MENUS



SWEET HORS D'OEUVRES

BREAKFAST | 3 COURSE MENUS



Real InterContinental Guatemala 14 Calle 2-51, Zona 10 | Guatemala City 01010 | Guatemala Go to <u>www.intercontinental.com/meetings</u> or <u>click here</u> 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.



Vegetarian

INTRODUCTION

SWEET HORS D'OEUVRES

BREAKFAST



SWEET HORS D'OEUVRES

DE LUXE SWEET SNACKS

3 COURSE MENUS

Mixed fresh fruits brochette Chocolate cookie Coconut cookie Vanilla cookie

DE LUXE | GRAND | PREMIUM



GRAND SWEET SNACKS

Mini cheesecake Mini sweet potato cake Mini lemon tart Mini chocolate cake Mini melon tart Vanilla profiterole Mini chocolate tart Chocolate profiterole Mini carrot cake

DE LUXE | GRAND | PREMIUM



PREMIUM SWEET SNACKS

Mini 'Financier' with almonds Truffle chocolate with cognac Strawberry in gala suit White truffle chocolate Kiwi mini tart Opera Strawberry mini tart Litchi with chocolate Cherry mini tart Vanilla pearl with chocolate

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SWEET HORS D'OEUVRES

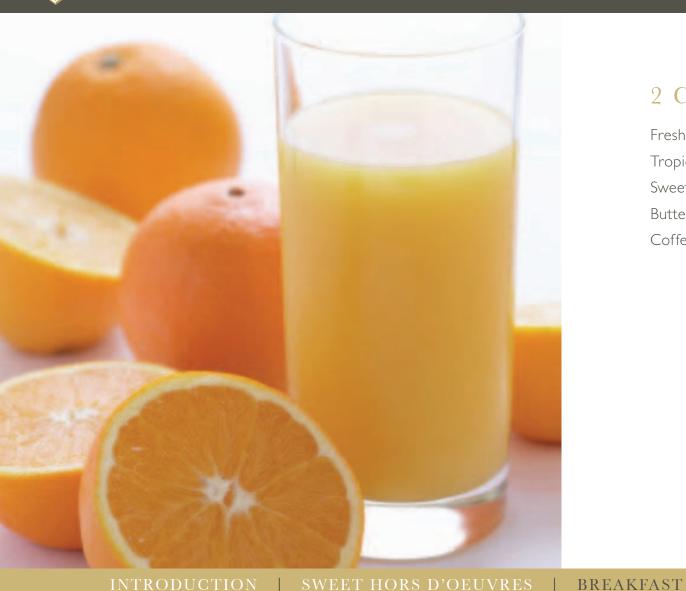
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BUFFETS

DE LUXE | GRAND | PREMIUM

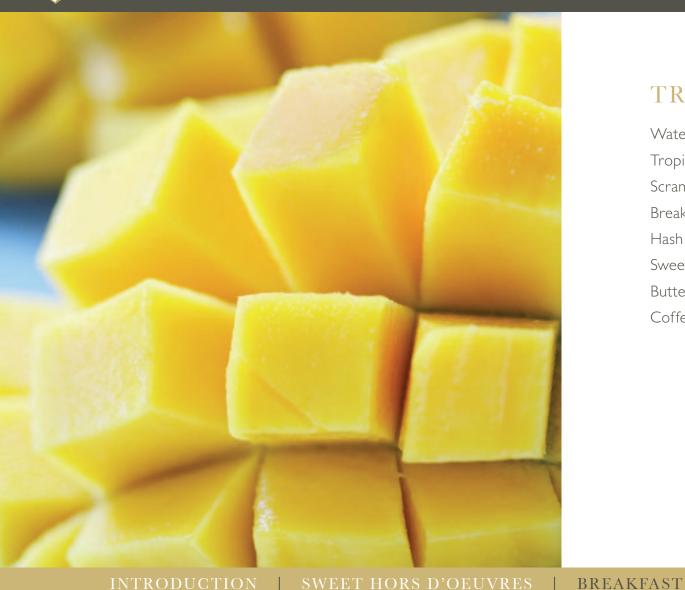


2 CONTINENTS

Fresh orange juice Tropical fresh fruit plate Sweet and salted bread basket Butter and jam Coffee, tea and milk

