

— HEMINGWAY'S AT THE CORAL REEF BANQUET MENU —



Hemingway's
at the CORAL REEF

17TH ST & BOARDWALK IN THE HOLIDAY INN SUITES · 410.289.2612 · OCSUITES.COM/DINING



— HEMINGWAY'S AT THE CORAL REEF BANQUET MENU —

BREAKFAST OPTIONS

Plated Breakfast *(30 people max)*

All selections include choice of breakfast breads, Juice, Coffee, Decaf & Tea

- THE CLASSIC:** scrambled eggs, breakfast potatoes and choice of one meat (bacon, sausage or ham) \$13
- SHORT STACK COMBO:** 2 pancakes, 2 eggs any style and choice of one meat (bacon, sausage or ham) \$15
- THE HEMINGWAY:** two pieces of classic French toast served with two eggs any style and choice of one meat (bacon, sausage or ham) \$15
- THE OATFULL:** hot oatmeal or choice of assorted cereals with a bowl of fresh seasonal fruit and choice of assorted yogurt \$12
- GRAMMA HARRISON'S:** creamy chipped beef over buttermilk biscuits, two eggs any style and potatoes \$15
- STEAK AND EGGS:** 8 oz. N.Y. strip served with two eggs prepared any style and breakfast potatoes \$17

ADDITIONS TO PLATED BREAKFAST

Fresh Danish and Mini Muffins \$3 per person

Breakfast Buffet

*All buffets served with seasonal fresh fruit, breakfast potatoes. Coffee, decaf, tea & assorted juices
A full toast station with butter & preserves. Smaller groups, breakfast breads will be served a la carte
(Minimum guarantee of 20 people, groups of 19 & under will be charged an additional of \$50)*

- FAST & EASY:** scrambled eggs, choice of one meat (bacon, sausage or ham) \$15
- THE MONTEGO:** scrambled eggs w/ choice of (2) (bacon, ham or sausage)
OR one breakfast meat & either French Toast or Pancakes \$17
- THE ISLANDER:** full omelet station to include: ham, bacon and sausage, veggies to include broccoli, peppers, onions, mushrooms, tomatoes and fresh spinach. Cheeses to include Cheddar, American, Swiss, Pepper Jack and Provolone, Includes scrambled eggs, choice of one meat (bacon, sausage or ham) \$27
- THE NASSAU:** scrambled eggs, crisp bacon, grilled flank steak w/ mushroom demi glaze, smoked salmon w/ capers and diced onion, assorted cheeses, house made French toast with maple syrup. Bagels w/ cream cheese, danishes, biscuits w/ butter & preserves \$30

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SIDE ADDITIONS TO BUFFET/THEMED BREAKS

- SMOKED SALMON W/ CAPERS AND DICED ONIONS \$5
- FULL YOGURT STATION W/ CHOICE OF ASSORTED FLAVORS AND GRANOLA \$3
- ADDITIONAL MEATS OF HAM, SAUSAGE, BACON OR FLANK STEAK \$3
- CROISSANTS/ BAGELS/ DANISH/ ENGLISH MUFFIN \$3
- SAUSAGE GRAVY OR CREAM CHIPPED BEEF AND BISCUITS \$3
- WHOLE FRESH FRUIT \$3
- TOMATO, APPLE, CRANBERRY, PINEAPPLE JUICES \$3
- 2% MILK \$3
- BOTTLED WATER \$3
- PANCAKES OR FRENCH TOAST \$3

THEMED BREAKS

(per person)

- RISE N SHINE:** coffee, decaf, tea & bottled water \$4
- THE KEY WEST:** coffee, decaf, tea, bottled water & assorted juices \$6
- THE BIMINI:** coffee, decaf, tea, croissants, seasonal sliced fruit, bottled water, assorted juices
& assorted bagels w/ cream cheese & toast station \$12
- THE HAVANA:** coffee, decaf, tea, bottled water, assorted juices,
assorted breakfast sandwiches - Bacon, Sausage & Ham w/Egg & Cheese and breakfast potatoes \$14
- AM BOOSTER:** assorted juices, sport drinks, bottled water, yogurts, whole fruit, granola & power bars \$14
- MID MORNING:** assorted crackers, chips, pretzels w/assorted sodas & bottled water \$9
- COOKIE BREAK:** assorted cookies & brownies w/milk & assorted sodas & bottled water \$9
- MID AFTERNOON BREAK:** chips, pretzels, crackers, candy bars & gummies, sodas & bottled water \$9
- CHIPS & DIPS:** (choose 2) Buffalo Chicken Dip, Queso Dip, Artichoke & Spinach,
Cheesesteak Dip w/tortilla chips, assorted sodas & bottled water \$14
- COLD SALAD SAMMI'S:** Chicken, Tuna & Egg salad w/slider rolls and chips, sodas & bottled water \$14
- THE CONTINUOUS MEETING PLANNER PACKAGE:** \$18
 - Morning: Fruit, toast station, coffee/decaf/tea, orange juice, bottled water
 - Mid-Morning: Coffee/decaf/tea, soda, bottled water
 - Afternoon: Coffee/decaf/tea, soda, bottled water, homemade cookies & brownies, assorted snacks
 - Times and access TBD to clients specific needs. Each stage to be refreshed and refilled.

