



# Ocean Reef Resort Catering Menu

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# Coffee Breaks

## **Morning Breaks**

### **Rise & Shine**

Assorted breakfast pastries, accompanied by chilled orange, grapefruit and cranberry juices, fresh brewed regular and decaffeinated coffee along with herbal teas.

### **Healthy Start**

Assorted yogurts, seasonal fresh fruits, assorted muffins, bottled water, and fresh brewed regular and decaffeinated coffee along with herbal teas.

### **Sothern Continental**

Seasonal fresh fruits served with honey yogurt dip, fresh baked biscuits with ham and cheese, fresh brewed regular and decaffeinated coffee, herbal teas and chilled orange juice.

*Add homemade grits for an additional charge*

## **Afternoon Breaks**

### **Ice Cream Delight**

Assorted ice cream bars and popsicles accompanied by lemonade and iced tea (sweet and unsweetened).

### **Cookie Fix**

Fresh baked cookies, accompanied by fresh brewed regular and decaffeinated coffee, iced tea (sweet and unsweetened) and assorted canned soft drinks.

### **Afternoon Revitalization**

Fresh vegetable crudités with dip, fruit and cheese display with crackers, iced tea (sweet and unsweetened), and lemonade.

## **Coffee Service - Consumption Bar**

Coffee by the Gallon

Coffee by the Pot

Ice Tea by the Gallon

Canned Soft Drinks

Fruit Juices ó Orange, Grapefruit, Tomato, Cranberry

Sausage or Ham Biscuits

Assorted Danishes

Assorted Fresh Baked Cookies

Assorted Muffins

Fresh Baked Cinnamon Rolls

Whole Fresh Fruit

Brownies

Bagels with Cream Cheese and Jellies

# Banquet Breakfasts

## **Breakfast Buffet**

### **Continental Breakfast**

Fresh seasonal fruit, assorted Danishes and muffins, fresh baked biscuits and jelly, accompanied by chilled orange, grapefruit and cranberry juices, fresh brewed regular and decaffeinated coffee, and herbal teas.

### **Traditional Buffet**

Scrambled eggs, crispy bacon, southern sausage links, hash browned potatoes, southern style grits, fresh baked biscuits with assorted jellies, accompanied by chilled orange, grapefruit, and cranberry juices, fresh brewed regular and decaffeinated coffee, and herbal teas.

### **Carolina Classic Buffet**

Fresh seasonal fruits, scrambled eggs enhanced with ham and cheese, crispy bacon, southern sausage links, hash brown potatoes, southern style grits, country sausage gravy, fresh baked biscuits with assorted jellies, Assorted danishes and muffins, accompanied by chilled orange, grapefruit and cranberry juices, fresh brewed regular and decaffeinated coffee, and herbal teas.

### **Ocean Reef Breakfast Buffet**

Fresh seasonal fruits, scrambled eggs with cheese, crispy bacon, southern sausage links, hash brown potatoes, cheese grits, assorted Danishes and muffins, French toast and pancakes served with warm maple syrup, dry cereal with milk, accompanied by chilled orange, grapefruit and cranberry juices, fresh brewed regular and decaffeinated coffee, and herbal teas.

*Add a waffle station for an additional charge*

## **Plated Breakfast**

### **Low Country**

Fresh scrambled eggs, hash brown potatoes or southern style grits, crispy bacon or southern style sausage links, fresh baked biscuit, choice of chilled juice (orange, grapefruit or cranberry), accompanied by fresh brewed regular and decaffeinated coffee or herbal tea.

### **Western Classic**

Western style two egg omelet, hash brown potatoes or southern style grits, crispy bacon or southern style sausage links, fresh baked biscuit, choice of chilled juice (orange, grapefruit or cranberry), accompanied by fresh brewed regular and decaffeinated coffee or herbal tea.

# Banquet Luncheons

## **Plated Entrees**

### **Sautéed Chicken Breast**

Prepared with your choice of sauce (Marsala, Champagne, Dijon or Parmesan)

### **Oriental Chicken**

Boneless Chicken Breast topped with a medley of crisp oriental vegetables, nested on a bed of wild rice.

