



Hilton Suites
Ocean City Oceanfront

32 palm
restaurant

Banquet Menus



32 Palm Banquet Menu 2008

Policy and Procedures

32 Palm Restaurant reserves the exclusive right to provide all food and beverage to the 32 Palm Restaurant. In order for 32 Palm to maintain its standards of providing quality products no food and /or beverage other than that provided by 32 Palm 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. 32 Palm Restaurant will prepare and set for five percent (5%) over the final guarantee. Harrison's Harbor Watch restaurant reserves the right to satisfy any meals above the 5% with a comparable substitution.

Payment Procedures

A one -thousand dollar(\$1,000) 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 that are less than \$1500 will be subject to a 50% deposit amount only.

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 30-90days- 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.

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.

A **Shucking Fee** of Thirty-five dollars(\$35) for each hour will be charged for the labor involved in shucking and preparing raw oysters and clams.

Linens

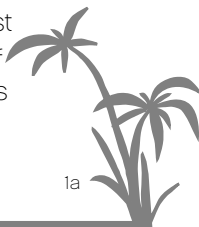
All functions will be provided with house linens unless otherwise requested. Please consult your catering sales manager for additional linen selections, at an additional charge.

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 32 Palm 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.





All Day Meeting Planner's Package

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 Day Meetings, the Hotel Will Vary Break Items Upon Request)

Mid Morning

Refresh Your Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Add Assorted Soft Drinks

Lunch

All Lunch Selections Are Served With Chef's Featured Desserts and Brewed Coffee, Decaffeinated Coffee, Iced Tea and Herbal Teas. All Hot Entrees are Served With Our Chef's Featured Vegetables and Appropriate Starch

Please Select From One Of The Following Lunch Selections

Grilled Chicken Caesar Salad

Romaine lettuce tossed in a traditional zesty caesar dressing and topped with grilled breast of chicken and homemade croutons.

per person **\$27.95**

Chef's Salad

mixed greens topped with julienne turkey, ham, swiss and cheddar cheeses, hard boiled eggs, cucumbers and tomatoes and served with a selection of dressing.

per person **\$29.95**

Triple Croissant Deli Plate

generous portions of chicken, shrimp and tuna salads, piled high on flaky croissants served with lettuce tomato and crispy island potato chips.

per person **\$29.95**

Marinated London Broil

sliced marinated london broil grilled to perfection and served with sauteed mushrooms and a cabernet sauvignon shallot reduction

per person **\$37.95**

Blackened Chicken with Penne

blackened breast of chicken with artichokes, sun dried tomatoes, garlic confit, wilted arugula in a creamy parmesan chardonnay sauce. served over penne pasta.

per person **\$32.95**

32 Palm Crab Cake Platter

a jumbo lump crab cake, broiled to perfection and served with a caper mint tartar sauce.

per person **\$39.95**

Island Chicken Salad Plate

a hearty portion of chunky chicken salad atop mixed salad greens and served with triangles of seven grain bread and a confetti of fresh seasonal fruit

per person **\$26.95**

Mid Afternoon

Refresh Your Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Add Assorted Soft Drinks





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	\$3.75
Fresh Fruit Salad	per person	\$5.95
Whole Fresh Fruit	per person	\$1.95
Fresh Squeezed Orange Juice	per pitcher	\$18.00
Tomato, Apple, Pineapple Juices	per pitcher	\$14.00
Coffee, Decaffeinated Coffee, Herbal Tea	per person	\$2.95
Whole, Skim or 2% Milk	per person	\$2.95
Soft Drinks, (Regular and Diet)	each	\$2.95
Fresh Squeezed Lemonade	per pitcher	\$15.00
Bottled Water	each	\$2.95
Freshly Baked Assorted Cookies	per dozen	\$23.00
Granola Bars	each	\$1.75
Soft Pretzels	each	\$2.50
Imported and Domestic Cheese Tray with Fruit and Crackers	per person	\$7.95
Crisp Crudité With Assorted Dips	per person	\$4.95
Dry Snacks: (by the pound)		
Fancy Nuts	per / lb.	\$16.00
Basket of Chips w/ Dip	per basket	\$25.00
Basket of Pretzels	per basket	\$12.00
Basket of Nachos w/ Salsa	per basket	\$22.00
Potato Chips	per / lb.	\$12.50

