imported & Domestic Beers

Non-Alcoholic Beverages

PREMIUM BAR | \$55 PER PERSON

3-hour package | \$15 per guest each additional hour

Call-Level Cocktails

House Cabernet, Merlot, and Chardonnay

Sparkling Wine by the Glass

Imported & Domestic Beers

Non-Alcoholic Beverages

SUPER PREMIUM BAR | \$64 PER PERSON

3-hour package | \$18 per guest each additional hour

Premium-Level Cocktails

House Cabernet, Merlot, and Chardonnay

Sparkling Wine by the Glass

Imported & Domestic Beers

Non-Alcoholic Beverages

NO-HOST BAR PACKAGES

Beer & Wine Only

3-hour package / \$350 per event / \$50 each additional hour

Full Bar

Includes All Beverage Levels / 3-hour package / \$550 per event / \$50 each additional hour

Bar packages require a 3-hour minimum and includes all guests 21 years of age and older. Guests under 21 will be billed at \$10.50 per person for non-alcoholic beverages. All beverages are served in plastic cups.

*All menu options and pricing are subject to change.

ALCOHOL BRANDS

BEER, WINE & SPARKLING WINE BAR

DeLoach Chardonnay, Cabernet, Pinot Noir

Pacifico, Lagunitas IPA, Sierra Nevada, Coors Light

WELL BAR

Vodka – Seagram's Rum

Gin – Conciere

Bourbon – Conciere

Tequila – Conciere

Rum – Conciere

Scotch – Old Smuggler

DeLoach Chardonnay, Cabernet, Pinot Noir

Pacifico, Lagunitas IPA, Sierra Nevada, Coors Light

PREMIUM BAR

Vodka – Tito's Rum – Mount Gay Gin – Hendrick's



Bourbon – Jack Daniel's

Tequila – Hornitos Reposado or Hornitos Plata

Silver Scotch – Dewar's

Specialty Cocktails – Buffalo Milk, Pain Killer, Mai Tai

DeLoach Chardonnay, Cabernet, Pinot Noir

Pacifico, Lagunitas IPA, Sierra Nevada, Coors Light

SUPER PREMIUM BAR

Vodka – Ketel One

Rum – Captain Morgan

Gin – Hendrick's

Bourbon – Maker's Mark

Tequila – Cazadores Reposado

Scotch – Dewar's

Specialty Cocktails – Buffalo Milk, Pain Killer, Mai Tai

DeLoach Chardonnay, Cabernet, Pinot Noir

Pacifico, Lagunitas IPA, Sierra Nevada, Coors Light

RENTAL ITEMS (MISCELLANEOUS)

Ice / 30lb Crate | \$29.50 each

Mesquite Charcoal / 40lb Bag / Lighter Fluid | \$50

Portable BBQ / Charcoal / Lighter Fluid | \$350

Bamboo Fencing | \$1,300 per event

Fire Pit | \$350 per event

Tableware (Paper Plates, Napkins, Plastic Forks & Knives) | \$3 per person

6' Banquet Tables | \$18 each

60" Round Banquet Tables / \$22 each 10x10 Canopies | \$150 each per day

Propane Heaters | \$150 per event (4 available)

Glassware | \$6.50 per person

China & Silverware | \$6.50 per person

PA System | \$275 per event/venue

White Wedding Chairs | \$6.50 each

10x10 White Canopies | \$150 each

Bamboo Wedding Arch | \$350

****Additional removal of any furniture or specialized setup will require an additional removal/setup fee \$500+ depending on location and setup requested.