### **Roasted Beef Burgundy**

Sliced Roast Beef enhanced with our Homemade Burgundy Gravy.

*All Lunch Entrees include House Salad, Rolls and Butter, Coffee (Regular and Decaf), and Iced Tea. Chef will select Vegetable, Starch and Dessert to compliment the entrée.*

## **On the Lighter Side**

### **Trio Salad Plate**

Chicken, Tuna and Ham Salads, served on a bed of mixed greens.

### **Chef's Deli Plate**

Ham, Turkey, Roast Beef, Swiss and American cheese, cup of soup or salad, and assorted rolls and butter.

### **Caesar Salad**

Crisp romaine lettuce, freshly grated parmesan cheese and Caesar dressing, and topped with garlic croutons.

*Top with Grilled Chicken or Shrimp for an additional charge.*

### **Chef Salad**

Fresh Garden Greens, topped with Ham, Turkey, Swiss and American cheese, Bacon, Hard Boiled Egg Wedges and Homemade Croutons, with choice of dressing.

### **Grilled Chicken Sandwich**

Tender Grilled Boneless Chicken Breast served on a Kaiser roll with lettuce, tomato and onion, served with homemade pasta salad and a dill pickle spear.

*All salad lunches are served with warm rolls and butter, and include Chef's choice of dessert, fresh brewed coffee (regular and decaf), and iced tea.*

# Lunch Buffets & Box Lunches

## **Buffets**

### **Hot & Hearty**

Crisp garden greens with assorted dressings, Southern Fried Chicken, Low-Country Rice, Parsley Buttered New Potatoes, and Fresh Vegetable Medley. Chef's Carving Station featuring Virginia Baked Ham & Herb Crusted Top Round of Beef served with fresh baked rolls and butter. Beverage Station with fresh brewed coffee (regular and decaf), iced tea, and Chef's selection of desserts.

### **Butcher Block Smorgasbord**

Create your own sandwich from our Bountiful Buffet of sliced Ham, Turkey Breast, Salami, Roast Beef, American and Swiss cheeses, sliced tomatoes, lettuce and onion. Served with sliced sandwich bread, mayonnaise, and Dijon mustard. Accompanied by an assortment of potato salad, coleslaw, and pasta salad. Beverage Station with fresh brewed coffee (regular and decaf), iced tea, and chef's selection of desserts.

## **Box Lunches**

### **Chicken Salad Croissant**

Homemade Chicken Salad served on a fresh croissant with lettuce and tomato.

### **Beach Classic**

Sliced Ham and Turkey with American and Swiss cheese served on Ciabatta bread with lettuce, tomato and onion.

### **Roast Beef Sandwich**

Sliced Roast Beef with Provolone Cheese served on a fresh Hoagie roll with lettuce and tomato.

*Each Box Lunch includes a bag of chips, piece of seasonal whole fruit, fresh baked brownie square, and soft drink or bottled water.*

# Banquet Dinner

## **Plated Entrees**

### **Entrees**

Filet Mignon wrapped in Bacon  
With Grilled Shrimp  
Roasted Prime Rib of Beef au Jus  
With Grilled Shrimp  
Grilled New York Strip Steak  
With Grilled Shrimp  
Grilled Salmon  
Chicken Cordon Bleu  
Crabmeat Stuffed Flounder  
Sliced Roast Beef Burgundy  
Sautéed Chicken Breast  
Oriental Chicken  
Stuffed Chicken Breast

### **Salads**

Fresh Garden Salad (included)  
Caesar Salad  
Spinach Salad

### **Dinner Enhancements**

Gulf Shrimp Cocktail  
Clam Chowder  
Seasonal Fresh Fruit  
Corn Chowder

*All Plated Dinner Entrees include Chef's Selection of Vegetables, Starch and Dessert  
Accompanied by Warm Rolls with Butter, Fresh Brewed Coffee (Regular and Decaf) and Iced Tea*

# Dinner Buffet

## **Choose Two of the Following:**

Crisp Garden Salad with Assorted Dressings  
Fresh Fruit and Cheese Display  
Homemade Pasta Salad  
Potato Salad  
Coleslaw

