



INTERCONTINENTAL MEETINGS®

MENU



INTRODUCTION | BREAKFAST | COFFEEBREAK | BUFFETS | LUNCHBOX | SET MENUS | HORSD'OEUVRES | COCKTAIL | BEVERAGES



INTERCONTINENTAL®
CALI

InterContinental Cali
Avenida Colombia #2-72 | P.O. Box 7457, Cali | Colombia
Go to www.intercontinental.com/meetings or [click here](#) to contact us



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



CONTINENTAL

Orange or papaya Juice

Assorted bread basket (croissant, pandebono, buñuelo)

Marmalade, butter

Coffee, tea or chocolate

LIGHT

Homemade muesli (oatmeal, apple, dry seeds, honey, light yogurt)

Fruit platter

Orange, papaya or carrot juice

Whole wheat bread

Skim milk

Decaffeinated coffee, light hot cocoa or tea



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ESTELAR

Orange or papaya Juice or fruit platter with white cheese
Scrambled eggs served with: sausage **or** bacon **or** ham
Assorted bread basket (croissant, pandebono, buñuelo)
Marmalade and butter
Coffee, tea or chocolate

COLOMBIAN

Fruit
Orange **or** papaya Juice
Criolla style steak (with grilled onions and tomatoes)
Scrambled eggs
White cheese
Arepa, buñuelos, pandebono
Butter and marmalade
Aguadepanela (sugar cane hot brew), coffee **or** hot cocoa

BUFFET

Cereal (frosted flakes and All-bran)
Seasonal fruits (2 types of fruits)
Orange and papaya juices
Ham
White cheese
Yogurt, milk
Scrambled eggs
Sausage, bacon
Assorted breads: (croissant, pandebono, buñuelo, toasted wheat bread)
Marmalade and butter
Coffee, tea or hot cocoa

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BREAKFAST | BRUNCH

CONTINENTAL | LIGHT | ESTELAR | COLOMBIAN | BUFFET | GOURMET | CHRISTMAS | CHRISTMAS BRUNCH



GOURMET

Mimosa (champaign and orange juice)

Strawberries with honey and lime

Smoked salmon with cream cheese and caviar

Benedictine eggs (poached eggs on bread toasts with ham, topped with hollandaise sauce)

Mini breads: croissant, Danish pastry and cheese muffins

Coffee, tea or hot cocoa

CHRISTMAS

Fruit juice

Seasonal fruits

Croissant, chocolate croissant and pandebono

White cheese

Cheese and mushroom omelet

Pork sirloin strips

Christmas sauce

Natilla (custard dessert), buñuelo, desamargado (citric dessert)



CHRISTMAS BRUNCH

Fruit juice (2 choices)

Seasonal fruits (2 kinds of fruit)

Croissant, chocolate croissant and pandebono

White cheese

Cheese and mushroom omelet

Turkey breast strips

Florentine rice

Christmas sauces

Natilla (custard dessert), buñuelo, desamargado (citric dessert)

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BRUNCH

(Suggested serving time 11:00 am – 3:00 pm)

COLD

Cereal (frosted flakes, muesli and All-bran)

Fruit juice (2 choices)

Seasonal fruit (2 kinds of fruit)

Milk, kumis and yogurt

Croissant, pandebono, buñuelo

Marmalade and butter

Cheese and cold cuts (2 types of each)

Russian potato salad

Sweet and sour salad

1 of 2 ►



BRUNCH

HOT

Beef broth with potatoes

Scrambled eggs

Overnight rice with beans and fried eggs

Criolla style beef steak (with grilled onions and tomatoes)

Chicken Cordon Bleu

Fish fillet in butter and lime

Potato noisettes

Vegetables

DESSERTS

Typical preserves from el Valle province (3 types)

