



INTERCONTINENTAL MEETINGS®

MEETINGS MENUS



INTRODUCTION | BREAKS | COLD DISPLAY/ACTION STATIONS | BUFFETS | HORS D'OEUVRES | SET MENU



INTERCONTINENTAL.
AT DORAL MIAMI

InterContinental at Doral Miami
2505 Northwest 87th Ave | Doral, Florida 33172 | United States
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



BREAKS

A LATIN BEAT

Guava, meat & cheese pastelitos, beef empanadas, chicken & ham croquetas

Freshly brewed coffee, assorted herbal teas and decaffeinated coffee. Milk, cream and assorted sweeteners to include sugar substitutes

AT YOUR FINGERTIPS

Assorted finger sandwiches to include: elena ruth, cubanitos, turkey and ham

Freshly brewed coffee, assorted herbal teas and decaffeinated coffee, milk, cream and assorted sweeteners to include sugar substitutes

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BREAKS

CHOCOLATE “SIN”SATION

A delicious display of fresh chocolate covered strawberries, double fudge brownies, snicker bars and chocolate chip cookies

Freshly brewed coffee, assorted herbal teas and decaffeinated coffee, milk, cream and assorted sweeteners to include sugar substitute

✂ HEALTH NUT

Fresh fruit, assorted granola bars, fruit yogurt, fresh seasonal crisp vegetables and light dip

✂ HANDS IN THE COOKIE JAR

Assorted freshly baked cookies to include oatmeal raisin, sugar, peanut butter and chocolate chip

Freshly brewed coffee, assorted herbal teas and decaffeinated coffee, milk, cream and assorted sweeteners to include sugar substitutes



COLD DISPLAY/ ACTION STATIONS

SEASONAL FRUITS AND BERRIES

Fruits and berries, a beautiful assortment of the season's finest fruits and berries

ANTIPASTO DISPLAY

Assorted Italian meats & cheeses, marinated artichokes, roasted peppers, grilled vegetables, marinated olives, fresh mozzarella, sliced vine ripe tomatoes, fresh basil, extra virgin olive oil, sliced baguette, basil & sun-dried tomato pesto

CUBAN MOJO PORK LOIN

Marinated pork loin on garlic, sour orange juice, pepper, olive oil, vinegar, onions, salt and pepper, topped with a fruity mango salsa

PLANTAIN CRUSTED MAHI-MAHI

Plantain crusted mahi, roasted corn and tomato salsa

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SEASONAL FRUITS AND BERRIES | ANTIPASTO DISPLAY | CUBAN MOJO PORK LOIN | PLANTAIN CRUSTED MAHI-MAHI | THAI CHILI GLAZED WHOLE SNAPPER

BEEF TENDERLOIN | HERB CRUSTED PRIME RIB | HERB CRUSTED RACK OF LAMB



COLD DISPLAY/ ACTION STATIONS

THAI CHILLI GLAZED WHOLE SNAPPER

Chilli glazed whole snapper, sautéed shiitake mushrooms and wasabi crème fraîche

BEEF TENDERLOIN

Roasted beef tenderloin, choice of béarnaise or pinot noir jus
Dijon mustard mayonnaise



HERB CRUSTED PRIME RIB OF BEEF

Oven baked prime rib of beef, creamy horseradish and natural au jus, mustard and mayonnaise



HERB CRUSTED RACK OF LAMB

Roasted rack of lamb, mint demi or roasted garlic aioli and cranberry relish

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BUFFETS

MIAMI SPICE

Banana leaf steamed chicken breast with a chunky fruit salsa. Moro rice, sweet plantains, hearts of palm and arugula with orange dressing

CALLE OCHO

Fried green plantains served with garlic sauce, white rice, black beans, diced pork with grilled onions, pan seared steak of palomilla a thin cut of sirloin

SIMPLE MORNING

Sliced seasonal fresh fruit and berries, farm fresh scrambled eggs, apple wood smoked bacon, country pork sausage links and Lyonnaise potatoes

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INTRODUCTION | BREAKS | COLD DISPLAY/ACTION STATIONS | **BUFFETS** | HORS D'OEUVRES | SET MENU

MIAMI SPICE | CALLE OCHO | SIMPLE MORNING | THE VINTAGE | ITALIAN | MEDITERRANEAN EXPEDITION | HEALTHY BREAKFAST |

DELI | EXECUTIVE SALAD BAR



BUFFETS



THE VINTAGE

Sliced seasonal fresh fruit and berries, homemade buttermilk biscuits, country sausage gravy, scrambled eggs, breakfast potatoes, crispy apple wood smoked bacon and country pork sausage links



ITALIAN

Chopped salad; garbanzo, salami, provolone, tomato & fresh buffalo mozzarella, roasted eggplant and parmesan chicken



MEDITERRANEAN EXPEDITION

Baby greens, olive tapenade, goat cheese crostini, balsamic vinaigrette

Rigatoni pasta, grilled eggplant, pine nuts with creamy parmesan sauce

Milanese chicken breast sautéed with artichokes and sun dried tomatoes

Moroccan spiced sea bass, kalamata olives and artichoke ragout

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DELI | EXECUTIVE SALAD BAR



BUFFETS

HEALTHY BREAKFAST

Assorted low fat muffins, fresh sliced fruits, granola bars and assorted low fat yogurt

