

# THE REEF

# BANQUET MENU

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1161 OLD ROUTE 31, MEMPHIS, NY 13112

(315)277-5026

MANAGER@THEREEFCNY.COM



AVAILABLE FOR PARTIES OF 30 OR MORE,  
DEPOSIT REQUIRED (NON-REFUNDABLE).  
\$250 ROOM RENTAL FEE. \$165 LINEN FEE.  
ADDITIONAL OPTIONS FURNISHED UPON REQUEST.  
PRICES DO NOT INCLUDE TAX OR 22% GRATUITY.  
BUFFET FOOD IS NOT ALLOWED TO BE TAKEN FROM EVENT.  
\$500 FOOD/ BEVERAGE MINIMUM



# THE REEF BANQUET MENU

## BRUNCH BUFFET

**\$24.00 PER PERSON**

SCRAMBLED EGGS  
BACON AND SAUSAGE  
HOME FRIED POTATOES  
CHARCUTERIE BOARD  
FRESH FRUIT  
FRENCH TOAST  
DELI SLIDERS  
PASTA OR MACARONI SALAD  
WARM ROLLS & BUTTER  
FRESHLY BREWED COFFEE, DECAF  
COFFEE, HOT TEA, AND  
ASSORTED FRUIT JUICES

## TACO BUFFET

**\$25.00 PER PERSON**

QUESO & CHIPS  
GROUND BEEF  
SHREDDED CHICKEN  
MEXICAN RICE  
TORTILLAS + HARD SHELL  
SHREDDED LETTUCE  
SHREDDED CHEESE  
DICED TOMATOES  
DICED ONIONS  
PICO DE GALO AND SALSA  
SOUR CREAM  
PITCHERS OF ICED TEA & SODA

## CLASSIC BUFFET

**\$27.00 PER PERSON**

### SALADS (CHOOSE TWO)

GARDEN SALAD OR CAESAR SALAD  
PASTA SALAD OR MACARONI SALAD

### ENTREES (CHOOSE TWO)

ITALIAN ROASTED OR BBQ CHICKEN

SLICED ROAST BEEF

SLICED ROAST PORK

CHICKEN RIGGIES

BUTTER CRUMB HADDOCK

SAUSAGE PEPPERS & ONIONS

MEATBALLS & MARINARA SAUCE

### STARCH (CHOOSE 1)

ROASTED POTATOES, MASHED

POTATOES, RICE PILAF,

PENNE A LA VODKA, BAKED ZITI, OR

MAC & CHEESE

### INCLUDES:

SEASONAL VEGETABLES

WARM ROLLS & BUTTER

PITCHERS OF ICED TEA & SODA

FRESHLY BREWED COFFEE, DECAF

COFFEE, AND HOT TEA

## **THE REEF DINNER BUFFET** **\$29.00 PER PERSON**

### **SALADS (CHOOSE TWO)**

GARDEN OR CAESAR SALAD  
PASTA OR MACARONI SALAD

### **ENTREES (CHOOSE TWO)**

#### **CHICKEN PARMESAN**

GOLDEN FRIED CUTLET TOPPED W/  
MARINARA AND MELTED MOZZARELLA  
CHEESE

#### **CHICKEN MARSALA**

SAUTÉED BONELESS BREAST W/  
MARSALA WINE & MUSHROOM SAUCE

#### **BUTTER CRUMB HADDOCK**

BROILED FILET OF HADDOCK W/ WHITE  
WINE LEMON BUTTER AND SAVORY  
CRACKER CRUMB TOPPING

#### **ROASTED TOP SIRLOIN**

SLOW ROASTED W/ ROSEMARY  
DEMIGLACE

#### **ROASTED PORK TENDERLOIN**

OVER ROASTED PEPPER CRUSTED  
PORK W/ NATURAL PAN  
PORK AU JUS

#### **SLOW ROASTED PRIME RIB**

**(ADD \$MARKET PRICE PER PERSON)**

SLOWLY ROASTED TENDER CHOICE  
CUT PRIME RIB  
SERVED WITH AU JUS

### **STARCH (CHOOSE 2)**

ROASTED POTATOES, MASHED  
POTATOES, RICE PILAF,  
PENNE A LA VODKA, BAKED ZITI, OR  
MAC & CHEESE

### **INCLUDES:**

SEASONAL VEGETABLES  
WARM ROLLS & BUTTER  
PITCHERS OF ICED TEA & SODA  
FRESHLY BREWED COFFEE, DECAF  
COFFEE, AND HOT TEA

