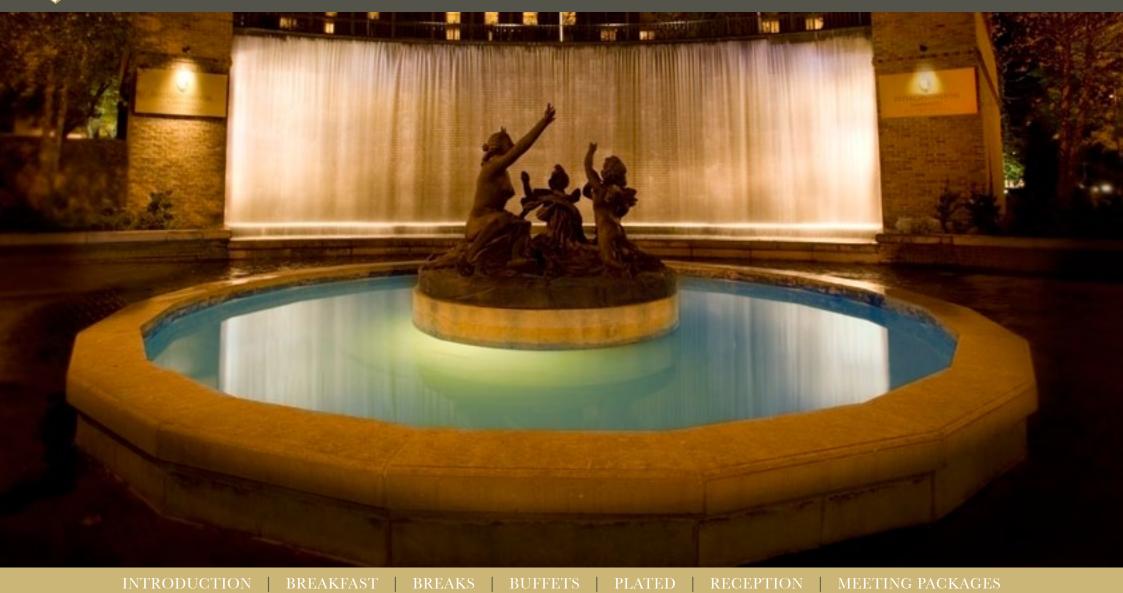
## MENUS



INTERCONTINENTAL. KANSAS CITY AT THE PLAZA

InterContinental Kansas City at The Plaza 401 Ward Parkway | Kansas City, MO 64112 | United States 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

BUFFETS PLATED RECEPTION



## CONTINENTAL BREAKFAST

#### Fresh fruit juices

 $\times$  Sliced seasonal fresh fruits and berries Freshly baked Danish, muffins and croissants Sweet butter, jams and preserves Freshly brewed regular and decaffeinated coffees Specialty selection of teas

CONTINENTAL | THE PLAZA CONTINENTAL | THE KANSAS CITY | BREAKFAST BUFFET | PLATED BREAKFAST | THE PLAZA BRUNCH THE INTERCONTINENTAL BRUNCH | ENHANCEMENTS

### √ THE PLAZA CONTINENTAL BREAKFAST

Fresh fruit juices

Sliced seasonal fresh fruits and berries
 Freshly baked Danish, muffins and croissants
 Sweet butter, jams and preserves
 Assorted breakfast cereals and granola
 Assorted individual yogurts
 Freshly brewed regular and decaffeinated coffees
 Specialty selection of teas

### 

Fresh fruit juices

Sliced seasonal fresh fruits and berries
 Freshly baked Danish, muffins and croissants
 Sweet butter, jams and preserves
 Assorted breakfast cereals and granola
 Assorted individual yogurts
 Scrambled eggs with ham and cheese
 Freshly brewed regular and decaffeinated coffees
 Specialty selection of teas

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### BREAKFAST BUFFET

Fresh fruit juices

Sliced seasonal fresh fruits and berries
Freshly baked Danish, muffins and croissants
Sweet butter, jams and preserves
Assorted breakfast cereals and granola
Assorted individual yogurts
Scrambled eggs
Brioche French toast
Lyonnaise potatoes
Crispy bacon and sausage links
Freshly brewed regular and decaffeinated coffees
Specialty selection of teas

### PLATED BREAKFAST

All breakfast entrées include: Breakfast pastries, fresh fruit juice, breakfast potatoes, freshly brewed coffee, decaffeinated coffee, and specialty selection of teas.

#### ENTRÉE SELECTIONS – SELECT ONE

Scrambled eggs with fresh chives served with choice of bacon, sausage links or ham

Kansas City strip with scrambled eggs and grilled tomato

Ham and cheese omelet, asparagus, tomato and Monterrey Jack cheese

Eggs Benedict – two poached eggs, Canadian bacon, English muffin and hollandaise sauce

Brioche French toast, peach and raspberry compote served with choice of bacon, sausage or ham

Breakfast quiche – choose from ham, cheese, broccoli, mushrooms and peppers

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### THE PLAZA BRUNCH

Freshly squeezed orange and grapefruit juice, cranberry juice, apple juice and V-8 juice, sliced fresh fruits and berries Homemade breakfast pastries, assorted breads, bagel bar, cream cheese, sweet butter, jams, and preserves Blintzes with fresh strawberry sauce and crème fraîche Scrambled eggs with chives Breakfast potatoes Crispy bacon Sausage links Ham Tomato and mozzarella with basil vinaigrette Mixed greens with assorted toppings and dressings Asparagus and raspberries with toasted candied walnuts Roasted fingerling potato salad with shallots Balsamic grilled chicken breast