The Cozumel

coffee, decaffeinated coffee, herbal tea, assorted juices or sodas

per person **\$5.75**

The Cayman

coffee, decaffeinated coffee and herbal tea
assorted juices, danish, muffins, bagels & croissants with butter, preserves and cream cheese

per person **\$9.25**

The Bahamas

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

per person **\$9.75**

The Rivera

coffee, decaffeinated coffee, herbal tea
assorted juices, danish, muffins, bagels & croissants with butter, preserves, cream cheese and sliced fresh seasonal fruit

per person **\$13.95**





Breakfast Selections

Plated Breakfast

The American Breakfast

selection of chilled juice scrambled eggs and
breakfast potatoes

selection of one breakfast meat:
bacon, sausage links or ham

baskets danish and muffins with butter and
preserves

coffee, decaffeinated coffee and herbal tea

per person **\$11.95**

Traditional Eggs Benedict

selection of chilled juice
eggs benedict with hollandaise
fresh vegetables and breakfast potatoes
baskets of croissants, danish and
muffins with butter and preserves

coffee, decaffeinated coffee and herbal tea

per person **\$14.95**

Steak and Eggs

fresh fruit cup
two eggs traditionally prepared
scrambled or over and breakfast potatoes
grilled eight ounce center cut sirloin,
baskets of croissants, danish and
muffins with butter and preserves

coffee, decaffeinated coffee and herbal tea

per person **\$16.95**

Breakfast Buffets

32 Palm Breakfast Buffet

assorted chilled juices
sliced fresh fruit
scrambled eggs

selection of two breakfast meats:
bacon, sausage links or ham

breakfast potatoes
danish and muffins with butter and preserves

coffee, decaffeinated coffee and herbal tea

per person **\$14.95**

minimum guarantee of 15 people
groups of 14 and under will be charged an additional \$50.00

The Harrison Breakfast Buffet

assorted chilled juices
sliced fresh fruit
sliced smoked salmon

scrambled eggs

selection of two breakfast meats:
bacon, sausage links or ham

breakfast potatoes
creamed chipped beef w/ buttermilk biscuits
buttermilk pancakes topped w/ fresh fruit

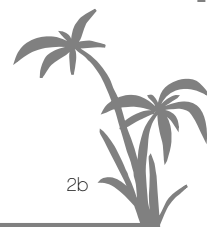
carved top round of beef au jus
served with appropriate rolls, condiments
and relishes

\$50.00 Chef's Carving Fee

Baskets of Croissants, Danish and
Muffins with Butter and Preserves
Coffee, Decaffeinated Coffee and Herbal Tea

per person **\$24.95**

minimum guarantee of 35 people
groups of 34 and under will be charged an
additional \$50.00





Cold Lunch Selections

Plated Cold Lunches

Caribbean Salmon Caesar Salad

eight ounces of fresh atlantic salmon poached in exotic citrus juices and served atop crisp hearts of romaine lettuce, shredded parmesan cheese, focaccia croutons, and our house made caesar dressing.

per person **\$16.95**

Grilled Flank Steak Spinach Salad with Crumbled Blue Cheese

tender Slices Grilled Flank Steak Atop delicate baby spinach slice roma tomatoes red onion, toasted walnuts and crumble bleu cheese tossed in an zesty Italian Dressing

per person **\$17.95**

Island Chicken Salad Plate

a hearty portion of chunky chicken salad atop mixed salad greens and served with triangles of seven grain bread and a confetti of fresh seasonal fruit.

per person **\$14.95**

Triple Croissant Deli Plate

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

per person **\$15.95**

Cold Lunch Buffets

Executive Deli Buffet

soup du jour
house salad with choice of two dressings

house made salad
(please select one from the following)

potato salad
cole slaw

platter of deli meats
(turkey, ham, roast beef and salami)

cheese tray
(american, swiss and provolone)

sliced assorted breads, rolls and flour tortillas
appropriate condiments and relishes

assortment of freshly baked cookies

assorted sodas and bottled water

per person **\$19.95**

Ocean City Breeze

house salad with choice of two dressings

island chicken salad

classic tuna salad

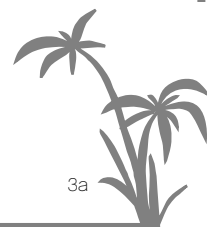
anti-pasta salad

sliced assorted breads, rolls and flour tortillas
appropriate condiments and relishes

assortment of freshly baked cookies

assorted sodas and bottled water

per person **\$16.95**





Hot Lunch Selections

All lunch selections are served w/ oven fresh rolls and butter, chef's selection of fresh vegetables and starch.
Brewed coffee, decaffeinated coffee, iced tea and herbal teas.