## **APPETIZERS**

CHEESE DISPLAY WITH ASSORTED  
CRACKERS (PER 50 PEOPLE)

**\$150.00**

SEASONAL FRESH FRUIT PLATTER WITH  
SEASONAL DIP (PER 50 PEOPLE)

**\$150.00**

ASSORTED VEGETABLE DISPLAY WITH  
SEASONAL DIP (PER 50 PEOPLE)

**\$125.00**

CHARCUTERIE BOARD (PER 50 PEOPLE)

**\$175.00**

WISCONSIN CHEESE CURDS  
(PER 50 PEOPLE)

**\$100.00**

FRIED CALAMARI (PER 50 PEOPLE)

**\$125.00**

BACON WRAPPED SCALLOPS (50  
PIECES)

**\$150.00**

BONELESS CHICKEN WINGS (50 PIECES)  
(WITH CHOICE OF SAUCE)

**\$120.00**

COCONUT CRUSTED SHRIMP(50  
PIECES)

**\$125.00**

## **CHEF'S ASSORTED DESSERTS**

**(ADD TO ANY BUFFET PACKAGE  
FOR \$5 ADDITIONAL PER PERSON)**

NY STYLE CHEESECAKE  
CHOCOLATE CAKE  
ASSORTED COOKIES



## **OPEN BAR PACKAGES**

### **WELL BAR**

\$10.00 PER PERSON FOR THE FIRST HOUR, \$5.00 PER PERSON FOR EACH ADDITIONAL HOUR

### **CLASSIC BAR**

\$12.00 PER PERSON FOR THE FIRST HOUR, \$6.00 PER PERSON FOR EACH ADDITIONAL HOUR

### **PREMIUM BAR**

\$14.00 PER PERSON FOR THE FIRST HOUR, \$7.00 PER PERSON FOR EACH ADDITIONAL HOUR

## **HOUSE WINE & BEER PACKAGES**

### **HOUSE BEER & WINE**

\$7.00 PER PERSON FOR THE FIRST HOUR, \$4.00 PER PERSON FOR EACH ADDITIONAL HOUR

### **PREMIUM BEER & WINE**

\$9.00 PER PERSON FOR THE FIRST HOUR, \$5.00 PER PERSON FOR EACH ADDITIONAL HOUR

**A \$50 STOCKING FEE APPLIES TO ALL BAR PACKAGES. IN ADDITION, BARS THAT DO NOT GENERATE AT LEAST \$250 IN SALES WILL BE CHARGED A \$50 SERVICE FEE.**



# THE REEF BANQUET MENU

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**AVAILABLE FOR PARTIES OF 30 OR MORE,  
20% DEPOSIT REQUIRED (NON-REFUNDABLE).  
ADDITIONAL OPTIONS FURNISHED UPON REQUEST.  
PRICES DO NOT INCLUDE TAX AND/OR 22% GRATUITY.  
BUFFET FOOD IS NOT ALLOWED TO BE TAKEN FROM EVENT.**

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# THE REEF BANQUET MENU

## **BRUNCH BUFFET**

**\$22.95 PER PERSON**

SCRAMBLED EGGS  
BACON OR SAUSAGE  
HOME FRIED POTATOES  
FRUIT SALAD  
FRENCH TOAST  
BAKED PENNE W/ MARINARA  
ITALIAN ROASTED CHICKEN  
SEASONAL VEGETABLES  
WARM ROLLS & BUTTER  
FRESHLY BREWED COFFEE, DECAF COFFEE, AND HOT TEA  
ASSORTED FRUIT JUICES