3 COURSE MENUS

2 CONTINENTS | TROPICAL | LOCAL | SUMMER | LIGHT | RANCHERO | CHAPIN



TROPICAL

Watermelon juice Tropical fresh fruit plate Scrambled eggs with tomato and onion Breakfast sausage Hash brown potatoes Sweet and salted bread basket Butter and jam Coffee, tea and milk

2 CONTINENTS | TROPICAL | LOCAL | SUMMER | LIGHT | RANCHERO | CHAPIN



LOCAL

Fresh orange juice Tropical fresh fruit plate Scrambled eggs Refried beans Zucchini taco Sautéed potatoes Green sauce Sweet and salted bread basket Butter and jam Coffee, tea and milk

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SUMMER

BREAKFAST

Papaya or fresh orange juice Berries, mint and fruit cocktail Mozzarella and ham omelet Sautéed potatoes Cherry tomatoes and zucchini Sweet and salted bread basket Butter and jam Coffee, tea and milk

2 CONTINENTS | TROPICAL | LOCAL | SUMMER | LIGHT | RANCHERO | CHAPIN



LIGHT

Melon juice

Fresh fruit plate with cottage cheese and honey turkey breast fajitas Baked potato Roast tomato Tomato sauce Sweet and salted bread basket Butter and jam Coffee, tea and milk

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RANCHERO

Papaya or fresh orange juice Oats with cinnamon and red berries Scrambled eggs with vegetables Marinated beef fajitas Refried beans Fried plantain Fresh cheese Spicy escabeche Sweet and salted bread basket Butter and jam Coffee, tea and milk

2 CONTINENTS | TROPICAL | LOCAL | SUMMER | LIGHT | RANCHERO | CHAPIN



CHAPIN

Papaya or fresh orange juice Tropical fresh fruit plate Scrambled eggs Mini chuchito Fried plantain Fresh cheese Sweet and salted bread basket Butter and jam Coffee, tea and milk

3 COURSE MENUS

2 CONTINENTS | TROPICAL | LOCAL | SUMMER | LIGHT | RANCHERO | CHAPIN



OPTION 1

APPETIZER

Assorted Oriental lettuce, goats cheese with pistachio crust and fine herb dressing

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MAIN COURSES

Citrus and ginger marinated chicken breast, couscous with raisins, onion and cilantro, ginger julienne carrot, cumin sautéed zucchini

or

Wine-cooked pork tenderloin medallions with 'Provence' herbs, creamy mashed potato with scallion and marinated vegetarian tagliatelle

or

Seafood fettucini with basil and tomato cream

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DESSERT

Fresh fruit tartlet and duet of fresh fruit

INTRODUCTION

SWEET HORS D'OEUVRES

BREAKFAST | 3

3 COURSE MENUS

BUFFETS

OPTION 1 | **OPTION 2** | **OPTION 3**



OPTION 2

APPETIZER

Zucchini cream with cilantro and homemade croutons

MAIN COURSES

Tandoori chicken medallions with ginger mango chutney served with jasmin rice and a mix of vegetables with sesame seed and olive oil

