



Pause. Breathe. Belong.

CATERING MENUS

Culinary Experiences

From intimate gatherings to grand celebrations, our culinary team crafts every detail with fresh local ingredients and Caribbean soul.

Welcome to Belize

INCLUDED · MIN. 25 GUESTS

Family style available for smaller groups

Salads & Starters

- Belizean shrimp ceviche
- Coconut coleslaw
- Garden greens salad
- Potato salad

Mains

- Belizean chicken stew
- Grilled recado spiced chicken
- Fish Sere
- Fried fish

Sides

- Fried plantain · Roasted local vegetables medley
- Peas and rice · Pickled vegetables

Desserts

- Coconut tart · Belizean fudge
- Belizean bread pudding · Mango mojito cheesecake

Latin BBQ

INCLUDED · MIN. 25 GUESTS

Family style available for smaller groups

Salads & Starters

- Mixed green salad, fruits vinaigrette
- Traditional seafood ceviche, corn chips
- Pineapple salad, fresh orange, cilantro, cucumber, chargrilled corn
- Fresh lettuce and tomatoes salad, balsamic vinegar dressing

From the Grill

- Flank steak
- Chimichurri marinade chicken breast
- Beef brochette · Chicken quesadillas
- Chorizo, caramelized onions

Sides

- Red and green salsas · Guacamole · Coconut rice
- Corn and flour tortilla chips · Fried plantains · Pico de gallo · Ranch

Desserts

- Churros · Three milk cake · Coconut crème · Tropical fruits salad

Cajun BBQ

MIN. 25 GUESTS

Family style available for smaller groups

Salads & Starters

- Mixed green salad, lime vinaigrette
- Caesar salad
- Fish ceviche
- Pasta salad
- Cucumber salad, grilled corn
- Lettuce salad, mustard dressing

From the Grill

- Chicken breast
- Rum barbecue ribs
- Salmon fillet
- New York steak
- Flank steak and bacon brochette
- Grilled shrimps

Side Orders

- Grilled vegetables
- Baked potatoes, noisette butter

Desserts

- Apple pecan tart
- Chocolate and strawberry cheesecake
- Key lime mousse
- Grilled pineapple, cinnamon sugar

All buffets include

Minimum 25 guests required. Family style service available for smaller groups.
Taxes and fees apply.

Food Stations

Upgrade your buffet menu selection with an additional food station or choose several from the following for a taste of the world experience. You can also pick a standalone selection without the buffet.

Ceviches

Live action station with custom ceviches:
Traditional mixed ceviche · Tropical shrimp ceviche
Fish ceviche, mango and avocado
Peruvian lobster ceviche · Vegan ceviche

Salad Bar

Live station, salads tossed to your liking
Variety of lettuces, vegetables and garnishes
Caesar salad, Niçoise salad, Cobb salad, coleslaw
Variety of 6 dressings and vinaigrettes

Latin Station

Flautas, fried tacos with chicken · Vegetable burrito
Belizean Panades, hash fish · Chicken Salbutes
Chicken and Beef Flautas · Savory Fry Jacks
Variety of 4 Mexican spicy salsas · Guacamole · Pico de gallo

Simply Roasted

Live carving — oven and firewood roasted:
New York striploin · Herb marinated whole chicken
Roasted pork leg · Whole roasted squash
Roasted potatoes with garlic cream

S'mores Party

Marshmallows · White and dark chocolate fondues
Toppings: strawberry, blueberry, mango-ginger,
apple-cinnamon, papaya, prune, muesli-pears, honey-banana

Churro Station

Live fried churro station
Cinnamon and sugar, caramel milk, dark and white chocolate sauce
Hot chocolate milk · Cakes, truffles and chocolate pastries

Cupcake Display

Fun and colorful for any time of the day. Decorate your own cupcake with our garnishes and complements. Assorted cupcakes, and mini muffins, with a variety of 4 buttercream flavors and assorted toppings.