Chocolate cake

Passion fruit mousse



REFRESHMENTS

Served with natural fruit juices

SALTED OPTIONS

PASTRY POCKETS

Chicken, beef, chicken and mushrooms, cheese, tuna, ricotta cheese and spinach

Criolla empanadas served with homemade spicy sauce

Pipián empanadas served with spicy peanut sauce

Chilean mini empanada

1 of 2 ►



SALTED OPTIONS

CRÊPES

Curry chicken

Chicken and mushrooms

Oriental: beef, vegetables and soy sauce

Florentine: spinach and cheese

Sweet and sour: pork, vegetables and apple, served with fruits and bell peppers

SATAY

Hawaiian: pork or chicken and pineapple

Beef: sirloin, onions and bell peppers

Chicken: chicken, onions and bell peppers

Mexican: chorizo, tomatoes, onions and guacamole

FINGER SANDWICHES

Ham and cheese in mustard mayonnaise

Ham, bacon and sabana cheese in mustard mayonnaise

Grilled salami, bell peppers and onions in Thousand Island dressing

Chicken and green apples in honey mustard

Grilled chicken and pineapple in BBQ sauce

Roast beef in estragon mayonnaise

Caprese: tomatoes, mozzarella cheese and basil

Tuna salad

Mushrooms vol-au-vent

Chicken and mushrooms vol-au-vent

Chicken and apple salad vol-au-vent



OTHER CHOICES

Shawarma: vegetables, assorted beef and chicken

Cordon Bleu

Panecook: stroganoff chicken and mushrooms

Hot Dog

Kibbeh with tahini

Cheese samboussik

Chicken bonbons

Cheese fingers

Ham and cheese fingers

Arepa de huevo (arepa stuffed with fried egg)

Choclo corn arepa with mozzarella cheese

Carimañolas (yucca fritters)

Plantain chips served with shredded chicken or beef and hogao (criollo sauce)

Beef, pork or chicken tacos served with shredded cheese and guacamole

Quiche: Lorraine or Florentine

Pastry wrapped sausages

Mini burgers: traditional or ranch with chilli peppers and guacamole

Spring rolls: fried vegetable rolls served with sweet and sour sauce

Spinach muffin with sour cream and chives



SWEETENED OPTIONS

Fruits satay

Fruit salpicon

Assorted fruit platter

Fruit crêpe

Brownie with chocolate sauce and ice cream

Waffles with chocolate and fruits in syrup

Waffles with ice cream

Muffins: cheese, strawberries, verjuice or orange

Guava rinds

Guava pastry

Milk caramel pastry

Apple pastry

Mille feuille

Fruit tart: orange

Sweet sprouts: vanilla, milk caramel spread, citric, red berries, lulo and passion fruit



MENU 1

Seasonal fruits

Vegetables salad in coriander vinaigrette

Chicken supreme in Neapolitan sauce

Breaded sea bass fillet served with saffron mayonnaise

Chef's garnishments

Mini bread

Cheesecake topped with verjuice sauce



MENU 2

Seasonal fruits (2 kinds of fruits)
Vegetable and fruit salad in citric vinaigrette
Caprese salad
Chicken supreme in grape sauce
Sirloin steak in mushroom sauce
Chef's garnishments
Mini bread
Passion fruit mousse in vanilla sauce



MENU 3

Tropical fruits
Olivier salad with quail eggs
Hawaiian salad (cabbage, carrots, coconut)
Oven-baked chicken in herbs sauce
Pork medallions in guava and BBQ sauce
Sea bass fillet with a Gruyère cheese crust
Chef's garnishments
Mini bread
Tamarillo meringue



MENU 4

Seasonal fruits

Thai salad (capellini, breaded shrimp, orange and tangerine segments, sesame seed, soy sauce and curry)

Caesar salad

Thyme chicken

Pork sirloin in chontaduro (peach-palm) sauce

Beef medallions in provençale sauce

Chef's garnishments

Mini bread

Profiteroles with arequipe (milk caramel spread) and vanilla



MENU 5

Tropical fruits

Assorted lettuces, strawberries and beet in red berries dressing

New Latin salad (yellow potatoes, sweet plantain, avocado, tomatoes and mango served with coriander vinaigrette)

Assorted cheese

Neapolitan style trout timbale

Smoked beef sirloin in wine and mushrooms sauce

Florentine chicken supreme

Herbs crust pork leg

Chef's garnishments

Mini bread

Pears poached in red wine



VALLECAUCANO



Chontaduro (peach-palm) and palm hearts salad
Green mango ceviche
Sancocho valluno (typical local soup)
Aborrajados (ripe plantain fritters)
Arroz atollado with pork
Grilled flank steak
Criollo mini tamale
Fried plantain with hogao (criollo sauce)
White rice
Mini bread
Manjar blanco (milk caramel spread), figs, cheese, honey orange
coconut cookies and pastries

