



3 2 P A L M — R E S T A U R A N T — B A N Q U E T — M E N U



32ND ST. IN THE HILTON | OCEANCITYHILTON.COM | 410-289-2525

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ALL DAY MEETING PLANNER PACKAGES

Package is based on a minimum of 15 people

early morning

Assorted chilled juices, assorted muffins served with butter and preserves, sliced seasonal fruit, freshly brewed coffee, decaffeinated coffee and herbal teas (For multiple break days the hotel will vary break items upon request)

mid morning

refresh you freshly brewed coffee, decaffeinated coffee, herbal teas and assorted soft drinks

Lunch

All lunch selections are served with Chef's featured desserts and freshly brewed coffee, decaffeinated coffee, iced tea and herbal teas. All hot entrees are served with our Chef's selection of featured vegetables and appropriate starch

Grilled Chicken, Salmon, or Shrimp Caesar Salad per person \$30.95

crisp hearts of romaine lightly coated with our own island caesar dressing, and topped with grilled chicken breast or salmon, homemade croutons and asiago cheese

32 Palm Chop Salad per person \$32.95

finely chopped romaine lettuce topped with jerk chicken, cucumbers, crisp pancetta, avocado, tomato, and gorgonzola cheese; served with your choice of dressing

Triple Croissant Deli Plate per person \$32.95

generous portions of chicken, shrimp and tuna salads, piled high on flaky croissants served with lettuce, tomato and our fresh crispy kettle chips

Petite Filet per person \$41.95

grilled to perfection and served with sautéed mushrooms and a cabernet sauvignon shallot reduction

Grilled Chicken with Penne Pasta per person \$34.95

Grilled breast of chicken with artichokes, sun dried tomatoes, garlic confit and wilted spinach in a creamy parmesan chardonnay sauce over penne pasta

32 Palm Crab Cake Platter per person \$42.95

A 5oz. jumbo lump crab cake, broiled to perfection and served with sweet chili remoulade

mid afternoon

refresh you freshly brewed coffee, decaffeinated coffee, herbal teas and assorted soft drinks

All food and beverage orders are subject to a 20% taxable service charge 6% Maryland state tax and .5% Ocean City tax

COFFEE BREAK SELECTIONS

Bagels w/ Cream Cheese	per dozen	\$36.00
Danish	per dozen	\$52.00
Muffins w/ Butter & Preserves	per dozen	\$44.00
Croissants w/ Butter & Preserves	per dozen	\$46.00
Fruit Yogurt (individual)	each	\$4.25
Fresh Fruit Salad	per person	\$5.95
Whole Fresh Fruit	per person	\$2.50
Fresh Squeezed Orange Juice	per pitcher	\$22.00
Tomato, Apple, Pineapple Juices	per pitcher	\$22.00
Coffee, Decaffeinated Coffee & Herbal Tea	per person	\$2.95
Whole, Skim or 2% Milk	per person	\$2.95
Soft Drinks (Regular & Diet)	each	\$2.95
Fresh Squeezed Lemonade	per pitcher	\$15.00
Bottled Water	each	\$1.75
Freshly Baked Assorted Cookies	per dozen	\$30.00
Granola Bars	each	\$2.50
Soft Pretzels	each	\$2.50
Imported & Domestic Cheese	per person	\$8.95
Tray with Fruit & Crackers Crisp Crudité with Assorted Dips	per person	\$7.95
Assorted Healthy Juicers	each	\$2.50

DRY SNACKS (by the pound)

Fancy Nuts	per pound	\$16.00
Basket of Chips with Dip	per basket	\$27.00
Basket of Pretzels	per basket	\$15.00
Basket of Nachos with Salsa	per basket	\$22.00
Potato Chips	per pound	\$15.00

The Cozumel per person \$7.75
 coffee, decaffeinated coffee, herbal tea, assorted juices or sodas

The Cayman per person \$12.75
 coffee, decaffeinated coffee and herbal tea, assorted juices, danish, muffins, bagels & croissants with butter, preserves and cream cheese

The Bahamas per person \$17.25
 assorted breakfast sandwiches, coffee, decaffeinated coffee, herbal tea and assorted juices,
 sandwiches include an assortment of: bacon, egg and cheese
 sausage, egg and cheese
 ham, egg and cheese

