All-Day Meeting Menu



THE REEDS

at Shelter Haven

reedsatshelterhaven.com

ALL-DAY MEETING MENU

\$125⁺⁺ per person

BAYSIDE BREAKFAST



ALL-DAY BEVERAGE SERVICE

freshly brewed coffee
hot tea selection
assorted soft drinks & fruit juices
sparkling and bottled water

CORNER CONTINENTAL

bakery basket

homestyle muffins | assorted pastries croissants | scones | breakfast bread accompaniments: assorted preserves sweet whipped butter | cream cheese

seasonal fresh fruit

vanilla yogurt

granola | seasonal berries | honey

BREAKFAST BUFFET

add \$12** per person

corner continental plus

scrambled eggs
applewood smoked bacon
pork or turkey sausage
home fries

ENHANCEMENTS a la carte

french toast or belgian style waffles

warm maple syrup add \$4** per person

quiche

aged vermont cheddar, country ham and spinach broccoli, sundried tomato and goat cheese add \$5** per person

build your own oatmeal

golden raisins | blueberries | strawberries | brown sugar add \$5** per person

breakfast sandwiches

trentonian pork roll | cooper american | fried egg | kaiser roll italian baguette fried egg | spinach | fontina italian long hot peppers | ciabatta

southwest wrap scrambled eggs | chorizo | cotija cheese smoked cheddar | black bean salsa | spinach wrap

farmers market egg white | baby spinach | smoked gouda pennsylvania wild mushroom | ciabatta add \$5++/\$8** pp, select one/two options

avocado toast station

smashed avocado | scrambled eggs | bacon bits | cotija cheese assorted artisanal breads | plum tomato | pickled red onions, cilantro | shaved watermelon radish | jalapeños | lime wedges add \$15** per person

hard boiled eggs

add \$5** per person

assorted bagels

assorted flavored cream cheese | sweet whipped butter house made preserves add \$5** per person smoked salmon cream cheese add \$4 per person

AM & PM BRFAKS

select 1 per break, additional snack break station enhancements available upon request

GRANOLA BAR

sweetened toasted oats

cranberries | golden raisins dark chocolate morsels | dried pineapple sunflower seeds | candied pecans dried mission figs | sundried apricots quinoa crunch | flax seeds

assorted individual packaged yogurts

SWEET INDULGENCE

cheese blintzes

blueberry compote | sour cream

sliced melons fresh berries

ny style coffee crumb cakes

cinnamon buns

POP POP

buttered popcorn | caramel corn

assorted seasoning + topping shakers

m&m's | pretzels | mini marshmallows | chocolate chips | dried cranberries peanuts | gummy bears

PRETZEL TIME

soft pretzel bites

chocolate covered pretzel toffee

assorted mustards | warm queso | nutella cinnamon-cream cheese dip

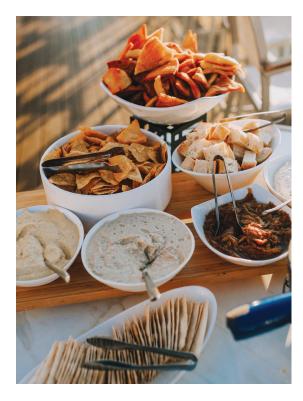
MILK AND COOKIES BAR

ice-cold milk shooters

vanilla | chocolate | strawberry

homemade cookies

chocolate chip | peanut butter oatmeal raisin | snickerdoodle double chocolate chip



CRAFT DIPS + CHIPS

dips

traditional roasted garlic hummus caramelized onion | guacamole creamy smoked salmon + chive roasted tomato basil bruschetta

chips

crackers | hard pretzels tortilla chips | baguette

FARMER'S MARKET

zucchini | yellow squash | asparagus portobello mushrooms | red onion mini sweet peppers

house made focaccia | green goddess aioli meyer lemon + roasted garlic yogurt dressing premium extra virgin olive oil premium aged balsamic vinegar