Plated Hot Lunches

Sliced Roast Sirloin of Beef

slices of slow roasted beef topped with a wild mushroom sauce and served with chef's selection of fresh vegetables and starch

Dessert:

hot apple pie ala mode

per person **\$19.95**

Chicken Caribbean Bleu

Boneless, Skinless Chicken Breast Stuffed with Cuban Roast Pork Loin, Spiced Ham, Dill Pickles and Finished with Melted Swiss Cheese

Dessert:

fresh fruit tart

per person **\$16.95**

Grilled Atlantic Salmon

6 oz. of fresh atlantic salmon grilled to perfection finished with a pineapple and mango chutney and served with chef's selection of fresh vegetables and starch

Dessert:

warm brownie ala mode

per person **\$18.95**

Seafood Chemise

morsels of shrimp, crab, and scallops wrapped in phyllo dough and backed, finished in a cognac, cream and wild mushrooms sauce.

Dessert:

carrot cake

per person **\$21.95**

Hot Lunch Buffets

Mexican Fajita Bar

marinated chicken and beef served sizzling with flour tortillas and spicy rice

accompaniments to include:

diced tomatoes, shredded cheese, sour cream, pico de gallo, guacamole, shredded lettuce, jalapenos, caramelized onions and peppers

tortilla chips and fresh salsa

apple and cherry churros

coffee, decaffeinated coffee, hot & iced tea
assorted sodas and bottled water

per person **\$18.95**

Caribbean Island Buffet

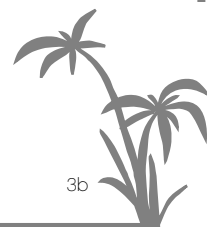
caribbean island cole slaw
tropical fruit salad

sliced roast pork loin with a mango glaze
fresh fish of the day topped with a fruit salsa
garlic whipped potatoes
garden fresh vegetable medley

rolls and butter
assorted mini petit fours

coffee, decaffeinated coffee, hot & iced tea
assorted sodas and bottled water

per person **\$22.95**





AM & PM Themed Break Selections

A Healthy Morning

assorted whole fruit, chewy granola bars,
and bottle juices

per person **\$7.95**

The Corner Store

an assortment of full size candy bars
ice cream novelties
assorted sodas (regular and diet) and bottled water

per person **\$9.95**

The Pastry Shoppe

an assortment of fresh baked cookies
(chocolate chip, sugar, peanut butter)
freshly baked brownies and krispy treats
coffee, decaffeinated coffee, herbal tea
assorted sodas (regular and diet) and bottled water

per person **\$10.95**

A Field Day

an assortment of jumbo stuffed soft pretzels
(jalapeno, cinnamon, cream cheese)
baskets of potato chips w/ dip
baskets of nacho chips w/ salsa
assorted sodas (regular and diet) and bottled water