The Rivera Per person \$16.25
 coffee, decaffeinated coffee, herbal tea, assorted juices, Danish, muffins, bagels & croissants with butter, preserves, cream cheese and sliced seasonal fruit

The Cabo per person \$16.25
 coffee, decaffeinated coffee, herbal tea, assorted juices, scones, crumcbakes, croissants with a tropical fruit salad

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Lox & Bagels per person \$19.25
Smoked Salmon served with assorted bagels, hard boiled eggs, chopped red onions, capers, dill cream cheese, coffee, decaffeinated coffee, herbal tea, assorted juices

PLATED BREAKFASTS

The American Breakfast per person \$17.95
selection of chilled juice, scrambled eggs and breakfast potatoes
selection of one breakfast meat: bacon or sausage links | baskets danish and muffins with butter and preserves
coffee, decaffeinated coffee and herbal tea

The American Breakfast combo per person \$20.95
The American Breakfast with short stack pancakes

Traditional Eggs Benedict per person \$18.95
selection of chilled juice | eggs benedict with hollandaise and breakfast potatoes
baskets of danish and muffins with butter and preserves | coffee, decaffeinated coffee and herbal tea

Benedict Caprese per person \$20.95
eggs benedict with tomato, mozzarella, and pesto

Benedict on the Beach per person \$24.95
eggs benedict with crabcake, spinach, and tomato

Steak & Eggs per person \$24.95
Fresh fruit cup | two eggs traditionally prepared scrambled or over and breakfast potatoes
grilled 8oz. NY strip steak | baskets danish and muffins with butter and preserves
coffee, decaffeinated coffee and herbal tea

BREAKFAST BUFFETS

32 Palm Breakfast Buffet per person \$20.95
assorted chilled juices | sliced fresh fruit | scrambled eggs | bacon & sausage links
breakfast potatoes | baskets danish and muffins with butter and preserves
coffee, decaffeinated coffee, herbal tea,
Minimum guarantee of 15 people | Groups of 14 and under will be charged an additional \$50.00

The Harrison Breakfast Buffet per person \$27.95
assorted chilled juices | sliced fresh fruit | scrambled eggs | sliced smoked salmon
traditional eggs benedict | bacon & sausage links | breakfast potatoes
french toast or pancakes with warm maple syrup | coffee, decaffeinated coffee and herbal tea
Baskets of croissants, danish and muffins with butter and preserves
minimum guarantee of 35 people | groups of 34 and under will be charged an additional \$50.00

Omelet Station A fee of \$65.00 per hour
minimum 2 hours

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PLATED COLD LUNCH SELECTIONS

Caesar Salad per person \$14.95

add chicken, mahi, salmon, or shrimp \$8.00

crisp hearts of romaine lightly coated with our own island caesar dressing, homemade croutons and asiago cheese

Organic Farro Salad per person \$15.95

Farro tossed with edamame, corn, sundried tomato, and feta cheese on chopped Romaine, served with balsamic glaze

Club Wrap per person \$15.95

roast turkey, ham and bacon with swiss cheese on a tortilla wrap with lettuce, tomato and dijonaisse. Served with our fresh crispy kettle chips

Island Chicken Salad Wrap per person \$15.95

All breast meat tossed with grapes and pecans, lettuce and tomato on a tortilla shell

Chilled Veggie Wrap per person \$13.95

Grilled and chilled squash, zucchini, portabella mushroom, peppers, then chilled with fresh mozzarella with balsamic glaze in a tortilla shell

32 Palm Chop Salad per person \$15.95

finely chopped romaine lettuce topped with jerk chicken, cucumbers, crisp pancetta, avocado, tomato, and gorgonzola cheese, with your choice of dressing

Roasted Turkey Wrap per person \$15.95

Sliced roasted turkey with sliced apples, brie spread, lettuce and tomato, rolled in tortilla shell

Roast Beef & Swiss per person \$16.95

Roast beef and swiss cheese with a horseradish cream, lettuce and tomato, on a country Kaiser roll

Shrimp Salad Wrap per person \$16.95

Whole steamed shrimp, spiced, served with lettuce and tomato, in a tortilla shell

HOT LUNCH SELECTIONS

All lunch selections are served with fresh crispy kettle chips and chef's selection of dessert

plated hot lunch selections

Crab Cake Sandwich per person \$22.95

broiled with butter, served on a kaiser roll with lettuce, tomato, and a sweet chili remoulade