LUNCH BUFFFT



SALAD

please select one

caesar hearts of romaine shaved parmesan | croutons house caesar dressing

field greens tomatoes | carrots cucumbers | radish | red onion croutons | white balsamic vinaigrette

kale & quinoa golden raisins parmesan | basil vinaigrette

root vegetable & quinoa pickled radishes

baby iceberg bacon | chopped egg tomatoes | blue cheese

SOUP

please select one

seasonal fresh soup of the day maryland crab & vegetable soup corn & green chili chowder

ENTRÉES

please select three

grilled atlantic salmon honey citrus glaze

blackened flounder cajun butter

chicken & andouille sausage gumbo rice

chicken francese crème fraîche | herbs

chicken lo mein vegetables | sesame

grilled chicken breast mango-chipotle barbecue sauce | fresh mango relish

grilled skirt steak chimichurri sauce

quinoa roasted vegetables | toasted coriander vinaigrette

housemade vegetable lasagna

cheese tortellini sage brown butter

potato gnocchi asparagus butter

SIDES

please select two

macaroni & cheese aged vermont cheddar

wild rice pilaf

roasted fingerling potatoes parmesan | truffle | fresh herbs

brussels sprouts pancetta | honey | lime

grilled asparagus parmesan | lemon

steamed broccolini

red & yellow tomato salad mozzarella | fresh basil | balsamic glaze

DESSERT

please select two

chocolate caramel tart

mini cheesecake bites

limoncello cake

tres leches

opera cake

blood orange grand marnier cake

lemon meringue tart

mousse cups

DELI COUNTER



SALAD

please select one

caesar hearts of romaine shaved parmesan | croutons house caesar dressing

field greens tomatoes | carrots cucumbers | radish | red onion croutons | white balsamic vinaigrette

kale & quinoa golden raisins parmesan | basil vinaigrette

root vegetable & quinoa pickled radishes

traditional macaroni

SOUP

please select one

seasonal fresh soup of the day maryland crab & vegetable soup corn & green chili chowder

DFII

carved meats

black forest ham | roast beef | roasted turkey breast | genoa salami

cheeses

sliced aged cheddar | provolone | pepperjack | white american

breads

sourdough | seeded rye | multigrain | honey wheat | kaiser

accompaniments

red bermuda onion | beefsteak tomatoes | dill pickles pepperoncini | kettle chips

condiments

mustard | mayonnaise | delicatessen-style dressing

DESSERT

please select two

chocolate layer cake

carrot cake

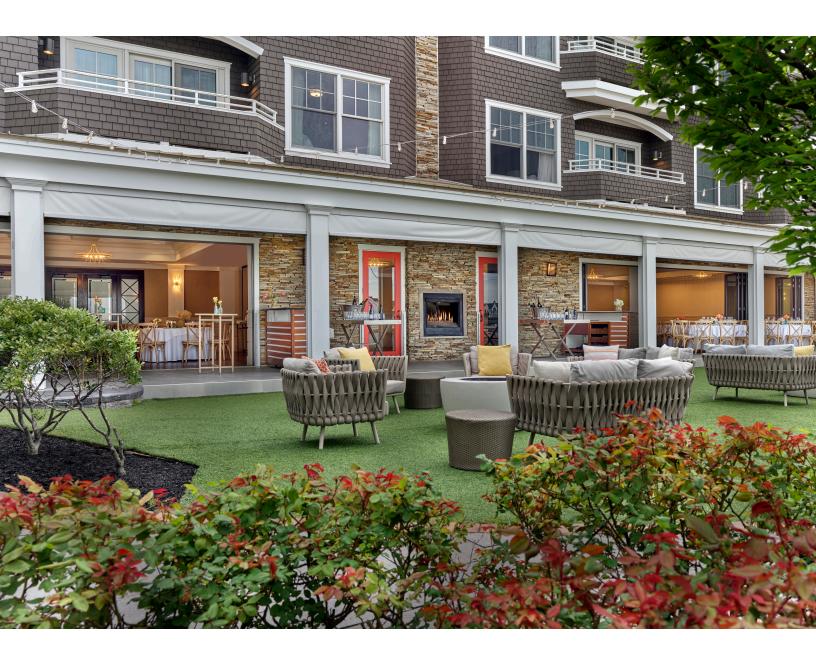
blondies and brownies

black and white cookies

whoopie pies

fruit tarts

mini cheesecake bites



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