North Atlantic grilled salmon with caper butter sauce

Fresh spring vegetables tossed with lavender butter

Freshly baked rolls and butter

Assorted miniature pastries

Freshly brewed regular and decaffeinated coffees, selection of teas

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# THE INTERCONTINENTAL BRUNCH

Fresh fruit juices Sliced fresh fruits and berries Freshly baked Danish muffins and croissants, cream cheese, sweet butter, jams, and preserves Poached eggs Florentine with Mornay sauce Brioche French toast with maple syrup Crispy bacon, sausage links and ham Make your own Caesar salad with focaccia croutons and parmesan Ranch style potato salad with bacon and scallions Southwestern style couscous salad with garlic grilled chicken Mediterranean vegetarian pasta salad Midwest farm fresh cheese Grilled vegetable display Stuffed chicken with mushrooms and leeks Sliced sirloin au jus Grilled BBQ shrimp skewers Baked sweet potatoes with pecans and orange butter Fresh seasonal vegetables Freshly baked rolls and butter Warm bread pudding with vanilla bean sauce Chocolate croissants Freshly brewed regular and decaffeinated coffees, selection

of teas

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### **ENHANCEMENTS**

Available with either brunch or breakfast buffet

Side of smoked salmon with traditional accoutrements and mini bagels

\* Whole side of salmon baked with spinach in puff pastry with tarragon tomato cream – serves 25 guests

\* Boneless pit ham with assorted mustards and mini rolls – serves 50 guests

\* Tenderloin of Beef Wellington with Madeira porcini sauce – serves 25 guests

\* Mustard and herb crusted whole sirloin of beef with Choron sauce – serves 25 guests

\* Whole roasted turkey with classic garniture and silver dollar rolls – serves 40 guests

#### OMELET STATION

\* Mushrooms, onions, bell peppers, tomatoes, spinach, ham and assorted cheeses

#### \* PASTA STATION

Choose two from:

Cavatappi, orchiette, mostaccoli or tortellini

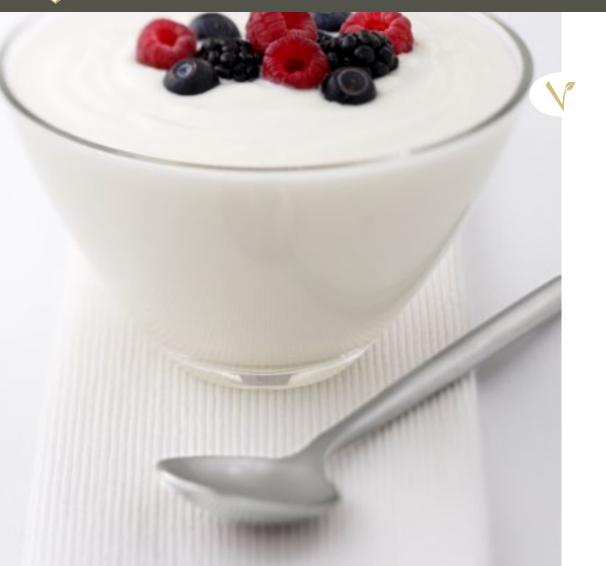
#### Choose two from:

Marinara, puttanesca, alfredo, pesto and carbonara Grilled vegetables Prosciutto Wild mushroom Capers Sundried tomatoes Artichokes Rock shrimp or bay scallops Parmesan cheese Herbs, garlic, olive oil and white wine

\* Attendant required

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### MORNING BREAK

Warm caramel pecan rolls

Assorted individual yogurts

Plain and flavored individual yogurts with granola mix-ins Assortment of banana, zucchini, apple-walnut and poppy seed breads

Sliced seasonal fresh fruit and berries

Assorted breakfast cereals and granola and milk Assorted bagels and cream cheese Assortment of croissants, muffins and Danishes

Sweet butter, jams, and marmalades

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 LATE NIGHT

 MORNING BREAK
 HOT BREAK ENHANCEMENTS
 MORNING BEVERAGES
 AFTERNOON ITEMS
 AFTERNOON BEVERAGES

### HOT BREAK ENHANCEMENTS

Breakfast burritos – Salsa, guacamole, sour cream

Bacon, egg and cheese croissants

Assorted breakfast quiche

Buttermilk biscuits with sausage

Miniature ham and cheese croissants

Warm Irish oatmeal, brown sugar, walnuts, whipped cream, honey and fresh seasonal berries

### BEVERAGES

Freshly brewed coffee, decaffeinated coffee and assorted teas Hot chocolate Warm apple cider with cinnamon sticks Freshly squeezed orange juice Individual assorted chilled bottled juices: Orange, grapefruit, tomato, V-8, apple or cranberry Red Bull<sup>™</sup> energy drinks Gatorade™

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COFFEE BREAKS – A LA CARTE SELECTIONS | THEMED BREAKS | LATE NIGHT

MORNING BREAK | HOT BREAK ENHANCEMENTS | MORNING BEVERAGES | AFTERNOON ITEMS | AFTERNOON BEVERAGES

### AFTERNOON ITEMS

#### INDIVIDUAL ICE CREAM TO INCLUDE:

Häagen-Dazs™ ice cream bars, fresh fruit bars, ice cream sandwiches

#### HOMEMADE COOKIES

Chocolate chip, oatmeal raisin, peanut butter

#### ASSORTED CANDY BARS

Milky Way™, Snickers™, M&M's™, 3 Musketeers™, Reese's™ peanut butter cups, Kit Kat™