DAILY BUFFET

3 salad choices
2 protein choices
2 garnishments
Mini breads
Dessert
Natural fruit juice



BBQ

OPTION 1

Chicken

Beef entrecôte

Chorizo (local sausage)

Yucca sticks, yellow potatoes, arepas, fried green plantain chips

Creole salad with avocado

Sauces: chimichurri, criollo spicy sauce and guacamole

Pineapple flan



OPTION 2

Chicken

Beef entrecôte

Chorizo (local sausage)

Pork ribs

Yucca sticks, yellow potatoes, arepa, plantain chips

Creole salad with avocado

Sweet and sour salad (carrots, cabbage, pineapple in its juice)

Sauces: chimichurri, criollo spicy sauce and guacamole

Passion fruit mousse



OPTION 1

ENTRÉES

Green salad with Peruvian cherry vinaigrette

Green mango ceviche

MAIN COURSE

Fish stew

Chicken sirloin in grape sauce

Chicken and rice

Plantain chips with hogao (criollo sauce) and pork rinds

DESSERT

Orange honey coconut cookies

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BUFFETS | BUFFET VALLECAUCANO | THEMED BUFFETS

OPTION 1 | OPTION 2 | OPTION 3



INTERCONTINENTAL MEETINGS®

OPTION 2

ENTRÉES

Chontaduro (peach-palm) and sea heart of palm salad
Green salad with tamarillo vinaigrette

MAIN COURSE

Oven-baked flank steak
Atollado rice (rice with pork, beef, chicken, sausage and vegetables)
Aborrajados (ripe plantain fritters)
Fried yucca

DESSERT

Desamargado (typical citric dessert)



OPTION 3

ENTRÉES

Green salad with tangerine vinaigrette
Little sancocho soup

MAIN COURSE

Fried pork ribs
Aguardiente style chicken
Fried mini yellow potatoes
Rice with fried noodles

DESSERT

Tamarillo preserve

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MEXICAN

Chicken, beef and pork taco and burrito bar, served with:

Vegetables (onions, bell peppers, sweet corn, lettuce, pico de gallo, jalapeño peppers, guacamole, white cheese, refried beans, green tomato sauce, hot sauce, cream cheese sauce)

Nachos

Totopos

Nopal salad (nopales, pineapple, spinach, lettuce, bacon, sweet corn, corn tortillas in juliennes, and coriander vinaigrette)

Ceviche (fish, sweet corn, avocado, lime, coriander, corn tulips)

Quesadillas

Veracruz rice and white rice with green and red vegetables

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MEXICAN | ARGENTINEAN | PERUVIAN | VENEZUELAN | SPANISH | CUBAN



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ARGENTINEAN

Steak with provolone cheese

Chimichurri

Mixed lettuce salad, with cherry tomatoes, Peruvian cherries, crispy almonds with balsamic vinaigrette

Baked potatoes with sour sauce

PERUVIAN

Causa limeña (Peruvian potato salad) stuffed with tuna (yellow potato roll stuffed with tuna salad)

Fish ceviche

Grilled beef sirloin (grilled sirloin juliennes with onions, tomatoes) served with French fries

Chicken rice and curry (chicken rice, vegetables cooked in a curry base)

Llapingachos (potato patties) with peanut sauce (potato tarts served with avocado and tomato strips)

Fried green bananas



VENEZUELAN

Hallaca (similar to our tamales)

Creole pabellón (just like the Colombian paisa beans dish)

(White rice, shredded beef, black beans, sweet fried plantains)

Papaya (lechosa) preserves dessert

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SPANISH

Spanish tapas
Serrano ham
Sausages
Spanish tortilla
Morrones peppers
Boquerones (European anchovy)
Callos a la madrilenè (Madrid style tripe stew)
Chilindron chicken (sautéed in onion and red peppers)
Valencian paella
Hake in garlic oil
Papa a la pobre (traditional potatoes dish)
Natillas (custard dessert)
Crema quemada (traditional milk dessert)
Churros (fried dough pastry)
Caramel flan