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PLATED HOT LUNCH SELECTIONS (CONT'D)

32 Palm Burger per person \$17.95
1/2 lb ground beef patty grilled to your liking on a kaiser roll with lettuce, tomato and your choice of cheese

Salmon BLT per person \$19.95
Grilled salmon on a Kaiser roll with bacon, lettuce and tomato, with a sweet chili remoulade

Grilled Mahi Sandwich per person \$19.95
rubbed with fresh herbs then grilled and served on a kaiser roll with lettuce, tomato and sweet chili remoulade

Roasted Red Pepper & Chive Polenta per person \$16.95
Pan fried polenta served over flashed spinach with a tomato basil sauce

Grilled Cheddar Chicken BLT per person \$17.95
Grilled and topped with bacon and cheddar cheese, served on a kaiser roll with lettuce, tomato

Turkey BLT per person \$17.95
sliced turkey topped with bacon and swiss cheese on a pretzel roll with lettuce, tomato, and honey mustard

New York Strip Sandwich per person \$19.95
Grilled to your liking on a baguette topped with sautéed peppers, onion, and provolone cheese

Cuban Rueben per person \$17.95
pork tenderloin rubbed with spice, roasted and thinly sliced; grilled with red caramelized onion confit, sauerkraut and served on a toasted ciabatta with swiss cheese, spicy mustard, and pickles

Grilled Vegetable Stacker per person \$16.95
Portabella mushroom, zucchini, squash, and red pepper on flashed spinach with fresh mozzarella, drizzled with a pomegranate-balsamic reduction

BUFFET LUNCH SELECTIONS

All buffet selections served with coffee, decaffeinated coffee, hot & iced tea, assorted sodas

hot buffet lunch selections

A La Plancha per person \$25.95
marinated chicken and beef with caramelized onions and peppers, served with flour tortillas, grilled flatbread and Cuban rice accompaniments to include: diced tomatoes, shredded cheese, sour cream, pico de gallo, guacamole, shredded lettuce, jalapenos, tortilla chips and fresh salsa

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HOT BUFFET LUNCH SELECTIONS (CONT'D)

Asian Buffet per person \$26.95

Choice of two meat selections | Udon noodles with ginger-sesame dressing with vegetables
 Stir fried beef and broccoli | Cashew chicken with water chestnuts and veggies
 Sesame shrimp stir fry (add \$2) | Stir fry rice/white rice | Chefs choice of dessert | Warm rolls with butter

Buffet Italia per person \$22.95

Add chicken \$27.95

island caesar salad | baked penne bolognese with mozzarella cheese
 stuffed shells alfredo | garlic bread

Caribbean Island Buffet per person \$27.95

caribbean island cole slaw | tropical fruit salad | sliced pork loin with mango glaze
 fresh fish of the day topped with fruit salsa | garlic whipped potatoes
 garden fresh vegetable medley | rolls and butter | chef's choice of dessert

cold buffet lunch selections

Executive Deli Buffet per person \$23.95

house made soup | soup du jour or crab roasted corn chowder + \$3.00
 house made salad | potato salad or cole slaw
 platter of deli meats (turkey, ham, roast beef & salami) | cheese tray (american, swiss and provolone)
 sliced assorted breads, rolls and flour tortillas with appropriate condiments | assortment of freshly baked cookies

Caribbean Caesar Bar per person \$20.95

hearts of romaine | caesar dressing | Croutons, asiago cheese, tomato, cucumber, carrots
 grilled chicken strips | pasta salad | shrimp + \$5.00
 assortment of freshly baked cookies

Assorted Wrap Buffet per person \$23.95

Choose 3 or your favorite lunch wrap selections | Choice of caesar or house salad
 Soup du jour | assortment of freshly baked cookies

AM & PM themed break selections

A Healthy Choice per person \$11.95

Chewy granola bars and yogurt bar with greek yogurt, dried and fresh fruit toppings

The Corner Store per person \$11.95

an assortment of full sized candy bars & ice cream novelties

The Pastry Shoppe per person \$10.95

an assortment of fresh baked cookies (chocolate chip, sugar, oatmeal raisin)
 fresh baked brownies and rice krispy treats

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AM & PM THEMED BREAK SELECTIONS (CONT'D)

- Game Day* per person \$11.95
 an assortment of jumbo stuffed soft pretzels (jalapeno, cinnamon and regular)
 individual bags of potato chips & popcorn