#### BROWNIES

Plain or rocky road chocolate fudge

#### Fancy mixed nuts

🗴 Granola bars

Miniature French pastries

Spicy snack mix

Pretzels

Tortilla chips with salsa, guacamole

Potato chips with onion and ranch dips

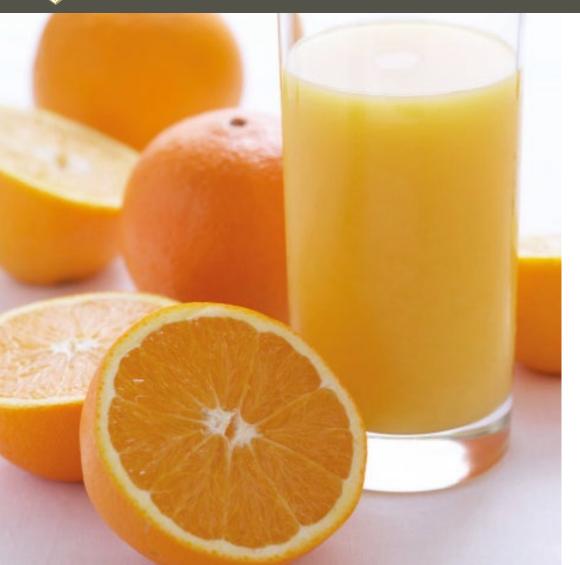
Popcorn – buttered, caramel, or cheese

Jumbo pretzels with spicy mustard

Energy bars

Assorted individual bags of kettle chips

COFFEE BREAKS – A LA CARTE SELECTIONS | THEMED BREAKS | LATE NIGHT

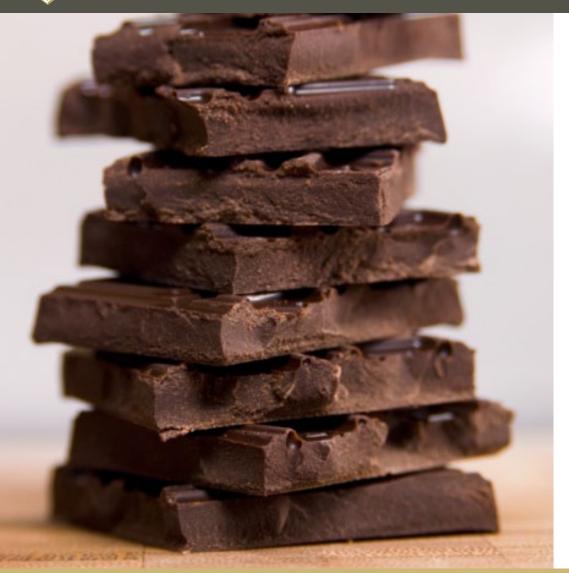


### AFTERNOON BEVERAGES

- Individual cartons of whole, 2%, or skim milk Assorted flavored mineral waters
- ✗ Tropical fruit nectars or natural fruit spritzers
   Assorted soft drinks
   Individual bottled flavored iced teas
   Individual bottled regular iced tea
   Fresh lemonade or iced tea
   Red Bull™ energy drinks
   Gatorade™
   Starbucks™ chilled coffee drinks

COFFEE BREAKS – A LA CARTE SELECTIONS | THEMED BREAKS | LATE NIGHT

MORNING BREAK | HOT BREAK ENHANCEMENTS | MORNING BEVERAGES | AFTERNOON ITEMS | AFTERNOON BEVERAGES



### THE GOURMET COOKIE

White chocolate macadamia, triple chocolate and heath bar English toffee Chilled white and chocolate milk Assorted soft drinks and mineral water

### FROZEN TREATS

Häagen-Dazs™ ice cream bars, frozen fancy fruit and yogurt bars Frozen Milky Way™ and Snickers™ candy bars Assorted soft drinks and mineral water

### **3 HEALTHY BREAK**

Hummus and tapenade Assorted pita breads, fresh vegetables and crackers Assorted soft drinks and mineral water

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

COFFEE BREAKS – A LA CARTE SELECTIONS | THEMED BREAKS | LATE NIGHT

THE GOURMET COOKIE | FROZEN TREATS | HEALTHY BREAK | SOUTHWESTERN | BALLPARK | AFTERNOON TEA | CHOCOLATE, CHOCOLATE | KC FAVORITE

### ✓ SOUTHWESTERN

Red, white and blue tortilla chips Pico de gallo, black bean dip and chilli con queso Mini tacos Mexican wedding cookies and warm apple churos with chocolate dip Assorted soft drinks and mineral water

### V BALLPARK

Warmed jumbo pretzels with spicy mustard Popcorn and peanuts in the shell Assorted soft drinks and mineral water

### AFTERNOON TEA

Elegant variety of tea sandwiches:

Smoked salmon with capers, smoked ham and asparagus Cucumber and watercress, boursin cheese with sliced egg Assorted miniature pastries and fruit tartlets Tea breads, warm English scones, Devonshire cream Fresh whole strawberries and whipped cream Specialty selection of teas

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### CHOCOLATE, CHOCOLATE

Chocolate dipped Oreos™ Milk chocolate and white chocolate dipped pretzels Chocolate dipped bananas Chocolate covered strawberries Assorted soft drinks and mineral water

#### ✓ KC FAVORITE

Topsy's<sup>™</sup> butter, cheese and caramel popcorn Silva's<sup>™</sup> chips and salsa Belfonte<sup>™</sup> assorted ice cream Russell Stover's<sup>™</sup> chocolates Limeaid and cherry limeaid