CUBAN

Havana salad (prepared with peanuts, rice, red onions, and white beans, served with a mustard, vinegar, chicken and curry dressing)
Sweet and sour salad: cole, lettuce, carrots, raisins, coconut, peaches, with orange and honey cream
Pork sirloin in bitter orange
Mango chicken (oven-baked chicken rolls with ham and mango flakes marinated in paprika)
Fried red porgy fillet
Yuccas with mojito
Congri rice
Coconut and pineapple dessert

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BREAKFAST

Served in a paper bag, includes fine napkin and plastic silverware when required

Includes: Muffin, mixed fruit bowl (papaya, cantaloupe and pineapple), mini pandebono, mini croissant, wheat bread, marmalade, butter and “Hit” juice box

Your choice of: Cheese muffin **or** muffin stuffed with egg, sweet corn and mushrooms

COFFEE BREAK

Served in a paper bag, includes fine napkin and plastic silverware when required

Includes: vol-au-vent, bag of corn chips **or** potato chips, chocobreak candy and “Hit” juice box

Your choice of:

Chicken and mushroom vol-au-vent

Apple and vegetables vol-au-vent

Ham, cheese and sweet corn vol-au-vent

Tuna and vegetables vol-au-vent



SALAD

Served in a paper bag, includes fine napkin and plastic silverware when required

Includes: Cold platter with mini breads, Thousand Island dressing, chocobreak candy and “Hit” juice box

Your choice of:

Chef's salad: assorted lettuce, diced ham and cheese, chicken strips and cherry tomatoes

or

Pasta salad: Small pasta, diced ham and cheese and chicken strips



STANDARD

Served in a paper bag, includes fine napkin and plastic silverware when required

Includes: gourmet sandwich wrapped in cellophane paper, bag of corn chips **or** potato chips, chocobreak candy and “Hit” juice box

Your choice of:

Bread choices: French bread, pita bread, croissant or whole grain bread

and

Cold cuts choice: ham and cheese, roast beef and cheese, chicken with mango chutney, fine herb chicken and vegetarian



APPETIZERS

CRIOLLO APPETIZER I

Beef sirloin, pork ribs, chorizo, chunchullo (small intestine), arepa, mini green plantain chips, yellow potatoes, spicy sauce and guacamole

CRIOLLO APPETIZER II

Beef sirloin, pork sirloin, chicken, two rice-breaded shrimps, yellow potatoes, mini green plantain chips, spicy sauce and guacamole

EMPANADAS

Six empanadas per person, accompanied with homemade spicy sauce

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VALLECAUCANO SERVED MENUS | TYPICAL COLOMBIAN MENUS | TRADITIONAL DESSERTS | TRAVELLING AROUND COLOMBIA | CHEESE PLATTER



AU GRATIN

NO. 1

Chicken and vegetables pastry shell au gratin served with Caesar salad and French bread

NO. 2

Beef **or** chicken lasagna with garlic French bread

NO. 3

White wine chicken, mushrooms and mozzarella cheese au gratin served with Caesar salad and French bread

NO. 4

Combination of fresh tomatoes with mozzarella cheese, ground beef in Neapolitan sauce served au gratin accompanied with Caesar salad and French bread



GOURMET SALADS

NO. 1

Assorted lettuce types, pineapple, grilled chicken, ham, mozzarella cheese cubes, and cherry tomatoes with balsamic vinaigrette served with French bread

NO. 2

Assorted lettuce types and spinach, strawberries, grilled chicken, mozzarella cheese cubes, sweet corn, tangerine and crispy almond strips with honey mustard vinaigrette served with French bread



WRAPS

NO. 1

Ham, mozzarella cheese, assorted lettuce types, sundried tomatoes and natural tomatoes with Mexican sauce served with green salad and herb vinaigrette

NO. 2

Chicken strips, mozzarella cheese, assorted lettuce types and croutons, with Caesar dressing, served with green salad and herb vinaigrette

NO. 3

Ham, Swiss cheese, assorted lettuce types, pineapple and corn with tropical dressing, served with green salad and herb vinaigrette