- La Fiesta* per person \$13.95
 nachos with salsa & queso dip
 7 layer dip (guacamole, refried beans, sour cream, cheddar cheese, black olives, salsa and jalapenos)

- The Dipper* per person \$11.95
 Assorted chips and pita with your choice of 2 dips | Roasted pepper hummus
 Artichoke and asiago cheese dip | Queso dip

HORS D'OEUVRES SELECTIONS

hot selections

- Miniature Meatballs* per 100 \$150.00
 Italian with tomato basil sauce or Caribbean in a tangy jerk sauce & smoked gouda

- Chicken Wings* per 100 \$150.00
 Buffalo, old bay, jerk, or hot honey served With bleu cheese or ranch dressing

- Spring Rolls* per 100 \$150.00
 Chicken cashew, lobster & shrimp, or Vegetable with a sweet chili dip

- Edamame or Shrimp Potstickers* per 100 \$175.00
 served w/ sweet chili sauce

- Baked Brie in Puff Pastry* per 100 \$250.00
 With a sweet mixture of pecan and dried fruit

- Caribbean Chicken Skewers* per 100 \$225.00
 Grilled and served with sweet chili jerk dip

- Caribbean Jerk Chicken Satay* per 100 \$195.00
 served w/ an habanera dipping sauce

- Teriyaki Beef Satay* per 100 \$195.00
 wrapped in bacon

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HORS D'OEUVRES HOT SELECTIONS (CONT'D)

<i>Steamed Shrimp</i>	per doz	Market
Peel and eat shrimp with cocktail		
<i>Baked Shrimp Casino</i>	per 100	\$275.00
Skewered with bacon		
<i>Shrimp Spring Rolls</i>	per 100	\$250.00
served with sweet chili sauce		
<i>Sea Scallops Wrapped in Bacon</i>	per 100	\$325.00
With teriyaki and panko		
<i>Stuffed Mushroom Caps</i>	per 100	\$350.00
stuffed w/ jumbo lump crab imperial		
<i>Miniature Crab Cakes</i>	per 100	\$350.00
served w/ sweet chili remoulade		
<i>Crab Dip</i>	per 100	\$350.00
served w/ toasted French bread		
<i>Miniature Beef Wellington</i>	per 100	\$350.00
A classic in a puff pastry		

cold selections

<i>Bruschetta Caprese</i>	per 100	\$150.00
Tomato basil, fresh mozzarella drizzled with balsamic glaze on toasted baguettes		
<i>Crustini w/ Sliced Roasted Tenderloin</i>	per 100	\$200.00
With artichoke-asiago spread and caramelized onion on toasted baguette		
<i>Toasted Goat Cheese Crustini</i>	per 100	\$175.00
With basil and red onion jam on toasted baguette		
<i>Goat Cheese Tartlets</i>	per 100	\$175.00
With leeks, bacon, and thyme		
<i>Mushroom Duxelle Bouchee</i>	per 100	\$175.00
With garlic herb cheese		

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HORS D'OEUVRES COLD SELECTIONS (CONT'D)

<i>Island Chicken Salad</i>	per 100	\$175.00
On a cucumber ring		
<i>Caprese Skewers</i>	per 100	\$175.00
With mozzarella, tomato, and basil		
<i>Lobster Salad Sliders</i>	per 100	\$225.00
New England style		
<i>Chesapeake Crab Tartlets</i>	per 100	\$195.00
<i>Smoked Salmon Toast Points</i>	per 100	\$195.00
served with mustard, chives and dill cream cheese		
<i>Mushroom and Caramelized Polenta Bites</i>	per 100	\$175.00
<i>Wasabi Tuna or Shrimp</i>	per 100	\$225.00
served on rice crackers with seaweed salad		

from the boat

<i>Crab Claws</i>	per 100	MARKET
<i>Clams on the Half Shell</i>	per 100	MARKET
<i>Oysters on the Half Shell</i>	per 100	MARKET
<i>Jumbo Shrimp Cocktail</i>	per 100	MARKET
<i>Steamed Peel and Eat Shrimp</i>	per 100	MARKET
served with the appropriate accouterments		

from the board

\$100.00 chef's carving fee for two (2) hours and \$30.00 for each additional hour applies

<i>Roast Tenderloin of Beef</i>	per piece	\$295.00
<i>Whole Poached Salmon</i>	per piece	\$225.00
<i>Black Angus Top Round</i>	per piece	\$275.00
<i>Honey Glazed Ham</i>	per piece	\$195.00
<i>Oven Roasted Tom Turkey</i>	per piece	\$180.00
served with the appropriate accouterments and rolls		

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plated dinner selections

All dinner selections are served with oven fresh rolls & butter and a house salad with choice of dressing, Chef's selection of fresh vegetables, starch and dessert. Fresh brewed coffee, decaffeinated coffee, iced tea and herbal teas.