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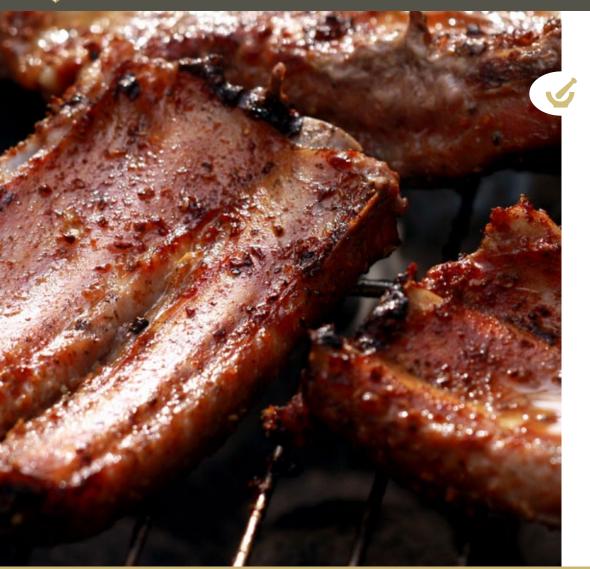
### LATE NIGHT

- Beef sliders
- Hot wings

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

- Jalapeno poppers
- Pizzas cheese, pepperoni, hamburger or vegetarian
- Chicken fingers
- $\vee$  Fried green beans
- ✓ Fries regular or sweet potato

COFFEE BREAKS – A LA CARTE SELECTIONS | THEMED BREAKS | LATE NIGHT

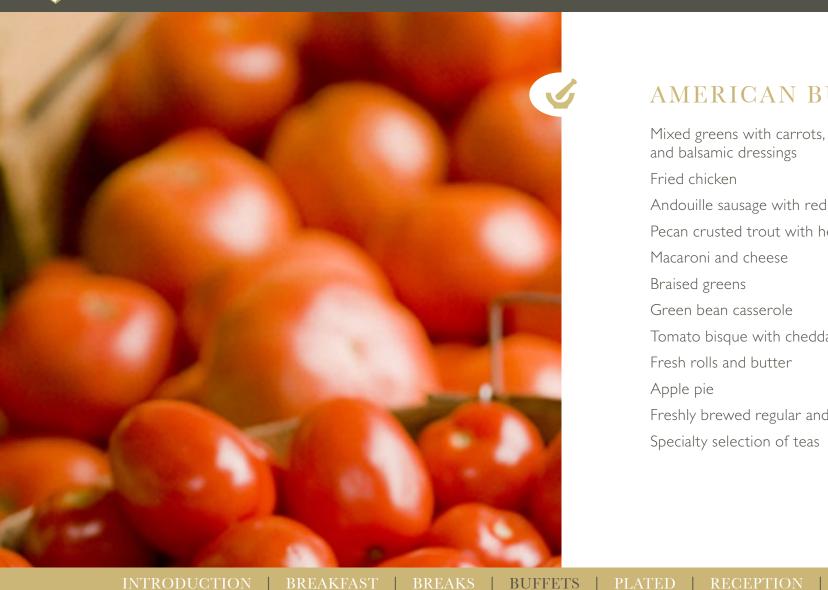


### BARBECUE BUFFET

#### Tossed salad

Au gratin potato salad Ribs with Kansas City style sauce Burnt ends with calypso beans Barbecue chicken Green chilli cornbread Coleslaw Cheesy corn Fried zucchini Fresh rolls and butter Peach cobbler Freshly brewed regular and decaffeinated coffees Specialty selection of teas

BARBECUE | AMERICAN | DELI | SOUP AND SALAD SENSATION | FAR EAST | MEDITERRANEAN | FRENCH FARMHOUSE | BOXED LUNCHES



INTRODUCTION

### AMERICAN BUFFET

Mixed greens with carrots, cucumber, tomatoes, ranch and balsamic dressings Fried chicken Andouille sausage with red beans and rice Pecan crusted trout with herb cream Macaroni and cheese Braised greens Green bean casserole Tomato bisque with cheddar croutons Fresh rolls and butter Apple pie Freshly brewed regular and decaffeinated coffees Specialty selection of teas

BARBECUE | AMERICAN | DELI | SOUP AND SALAD SENSATION | FAR EAST | MEDITERRANEAN | FRENCH FARMHOUSE | BOXED LUNCHES

### DELI BUFFET

Mixed greens with cucumber, tomato, bacon, carrots and ranch or balsamic dressing

Dijon and herb German style potato salad

Pasta salad with roasted vegetables in red pepper and roasted garlic vinaigrette

#### ASSORTED MEATS (SERVED SEPARATELY):

Turkey Grilled chicken Ham

Beef

Salami

#### ASSORTED CHEESES:

Cheddar (white and smoked) Swiss Provolone Havarti with dill

Relishes – Tomato, onion, lettuce, pickles and peppers

Condiments – Mayonnaise, mustards (Dijon and grain) and horseradish

Assorted breads and rolls

Assorted cookies and brownies

Freshly brewed regular and decaffeinated coffees

Specialty selection of teas

BARBECUE | AMERICAN | DELI | SOUP AND SALAD SENSATION | FAR EAST | MEDITERRANEAN | FRENCH FARMHOUSE | BOXED LUNCHES

### SOUP AND SALAD SENSATION BUFFET

- Choice of one soup: Tomato basil bisque Clam chowder Cream of wild mushroom Grilled Kansas City strip and barley Grilled vegetable gazpacho She crab Smoked chicken and wild rice
- Smoked chicken and who fice