## **Choose Two of the Following:**

Honey Glazed Virginia Baked Ham  
Herb Crusted Top Round of Beef  
Grilled Lemon Chicken  
Sliced Roast Beef Burgundy  
Southern Fried Chicken  
Stuffed Flounder  
Grilled Salmon Fillets  
Chicken Cordon Bleu

## **Choose Two of the Following:**

Buttered Broccoli  
Baby Carrots in Brown Sugar Glaze  
Buttered Green Beans with Almonds or Mushrooms  
California Vegetable Medley  
Green Bean Casserole  
Sugar Snap Peas  
Yellow Summer Squash and Zucchini

## **Chose Two of the Following:**

Baked Red Skin Potatoes  
Garlic Mashed Potatoes with Gravy  
Roasted Sweet Potatoes  
Stuffed Baked Potato  
Wild Rice Pilaf

## **Choose One of the Following:**

Caramel Apple Pie	Chocolate Mousse	Pecan Pie
Cherry Pie	Carrot Cake	Chocolate Layer Cake
Chocolate Pie	Key Lime Pie	Coconut Cream Layer Cake
Lemon Meringue Pie	German Chocolate Cake	Peach Pie
Peach, Blueberry, or Apple Cobbler	Orange Cake	

*All Dinner Buffets include Warm Rolls and Butter, Fresh Brewed Coffee (Regular and Decaf), and Iced Tea*

# Theme Dinner Buffets

## **Seafare Delight**

### **Starters**

Tossed Garden Greens with Assorted Dressings  
Peel and Eat Shrimp with Cocktail Sauce  
Homemade Southern Coleslaw  
Seafood Pasta Salad

### **Fried Items**

Fried Flounder  
Fried Oysters  
Fried Scallops  
Coconut Fried Shrimp

### **Baked Items**

Baked Stuffed Flounder  
Baked Crabmeat Stuffed Clams

### **Sides**

Buttered Corn on the Cob  
Low-Country Rice  
Fresh Rolls and Butter

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## **A Taste of the Islands**

### **Starters**

Tossed Garden Greens with Assorted Dressings  
Fresh Tropical Fruit Salad, with Island Dressings  
Pineapple, Carrot and Raisin Salad

### **Meats**

Crabmeat Stuffed Flounder, Topped with Toasted Almonds  
Sweet & Sour Chicken  
Luau Roasted Pork

### **Sides**

Island Fried Rice  
Fresh Rolls and Butter  
Coconut and Lemon Meringue Pies

*All Themed Buffets are served with Fresh Brewed Coffee (Regular and Decaf) and Iced Tea*



# Theme Dinner Buffets

## **Southern Comfort Buffet**

### **Starters**

Tossed Garden Greens with Assorted Dressings  
Homemade Southern Coleslaw  
Potato Salad

### **Meats**

Crispy Fried Chicken  
BBQ Shredded Pork  
Baby Back Ribs

### **Sides**

Baked Beans  
Buttered Corn on the Cob  
Macaroni and Cheese  
Biscuits and Honey Butter  
Low-Country Corn Bread  
Hot Fruit Cobbler

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## **Backyard Cookout**

### **Starters**

Fresh Season Fruit Tray

### **Meats**

Charbroiled Hamburgers  
Hot Dogs with Chili Sauce  
Barbecued or Fried Chicken

### **Sides**

Coleslaw  
Homemade Pasta Salad  
Baked Beans  
Macaroni and Cheese  
Assorted Cookies & Brownies  
Garnish Tray of Lettuce, Tomatoes, Onions and Pickles  
Assorted Condiments

*All Themed Buffets are served with Fresh Brewed Coffee (Regular and Decaf) and Iced Tea*

# Cold Hors d' Oeuvres

## **Displays**

Fresh Fruit with Imported and Domestic Cheese

Small (serves 25)

Medium (serves 75)

Large (serves 100)

Fresh Vegetable Garden Medley with Specialty Dipping Sauces

Small (serves 25)

Medium (serves 75)

Large (serves 100)

