

Holiday Menus



S|E

SPECIALTY EVENTS

— The Reef —

880 Harbor Scenic Drive, Long Beach, CA 90802 | 562.435.8013 | specialtyevents.com
reefrestaurant.com | [f / specialtyevents](https://www.facebook.com/specialtyevents) | [t / specialtyevents](https://twitter.com/specialtyevents) | [@ / specialtyevents](https://www.instagram.com/specialtyevents)

The Reef
ON THE WATER

POINSETTIA *plated*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Two of each Selection
Per Person

- Vegetarian Spring Rolls** latin chili sauce
- Chicken Satay** teriyaki sauce
- Cheeseboard** selection of cheeses, fruit, and crackers

SALAD

- Spinach Salad** cranberries, pecans, goat cheese, balsamic vinaigrette

ENTRÉES

Select Two, One Per
Person, Count of each
entrée required in advance

- Count of each entrée required in advance*
*Served with California Cheddar Mashed Potatoes, Winter Seasonal Vegetables,
Warm Rolls and Whipped Butter*
- Baked Salmon** dill shiitake mushroom sauce
 - Lemon Caper Chicken** slightly breaded in a buerre blanc
 - Baked Penne Alfredo** roasted tomatoes, mozzarella

DESSERT

- Chef's Holiday Selection**

Ask Your Event Specialist for Pricing

MISTLETOE *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Tray Passed Champagne Upon Arrival

HORS D'OEUVRES

Two of each selection
per person

- Bacon Wrapped Scallops** sweet chili sauce
- Spanakopita** puff pastry
- Sesame Beef Skewers** pineapple, teriyaki drizzle

SALADS

Select One

- Spinach Salad** cranberries, pecans, goat cheese, balsamic vinaigrette
- Classic Caesar** romaine hearts, parmesan cheese, croutons

ENTRÉES

Select Two, One Per
Person, Count of each
entrée required in advance

- Served with California Cheddar Mashed Potatoes, Winter Seasonal Vegetables, Warm Rolls and Whipped Butter*
- Prime Rib of Beef** oven roasted, creamed horseradish
 - Artichoke Chicken** baked chicken breast, artichoke hearts, mushrooms, white wine sauce
 - Miso Glazed Salmon** mango and papaya relish, stir fry vegetables
 - Roasted Vegetable Wellington** roasted vegetables, mozzarella, homemade pastry shell, roasted red pepper sauce

DESSERT

Chef's Holiday Selection

Ask Your Event Specialist for Pricing

EVERGREEN *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail Upon Guest Arrival*

HORS D'OEUVRES

Two of each selection
per person

- Steak Grillade** marinated, garlic crostini, horseradish sauce, caramelized onions
- Mini Crab Cakes** sunset tiki sauce
- Shrimp Cocktail Shooters** housemade cocktail sauce
- Spanikopita** puff pastry

SALADS

Select One

- Spinach Salad** cranberries, pecans, goat cheese, balsamic vinaigrette
- Classic Caesar** romaine hearts, parmesan cheese, croutons

ENTRÉES

Select Two, One Per
Person, Count of each
entrée required in advance

- Served with California Cheddar Mashed Potatoes, Winter Seasonal Vegetables, Warm Rolls and Whipped Butter*
- Short Ribs** braised boneless beef short rib, carrots, onions, red wine reduction
 - Airline Chicken** sundried tomatoes, mushrooms, garlic butter
 - Ribeye** demi glaze
 - Macadamia Nut Crusted Mahi Mahi** mango papaya relish, beurre blanc sauce
 - Roasted Vegetable Wellington** roasted vegetables, mozzarella, homemade pastry shell, roasted red pepper sauce

DESSERT

- Chef's Holiday Selection**
- Gourmet Coffee Station with Cookies**

Ask Your Event Specialist for Pricing

POINSETTIA *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Two of each Selection
Per Person