INTRODUCTION

Kansas City corn chowder

#### Choice of two salads:

Tossed salad with cucumber, tomato, carrots Balsamic and ranch dressings Artisan pasta salad with grilled vegetables and red pepper vinaigrette Albacore tuna salad with lemon and dill Cashew chicken salad

Sliced sirloin and wild mushroom napa cabbage salad

Assorted artisan breads, rolls and croissants with mayonnaise, mustards, horseradish and tzatziki

Relishes – tomato, onion, cucumbers, lettuce, pickles, olives and peppers

Assorted dessert bars

Freshly brewed regular and decaffeinated coffees

Specialty selection of teas

BARBECUE | AMERICAN | DELI | SOUP AND SALAD SENSATION | FAR EAST | MEDITERRANEAN | FRENCH FARMHOUSE | BOXED LUNCHES

BREAKS | BUFFETS | PLATED | RECEPTION |

### FAR EAST BUFFET

INTRODUCTION

Hot and sour soup with fried wontons Sesame vegetable and orzo pasta salad Chilli garlic chicken lettuce wraps with spicy peanut sauce Vegetable egg rolls with ginger soy sauce Beef and broccoli with napa cabbage and plum hoisin sauce Twice cooked pork with water chestnuts or sweet and sour chicken Rainbow fried rice Stir fried vegetables Pineapple upside-down cake Mango lime torte Freshly brewed regular and decaffeinated coffees Specialty selection of teas

### MEDITERRANEAN BUFFET

Greek salad with romaine, cucumbers, feta, red onion, with lemon dill vinaigrette

Hummus and olive tapenade with pita, lavosh breads and pane italiano

Caprese salad – tomato, fresh mozzarella, arugula, with basil, balsamic and olive oil

Italian wedding soup (chicken and rice)

Lasagna bolognese with fresh mozzarella and halume cheeses

Pasta puttanesca – pasta with spicy sauce of tomatoes, onion, capers, black olives, anchovies, oregano and garlic in olive oil

Chicken cacciatore – braised chicken with tomatoes, onions and artichokes

Grilled vegetable ratatouille

Tiramisu and baklava

PLATED | RECEPTION

Freshly brewed regular and decaffeinated coffees

Specialty selection of teas

BARBECUE | AMERICAN | DELI | SOUP AND SALAD SENSATION | FAR EAST | MEDITERRANEAN | FRENCH FARMHOUSE | BOXED LUNCHES

BREAKFAST | BREAKS | BUFFETS |



## FRENCH FARMHOUSE BUFFET

French onion soup

Salade lyonnaise – hot bacon, egg salad and frisee lettuce

Salade aux haricot blanc (white bean salad)

Galette des pommes de terre aux champignons (potato galette with wild mushrooms)

Steak aux cinq poiures (five pepper flank steak with brandy truffle cream sauce)

Poulet au beaujolais (tender chicken in a light, dry, fruity wine)

Coquilles St. Jacques au saffron (scallops with saffron)

Gateau au chocolat de Fernand Point (Fernand Point's chocolate cake)

Petits vacherins aux fraises (strawberry meringue baskets)

Freshly brewed regular and decaffeinated coffees

Specialty selection of teas

BARBECUE | AMERICAN | DELI | SOUP AND SALAD SENSATION | FAR EAST | MEDITERRANEAN | FRENCH FARMHOUSE | BOXED LUNCHES

### **BOXED LUNCHES**

All boxed lunches include soda or bottled water

Sliced turkey sandwich on sourdough bread Potato salad or pasta salad Bag of potato chips Whole fresh fruit Cookie or Brownie

Cold roast beef sandwich on sourdough bread Potato salad or pasta salad Bag of potato chips Whole fresh fruit Cookie or Brownie

INTRODUCTION

Sliced ham and cheese croissant sandwich Potato salad or pasta salad Bag of potato chips Whole fresh fruit Cookie or Brownie

Veggie wrap
 Potato salad or pasta salad
 Bag of potato chips
 Whole fresh fruit
 Cookie or Brownie

PLATED | RECEPTION |

BARBECUE | AMERICAN | DELI | SOUP AND SALAD SENSATION | FAR EAST | MEDITERRANEAN | FRENCH FARMHOUSE | BOXED LUNCHES

BREAKFAST | BREAKS | BUFFETS |



### APPETIZERS

Jumbo lump crab, eggplant, spinach and goat cheese napoleon, roasted red and yellow pepper sauce

Lobster, mushroom and pancetta beggars purse, asparagus and saffron cream

Jumbo shrimp cocktail, yellow pepper vinaigrette and roasted tomato cocktail sauce

Cold smoked salmon and cucumber timbale, dill crème fraîche and sesame flatbread

Sesame seared diver scallops, parsnips and radishes with shiitake mushroom glaze

English pea risotto, grilled vegetables and pecorino cheese

Onion crusted and seared tuna, oven roasted tomatoes, anchovy and chive crème fraîche

APPETIZERS | SALADS | ENTRÉES | DESSERTS

### **v** SALADS

Iceberg wedge with tomato, cucumber, carrots, crisp pancetta with creamy basic vinaigrette

Tossed salad – bibb, radicchio, field greens, artichokes, pine nuts, tomatoes with balsamic vinaigrette

Caesar salad – crisp romaine, garlic croutons and parmesan cheese classic dressing

Tomato and fresh mozzarella caprese salad – frisee and arugula with extra virgin olive oil and balsamic reduction

Asparagus, mushroom and roasted peppers – bibb, radicchio and frisee lettuce with lemon roasted garlic vinaigrette

Grilled vegetable ratatouille – petite lettuce and roma tomato bouquetier with truffle red wine vinaigrette