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LUNCH OPTIONS

Cold Lunch Buffets

All served w/ coffee, decaf, tea, assorted sodas and fresh brew iced tea

CLASSIC LUNCHEON: Soup du jour, mixed green salad, deli platter to include: turkey, ham, roast beef & salami, American, Swiss & Pepper Jack cheeses, lettuce, tomato, onion & pickles, potato salad & cole slaw assorted breads & rolls, wraps, dessert du jour \$20

REEF SALAD BAR: Caesar salad & mixed green salad served w/Ranch & Balsamic Vinegar, tomato, onions, cucumbers, green peppers, black olives & pepperoncini, Feta, Provolone, Mozzarella & Cheddar cheese, croutons, grilled chicken, diced ham & pepperoni, hard boiled eggs, bacon bits, pasta salad & potato salad, cookies & brownies \$19

COLD SALAD BAR: tuna, chicken & egg salads w/ lettuce, tomato, onion, pickles, assorted rolls, pasta salad, mixed green salad, cookies & brownies \$17

Hot Lunch Buffets

All served w/ coffee, decaf, tea, assorted sodas and fresh brew iced tea

BALL PARK: cheese burger sliders, crispy chicken sliders, "Pigs" in a blanket (hot dog & cheese wrapped in Crescent roll), chips & potato salad and brownies \$17

TASTE OF MEXICO: Seasoned beef & chicken, assortment of wraps & taco shells, lettuce, sour cream, cheese, guacamole, salsa, queso & tortilla chips, assortment of hot sauces and homemade churros \$15

CORAL REEF CLASSIC: Reef salad & rolls, Jerk Chicken, Fresh Seasonal Fish w/mango salsa, served with cilantro & coconut lime rice, seasoned bohemian blend of vegetables, and chefs choice of dessert \$21

TOUR OF ITALY: Caesar salad & rolls, Chicken Caprese, Seafood Portofino, roasted red potatoes & green beans, with choice of Biscotti or Mini Cannolis \$24

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PLATED LUNCHES

All served w/coffee, decaf, iced tea or soda

Cold Lunches

- TUNA OR CHICKEN SALAD:** served on a Kaiser roll with fries \$11
- CORAL REEF TURKEY:** oven roasted turkey with avocado, lettuce, tomato & red pepper aioli, served on a Ciabatta bread w/ fries \$15
- CLUB WRAP:** oven roasted turkey, honey ham, crisp bacon, lettuce, tomato & Cheddar cheese, rolled in a whole wheat tortilla w/a honey-mustard mayo, served w/fries \$15
- CLASSIC BLT:** crisp bacon, lettuce and tomato on your choice of bread, served w/fries\$11
- SOUP N SALAD:** large house Reef salad w/green pepper, cucumber, tomato & onion, choice of dressing, and croutons, served w/a bowl of the soup du jour \$13
- CAESAR SALAD OR HOUSE SALAD** \$7
 - CHOOSE A TOPPER:
 - w/Grilled Chicken add \$5
 - w/Grilled Tuna add \$7
 - w/Blackened Shrimp add \$7
 - w/Jumbo Lump Crab Cake add \$10

Hot Lunches

- REEF BURGER:** 1/2lb CAB w/ choice of American, Swiss, Pepper Jack & Cheddar cheese, served on a Kaiser roll w/lettuce and tomato served w/fries \$13
- CHICKEN BREAST:** 6 oz. marinated breast, served on a Kaiser roll w/ lettuce and tomato, served w/fries \$11
- JUMBO LUMP CRAB CAKE:** house specialty with all lump crab meat, served on a Kaiser roll w/fries\$17
- NEW ORLEANS CHICKEN WRAP:** grilled Cajun chicken, Mozzarella cheese & our spicy homemade cream cheese spread wrapped in a jalapeno/cheddar tortilla wrap, served w/fries \$12
- CRISFIELD CHICKEN:** grilled chicken topped w/our house crab dip & melted Pepper Jack cheese on top of a Focaccia herbed bread, served w/fries (open face style) \$15
- SMOKED SALMON BLT:** smoked salmon, bacon, lettuce & tomato, w/ Chipotle mayo, served on a Ciabatta bread w/fries \$15
- CUBAN CLASSIC:** hot pressed w/ roasted pork, ham, Swiss cheese, mustard & pickles served w/ fries\$13
- BLACKENED TUNA SANDWICH:** 8oz. Ahi tuna marinated with soy - wasabi mayo, served on a Kaiser w/ fries \$16

