

À LA CARTE PLATED SERVICE

Includes Dinner Rolls, House Salad with Choice of Two Dressings,
One Starch, and One Vegetable.
Sub Caesar Salad +1
25 Person Minimum (50 fee if not met).

ENTRÉES

8 Ounce Sirloin 28	Chicken Asiago Florentine 25
8 Ounce Filet Mignon 39	Chicken Marsala 24
12 Ounce Ribeye 36	Chicken Parmesan 24
14 Ounce Prime Rib 41	Grilled Herb Salmon 24
6 Ounce Filet & 6 Ounce Lobster Tail Market Price	Almond Crusted Tilapia 20

STARCH

Garlic Mashed Potatoes	Herb Roasted Potatoes
Twice Baked Potato	Rice Pilaf
Baked Potato	Wild Rice

VEGETABLE

Grilled Asparagus	California Medley
Green Bean Almondine	Honey Baby Carrots
Grilled Vegetables	Steamed Broccoli

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

DESSERTS

Cheesecake 6pp
Carrot Cake 5pp
Chocolate Mousse Cake 5pp
Apple or Cherry Pie 4pp
Flourless Chocolate Torte 6pp
Assorted Sweet Table 10pp Mini Pastries, Cakes, Pies, Assorted Bars, Chocolate Covered Strawberries 25 person minimum

LATE NIGHT SNACKS

25 Person Minimum (50 fee if not met).
Pick Two 10pp / Pick Three 12pp

Mini Hot Dogs	Pulled Pork Sliders
Mini Hamburgers	Brisket Sliders
Cheese Pizza	Hot Wings
French Fries	Cheese Curds
Tater Tots	Chicken Strips

Event space for all occasions - anniversaries,
weddings, rehearsal dinners, business functions,
birthdays, retirements, funeral luncheons, and more!

Reserve your date now!

Our beautiful lakefront view makes us the perfect location
for any event! Whether your guests are young or old,
with elevator access, we've got you covered.
We also do off-site catering!

©TMM Menu 2023



CATERING MENU

When it comes to making memories that last,
we appreciate the opportunity to be a part of that.
Here at Reefpoint Brew House, we value every
customer and every moment that we share.
We offer the most beautiful location on the lakefront
for any event. With outstanding service and
catering selection, our culinary team can customize
any event for any budget or need, just ask!

2 Christopher Columbus Causeway Racine, WI 53403
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www.reefpointbrewhouse.com

HORS D'OEUVRES

PLATTERS

Small (serves 25) / Large (serves 50)

Garden Vegetable Crudité

55 / 105

Cheese & Sausage Display

Assorted Cheeses and Sausage with Crackers 70 / 135

Sliced Seasonal Fresh Fruit

50 / 100

Spinach Artichoke Dip

Tortilla Chips 6pp

Red Pepper Hummus

Pita Chips 5pp

Tomato Bruschetta

With Toasted French Bread
50 / 100

Antipasto

Cured Meats, Fresh Cheeses, Olives, and Marinated Vegetables
65 / 120

Whole Smoked Salmon

With Capers, Red Onions, and Tomatoes (serves 50)
Market Price

COLD HORS D'OEUVRES

Fruit Kabob 13dz

Fruit & Cheese Kabob 16dz

Caprese Skewer 16dz

Cheese & Sausage Skewer 17dz

Shrimp Cocktail 29dz

HOT HORS D'OEUVRES

Chicken Wings 16dz

Meatballs 12dz

Vegetable Eggroll 20dz / 1.75ea

Cheese Curds 18lb

Mac & Cheese Bites 15lb

Bacon Wrapped

Water Chestnuts 17dz

Pigs in a Blanket 14dz

Mini Chicken Tacos 18lb

Pretzel Bites with

Choice of Sauce 16lb

HORS D'OEUVRES

HOUSE SMOKED SLIDERS

Shredded Chicken 4ea

Pulled Pork 4ea

Beef Brisket 5ea

BAR SNACKS

Kettle Chips with Onion Dip 10lb

Tortilla Chips with Salsa 9lb

Bar Mix 10lb

BUFFETS

All Breakfast Buffets include Coffee and Hot Tea
25 Person Minimum (50 fee if not met)

BREAKFAST

Continental

Sliced Fruit, Danishes, Muffins, Bagels and Cream Cheese, Cold Cereal or Hot Oatmeal, Milk, Chilled Fruit Juices 12

American

Sliced Fruit, Danishes, Muffins, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Chilled Fruit Juices 16

Executive Continental

All Items listed in the Continental Buffet plus Scrambled Eggs and Breakfast Potatoes 14

Brunch

Breakfast Breads, Scrambled Eggs, Bacon, Breakfast Potatoes, Old Fashioned Ham, Biscuits and Gravy, Pancakes, French Toast with Syrup, Herb Roasted Chicken, Green Bean Almondine, Chilled Fruit Juices 22

Breakfast Additions:

OMELET STATION: Ham, Bacon, Green Peppers, Tomatoes, Onions, Cheddar Cheese 3.5pp

WAFFLE STATION: Seasonal Berries, Chocolate Chips, Whipped Cream, Syrup, Butter 3pp

BUFFETS

All Buffets include Coffee and Hot Tea
25 Person Minimum (50 fee if not met)

LUNCH / DINNER

Deli

Soup of the Day, Coleslaw, Kettle Chips, Sliced Smoked Turkey, Honey Ham, and Roast Beef, Assorted Sliced Cheese, Lettuce, Tomatoes, Red Onions, Pickles, Assorted Breads, Condiments 16

Italian

Antipasto Tray, Caesar Salad, Breadsticks, Chicken Parmesan, Italian Sausage with Peppers and Onions, Tortellini Alfredo, Fresh Vegetable Medley 22

Backyard Picnic

Potato Salad, Coleslaw, Kettle Chips, Hamburgers, Hot Dogs, Bratwursts and Sauerkraut, Assorted Sliced Cheese, Lettuce, Tomatoes, Red Onions, Pickle Relish, Buns, Condiments 17

Mexican

Tortilla Chips, Salsa, Guacamole, Chicken and Beef Fajitas, Cheese Quesadillas, Spanish Rice, Refried Beans, Flour Tortillas, Sour Cream, Shredded Cheese 17

Baked Potato Bar

House Salad, Soup of the Day, Baked Potatoes, Chili, Bacon Bits, Steamed Broccoli, Cheddar Cheese, Onions, Tomatoes 17

Brew House BBQ

Beef Brisket, Pulled Pork, Bone-In Chicken, White Cheddar Mac and Cheese, Garlic Mashed Potatoes, Gravy, Sweet Kernel Corn, Coleslaw, Slider and Pretzel Buns 28

Homestyle

House Salad, Roast Beef, Roasted Bone-In Chicken, Garlic Mashed Potatoes, Gravy, California Medley Vegetables, Dinner Rolls 24

Fish Fry

Beer Battered Cod, Panko Crusted Perch, White Cheddar Mac and Cheese, Herb Roasted Potatoes, Green Bean Almondine, Coleslaw, Dinner Rolls, Tartar Sauce 24

Buffet Additions:

Chocolate Chip Cookies 1.5ea

Brownies 2ea

Vanilla Ice Cream 3ea

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