

The Reef Restaurant-
Special Event Catering Menu
 Fall-Winter 2005

Menu Item	Price Per Person
Bison, Chicken & Pork	
<i>Brioche Squares with Prosciutto, Dijon Butter</i>	\$2.50
<i>Caramelized Onion, Wild Mushroom & Country Ham Crostini</i>	\$2.50
<i>Cranberry & Bison Sausage Corn Bread Squares</i>	\$2.50
<i>Lemon-Herb Chicken Satay</i>	\$3.50
<i>Andouille Sausage & Apple Skewers, Maple Cream</i>	\$3.50
<i>Cranberry Spiced Cocktail Meatballs</i>	\$3.50
<i>Bison Sausage, Provolone & Marinara Pizza</i>	\$3.50
<i>Bratwurst, House-Made Beer Mustard</i>	\$3.50
<i>Reef Wings, Ranch Dressing</i>	\$3.50
<i>Bison Crostini, Horseradish Sauce</i>	\$4.50
<i>Bison, Wild Mushroom & Stilton Strudel, Truffle oil</i>	\$4.50
<i>Bison Mini Burgers</i>	\$4.50
<i>Pork Mini Burgers</i>	\$4.50
<i>Chilean Bison Carpaccio</i>	\$4.50
Seafood	
<i>Smoked Salmon Deviled Eggs</i>	\$3.50
<i>Seafood Cigars Chili Lime Sauce</i>	\$4.50
<i>Petite Seafood Cakes</i>	\$4.50
<i>Seafood Stuffed Mushroom Caps, Lemon Truffle Sauce</i>	\$4.50
<i>Alaskan Halibut, Artichoke Dip, Toasted Baguette</i>	\$4.50
Vegetarian	
<i>Buttermilk Blue Cheese, Almond & Apricot Crostini</i>	\$2.50
<i>Hummus, Pita, Vegetables</i>	\$2.50
<i>Rosemary Skewered Herbed Grilled Portobello Mushrooms</i>	\$2.50
<i>Polenta, Sun-Dried Tomato and Olive Tapanade</i>	\$2.50
<i>Classic White Pizza</i>	\$2.50
<i>Mushroom Risotto Cakes</i>	\$3.50
<i>Three Cheese Risotto Cakes, Spicy Tomato Puree</i>	\$3.50
<i>Veggie Spring Rolls, Sweet Chile Sauce</i>	\$3.50
<i>Warm Brie, Pear "Quesadilla", Harvest Fruit Chutney</i>	\$3.50
<i>Veggie Mini Burgers</i>	\$4.50
<i>Domestic Cheese Board (one serving/not replenished)</i>	Flat rate
<i>Vegetable Crudités, Ranch dip (one serving/not replenished)</i>	Flat rate