CRÊPES

NO. 1

Beef sirloin tips, mozzarella cheese, sesame seeds, olives in oriental sauce served with Caesar salad

NO. 2

Chicken strips, ham, mushroom sauce and mozzarella cheese, served with Caesar salad

NO. 3

Ham, mozzarella cheese, pineapple with honey mustard dressing served with Caesar salad



WORK DAY MENUS

MENU 1

Oporto flavored fruits
French supreme chicken with mushrooms and Gruyère cheese
Daily garnishments
Mille feuille

MENU 2

Fruit Macedonia: served on cantaloupe rings
Chicken in cheese and chives sauce
Daily garnishments
Cream caramel flan
Mille feuille

MENU 3

Oriental soup: beef **or** chicken juliennes, vegetables, ginger and soy sauce
Neapolitan trout timbales
Daily garnishments
Peach pionono

MENU 4

Tomato soup with vodka garnished with potato sticks
Pork sirloin in grape sauce
Daily garnishments
Apple strudel



WORK DAY MENUS

MENU 5

Mexican soup: tomato base, garnished with avocado, sweet corn, tomatoes, tortilla juliennes and coriander

Beef medallions with walnuts and sherry

Daily garnishments

Orange cake

MENU 6

Minestrone soup with basil pesto sauce

European sea bass fillets in mango and coriander

Daily garnishments

Peach pionono

MENU 7

Cream of leek and anise (garnished with fine strings of fried leek)

Texan style beef sirloin

Daily garnishments

Lulo mousse

MENU 8

Cream of mushrooms (garnished with potato sticks)

Beef sirloin in tapenade

Daily garnishments

Caramel flan



WORK DAY MENU

MENU 9

Cream of spinach garnished with potato sticks

Balsamic chicken

Daily garnishments

Apple **or** mango strudel

MENU 10

Cream of carrots and oranges garnished with potato sticks

BBQ and guava pork ribs

Daily garnishments

Mille feuille

MENU 11

Cream of sweet corn and bacon

Beef sirloin tips in chipotle

Daily garnishments

Red berries cheesecake



MENU NO.1

ENTRÉE

Salmon and fine herbs tartare

SHERBET

Lime and alfalfa

MAIN COURSE

Chicken mignon in Oporto wine and verjuice

Wild rice and vegetables in a corn tulip

DESSERT

Chocolate and almonds cup with caramel crisps

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MENU NO.2

ENTRÉE

Sea bass ceviche and chontaduro (peach-palm) tartare served with green plantain chips

SHERBET

Basil and herb shoots

MAIN COURSE

Chicken rolls in grape and champagne sauce

Potatoes au gratin and vegetables with sesame seeds

DESSERT

Chocolate and strawberries symphony



MENU NO.3

ENTRÉE

Marinated mushrooms served with crispy herbs and rice vermicelli

SHERBET

Tangerine with poppy seeds

MAIN COURSE

Beef sirloin in wine and rosemary

Herbs flavored rice and vegetable bouquetière

DESSERT

Caramel and apple tulip in amaretto sauce

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MENU NO.4

ENTRÉE

Choclo corn cake with shrimp and guacamole

SHERBET

Mint

MAIN COURSE

Pork sirloin in herbs and species crust with prune sauce
Florentine rice and turned vegetables

DESSERT

Ginger cream with chocolate mousse



MENU NO.5

ENTRÉE

Mussels in saffron mayonnaise

SHERBET

Lime

MAIN COURSE

Beef sirloin in pomodoro
Spinach tagliatelle and parmesan eggplant

DESSERT

Crème brûlée

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MENU NO.6

ENTRÉE

Zucchini soup and pandebono (typical bread)