Hummus, baba ganoush, feta cheese and roasted tomato tower, baby romaine lettuce, pita croutons and yellow pepper vinaigrette

Crispy flashed spinach and bibb salad – roasted marcona almonds, sicilian olives, garlic potato purée with oregano and orange supreme vinaigrette

## ENTRÉES

All entrées are served with choice of salad, chef's seasonal vegetable, rolls with assorted butters and choice of dessert

#### FOWL

Fig and balsamic grilled peg wing chicken with white cheddar grilled polenta cake and wild mushroom demi glace

Cayenne and vanilla roasted peg wing chicken breast with roasted red potato, sundried tomato pesto and caramelized onion and tomatillo cream sauce

Balsamic grilled chicken breast with potato dauphinoise and forest mushroom ragout, madeira cream

Tomato, artichoke and fontina cheese crusted chicken breast with herb and butternut squash risotto and caper and olive demi glace

Proscuitto, cipollini onion, peppadew pepper and manchego stuffed chicken roulade with Israeli couscous timbale and tomato and oregano coulis

Ten spice roasted duck with wild rice medley and raspberry merlot sauce

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

APPETIZERS | SALADS | ENTRÉES | DESSERTS

## ENTRÉES

#### BEEF

Local Boulevard Wheat Beer and tomato braised beef short ribs with Gorgonzola roasted garlic potato and bing cherry sour mash demi glaze

Dry aged grilled sirloin steak with mushroom sundried tomato risotto and Banyuls vinegar glace de veau

Cajun smoked prime rib with Yorkshire pudding and chimichurri sauce bordelaise

Oak room steak – seared Kansas City strip steak with dauphinoise potato and Pancetta and truffle demi glaze

Grilled filet mignon with chateau potatoes and Cabernet butter and sauce choron

BREAKFAST | BREAKS |

#### LAMB, VEAL AND GAME

BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

Pistachio crusted lamb loin with shoestring potato basket with baby vegetables and Zinfandel reduction

Veal oscar with sautéed scallopini with lump crabmeat, potato, parsnip purée, asparagus and sauce hollandaise

Pan roasted venison chop with red wine braised cabbage and sauce poivrade (huckleberries and peppercorns)

#### PORK

Osso bucco salsa de licores – Berkshire pork shank braised in pernod and triple sec with olive and dried fruit chutney and roasted root vegetable mash

Hazelnut and grain mustard crusted rack of Berkshire pork with sweet potato pommes Williams and tasso ham black bean sauce

✓ 2 of 3 ►

APPETIZERS | SALADS | ENTRÉES | DESSERTS

INTRODUCTION

## ENTRÉES

#### SEAFOOD

Oak plank roasted king salmon with red pepper risotto and pesto and merlot reduction

Romaine roasted salmon stuffed halibut with champagne beurre blanc and jade rice timbale

Grilled swordfish with artichoke sweet potato hash and sauce puttanesca

Lemon and garlic seared shrimp and scallops with angel hair pasta, herbs and peppers and roasted red pepper coulis

Pan roasted Chilean sea bass with wild mushroom, leek ragout and Tarragon beurre blanc

#### V VEGETARIAN

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

Vegetarian Napolean with portabella mushroom cap topped with seasonal vegetables and fresh mozzarella with a roasted red pepper sauce

Vegetable phyllo purse with green and yellow wax beans, carrots, asparagus, goat cheese, tangy red pepper, roasted potatoes, red pepper coulis and wild mushroom risotto

Morels, porcini, shiitake, oyster and portabella mushrooms, grilled radicchio, drizzled with white truffle oil

◀ 3 of 3

APPETIZERS | SALADS | ENTRÉES | DESSERTS

### DESSERTS

Trio of chocolate:

Chocolate pâté with cognac

Raspberry mousse and chocolate macadamia cookie napoleon

Dark chocolate phyllo purse with coconut, mint whipped cream and mango sauce

Chocolate shortbread with Gran Marnier berries and ginger sabayon

Cinnamon panna cotta with goat's milk caramel and lignonberry sauce

Gale Gand's molten chocolate cake with crunchy whipped cream and raspberry coulis

Seasonal fruit New York cheesecake with whipped cream and chocolate ruffle

Raspberry white chocolate tart with Kiwi and mango sauces

Apple or pear tart with Calvados cream and anise scented caramel

Trio of beggars purses – cherry cheesecake, apple and dark chocolate and coconut with vanilla bean whipped cream

Sorbet trio – raspberry, mango and lemon in a pistachio tuille cookie with shaved chocolate

#### DESSERT STATION

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

Assorted petits fours, pralines, truffles, phyllo purses and fruit tarts

Assorted pies, cakes and tortes – including at least five of the following:

Apple, lemon meringue and pecan pies

chocolate, coconut and carrot cakes

linzer, napoleon and fruit tarts

APPETIZERS | SALADS | ENTRÉES | DESSERTS



### COLD HORS D'OEUVRES

Brie and berry on pumpernickel

Shiitake mushroom and leek roulade with feta

Antipasto kabob

"BLT" pancetta, arugula and roasted tomato on baguette with basil pesto

Chilled shrimp and grilled vegetable shooters

Smoked duck ratatouille in artichoke bottom

Lobster avocado parfait

Sesame seared tuna on wonton with chilli wasabi cream

We Korean kimchi on fried rice stick

Blini with American sturgeon caviar and chive crème fraîche Avocado and crab barquette with kalamata olive and cayenne Smoked salmon and dill roulade on rye with caper and onion Jumbo shrimp cocktail

Rock shrimp ceviche with three peppers and lime vinaigrette Bruschetta with olives, tomato and goat cheese