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HOT HORS D'OEUVRES SELECTIONS

Options For Passed Hors D'oeuvres

EDAMAME QUESADILLA BITES* : our vegan friendly option	\$125/100
MINIATURE MEATBALLS* : served w/ marinara sauce, topped with melted Mozzarella cheese	\$125/100
BUFFALO OR OLD BAY WINGS : served w/ celery & Blue cheese	\$125/100
BUFFALO CHICKEN DIP : blend of cheeses, chicken and Buffalo sauce, served w/ toast points	\$125/100
PHILLY CHEESESTEAK DIP : cheese, steak, onions, peppers, mushrooms w/toast points	\$125/100
SPINACH ARTICHOKE DIP : blend of cheeses, spinach, artichokes, served w/ toast points	\$125/100
CARIBBEAN JERK CHICKEN SATAY : served w/ our house Jerk sauce and honey mustard	\$165/100
TRADITIONAL BRUSCHETTA* : onion, tomato, basil, garlic & Parmesan cheese served on toasted artisan bread	\$165/100
SPRING ROLLS* : served with sweet chili sauce	\$165/100
CRAB & SHRIMP SPRING ROLLS* : served w/sweet chili sauce	\$225/100
HIBACHI BEEF SKEWERS	\$225/100
CHICKEN SATAY : w/ peanut dipping sauce	\$225/100
POT STICKERS : pork & oriental veggies, fried or steamed	\$225/100
OYSTERS REEF : charbroiled w/ a blend of fresh herbs & Parmesan/Romano cheese	\$295/100
AHI TUNA POKE NACHOS	\$300/100
STEAMED SHRIMP : served w/ cocktail sauce, butter & lemon	\$325/100
CRAB DIP : served w/ toasted Artisan bread	\$350/100
MINIATURE CRAB CAKES : served w/ roasted red pepper sauce	\$350/100
BBQ SHRIMP WRAPPED IN BACON : topped w/ our house BBQ sauce and Provolone cheese	\$350/100
SEA SCALLOPS WRAPPED IN BACON* : drizzled with a balsamic glaze	mkt
MINIATURE BEEF WELLINGTON :	mkt
LOBSTER NEWBURG in puff pastry shells	mkt

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COLD HORS D'OEUVRES SELECTIONS

VEGETABLE CRUDITE: served w/ appropriate dipping sauces	\$200/100
CHEESE & FRUIT PLATTER: cheeses & seasonal fruits served w/ assorted artisan crackers	\$275/100
CRAB CLAWS served w/ moutarde sauce	\$175/100
CLAMS ON THE HALF SHELL	\$175/100
SMOKED FISH DIP served w/ crackers	\$175/100
OYSTERS ON THE HALF SHELL	\$200/100
JUMBO SHRIMP COCKTAIL	\$325/100
SMOKED SHRIMP & LOBSTER DIP: served w/ toasted Artisan breads	\$325/100

CARVERS CORNER

*Served w/ appropriate accoutrements and rolls
\$100 chef's carving fee for (2) hours and \$30 for each additional hour*

ROAST TENDERLOIN OF BEEF: served w/ sauce béarnaise and horseradish sauce	\$225
One tenderloin serves 15 people – minimum order is for 15 people.	
PRIME RIB: served w/ au jus and horseradish sauce	\$215
One prime rib serves 15 people – minimum order is for 15 people.	
BLACK ANGUS TOP ROUND: served w/ mushroom bordelaise and horseradish sauce	\$195
One Top Round serves 30 people – minimum order is for 30 people.	
GLAZED HONEY HAM: bone in, served w/ tropical fruit sauce	\$165
One Honey Ham serves 20 people – minimum order is for 20 people.	
OVEN ROASTED TURKEY BREAST: served w/classic giblet gravy	\$165
One Oven Roasted Turkey serves 20 people – minimum order is for 20 people.	
HERB ROASTED PORK LOIN: served w/ pork gravy and honey dijon mustard sauce	\$165
One pork loin serves 20 people – minimum order is for 20 people.	

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DINNER OPTIONS

Dinner Buffets

All served w/rolls, butter, house salad (ranch or balsamic vinaigrette dressing)

Choose 1 Salad, 2 Entrees, 2 Vegetables, 1 Starch & 1 Dessert

Salad Items

HOUSE SALAD: Arcadian greens, cucumber, bell pepper, red onion, grape tomatoes with croutons.
Dressing Choices: Sesame Ginger, Buttermilk Ranch, home made Blue cheese, fat free Raspberry vinaigrette.