SHERBET

Star fruit and sesame seeds

MAIN COURSE

Salmon in lime oil with tomatoes and basil

Two-color mashed potato and glazed carrots

DESSERT

Chocolate cake and cashews ice cream



MENU NO.7

ENTRÉE

Cream of pumpkin and ginger

SHERBET

Lime and orange blossom

MAIN COURSE

Mixed skewers with salmon, sea bass, shrimp, squid rings
in coriander oil

Curry rice with mango and coriander

Sautéed vegetables

DESSERT

Fruit soup in orange broth

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VALLECAUCANO SERVED MENUS



OPTION 1

Green mango ceviche

Marinated fish

Coconut rice

Plantain chips with hogao (criollo sauce) and fried pork rinds

Honey orange coconut cookies

OPTION 2

Chontaduro (peach-palm) and sea hearts of palm salad

Oven-baked flank steak

Grandma's white rice

Aborrajados (ripe plantain fritters)

Desamargado (citric dessert)

OPTION 3

Little sancocho soup

Aguardiente chicken

Fried little yellow potatoes

Rice with fried noodles

Tamarillo preserve

OPTION 4

Fruit crown (pineapple and papaya crown, starfruit, mango, watermelon, Isabella grapes, strawberries, yellow pitaya, apple)

Lulo trout

Tomato salad with avocado and mini fried pork rinds with Cilantro vinaigrette

Llapingacho (potato patties)

Indio de cuajada (cabbage wraps with skim white cheese)

Guava pastries

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VALLECAUCANO SERVED MENUS



OPTION 5

Lulada (lulo juice with fruit pieces)

Valle tamale

White rice

Toasts and hogao (criollo sauce)

Avocado

Borrachos (sort of cake)

OPTION 6

Fruit salad

Toyo Stew

Plantain chips

Rice with coconut

Papayuela (mountain papaya) preserve

OPTION 7

Octopus and clams basket

Mini crab empanadas

Aguardiente and almond chicken

Rice and fried mini sweet plantains

Guava in light caramel

OPTION 8

Green papaya salad with citric vinaigrette

Aphrodisiac rice

Green fried plantain strips

Yam and coconut preserve



TYPICAL COLOMBIAN MENUS

SANCOCHO VALLUNO

Traditional local soup served with rice, arepa, avocado, fried plantain and homemade spicy sauce

ATOLLADO VALLECAUCANO

Traditional rice with chicken, pork, beef, served with fried plantains and homemade spicy sauce

AJIACO BOGOTANO

Traditional potato soup served with rice, arepa, corn on the cob, hogao (criollo sauce) and avocado

ARROZ CON POLLO

Traditional rice with chicken served with French fries and green salad

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INTRODUCTION | BREAKFAST | COFFEEBREAK | BUFFETS | LUNCHBOX | SETMENUS | HORSD'OEUVRES | COCKTAIL | BEVERAGES

APPETIZERS | AU GRATIN | GOURMET SALADS | WRAPS | CRÊPES | WORK DAY MENUS | FINE DINING FOR LUNCH OR DINNER
VALLECAUCANO SERVED MENUS | TYPICAL COLOMBIAN MENUS | TRADITIONAL DESSERTS | TRAVELLING AROUND COLOMBIA | CHEESE PLATTER



TYPICAL COLOMBIAN MENUS



SOBREBARRIGA A LA CRIOLLA

Flank steak served with white rice, potatoes topped with a traditional sauce, accompanied with sweet plantains in a sugar cane caramel and avocado salad

MONDONGO

Sopa de callos (tripe soup) with beef and pork, peas and carrots, served with white rice, arepa and avocado salad

VIUDA DE CARNE SALADA

Salt-cured steak cooked with yam, yucca, potatoes, corn and plantains served with white rice and regular salad with lettuce, onions and tomatoes

GUISO DE PESCADO

Fish stew served with coconut rice from the Pacific Coast and plantain chips

BANDEJA PAISA

Red beans, rice, fried pork rinds, ground beef, chorizo, topped with a fried egg, served with morcilla (blood sausage), avocado, arepa and slices of fried sweet plantains



TRADITIONAL DESSERTS

Desamargado (citric dessert)

Manjar blanco con hojaldras (milk caramel spread with pastry shell)

Cocadas en miel de naranjo (orange honey coconut cookies)

Dulce de tomates de árbol (tamarillo preserve)

Dulce de mamey (mammee apple preserve)

Dulce de papayuela (mountain papaya preserve)

Dulce de jalea con queso cuajada (preserves with skim white cheese)

Brevas con manjar blanco (figs with milk caramel spread)

