



INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER

## 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


**CONTACT THE HOTEL DIRECTLY FOR SPECIFIC PRICES**






## COFFEE BREAK


### COLD

-  Mini club sandwich
- Roast beef sandwich
- Tuna finger sandwich
- Ham & cheese croissant

### HOT

- Chicken vol-au-vent
-  Ham & cheese mini pizza
- Chicken finger
- Empanada chilena

### DESSERT

- Mini fruit tartlet
-  Brownies
- Chocolate croissant
- Banana cake

INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER



## PASTRIES

Chocolate truffles

Tiramisu

Chocolate mousse

Passion fruit mousse

Apple strudel

Pear and almond tart

Opera

Fruit tartlets

 Cheesecake with fruits

Crème caramel

Crème brûlée

Coconut terrine

INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER



## BREAKFAST BUFFET

Selection of natural juice

✧ Plate of assorted tropical fruits

Yogurt

Variety of cold cuts and cheese

Eggs (scrambled, boiled, omelets)

Hash brown potatoes

Bacon

Assorted bread


Coffee, tea or milk

INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER

BREAKFAST | DELI SANDWICH | INTERNATIONAL



## DELI SANDWICH BUFFET

- ✓ Green salad
- ✓ Fusilli with marinated vegetables with pesto
  - Sliced tomato, onion, bell pepper, cucumber, olives, capers
  - Cheese assortment: Swiss, cream, mozzarella, smoked cheddar
  - Assorted salami
  - Roast beef, smoked ham, Serrano ham, chicken ham, turkey ham
  - Smoked salmon
-  Tuna fish salad
  - Your choice of sauce: mustard, mayonnaise, ketchup, thousand island, tartare
  - Baker selection: white bread, whole-wheat, mini bagels, milk bread, mini baguettes
  - Potato chips
  - Fresh vegetables with yogurt sauce

INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER



## INTERNATIONAL BUFFET

- ✓ Caesar salad
- ✂ Heart of palm and artichoke salad
  - Mushrooms salad with marinated tomatoes and Serrano ham
  - Beef tournedos with chasseur sauce
  - Sea bass fillet in Normandy sauce
  - Caribbean style rice
- ✂ Tomatoes and zucchini bayaldi
  - Lyonnais potato
- ✓ Tres leches
  - Black forest cake

INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER

BREAKFAST | DELI SANDWICH | INTERNATIONAL

## INTERNATIONAL HORS D'OEUVRE

### COLD

Roast beef toast with mustard butter

- ✓ Cherry tomato stuffed with cheese and herbs mousse
- Brie and walnuts tartlet
- Mushroom stuffed with Serrano ham
- Heart of palm and shrimps dip

### HOT

Beef skewers in red wine sauce

Chicken skewers with sweet chilli

- ✓ Onion mini basket
- Mushrooms mini vol-au-vent
- Accra's seafood

### SWEET

Mini fruit tartlets

Mini opera

Mini cheesecake

Lemon mousse tartlets

- ✓ Mini Pio V


INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER





## DE LUXE HORS D'OEUVRE

### COLD

-  Smoked salmon with dill cream
- Tuna fish tartar with green pepper
- Lobster medallion in caviar jelly
- Serrano ham and asparagus canapé
- ✓ Vegetables and tofu spring roll with sweet and sour sauce