DELI

Baby field greens, balsamic vinaigrette, cold cuts; smoked turkey breast, sliced ham, roast beef and salami, sliced cheeses, crispy lettuce, tomatoes, onions, pickles, Dijon or whole grain mustard

✓ EXECUTIVE SALAD BAR

Spring & romaine lettuce, carrots, onions, tomato, green and black olives, corn, black beans, asparagus, steamed potatoes, parmesan cheese, multi-grain herbed croutons, served with two light dressings

Roasted vegetables, steamed jasmine rice or saffron quinoa



HORS D'OEUVRES



ROPA VIEJA ON TOSTONES

Shredded braised beef, seasoned with plum tomatoes and spices, served on a twice cooked smashed green plantain



CEVICHE WITH TOSTONES

Assorted seafood marinated in lime juice, onions, garlic, peppers, herbs and spices, served on twice cooked smashed green plantain



LAMB CHOPS

Pan seared lamb chop with cilantro mint aioli or chimichurri sauce



MINI CRAB CAKES

Mini crab cake with chipotle pimiento aioli

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ROPA VIEJA ON TOSTONES | CEVICHE WITH TOSTONES | LAMB CHOPS | MINI CRAB CAKES | BEEF WELLINGTON | FRUIT KABOBS | ANTIPASTO SKEWER |

VEGETARIAN SPRING ROLLS | HUMMUS ON PITA CHIPS WITH OLIVE TAPENADE



HORS D'OEUVRES



BEEF WELLINGTON

Seared beef with mushroom duxelle wrapped with a puff pastry and finished in the oven until golden brown



FRUIT KABOBS

Kabobs of fresh fruit and yogurt poppy seed dressing



ANTIPASTO SKEWER

Skewer with sun-dried tomato, grilled peppers, onions and fresh mozzarella cheese



VEGETARIAN SPRING ROLLS

Julienne vegetables wrapped with an eggroll pastry and quickly fried until golden brown



HUMMUS ON PITA CHIPS WITH OLIVE TAPENADE

Garbanzo puree with lemon juice, garlic, sesame oil and tahini, toasted pita chips and olive tapenade.

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SET MENU



CHURRASCO CHIMICHURRI

Grilled skirt steak served with a chimichurri sauce made of olive oil, vinegar, parsley, garlic, onion, salt & pepper. Accompaniments of moro rice and sweet plantains



TRADITIONAL FARM FRESH BREAKFAST

Fluffy scrambled eggs, breakfast potatoes, choice of:

Apple wood smoked bacon, grilled ham or country pork sausage links



SKIRT STEAK ENCEBOLLADO AND SEARED CHICKEN BREAST CHIMICHURRI

Grilled skirt steak with sautéed onions and seared chicken breast with chimichurri, moro rice and asparagus



PORK CALVADOS

Roasted pork loin medallions, served with a calvados apple brandy pecan sauce, herb risotto and baby vegetables

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CHURRASCO CHIMICHURRI | TRADITIONAL FARM FRESH BREAKFAST | SKIRT STEAK ENCEBOLLADO AND SEARED CHICKEN BREAST CHIMICHURRI |

PORK CALVADOS | SMOKED SALMON BENEDICT | BREAKFAST QUICHE | GRILLED ATLANTIC SALMON | PASTA PRIMAVERA | VEGETABLES PLATTER |

MUSHROOMS AL AJILLO | QUINOA SALAD



SET MENU

SMOKED SALMON BENEDICT

Poached eggs with lemon thyme hollandaise, served on a bagel with Lyonnaise potatoes

Include choice of:

Orange, apple or cranberry juice

Freshly brewed coffee, assorted herbal tea and decaffeinated tea milk, cream and assorted sweeteners to include sugar substitutes.

Bakery basket of assorted breakfast breads
(Croissants, muffins and Danish)

Assorted jellies & jams

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MUSHROOMS AL AJILLO | QUINOA SALAD



SET MENU



BREAKFAST QUICHE

Savoury custard with various fresh ingredients such as vegetables, herbs and cheeses

Include choice of:

Orange, apple or cranberry juice

Freshly brewed coffee, assorted herbal tea and decaffeinated tea, milk, cream and assorted sweeteners to include sugar substitutes

Bakery basket of assorted breakfast breads
(Croissants, muffins and Danish)

Assorted jellies & jams



GRILLED ATLANTIC SALMON

Grilled fillet of salmon served with olive tapenade, wilted spinach and roasted Red Bliss potatoes.



SET MENU

PASTA PRIMAVERAS

Pasta served with a fresh Roma tomato sauce, tossed or topped with steamed diced or julienne fresh vegetables

VEGETABLES PLATTER

Grilled or roasted vegetables, marinated with herbs, olive oil, vinegar, salt and pepper; zucchini, yellow squash, eggplant, bell peppers, asparagus, served with rice or cous cous

MUSHROOMS AL AJILLO

Sautéed mushrooms with garlic and olive oil served with Red Bliss potatoes and grilled asparagus

QUINOA SALAD

Steamed quinoa, black bean, corn salad with cilantro and green onions

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