Cuajada con melao (sugar cane caramel with skim white cheese)



TRAVELLING AROUND COLOMBIA

MARIMONDA

Shell fish and sour mango ceviche

CHAPONERAS

Chicken supreme in chorizo (sausage) sauce served with guacamole and salad in a corn basket

FERIA DE CALI

Tulip with Tamarillo preserve in milk caramel spread

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CHEESE PLATTER

OPTION 1

Gouda cheese
Gruyère cheese
Natural Tilsit cheese
Camembert
Sabana cheese
Assorted breads and fine herb crackers
Fruits (strawberries and grapes)

OPTION 2

Gouda cheese
Fine herbed cheese
Sabana cheese
York ham
Salami
Assorted breads and fine herb crackers
Fruits (strawberries and grapes)

OPTION 3

Gouda cheese
Gruyère cheese
Natural Tilsit cheese
Camembert
Sabana cheese
Serrano ham
York ham
Salami
Assorted breads and fine herb crackers
Fruits (strawberries and grapes)



HORS D'OEUVRES

COLD

- Profiterole stuffed with ham mousse
- Salami and olives canapé on a sesame cracker
- Cheese prepared in a herbs crust
- Cantaloupe and Serrano ham Parisienne
- Mediterranean canapé (bread, tomato, cheese and tapenade)
- Seafood palm hearts canapés
- Smoked trout mousse
- Smoked salmon with cream cheese
- Profiteroles stuffed with pâté
- Shrimp and green mango ceviche

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TYPICAL VALLECAUCANO HORS D'OEUVRES



HORS D'OEUVRES

HOT

Poultry meat balls in Texan sauce
Fried cheese fingers
Breaded fish fillets and blue cheese sauce
Creamy mushroom vol-au-vent
Fried squid flavored with paprika
BBQ and guava chicken kebabs
Chilean mini empanadas
Breaded chicken sirloin with sesame seeds
Kibbeh and tahini sauce
Cheese pastry pockets
Hawaiian kebabs (pork, pineapple, ham)
Vegetable spring rolls

HORS D'OEUVRES TO ACCOMPANY BEER

Salmon choucroute vol-au-vent
Pork and apple bags in spicy sauce
Chicken and vegetable lumpias in soy sauce
Shrimp and rösti tarts in fine herbs mayonnaise
Cheese dip with tomatoes marmalade and bread sticks
Mixed ceviche in a corn basket
Parmesan cheese tulip with cream cheese and scallions



GOURMET HORS D'OEUVRES

COLD

Crispy shrimp in blue cheese sauce
Salmon tartare in a choclo corn cake
Chontaduro (peach-palm) tartare
Sweet plantain rolls and cheese mousse

HOT

Duck wonton in passion fruit sauce
Small potatoes stuffed with bacon and corn
Spicy lamb involtini
Mini chicken mignon in BBQ and guava sauce
Mini beef mignon in pepper sauce
Mini sea bass fillets in yucca crispy curls
Yellow potato and pork rinds aborrajado (fritters)

DULCE

Coffee cup and cashews mousse
Manjar blanco (milk caramel) cookies



INTERCONTINENTAL MEETINGS®

✓ ITALIAN

COLD

Caprese (mozzarella cheese and tomatoes marinated in olive oil and basil)

Cantaloupe and Serrano ham Parisienne

HOT

Bolognese empanada

Mushroom al pesto

✓ VEGETARIAN

COLD

Vegetable relish served with cheese and yogurt sauce

Tropical fruit skewers

Tabbouleh on pita bread

HOT

Green plantain Wonton

Mini vol-au-vent with mushrooms

Spinach quiche

Vegetable lumpias in sweet and sour sauce

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TYPICAL VALLECAUCANO HORS D'OEUVRES

ITALIAN | VEGETARIAN | TEX MEX | PERUVIAN | SPANISH | ARABIC | VALLECAUCANO | NEW ORLEANS



TEX MEX

COLD

Guacamole nachos

Crab quesadillas

Acapulco-style ceviche served on corn tortillas

HOT

Chicken rinds in BBQ sauce

Pork skewers with bell peppers and onions

Poultry meatballs in Texan sauce



PERUVIAN

Drum croaker and octopus ceviche

Causa limeña (Peruvian potato salad)