## **CLASSIC BUFFET**

**\$21.00 PER PERSON**

### **SALADS (CHOOSE TWO)**

GARDEN SALAD CAESAR SALAD  
PASTA SALAD MACARONI SALAD

### **ENTREES (CHOOSE TWO)**

ITALIAN ROASTED OR BBQ CHICKEN  
SLICED ROAST BEEF  
SLICED ROAST PORK  
CHICKEN RIGGIES  
BROILED HADDOCK  
SAUSAGE PEPPERS & ONIONS  
MEATBALLS & MARINARA SAUCE

### **STARCH (CHOOSE 1)**

ROASTED POTATOES, MASHED POTATOES, RICE PILAF,  
PENNE A LA VODKA, BAKED ZITI, OR MAC & CHEESE

### **INCLUDES:**

SEASONAL VEGETABLES  
WARM ROLLS & BUTTER  
PITCHERS OF ICED TEA & SODA  
FRESHLY BREWED COFFEE, DECAF COFFEE, AND HOT TEA



# THE REEF BANQUET MENU

## THE REEF DINNER BUFFET \$26.00 PER PERSON

### SALADS (CHOOSE TWO)

GARDEN SALAD CAESAR SALAD  
PASTA SALAD MACARONI SALAD

### STARCH (CHOOSE 2)

ROASTED POTATOES, MASHED POTATOES, RICE PILAF,  
PENNE A LA VODKA, BAKED ZITI, OR MAC &

### ENTREES (CHOOSE TWO)

#### CHICKEN PARMESAN

GOLDEN FRIED CUTLET TOPPED W/ MARINARA AND MELTED MOZZARELLA  
CHEESE

#### CHICKEN MARSALA

SAUTÉED BONELESS BREAST W/ MARSALA WINE & MUSHROOM SAUCE

#### BUTTER CRUMB HADDOCK

BROILED FILET OF HADDOCK W/ WHITE WINE LEMON BUTTER AND SAVORY  
CRACKER CRUMB TOPPING

#### ROASTED TOP SIRLOIN

SLOW ROASTED W/ ROSEMARY DEMIGLACE

#### ROASTED PORK LOIN

OVER ROASTED PEPPER CRUSTED PORK W/ NATURAL PAN  
PORK AU JUS

#### SLOW ROASTED PRIME RIB (ADD \$7 PER PERSON)

SLOWLY ROASTED TENDER CHOICE CUT PRIME RIB  
SERVED WITH AU JUS

#### INCLUDES:

SEASONAL VEGETABLES  
WARM ROLLS & BUTTER  
PITCHERS OF ICED TEA & SODA  
FRESHLY BREWED COFFEE, DECAF COFFEE, AND HOT TEA





# THE REEF BANQUET MENU

## **CHEF'S ASSORTED DESSERTS**

(ADD TO ANY BUFFET PACKAGE FOR \$4 ADDITIONAL PER PERSON)

NY STYLE CHEESECAKE

CHOCOLATE CAKE

CARROT CAKE

SEASONAL FRUIT PIE

## **OPEN BAR PACKAGES**

### **WELL BAR**

\$10.00 PER PERSON FOR THE FIRST HOUR, \$5.00 PER PERSON FOR EACH ADDITIONAL HOUR

### **CALL BAR**

\$12.00 PER PERSON FOR THE FIRST HOUR, \$6.00 PER PERSON FOR EACH ADDITIONAL HOUR

### **PREMIUM BAR**

\$14.00 PER PERSON FOR THE FIRST HOUR, \$7.00 PER PERSON FOR EACH ADDITIONAL HOUR

## **WINE, BEER, & SODA PACKAGES**

### **WELL OR CALL BEER**

\$7.00 PER PERSON FOR THE FIRST HOUR, \$4.00 PER PERSON FOR EACH ADDITIONAL HOUR

### **PREMIUM BEER**

\$9.00 PER PERSON FOR THE FIRST HOUR, \$5.00 PER PERSON FOR EACH ADDITIONAL HOUR

**THERE WILL BE A CHARGE OF \$50.00 FOR BARS THAT DO NOT GENERATE OVER \$250 REVENUE.**