32 Palm Crab Cake Platter per person \$42.95
 broiled to perfection and served with a sweet chili remoulade

Chicken Cabo per person \$34.95
 scallopinis of chicken breast, pounded thin and lightly breaded with almond and panko, fried and topped with jumbo lump crab meat, chorizo sausage and gouda cheese

Seafood Mac & Cheese per person \$40.95
 shrimp, jumbo lump crab, lobster and pollack tossed with a three cheese cream sauce and cavatappi pasta then baked with a panko crust

Pan Seared Rockfish per person \$39.95
 topped with roasted corn, lump crab and beurre blanc

12oz. New York Strip per person \$40.95
 12oz. all natural ny strip steak topped with 3 onion compote and demi glaze

Jerk Chicken & Shrimp per person \$35.95
 Both grilled and topped with lime hollandaise

Filet Mignon per person \$45.95
 6 oz. all natural filet mignon rubbed with fresh herbs, pan seared in virgin olive oil; topped with a wild mushroom ragout and port demi glaze

Bermuda Triangle per person \$45.95
 cinnamon seared sea scallops finished with an ancho mango coulis along with house broiled crab cake with sweet chili remoulade and finally, applewood smoked bacon wrapped around jumbo shrimp grilled to perfection with jalapeno barbeque sauce

Scottish Salmon per person \$37.95
 this is a fresh artisan grown salmon that is grown in pristine water, and the highest possible standards for taste, safety and Sustainability grilled and topped with guava butter and served tropical fruit chutney

Vegetarian dishes available upon request

HEALTH DEPARTMENT WARNING:

consuming raw or undercooked animal/shellfish may increase your risk of contracting a food borne illness, especially if you have certain medical conditions

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DINNER SELECTIONS

dinner buffets

All dinner buffets include coffee, decaffeinated coffee, iced tea and herbal teas

Island Paradise Buffet per person \$41.00

- Fresh garden salad with choice of two dressings | Island slaw w/ pineapple
Roast jerk pork loin | Glazed with mango coulis | Marinated chicken kabobs
Fresh mahi mahi Topped with tropical fruit salsa | Fresh medley of garden vegetables
Orange caribbean rice | Warm rolls with butter | Chef's choice of dessert

The Eastern Shore per person \$49.00

- Fresh garden salad With choice of two dressings | Classic potato salad
Broiled crab cakes With sweet chili remoulade | Mussels With chorizo, tomatoes, and a garlic butter sauce
Maryland fried chicken | Roasted corn on the cob in the husk
Parsley boiled potatoes | Warm rolls with butter | Peach or apple crisp

Backyard Barbeque per person \$43.00

- Classic macaroni salad | Marinated tomato, cucumber, red onion & feta cheese salad
Barbeque baby back ribs | Barbeque chicken breast | Grilled marinated London broil
Cumin scented baked beans | Fresh medley of garden vegetables
Roasted red potatoes | Warm rolls with butter

Carnitas Tacos per person \$42.00

- Pork, chicken, or beef (choose 2) | Served with corn and flour tortillas with sliced avocado
Pico de gallo, and marinated onion | Romaine tossed with cucumber, Jicima, tomato, corn and black bean salad
Gazpacho soup with cilantro lime sour cream | Chef's choice of dessert

BUS GROUP PACKAGES

breakfast

All breakfast selections include pastries, freshly brewed coffee, decaffeinated coffee and herbal teas
Juice, and your choice of bacon or sausage links

PER PERSON \$19.00

American Breakfast

- two eggs cooked to order and served with breakfast potatoes | traditional French Toast
two slices of white texas toast dipped in an egg and almond batter and then grilled golden
brown and served with powdered sugar and warm maple syrup