or

Pork picatta served with tapenade mashed potato and ratatouille

or

Pennes with creamy mushroom sauce and breaded calamaries

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DESSERT

Marinated mint fresh fruit

INTRODUCTION

SWEET HORS D'OEUVRES

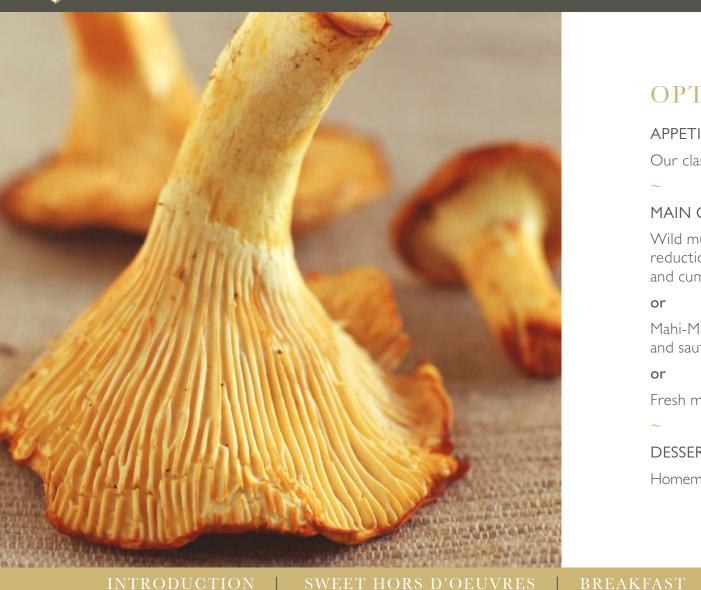
BREAKFAST

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3 COURSE MENUS

BUFFETS

OPTION 1 | OPTION 2 | OPTION 3



OPTION 3

APPETIZER

Our classic Caesar salad

MAIN COURSES

Wild mushroom stuffed chicken breast served with reduction of Chardonnay, creamy polenta, Provençal tomato and cumin zucchini

or

Mahi-Mahi fillet served with a lobster sauce, wild rice and sautéed vegetables

or

Fresh mushroom risotto with Pecorino Parmesan

| 3 COURSE MENUS

DESSERT

Homemade chocolate mousse

OPTION 1 | OPTION 2 | OPTION 3



GUATEMALAN

APPETIZER

BREAKFAST

Guacamole with chips Guatemalan vegetables escabeche Local potato and green bean salad Beet and carrot salad Cheese and tomato salad with white vinegar, Guatemalan style **Choose 4 options**

CARVING STATION Beef tenderloin, red wine sauce with pepitoria

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN

SWEET HORS D'OEUVRES

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BUFFETS

GUATEMALAN

MAIN COURSES Chicken and beef kebab with tamarind sauce or Chicken breast with tomatillos sauce or Pork tenderloin medallions with citric and ginger sauce or Sea bass with cilantro butter or Turkey breast with tomatillos sauce Choose 2 options (carving station or main courses)

GARNISHING

BREAKFAST

Rice with chipilin Roasted baby potatoes Mixed vegetables with roasted pepitoria butter

DESSERTS Chilacayote and fig pannacotta Seasonal fresh fruit 'Arroz en leche' ice cream Choux served with a cinnamon syrup Plantains stuffed with black beans Sweet bread served with an aromatic syrup **Choose 4 options**

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN

SWEET HORS D'OEUVRES

BUFFETS



FRENCH

APPETIZER

'Niçoise' salad (grilled tuna, green beans, hard boiled eggs, peppers, cucumber and cherry tomatoes) served with a lime and olive oil dressing

Lettuce and blue cheese, walnuts, ham, red onion with an aromatic grape seed and cherry dressing

Frizee and bacon salad, goats cheese croutons served with a roasted garlic dressing

Berry salad (lentils, roast beef, onions and parsley) served with a walnut oil

Potato and celery salad, served with a Dijon mustard dressing

Choose 4 options

CARVING STATION

Leg of lamb, served with a rosemary sauce and a Béarnaise sauce

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BUFFETS

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN

FRENCH

MAIN COURSES Beef tenderloin with a green peppercorn sauce or Sea bass fillet served with a shrimp, scallops, clams and Champagne sauce or Chicken fillet served with a light red onion and tarragon sauce or Pork tenderloin served with a mustard seed sauce or Breaded Mahi-Mahi fillet with asparagus sauce Choose 2 options (carving station or main courses)

GARNISHING

Bouquetiere of vegetables Mashed potato with butter Rice with roasted almonds and cranberries

