

INTRODUCTION

| SWEET HORS D'OEUVRES

| BREAKFAST

| 3 COURSE MENUS

| BUFFETS



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



DE LUXE SWEET SNACKS

Mixed fresh fruits brochette

Chocolate cookie

Coconut cookie

Vanilla cookie

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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

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DE LUXE | GRAND | PREMIUM



INTERCONTINENTAL MEETINGS®



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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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

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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

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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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INTERCONTINENTAL MEETINGS®



SUMMER

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

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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

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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

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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

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OPTION 2

APPETIZER

Zucchini cream with cilantro and homemade croutons

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MAIN COURSES

Tandoori chicken medallions with ginger mango chutney served with jasmine 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



OPTION 3

APPETIZER

Our classic Caesar salad

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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

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DESSERT

Homemade chocolate mousse

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OPTION 1 | OPTION 2 | OPTION 3



GUATEMALAN

APPETIZER

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

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CARVING STATION

Beef tenderloin, red wine sauce with pepitoria

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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

Rice with chipilin

Roasted baby potatoes

Mixed vegetables with roasted pepitoria butter

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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



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

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CARVING STATION

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

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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

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DESSERTS

Chocolate mousse

Vanilla Napoleon

Tropical fruits salad

Tart tartin

Vanilla crème brûlée

Choose 4 options



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

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

Roasted leg of lamb served with barollo sauce

Choose 2 options (carving station or main courses)

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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

Sautéed panettone served with pistachio ice cream

Choose 4 options



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

Sautéed beef, Mexican style

Choose 2 options (carving station or main courses)

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

DESSERTS

'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



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

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CARVING STATION

Roasted chicken with a soft chipotle and guayaba sauce

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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

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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



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

~

CARVING STATION

Roasted leg of pork

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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)

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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



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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CARIBBEAN

MAIN COURSES

Seafood, chicken or beef colombo (choose one)

or

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

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DESSERTS

Caramelized pineapple tart

Rum and vanilla cake

Island chocolate cake

Passion fruit crème brûlée

Light mango mousse

Tropical fruit cascade

Choose 4 options