

THE REEF

BANQUET MENU

1161 OLD ROUTE 31, MEMPHIS, NY 13112

(315)277-5026

MANAGER@THEREEFCNY.COM



AVAILABLE FOR PARTIES OF 30 OR MORE,

20% DEPOSIT REQUIRED (NON-REFUNDABLE).

\$250 ROOM RENTAL FEE

ADDITIONAL OPTIONS FURNISHED UPON REQUEST.

PRICES DO NOT INCLUDE TAX OR 20% GRATUITY.

BUFFET FOOD IS NOT ALLOWED TO BE TAKEN FROM EVENT.

\$500 FOOD/ BEVERAGE MINIMUM



THE REEF BANQUET MENU

BRUNCH BUFFET

\$23.00 PER PERSON

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

TACO BUFFET

\$22.00 PER PERSON

QUESO & CHIPS
GROUND BEEF
SHREDDED CHICKEN
MEXICAN RICE
TORTILLAS + HARD SHELL
SHREDDED LETTUCE
SHREDDED CHEESE
DICED TOMATOES
DICED ONIONS
PICO DE GALO OR SALSA
SOUR CREAM

CLASSIC BUFFET

\$24.00 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

\$28.00 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 \$7 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

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)

\$100.00

SHRIMP COCKTAIL (50 PIECES)

\$125.00

CHEF'S ASSORTED

DESSERTS

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

NY STYLE CHEESECAKE

CHOCOLATE CAKE

CARROT CAKE



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.