per person **\$9.95**





Hors D` Oeuvre Selections

Hot Selections

Miniature Meatballs served w/ a marinara sauce and topped w/ melted mozzarella	per 100	\$135.00
Spicy Buffalo Wings hot and spicy, served w/ blue cheese	per 100	\$135.00
Petite Chinese Egg Rolls served w/ hot mustard	per 100	\$135.00
Steamed Shrimp w/ Cocktail served w/ drawn butter and lemons	per doz.	Market
Tempura Vegetables served w/ a ginger soy sauce	per 100	\$175.00
Italian Sausage Brochettes sweet sausage and peppers	per 100	\$175.00
Mussels 32 Palm prince edward island mussels, sauteed w/ garlic, herbs and finished w/ a tomato broth and pernod	per 100	\$175.00
Caribbean Jerk Chicken Satay served w/ a habanera dipping sauce	per 100	\$175.00
Baked Clams Creole top neck clams w/ bacon, tomatoes, onions, celery and cajun spices.	per 100	\$225.00
Oysters Rockefeller fresh oysters topped w/ a mixture of chopped watercress, butter, break crumbs and seasonings	per 100	\$295.00
Crab and Shrimp Spring Rolls served w/ a spicy red pepper sauce	per 100	\$250.00
Sea Scallops Wrapped in Bacon sweet scallops in Jalapeno bacon	per 100	\$275.00
Stuffed Mushroom Caps stuffed w/ jumbo lump crab imperial	per 100	\$350.00
Miniature Crab Cakes served w/ remoulade sauce	per 100	\$350.00
Lobster, Crab and Avocado Dip served w/ pita chips	per 100	\$350.00
Miniature Beef Wellingtons a classic in puff pastry	per 100	\$350.00
Sea Bass Cradles roasted w/ a rum butter glaze and served in a wonton wrapper and topped w/ a citrus buerre blanc	per 100	\$350.00

Cold Selections

Island Chicken Salad served on a cucumber ring	per 100	\$125.00
Tomato Basil Bruschetta served on a crostini	per 100	\$150.00
Fresh Melon and Prosciutto fresh seasonal melon wrapped in prosciutto ham	per 100	\$175.00
Smoked Salmon Pinwheels cured salmon wrapped around a herb cream cheese in a flour tortilla	per 100	\$175.00
Shrimp Stuffed Tomatoes	per 100	\$175.00
Cheese and Fruit Display	per 100	\$300.00
Vegetable Crudite	per 100	\$225.00

From the Boat

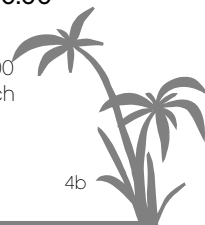
Crab Claws	per 100	\$175.00
Clams on the Half Shell	per 100	\$175.00
Oysters on the Half Shell	per 100	\$200.00
Jumbo Shrimp Cocktail served with appropriate accouterments	per 100	\$325.00

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

From the Board

Roast Tenderloin of Beef serves 20 people	per piece	\$250.00
Mint Crusted Salmon serves 20 people	per piece	\$175.00
Black Angus Top Round serves 50 people	per piece	\$225.00
Honey Glazed Ham serves 30 people	per piece	\$195.00
Oven Roasted Tom Turkey serves 30 people	per piece	\$180.00

served w/ appropriate accoutrements and rolls \$100.00
chef's carving fee for two (2) hours and \$30.00 for each
additional hour applies





Dinner Selections

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

Plated Dinners

Chicken Caribbean Bleu

boneless, skinless chicken breast stuffed with cuban roast pork loin, spiced ham, dill pickles and finished with melted swiss cheese

per person **\$24.95**

Shrimp Alfredo Tortellini

Sauteed jumbo shrimp garlic, shallots, bell pepper, mangos and papaya finished with a alfredo sauce atop tri-color tortellini

per person **\$26.95**

Prime Rib

12 ounces of Slow Roasted Prime Rib
Served with natural Au Jus and a Shaves
Horseradish Cream sauce, Roasted Garlic
Mashed Potatoes, and prosciutto wrapped
Asparagus.

per person **\$36.95**

CAB Filet Mignon

8oz certified Angus beef fire grilled served with spaghetti squash and a honey mustard horseradish sauce.

per person **\$38.95**

12 oz. CAB New York Strip Steak

fire roasted and glazed with a shiitake mushroom and sweet onion demi glaze

per person **\$37.95**

Glazed Baked Pork Chop

juicy grilled 8 ounce pork chop served with cornbread stuffing and green bean casserole. finished with an apple brandy glaze.

per person **\$29.95**

32 Palm Crab Cake Platter

broiled to perfection and served with a caper mint tartar sauce

per person **\$35.95**

Encrusted Swordfish

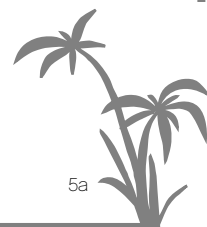
pan seared yucca encrusted swordfish with a black bean salsa and cilantro lime barley

per person **\$32.95**

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.