DESSERTS Chocolate mousse Vanilla Napoleon Tropical fruits salad Tart tartin Vanilla crème brûlée Choose 4 options

BREAKFAST

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BUFFETS

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN

ITALIAN

APPETIZER

Beef carpaccio with pecorino cheese, lemon juice and olive oil Fennel salad with red onion, spinach and anise dressing Grilled vegetables served with olive oil and toasted bread Mini arugula salad with Parma ham and balsamic dressing Cold cuts and grilled vegetables Antipasti Caprese salad, served with homemade pesto **Choose 4 options**

CARVING STATION

INTRODUCTION

Whole beef tenderloin stuffed with mozzarella, arugula, sun-dried tomato and basil, served with balsamic sauce



MAIN COURSES

Fresh salmon fillet with capers and oregano

or

Chicken breast rollatini stuffed with cilantro risotto served over pepper reduction

or

Black olives, roasted fish fillet served with grilled tomatoes and a lemon ragu

or

BREAKFAST

Roasted leg of lamb served with barollo sauce

Choose 2 options (carving station or main courses)

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BUFFETS

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN

ITALIAN

GARNISHING

Fresh pasta station, with fresh mushrooms, grilled vegetables, spinach, grilled chicken and Parma ham Creamy polenta with truffle flavor

Parmesan and sage gnocchis

Grilled asparagus and vegetables marinated with lemon juice and extra virgin oil

Choose 3 options

DESSERTS

Canolli

Tiramisu

Fresh fruits served with sambucca

Cappuccino cheesecake

Moka

BREAKFAST

Sautéed panettone served with pistachio ice cream

Choose 4 options

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BUFFETS

CENTRAL AMERICAN

APPETIZER

Cilantro and fish ceviche Cabbage, carrot, tomato, cilantro and lemon salad Beetroot, mayonnaise and hard-boiled egg salad Cheese, tomato, red onion and basil salad Three bean salad and corn Pasta with fresh tomatoes and basil salad **Choose 4 options**

CARVING STATION

Roasted pork tenderloin, served with an orange and cumin sauce

MAIN COURSES

Tuna over a sweet pepper and tomato sauce

or Sautéed yucca and chicken with tamarind flavors or

Steamed fish with black bean sauce

or

BREAKFAST

Sautéed beef, Mexican style

Choose 2 options (carving station or main courses)

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BUFFETS

CENTRAL AMERICAN

GARNISHING

Rice station with shrimp and calamaries Rice station with chicken and vegetables Chopped green beans and carrots Mashed yam potato Choose 3 options

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DESSERTS

BREAKFAST

'Tres Leches' cake Vanilla pudding Cheesecake with coffee and cinnamon Sweet potato in syrup 'Arroz con leche' creamy dessert Banana stuffed with sweet black bean paste Pineapple cake with rum Fresh tropical fruit **Choose 4 options**

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BUFFETS

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN



MEXICAN

APPETIZER

Radish salad; cabbage, tequila dressing, lemon and cilantro

Seafood ceviche with coconut milk

Tortilla soup served with guacamole, pico de gallo, sour cream and corn tortillas on the side

Corn and sweet potato, cucumber and tomatillos sauce

Cheese sticks served with cilantro pesto and fresh tomatoes

Choose 4 options

CARVING STATION

Roasted chicken with a soft chipotle and guayaba sauce

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN

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BUFFETS

MEXICAN

MAIN COURSES

Tacos station (includes corn and flour tortilla, refried beans, jalapeños, tomato and avocado Mexican sauce, sour cream, chicken, beef and fish)

or

Lamb stewed 'Mole' style

or

Seafood caldereta

or

Roasted pork chops with serrano ham and black pepper

or

Veracruzana style fish fillet

Choose 2 options (carving station or main courses)

GARNISHING

Stuffed corn tortillas with Mexican stuffing Mayan ratatouille Red rice with petit pois