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

HORS D'OEUVRES | RECEPTION STATIONS

COLD | HOT

### HOT HORS D'OEUVRES

Petite crab cakes with dijon cream sauce Beef Wellington

Spanakopita – spinach and feta in phyllo
 Smoked duck or chicken empanadas

Pancetta wrapped shrimp or ancho chilli crusted scallop

Boursin stuffed artichokes with red pepper coulis

Chorizo and manchego stuffed mushroom with yellow pepper sauce

Grilled cheese and tomato soup shooters

Twice cooked pork wontons with cilantro chutney

Foie gras and mango purses

Kobe beef skewers with ginger sesame soy

Vegetable samosas with cucumber yogurt sauce

INTRODUCTION BREAKFAST

BREAKS

BBQ pork chimichanga

BUFFETS | PLATED | RECEPTION |

Proscuitto, mozzarella and roasted tomato in olive rosemary tart shell

 Black mission figs wrapped in forest ham with pub mustard demi glace

Escargot wrapped in proscuitto with garlic red wine essences

Sesame chicken and ginger soy glaze

Coconut shrimp, pineapple sauce

HORS D'OEUVRES | RECEPTION STATIONS



### **© BRUSCHETTA STATION**

### Freshly grilled artisan breads and flatbreads with:

Shrimp and avocado Tomato, mozzarella and basil Sicilian fried white beans and olive oil Moroccan olive tapenade Grilled vegetable ratatouille

### **RISOTTO STATION**

Freshly cooked arborio rice with: Saffron shrimp and sundried tomatoes Wild mushrooms, herb and pancetta English pea, artichoke and grilled vegetables All finished with white wine and parmesan cheese

HORS D'OEUVRES | RECEPTION STATIONS

BRUSCHETTA | RISOTTO | ASIAN LETTUCE WRAPS | HOUSE CURED SALMON | PASTA | CARIBBEAN SEAFOOD | SUSHI | FRESHLY TOSSED CAESAR SALAD TOSSED SALAD | RAW BAR | SMASHED POTATO | CARVING

### • \*ASIAN LETTUCE WRAPS

#### Wraps served with:

Sesame, green onion and chicken Ginger beef with enoki mushrooms Shellfish, bean sprouts and plum sauce Soba noodles and tuna tartar

### \*HOUSE CURED SALMON STATION

Served with traditional accoutrements and cured with: Lime, cilantro and tequila Lemon, pepper and vodka Traditional smoked Brown sugar, red wine and truffle

### • \*PASTA STATION

#### Choose two from:

Cavatappi, orchiette, mostaccoli or tortellini

#### Choose two from:

Marinara, puttanesca, Alfredo, pesto and carbonara Assorted toppings to include: Grilled vegetables Prosciutto Wild mushroom Capers Sundried tomatoes Artichokes Rock shrimp or bay scallops Parmesan cheese Herbs, garlic, olive oil and white wine \*Attendant required

HORS D'OEUVRES | RECEPTION STATIONS

BRUSCHETTA | RISOTTO | ASIAN LETTUCE WRAPS | HOUSE CURED SALMON | PASTA | CARIBBEAN SEAFOOD | SUSHI | FRESHLY TOSSED CAESAR SALAD TOSSED SALAD | RAW BAR | SMASHED POTATO | CARVING

### **\*CARIBBEAN SEAFOOD STATION**

Freshly sautéed shrimp, scallops, and assorted fish (snapper, bass, halibut or sole – in season) accompanied by assorted fresh vegetables and sauces to include:

Tomatoes, white wine, capers, garlic, sofrito, asparagus, buerre blanc, peppers, olives, artichokes and creole

#### **\*SUSHI STATION**

To include assorted rolls (california, spicy tuna and futomaki), nigiri (tuna, salmon, kampachi and shrimp), wasabi and soy sauce

### **\*FRESHLY TOSSED CAESAR** SALAD STATION

Hearts of romaine tossed with croutons, parmesan and Caesar dressing – add grilled chicken or shrimp

### **N TOSSED SALAD STATION**

Mixed greens with the following toppings: Asparagus, tomatoes, mushrooms, peppers, carrots, cucumbers, pancetta, bleu cheese, artichokes, avocados – add grilled chicken

### RAW BAR

Oysters on the half shell Steamed mussels and clams Shrimp cocktail Crab claws Tuna tartar

Kampachi ceviche: served with flatbreads, mignonette, cocktail sauce, tabasco, lemon and garlic aioli

\*Attendant required

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION |

#### HORS D'OEUVRES | RECEPTION STATIONS

BRUSCHETTA | RISOTTO | ASIAN LETTUCE WRAPS | HOUSE CURED SALMON | PASTA | CARIBBEAN SEAFOOD | SUSHI | FRESHLY TOSSED CAESAR SALAD TOSSED SALAD | RAW BAR | SMASHED POTATO | CARVING