Refreshing

Organic local drinks: Hibiscus infusion, lime and coconut water
Popsicles · Frozen fruit brochettes

Tailored Dinner Experiences

Three-course plated dinner menus crafted by our culinary team.

- 1

INCLUDED

Garden greens salad, smoked bacon, grape tomatoes, candied walnuts, Frangelico vinaigrette

Filet mignon, potato and carrot purée, crispy onion, sweet corn cream sauce

Tapioca in coconut milk, roasted pineapple
- 2

INCLUDED

Shrimp ceviche, avocado purée and chili popcorn

Pan seared chicken breast, honey ginger marinade, mango chutney

Dark and white chocolate mousse duo, praline
- 3

INCLUDED

Garden greens salad, goat milk cheese, apple vinaigrette

Marinated beef flank steak, seasoned spring onions, tomato confit

Chocolate caramel tart, caramelized red wine pears

- 4

SURCHARGE

Tomato cream soup, glazed celery, feta cheese crumbles

Surf and turf of beef tenderloin in Merlot sauce, shrimps in lobster sauce, parmesan risotto and vegetables

Orange sabayon, cardamom sablé
- 5

SURCHARGE

Lobster* tail salad, shallot and hibiscus vinaigrette

*When in season. Shrimp substitution, surcharge \$35.

Roasted beets cream soup, black truffle

Beef short rib, carrot purée, glazed onions, demi-glace sauce

Red velvet cake, tangerine buttercream

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VEGAN OPTIONS · INCLUDED

Chopped iceberg salad, grape tomatoes, candied walnuts, Frangelico vinaigrette

Hearts of palm and artichoke ceviche, avocado purée

Quinoa dairy-free risotto, seasoned spring onions, tomato confit

Dark chocolate mousse, praline

Bites & Hors d'Oeuvre

Cold Selections

- Caprese skewer, balsamic glaze
- Brie cheese toast, green tomato marmalade
- Ricotta cheese and Iberico ham bruschetta
- Tuna tartar, pickled ginger, wonton chip, wasabi cream
- Smoked salmon rosettes, aigrette cream
- Roast beef with horseradish, pumpernickel toast

Warm Selections

- Bacon wrapped chorizo, dates, parsley
- Conch fritters, spicy mayo
- Jerk chicken wings
- Chicken satays, cashew crust, tamarind sauce
- Shrimp satay with coconut
- Teriyaki glazed beef tenderloin tataki, crispy rice noodles

Perfect for

Cocktail Hours & Receptions

Mix and match from our cold and warm selections to create the perfect welcome for your guests.

Beverages

Private venues and events: Bar set up fee applys. Bartender fee applys.

STANDARD BAR

INCLUDED - MINIMUM 20 GUESTS

Rum: Old Master Silver

Whiskey: Chivas / Jim Beam

Vodka: Absolut / Hyper

Beer: Belikin, Landshark

Gin: Old Master Extra Dry / Beefeater

Wine: House Red, White, Prosecco

Tequila: Jose Cuervo Silver

Mixers: Soft drinks, juices, tonic, soda water

PREMIUM BAR

Rum: Appleton 12 - Vodka: Tito's

Whiskey: Jack Daniels / Jameson

Gin: Tanqueray - Tequila: Patron Blanco

Beer: Includes Heineken

Wine: Sauvignon Blanc, Malbec

ULTRA PREMIUM BAR

Vodka: Grey Goose - Gin: Hendricks / Bulldog

Whiskey: Glenfiddich - Cognac: Hennessy VS

Signature Cocktails:

Reef Haven Signature Rum Cocktails

Classic and Frozen Margaritas - Gin and Tonics

Sparkling Cocktails (Mimosas and Bubbles)

Seasonal Fresh Fruit Cocktails - Custom Signature Drinks



REEF HAVEN BELIZE

CATERING & EVENTS

All prices are in USD per person and inclusive of 12.5% taxes.

A total of 18% service charge will be applied to all event food and beverage charges.

All taxes and surcharges are subject to change without notice.

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