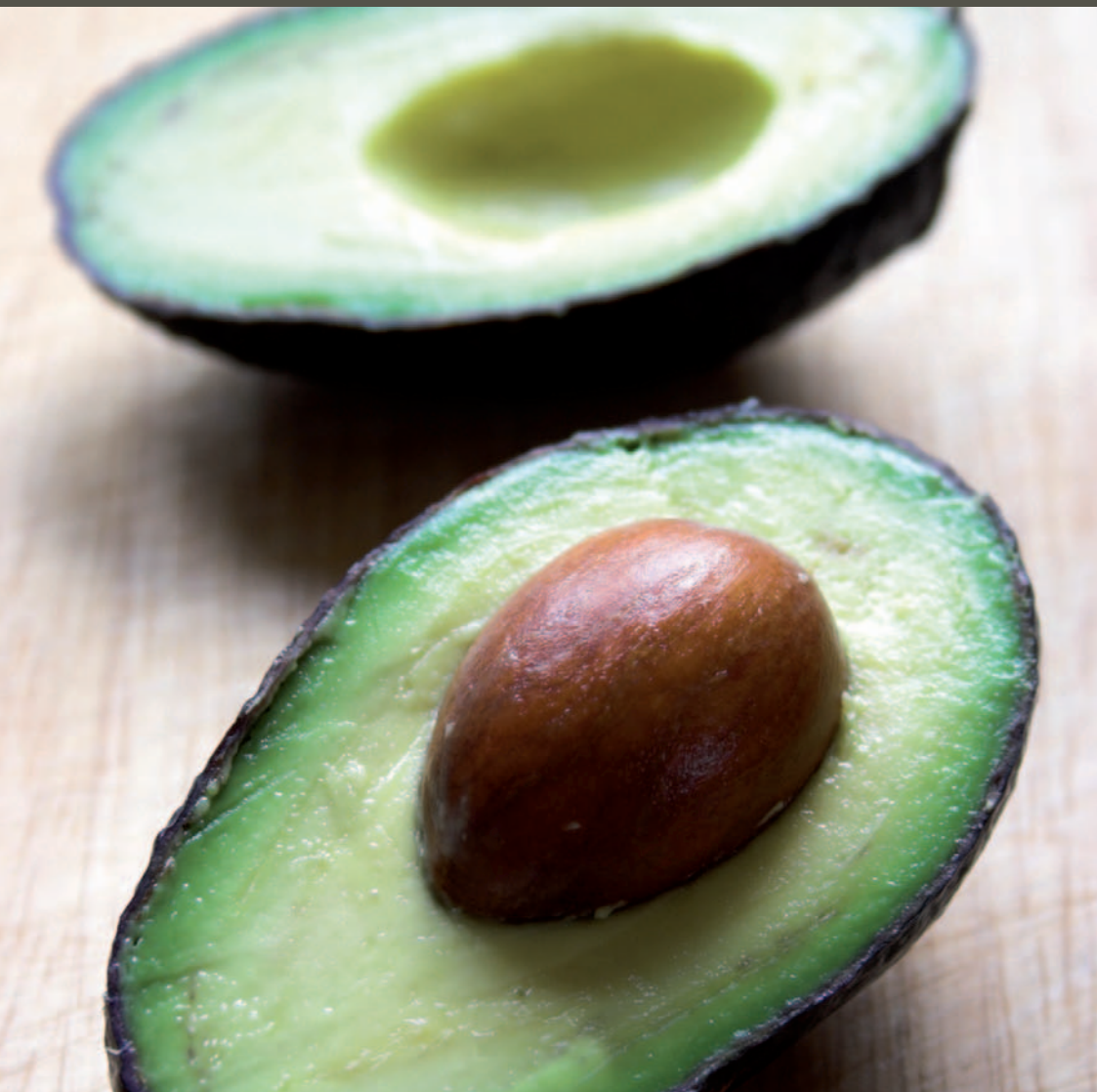
### HOT

- Scallops and bacon skewers on mashed chick peas bed
- Beef mini tournedos with green pepper sauce
- Crab cakes with herbs butter
- ✓ Indian-style vegetable Samosas
- ✓ Shrimps and mango skewers flambé with Flor de Caña sauce

### SWEET

- Chocolate covered strawberries
- Chocolate truffles
- Alfajores (caramel cookies)
- Mini tart tatín
- Warm chocolate tart

INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER



## 3 COURSE MEAL

Avocado and shrimp salad

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Provençal beef medallion with green beans  
and duchesse potato

**or**

Sea bass fillet with aromatic herbs served with  
rice duo and pesto vegetables basket

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Peach Panacotta with strawberries sauce

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3 COURSE | 4 COURSE | TRADITIONAL | LIGHT



## 4 COURSE MEAL

Mixed lettuce salad with Serrano ham and goat cheese and melon toast

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Cream of asparagus soup with almonds

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Pork spiral stuffed with vegetables, bacon and walnuts, honey mustard sauce. Mashed potatoes and apple duo

**or**

Grilled tuna with citrus sauce, pilaf rice and steamed vegetables

~

Cold raspberry soufflé

INTRODUCTION | COFFEE BREAK | BUFFETS | HORS D'OEUVRES | DINNER

3 COURSE | 4 COURSE | TRADITIONAL | LIGHT





INTERCONTINENTAL MEETINGS®



## TRADITIONAL CUISINE



Caballo Bayo  
Creole salad  
Pico de gallo  
Guacamole  
Ceviche vuelve a la vida  
Shredded beef  
Shredded chicken  
Annato-rubbed pork  
Creole chorizo  
Moronga (blood sausage)  
Chicharrón molido (ground pork skin)  
Fried beans  
Fried ripped plantain  
Fried plantain  
Corn tortillas  
Boiled yucca  
Grated cheese  
Sour cream  
Local sweets  
Pio V

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## LIGHT MENU

Mango and avocado carpaccio with sesame oil

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Tomato soup with pesto

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Chicken breast stuffed with tofu served with steamed vegetables  
julienne, asiatic sauce

**or**

Papillot of Mahi Mahi with ginger and vegetables, coconut sauce

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Strawberry yogurt bavaoise

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