Classic Belgian Waffle

- a traditional belgian waffle, topped with whipped cream and served
with powdered sugar and warm maple syrup Pancakes
three buttermilk pancakes served with powdered sugar and warm maple syrup

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BUS GROUP PACKAGES

Lunch

All lunch selections are served with fresh crispy kettle chips and choice of beverage

PER PERSON \$21.00

Please choose one of the following Lunch selections

Grilled Chicken Caesar Salad

crisp hearts of romaine lightly coated with our own island caesar dressing, and topped with grilled chicken breast, homemade croutons and asiago cheese
buffalo chicken wrap diced chicken tenders tossed in hot sauce and wrapped in a grilled flatbread pita with bleu cheese, lettuce and tomato

Cuban Reuben

pork tenderloin rubbed with spice, roasted and thinly sliced; grilled with red caramelized onion confit, sauerkraut and served on a toasted ciabatta with swiss cheese, spicy mustard, and pickles

Pork BBQ Sandwich

marinated pork tenderloin seasoned, seared and slow roasted; pulled and piled high with tangy bbq sauce and grilled pineapple on a kaiser roll

Jerk Chicken Quesadilla

griddled large soft flour tortilla stuffed with jerk chicken breast, red onion, mushrooms and a shredded blend of monterey jack and cheddar cheese. served with salsa, sour cream and guacamole

32 Palm Burger

1/2 lb ground beef patty grilled to your liking on a kaiser roll with lettuce, tomato and your choice of cheese.

BUS GROUP PACKAGES

Dinner

All dinner selections are served with oven fresh rolls & butter and a house salad with choice of dressing. Chef's selection of fresh vegetables, starch and light dessert.

Beverages to include coffee, tea, and iced tea

PER PERSON \$38.00

8 oz. New York Strip With wild mushroom demi glaze

Grilled Shrimp and Chicken Topped with a mango hollandaise

Almond Encrusted Mahi Pan fried in a lemon caper buerre blanc

Pan Seared Chicken Marsala With mushroom and red onion

Grilled Atlantic Salmon With fresh herbs

Grilled Boneless Pork Chops With a spiced rum mango glaze

BEVERAGE SERVICE SELECTIONS

cash bar & host bar

<i>Call Brands:</i> per drink \$8	<i>Imported bottled beer:</i> per drink \$5
<i>Premium brands:</i> per drink \$9	<i>House wine:</i> per drink \$6
<i>Top shelf:</i> per drink \$10	<i>Premium wines:</i> per drink \$8 and up
<i>Cordials:</i> per drink market price	<i>Sodas:</i> per drink \$2.95
<i>Domestic bottled beer:</i> per drink \$5	

\$100 bartender fee for the first two (2) hours \$25 for each additional hour. Minimum of two (2) hours.

hospitality bars

All hospitality bars include the following: coke, diet caffeine free coke, sprite, ginger ale, tonic water, club soda, orange juice, bloody mary mix, sparkling water, glasses, stir sticks, picks, bar fruit and cocktail napkins

- the aztec bar** \$500
- Smirnoff Vodka*
 - Dewars Scotch*
 - Beekeepers Gin*
 - Bacardi Light Rum*
 - Seagrams VO Whiskey*
 - 1 Domestic White Wine (750 ml)*
 - 1 Domestic Red Wine (750 ml)*
 - 18 Imported Beers*
 - 18 Domestic Beers*

- the mayan bar** \$725
- Three Olives Vodka*
 - Seagrams 7 Whiskey*
 - Tanqueray Gin*
 - Canadian Club Whiskey*
 - Bacardi Gold Rum*
 - J&B Rare scotch*
 - Jose cuervo 1800*
 - Wild turkey*
 - Jack daniels bourbon*
 - Remy martin vsop cognac*
 - 1 domestic white wine (750 ml)*
 - 1 domestic red wine (750 ml)*

Additional Fees

Bar Setup Fee: \$175 • Daily Refresh Fee: \$100 • Ice By The Tub: \$15
additional fees are for hospitality bars only