All food and beverage orders are subject to a 20% taxable service charge, 6% Maryland state tax and 1% Ocean City tax





Dinner Selections

Dinner Buffets

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

Island Paradise Buffet

fresh garden salad
with choice of two dressings

marinated conch salad

roast jerked pork loin
with a grilled pineapple salsa

marinated beef kebabs
with a chili pepper-mango green onion relish

baked fresh fish of the day
topped with a fruit salsa

fresh medley of garden vegetables

caribbean rice

warm rolls and butter

pineapple upside down cake

per person **\$35.00**

The Eastern Shore

fresh garden salad
with choice of two dressings

classic potato salad

mussels mariniere

broiled crab cakes

maryland fried chicken

roasted corn on the cob in the husk

parsley boiled potatoes

warm rolls and butter

warm wild berry cobbler

per person **\$38.00**

Backyard Barbecue

baked bean salad

classic macaroni salad

marinated tomato salad

barbecue baby back ribs

barbecue chicken breast

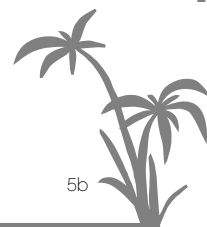
grilled marinated london broil

fresh medley of garden vegetables

roasted red potatoes

warm rolls and butter

per person **\$37.00**





Beverage Service Selections

Cash Bar and Host Bar

Call Brands	per drink	\$7.50
Premium Brands	per drink	\$8.50
Top Shelf	per drink	\$9.50
Cordials	per drink	\$7.50
Domestic Bottled Beer	per drink	\$3.75
Imported Bottle Beer	per drink	\$4.75
House Wine	per drink	\$5.00
Premium Wines	per drink	\$8.00 & up
Sodas	per drink	\$2.95

\$35.00 bartender fee for the first two (2) hours.
\$20.00 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

Smirnoff
Dewar's
Beefeaters
Jim Beam
Bacardi White
Seagram's VO
1 Domestic White Wine (.750 ml)
1 Domestic Red Wine (.750 ml)
18 Imported Beers
18 Domestic Beers

\$425.00

The Mayan Bar

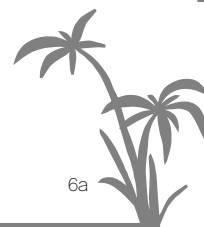
Absolute
Seagram's 7
Tanqueray
Canadian Club
Bacardi Gold
J&B Rare
Jose Cuervo 1800
Wild Turkey 100
Jack Daniels
Remy Martin VS
1 Domestic White Wine (.750 ml)
1 Domestic Red Wine (.750 ml)
24 Domestic Beers
24 Imported Beers

\$650.00

Additional Fees

bar setup fee: \$175.00
daily refresh fee: \$100.00
ice by the tub: \$15.00

additional fees are for hospitality bars only





Beverage Service Selections

Liquor Bottle Sales

Vodka

smirnoff	\$95.00
absolute	\$105.00
grey goose	\$125.00

Gin

beefeaters	\$95.00
tangueray	\$105.00
bombay	\$125.00

Rum

bacardi	\$95.00
bacardi gold	\$105.00
bacardi 151	\$125.00

Tequila

cuervo gold	\$105.00
cuervo 1800	\$125.00
patron	\$125.00

American Blend

seagram's 7	\$95.00
jack daniels	\$95.00

Canadian Blend

seagram's vo	\$95.00
canadian club	\$95.00
crown royal	\$125.00

Scotch

dewars	\$105.00
j&b rare	\$105.00
j.w red	\$125.00

Bourbon

jim beam	\$95.00
wild turkey 80	\$105.00
wild turkey 100	\$125.00

Cognac

hennessy vs	\$135.00
remy martin vs	\$125.00
remy martin vsop	\$150.00

Brandy

paul mason	\$95.00
e&j brandy	\$105.00
christian brothers	\$125.00

Cordials

boulaïne	\$95.00
mr. boston	\$105.00
deykuper	\$125.00

Other Cordials

amaretto di sarrona	\$125.00
kahlua	\$105.00
tia maria	\$125.00
sambuca romano	\$125.00

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