DESSERTS

Churros

Coconut milk and liqueur cake

Mexican flan

Mini choux, served with aromatic syrup

'Arroz con leche' creamy dessert

Milky rice and mango dessert

Fresh fruits served with lemon and cilantro

'Kalhua' cheesecake

Choose 4 options



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BREAKFAST

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URSE MENU

BUFFETS

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN



SPANISH

APPETIZER

Assorted cheese platter

Squid, roasted garlic, fresh tomato and basil salad served with a lemon and extra virgin olive oil dressing

Pumpkin, hard boiled eggs, celery and parsley served with a cherry dressing

Chicken and chickpeas with tahini, garlic and cilantro salad

Grilled bell peppers marinated with extra virgin olive oil

Roman lettuce, served with anchovy dressing

Spanish antipasti (artichokes, grilled bell peppers, onions) served with a soft rosemary and oregano dressing

Choose 4 options

BREAKFAST

CARVING STATION Roasted leg of pork

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BUFFETS

SPANISH

MAIN COURSES

Rice paella (Valenciana style) or Meatballs over a spicy tomato sauce or Saumon 'Escabeche' or Tuna, served with mixed olives Choose 2 options (carving station or main courses) ~ GARNISHING Beans ragu Sautéed potatoes, served with caramelized onions

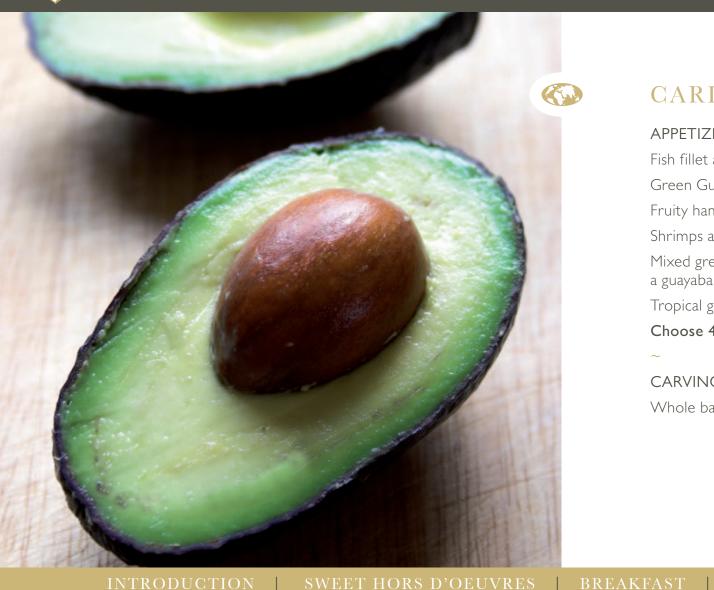
Cabbage served with roasted tomatoes and asparagus

DESSERTS

Fresh strawberry tartlets Chocolate cake Cantaloupe marinated with cherry Creamy three milk cakes Puff pastry with a sweet milk stuffing Rioja red wine poached pears **Choose 4 options**

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CARIBBEAN

APPETIZER

Fish fillet and coleslaw salad on the side Green Guatemalan zucchini, stuffed with crab Fruity ham and cheese salad Shrimps and avocado salad Mixed greens, tomatoes and red onion salad, served with a guayaba and passion fruit dressing

Tropical gazpacho

Choose 4 options

CARVING STATION

Whole baked sea bass served with a spicy homemade sauce

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BUFFETS

CARIBBEAN

MAIN COURSES

or

Seafood, chicken or beef colombo (choose one)

Caribbean roasted chicken or Carmelized pork chops or Seafood ragu Choose 2 options (carving station or main courses)

GARNISHING

Vegetarian stir-fry with tofu Sweet potato, yucca and potato gratin Mixed organic Caribbean vegetables

DESSERTS

BREAKFAST

Caramelized pineapple tart Rum and vanilla cake Island chocolate cake Passion fruit crème brûlée Light mango mousse Tropical fruit cascade **Choose 4 options**

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BUFFETS

GUATEMALAN | FRENCH | ITALIAN | CENTRAL AMERICAN | MEXICAN | SPANISH | CARIBBEAN