CAESAR SALAD: Chopped romaine lettuce w/ classic Caesar dressing, croutons and shredded Parmesan.

Buffet Entree Selections

FRESH BAKED FISH OPTIONS:

- Cajun Seasonal Fish topped with mango salsa
- Soy and ginger marinated Atlantic Salmon

TRI TIP STEAK w/mushroom Cabernet Demi-glaze

FLANK STEAK w/mushroom Cabernet Demi-glaze

STUFFED PORK with apples & cranberry

CHICKEN PASTA PRIMAVERA

SHRIMP ALFREDO

JERK CHICKEN

Vegetable Selections

- Steamed green beans with butter and lemon pepper
- Caribbean blend vegetables steamed and seasoned
- Roasted root vegetables (turnips, beets and leeks)

Starch Options

- Red skinned mashed potatoes
- Roasted red potatoes
- Wild rice

Dessert Options

- Chocolate & Vanilla mouse w/ brownie chunks
- Assorted cheesecakes
- Chefs choice

TOTAL PER PERSON \$30

Discuss your options w/ our experienced sales team.

Our culinary team can create / customize a menu to your specific needs. Pricing may vary.

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Plated Dinner Selections

*All dinner selections served w/rolls & butter. House salad w/Ranch & Balsamic Vinaigrette.
Chef's selection of vegetable & starch (unless noted). All served w/coffee, decaf, tea, iced tea and sodas.*

COCONUT SHRIMP: jumbo shrimp rolled in coconut, fried crisp & served w/tropical dipping sauces and fried plantains	\$28
JERK PAINTED SALMON: pan seared and finished in the oven with a medium spiced jerk BBQ sauce	\$28
MARYLAND TRADITIONAL CRAB CAKES: Maryland style, all lump crab cakes, served broiled or fried	\$36
NEW YORK STRIP STEAK: 8 oz. CAB strip prepared to your liking	\$28
BBQ RIBS: rubbed, slow-roasted & smoked tender baby back ribs, topped with our house mango BBQ sauce	\$30
CHICKEN CHESAPEAKE: grilled chicken breast topped with ham, lump crab meat, moutarde sauce and provolone cheese	\$30
RUM BASTED CHICKEN: pair of chicken breasts basted with our signature rum butter	\$25
GARLIC SHRIMP PENNE: tender jumbo shrimp sautéed the traditional way with garlic, olive oil, white wine and herbs, served over pasta. Served w/ vegetables	\$28
CORAL REEF JERK CHICKEN: a pair of house marinated grilled chicken w/ grilled pineapple and peppers served on a bed of coconut cilantro rice	\$25
STUFFED 10OZ WHOLE LOBSTER: stuffed w/ our house seafood stuffing	mkt
GRILLED SWORDFISH: Swordfish marinated in a lemon garlic sauce	mkt
STUFFED COD: 8oz cod topped w/ our signature seafood stuffing and broiled	\$28

PLATED DESSERT OPTIONS

Quantities and pricing TBD for guests specific needs

THE REEF STRAWBERRY POUND: lemon glazed pound cake tipped w/ fresh Strawberries and homemade whipped cream	
SOUR CREAM COFFEE CAKE: topped w/ cinnamon, brown sugar, nuts. Finished w/ a Apricot glaze	
SMITH ISLAND CAKE: A local favorite and world famous. Choose from Yellow Coconut, Red Velvet, Cookies & Cream, Yellow Chocolate (Classic)	
TIRAMASU: Coffee flavored Italian custard layered w/ ladyfingers, mascarpone cheese and cocoa.	
CARROT CAKE: layers of rich moist carrot cake w/ raisin, walnuts and pineapple. Finished w/ Cream cheese icing	

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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.

KEY WEST ROOM RENTAL FEE:

- HOTEL GUESTS:** \$150
 - complimentary notepads, pens, water station, basic set-ups w/linens
(for special linen requests, prices will be based on individual needs)
 - complimentary WIFI
 - complimentary flip chart
 - complimentary podium w/ microphone
 - complimentary meeting planner box w/ stapler, paper clips, markers, extension cords, tape
- PROJECTOR FEE** \$50/day

- NON GUESTS:** \$250
 - complimentary notepads, pens, water station, basic set-ups w/linens
(for special requests linen prices will be based on individual needs)
 - complimentary WIFI
 - complimentary flip chart
 - complimentary podium w/ microphone
 - complimentary meeting planner box w/ stapler, paper clips, markers, extension cords, tape
- PROJECTOR FEE** \$50/day

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 (\$80) will be charged for the first hour and Twenty Five (\$25) dollars for each additional hour and any portion thereof; two hour minimum required.
- Room set-up fee of three hundred dollars (\$300) for half the dining room or six hundred dollars (\$600) for the entire dining room will be charged for the preparation of the dining room by our staff to suit your specific layout

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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