Vegetarian Spring Rolls latin chili sauce

Chicken Satay teriyaki sauce

Cheeseboard selection of cheeses, fruit, and crackers

SALADS

Spinach Salad cranberries, pecans, goat cheese, balsamic vinaigrette

Moroccan Chicken cranberries, Mandarin oranges, greens, almonds, tomatoes, raspberry vinaigrette

Classic Caesar romaine hearts, parmesan cheese, croutons

ENTRÉES

Served with California Cheddar Mashed Potatoes, Winter Seasonal Vegetables, Warm Rolls and Whipped Butter

Pot Roast carrots, onions, potatoes

Lemon Caper Chicken slightly breaded in a buerre blanc

Baked Penne Alfredo roasted tomatoes, mozzarella

DESSERT

Holiday Dessert Display

Ask Your Event Specialist for Pricing

MISTLETOE *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Tray Passed Champagne Upon Arrival

HORS D'OEUVRES

Two of each Selection
Per Person

- Bacon Wrapped Scallops** sweet chili sauce
- Spanakopita** puff pastry
- Sesame Beef Skewers** pineapple, teriyaki drizzle

SALADS

- Spinach Salad** cranberries, pecans, goat cheese, balsamic vinaigrette
- Classic Caesar** romaine hearts, parmesan cheese, croutons
- Moroccan Chicken** cranberries, Mandarin oranges, greens, almonds, tomatoes, raspberry vinaigrette

ENTRÉES

Served with California Cheddar Mashed Potatoes, Winter Seasonal Vegetables, Warm Rolls and Whipped Butter

- Top Sirloin of Beef with Carver** oven roasted, creamed horseradish, au jus
- Artichoke Chicken** baked chicken breast, artichoke hearts, mushrooms, white wine sauce
- Baked Salmon** basil pesto, lemon beurre blanc

DESSERT

Chef's Holiday Selection

Ask Your Event Specialist for Pricing

EVERGREEN *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail Upon Guest Arrival*

HORS D'OEUVRES

Two of each Selection
Per Person

- Steak Grillade** marinated, garlic crostini, horseradish sauce, caramelized onions
- Mini Crab Cakes** sunset tiki sauce
- Shrimp Cocktail Shooters** housemade cocktail sauce
- Spanikopita** puff pastry

SALADS

- Classic Caesar** romaine hearts, parmesan cheese, croutons
- Spinach Salad** cranberries, pecans, goat cheese, balsamic vinaigrette

ENTRÉES

Served with California Cheddar Mashed Potatoes, Winter Seasonal Vegetables, Warm Rolls and Whipped Butter

- Prime Rib** oven roasted, creamed horseradish, au jus
- Chicken Mozzarella** baked chicken breast, mozzarella cheese, spinach, mushrooms, chardonnay cream sauce
- Baked Salmon** basil pesto, lemon beurre blanc

DESSERT

- Chef's Holiday Selection**
- Gourmet Coffee Station with Cookies**

Ask Your Event Specialist for Pricing

ENHANCEMENT *add ons*

CUISINE

Martini Mashed Potato Bar
Gourmet Mac N Cheese Bar
Butcher Block Carving Station
Asian Stir Fry Bar
Italian Pasta Bar
Sushi Bar
Raw Bar

DESSERT

Candy Station
Holiday Cookie Corner
Banana Foster's Action Station
Caramel Apple Station with a variety of dipping sauces

BEVERAGES

International Coffee Station
Martini Bar
Wine Pairings
Signature Cocktail
Welcome Cocktail
After Dinner Cordials

FAVORS

Gourmet Popcorn Station
Gourmet Popcorn Favors
Personalized Company Logo Cookie Favors
Buckeye Chocolate Favors
Candy Station

ENTERTAINMENT & DECOR

Live Music
Magician
Elves
Carolers
Photo Booth
Mr. & Mrs. Claus
Cigar Roller
Floral Centerpieces
Gingerbread Houses
Ice Sculptures

PRICING

BUFFET

Poinsettia XX.95

Mistletoe XX.95

Evergreen XX.95

PLATED

Poinsettia XX.95

Mistletoe XX.95

Evergreen XX.95