Ají de gallina (spicy hen)

Papas a la huancaína (huancayo style potatoes)

Roasted beef sirloin

Pork croquettes

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INTERCONTINENTAL MEETINGS®

SPANISH

COLD

Spanish tortilla

Cantaloupe and Serrano ham Parisienne

Cheese with fine herbs and paprika

HOT

Breaded squid rings

Potato cups with lamb and chorizo

Mini beef mignon with tapenade

Chicken skewers with bell peppers and mushrooms



ARABIC

COLD

Tabbouleh on pita bread

Marinated bison cheese skewers

HOT

Mushroom borrecas

Spinach borrecas

Kibbeh with tahini

Cheese samboussik

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VALLECAUCANO

COLD

Green mango ceviche

Chontaduro (peach-palm) tartare

HOT

Aborrajado (ripe plantain fritters)

Mini valle regional empanada with criollo spicy sauce

Marranitas (green plantain balls stuffed with pork)

Mini pipián empanadas with spicy peanut sauce

Fried plantain chips with shredded beef



NEW ORLEANS

Mingus chicken wings (spicy wings)

Armstrong nuggets (nuggets with mustard sauce)

BBQ meatballs (BBQ meatballs with onion rings)

New Orleans ribs (with baked potato and melted cheese)

Tex-mex (nachos, melted cheese, guacamole, refried beans)



TYPICAL VALLECAUCANO HORS D'OEUVRES

COLD

Green mango ceviche

Chontaduro (peach-palm) tartare

HOT

Mini aborrajado (ripe plantain fritter)

Mini criollo empanada with homemade spicy sauce

Marranita (green plantain ball stuffed with pork)

Mini pipián empanada served with spicy peanut sauce

Fried plantain chips with shredded beef and guacamole

Mini guava pork rinds

Manjarblanco (milk caramel) cookies

Regional fruit snacks and preserves



VALLECAUCANO COCKTAIL RECEPTION

Mini empanada

Mini aborrajado (ripe plantain fritter)

Mini yucca pastry

Mini chorizo and arepa

Fried green plantains with hogao (criollo sauce)

Marranita (green plantain balls stuffed with pork)

Spicy sauce and guacamole



INTERCONTINENTAL MEETINGS®



WHISKY

Passport

Something Special

Chivas Regal 12 years

Chivas Regal 18 years

Red Label

Black Label

Buchanan's

VODKA

Wiborawa

Smirnoff

Absolut

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WHISKY | VODKA | GIN | TEQUILA | RUM | AGUARDIENTE | WHITE AND RED WINES | CHAMPAIGN | BEER | SANGRIA | SODAS
COCKTAILS | BOTTLE OPENING FEES | COFFEE STATION



INTERCONTINENTAL MEETINGS®

GIN

Tanqueray

TEQUILA

El Charro Blanco

Jose Cuervo Especial (Classic)

RUM

Premium

Bacardi White

Bacardi Gold

Bacardi Añejo

AGUARDIENTE

Blanco Del Valle (Traditional or Light)

WHITE AND RED WINES

Santa Carolina

Etchart Chardonay

Undurraga (Merlot or Cabernet)

Etchart Private (Merlot, Malbec or Torrente)

Casillero (Merlot or Cabernet)

CHAMPAIGN

Undurraga Brut

Santa Carolina

Mumm Argentina

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CERVEZAS

Poker
Aguila Light
Club Colombia
Imported (Corona and Peroni)

SANGRIA

SODAS

Soda
Bottled water
Lemonade and juice
Tangerine juice
Non-alcoholic Lulada 6oz
Non-alcoholic Lulada 8oz
Lulada with alcohol 6oz
Lulada with alcohol 8oz
Champus

COCKTAILS

Fruit punch (Non-alcoholic)
Cali at night
Piña Colada
Alexander, Daiquiri, Margarita, Whisky Sour, Tom Collins

BOTTLE OPENING FEES

Imported	\$37.000,00
National	\$27.000,00

COFFEE STATION

With cookies	\$2.300,00
With mini Alfajores	\$2.600,00

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