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BEVERAGE SERVICE SELECTIONS

Liquor bottle sales

VODKA

SMIRNOFF	\$70
THREE OLIVES	\$135
GREY GOOSE	\$160

GIN

BEEFEATERS	\$130
TANQUERAY	\$140
BOMBAY SAPPHIRE	\$140

RUM

BACARDI	\$80
BACARDI GOLD	\$80
MEYERS DARK RUM	\$135

TEQUILA

CUERVO GOLD	\$110
PATRON SILVER (750 ML)	\$180

AMERICAN BLEND

SEAGRAMS 7	\$80
JACK DANIELS	\$145

CANADIAN BLEND

SEAGRAMS VO	\$100
CANADIAN CLUB	\$105
CROWN ROYAL	\$150

SCOTCH

J&B RARE	\$130
DEWARS	\$135
JOHNNY WALKER BLACK	\$180

BOURBON

JIM BEAM	\$120
MAKERS MARK	\$155
BASIL HAYDEN 8YR SINGLE BARREL	\$180

COGNAC

COURVOISIER VS	\$150
HENNESSEY VS	\$160
REMY MARTIN VSOP	\$225

CORDIALS

AMARETTO DI SARRONO (750 ML)	\$135
BAILEYS IRISH CREAM	\$140
GRAND MARNIER	\$180
KAHLUA	\$135
SAMBUCA ROMANO	\$140
TIA MARIA (750 ML)	\$145
TUACA	\$145

*When purchasing bottles, guests may select from any column to complete their beverage service.
Our catering professionals can quote pricing for any liquor which is not listed.*

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Policy and Procedures:

Coral Reef Restaurant reserves the exclusive right to provide all food and beverage to the Coral Reef Restaurant. In order for Coral Reef Restaurant to maintain its standards of providing quality products no food and /or beverage other than that provided by Coral Reef restaurant may be brought onto the premise. If alcoholic beverages are being served, all applicable state and local liquor laws are observed.

Minimums and Guarantees:

A minimum guarantee of attendance must be submitted fifteen (15) days in advance of your function. This number will be considered a minimum guarantee and will not be subject to reduction. A final guarantee is required Seventy-two (72) business hours or three (3) working days prior to your function. If the number of attendees falls below the final guarantee you will be billed for the number guaranteed. If attendance exceeds the guaranteed number you will be billed the quoted price for each attendee over the final guarantee. Coral Reef Restaurant will prepare and set for five percent (5%) over the final guarantee. Coral Reef Restaurant reserves the right to satisfy any meals above the 5% with a comparable substitution.

Payment Procedures:

A five hundred dollar (\$500) deposit is due with the signed catering agreement. Once this is received all arrangements will be considered on a definite basis. An additional deposit of One Thousand Dollar (\$1,000) is due 30 days after initial deposit. The total balance is due Fifteen (15) days prior to your event, with the minimum guarantee numbers. Any additional guests added within the Fifteen (15) days of the event must be accompanied with proper payment amount unless prior credit/ payment arrangements have been established. Payments may be made by cash or guaranteed check. No credit cards, business or personal checks will be accepted within the Fifteen (15) days of your event. Any F&B contracts less than \$1500 will be subject to a 50% deposit amount.

Cancellation:

Notification of cancellation must be provided to Catering Sales Department at least 90 days prior to the date of the affair. For full refund of deposits notification from 30-90 days- 50% of all paid deposits will be forfeited. Any cancellations less than 30 days prior to the function will be charged the entire food and beverage fees. Both food and beverage activities are chargeable at 100% of anticipated billing. All deposits applied to total billing all reasonable efforts will be made to reschedule the event outside the 30 day period.

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Additional Labor Charges:

A Culinary Fee of One – Hundred (\$100) will provide you with a chef for two (2) hours. An additional Thirty Dollars (\$30) for each hour will be charged, A Bartender Fee of Thirty-Five (\$35) will be charged for the first hour and Twenty (\$20) dollars for each additional hour and any portion thereof.

Linens:

All functions will be provided with house linens unless otherwise requested. Please consult your catering sales manager for additional linen selections, at an additional charge.

Coat and Luggage Check:

Coat and luggage check can be arranged for either a cash or hosted event. For either service an attendant fee will be charged at Seventy-five (\$75) per attendant

Alcohol:

The Harrison Group prohibits any liquor being brought in the Coral Reef Restaurant due to state of Maryland Liquor Commission laws. These laws states that all alcoholic beverages being consumed on premise must be purchased from the caterers. Consumption of alcoholic beverages by persons under the age of Twenty-one (21) is prohibited in Maryland. Compliance with the noted and related laws of Maryland is the client's responsibility and that of their guests.

Health Department Warning:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

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