## **Per 100 Pieces**

Jumbo Gulf Shrimp with Cocktail Sauce

Assorted Cold Canapés

Assorted Finger Sandwiches

Mini Pastries and Assorted Sweet Tray

Mini Assorted Cheesecakes

## **To Serve 50**

Pecan Rolled Cheese Ball with Crackers

Smoked Norwegian Salmon with Cream Cheese

Capers, Onions and Crackers

## **House Dips by the Quart**

French Onion Dip

Seafood Dip

Salsa

Hot Nacho Cheese Sauce

## **Munchies by the Pound**

Potato Chips

Pretzels

Tortilla Chips

Mixed Nuts

Peanuts

Dry Snack Mix

# Hot Hors D'oeuvres

## **Per 100 Pieces**

Smoked Chicken Quesadillas with Salsa  
Vegetable Quesadillas with Salsa  
Petite Egg Rolls with Hot Mustard  
Shrimp Spring Rolls with Sweet & Sour Sauce  
Petite Quiche Lorraine  
Scallops Wrapped in Bacon  
Fried Mozzarella Sticks with Marinara Sauce  
Buffalo Wings with Bleu Cheese Dressing  
Polynesian Chicken Kabobs  
Fried Chicken Fingers with Honey Mustard  
Stuffed Jalapeno Peppers with Salsa  
Meatballs (choose one ó Swedish, Italian, or BBQ)  
Fried Chicken Drummetts  
Fried Ravioli with Marinara Sauce  
Coconut Fried Shrimp with Mustard Sauce  
Crab Wontons with Hot Mustard  
Shrimp Wrapped in Bacon  
Coconut Chicken Tenders with Piña Colada Sauce  
Cheese Puffs with Dill  
Chicken Chimichangas  
Mini Crab Cakes with Cocktail Sauce

## **Carving Stations**

Tenderloin of Beef (serves 20)  
Accompanied by Béarnaise Sauce

Roast Prime Rib of Beef (serves 45)  
Accompanied by House Horseradish Sauce

Honey Glazed Virginia Baked Ham (serves 75)  
Accompanied by Assorted Condiments

All Carving Stations are served with Assorted Dinner Rolls and Butter

# Beverage Service

**Fixed Open Bar:** *Charged at a fixed rate per hour per person.*

<b>Package Plan</b>	<b>Alcohol Included</b>
Premium Bar Package	Premium Liquors House Wine Import & Domestic Beer
Full Bar Package	House Liquors House Wine Import & Domestic Beer
Beer & Wine Package	House Wine Import & Domestic Beer

**Consumption Open Bar:** *Charged on a consumption basis (you pay for exactly what is consumed).*

**Cash Bar:** *Guests pay individually for their beverages*

*Bartender Fee is assessed with any beverage plan*

# Hospitality Services

## Portable Bar Service

Includes Ice, Cups, Napkins, Stirrers, Garnishes

Per Day up to 50 People \_\_\_\_\_ \$100.00  
Each Additional 25 People \_\_\_\_\_ \$25.00

## Bartending Charges

1<sup>st</sup> Hour \$30.00 per bartender  
Each Additional Hour \$20.00 per bartender

## Hospitality Room Supplies

Ice (per bus pan) \_\_\_\_\_ \$5.00  
Cocktail Napkins (50) \_\_\_\_\_ \$6.50  
8oz. Foam Cups (50) \_\_\_\_\_ \$7.50  
14oz. Plastic Cups (50) \_\_\_\_\_ \$17.50  
Cocktail Stir Sticks (50) \_\_\_\_\_ \$5.00  
12oz. Soft Drink \_\_\_\_\_ \$2.00  
2 Liter Club Soda or Tonic \_\_\_\_\_ \$6.00  
Juice Mixers (per quart) \_\_\_\_\_ \$8.00  
Bloody Mary Mix (per bottle) \_\_\_\_\_ \$8.00  
Flavored Sparkling Mineral Water (per bottle) \_\_\_\_\_ \$2.75  
Bottled Water \_\_\_\_\_ \$2.50  
Fruit Punch (gallon) \_\_\_\_\_ \$18.00  
Old Fashioned Lemonade (gallon) \_\_\_\_\_ \$18.00  
Ice Tea (gallon) \_\_\_\_\_ \$18.00

*Gratuity (20%) and Sales Tax (11.5%) not included  
(Tax rates are subject to change)*