

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

full catering collection including hors d'oeuvre, dinner & bar options available upon request

please add a taxable 21% service charge and applicable NJ sales tax

AM & PM BREAKS

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

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LUNCH BUFFET



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

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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

DELI

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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