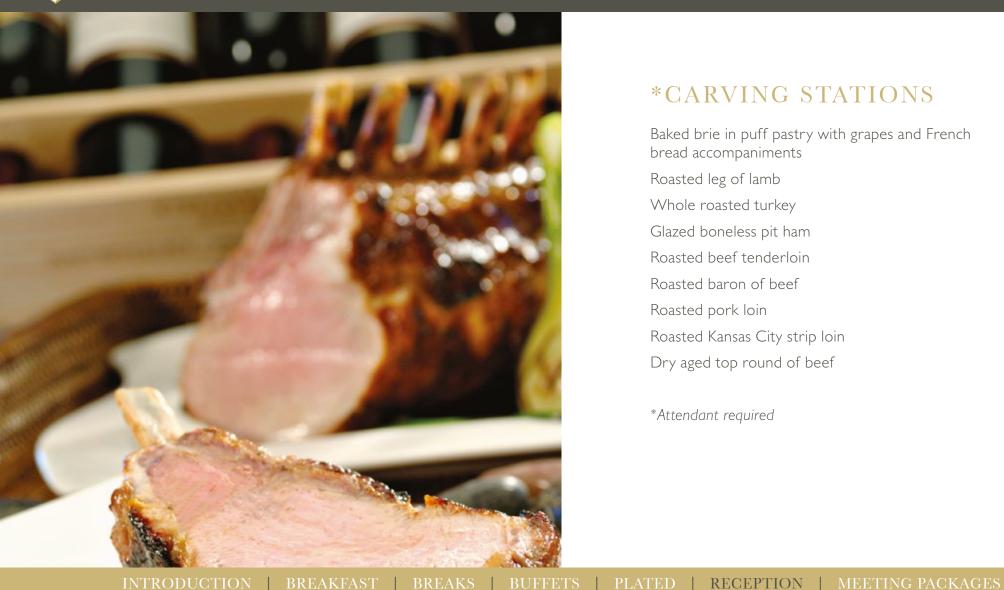
### SMASHED POTATO STATION

Served in mini martini glasses with bleu cheese, white cheddar, bacon, chives, sour cream, broccolini, sautéed mushrooms, herb butter, country gravy and cabernet demi glace:

Yukon gold Red skinned Sweet potatoes

HORS D'OEUVRES | RECEPTION STATIONS

BRUSCHETTA | RISOTTO | ASIAN LETTUCE WRAPS | HOUSE CURED SALMON | PASTA | CARIBBEAN SEAFOOD | SUSHI | FRESHLY TOSSED CAESAR SALAD TOSSED SALAD | RAW BAR | SMASHED POTATO | CARVING



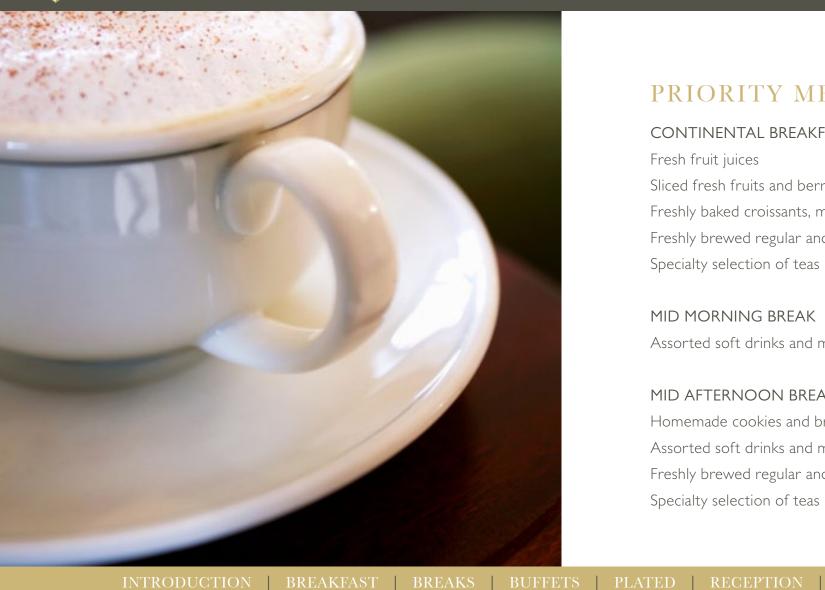
### **\*CARVING STATIONS**

Baked brie in puff pastry with grapes and French bread accompaniments Roasted leg of lamb Whole roasted turkey Glazed boneless pit ham Roasted beef tenderloin Roasted baron of beef Roasted pork loin Roasted Kansas City strip loin Dry aged top round of beef

\*Attendant required

HORS D'OEUVRES | RECEPTION STATIONS

BRUSCHETTA | RISOTTO | ASIAN LETTUCE WRAPS | HOUSE CURED SALMON | PASTA | CARIBBEAN SEAFOOD | SUSHI | FRESHLY TOSSED CAESAR SALAD TOSSED SALAD | RAW BAR | SMASHED POTATO | CARVING



### PRIORITY MEETING PLANNER

#### CONTINENTAL BREAKFAST

Fresh fruit juices Sliced fresh fruits and berries Freshly baked croissants, muffins and Danish Freshly brewed regular and decaffeinated coffees Specialty selection of teas

MID MORNING BREAK Assorted soft drinks and mineral water

#### MID AFTERNOON BREAK

Homemade cookies and brownies Assorted soft drinks and mineral water Freshly brewed regular and decaffeinated coffees Specialty selection of teas

MEETING PACKAGES

PRIORITY MEETINGS PLANNER | INTERCONTINENTAL MEETINGS PLANNER | PREMIUM MEETINGS PLANNER 1 | PREMIUM MEETINGS PLANNER 2



### INTERCONTINENTAL MEETING **PLANNER**

#### THE PLAZA CONTINENTAL BREAKFAST

Fresh fruit juices Sliced fresh fruits and berries Freshly baked croissants, muffins and Danish Assorted breakfast cereals and granola Assorted yogurts Freshly brewed regular and decaffeinated coffees Specialty selection of teas

#### MID MORNING BREAK

Bowl of whole fresh fruit

3 Granola bars Assorted soft drinks and mineral water

MID AFTERNOON BREAK Homemade cookies, brownies, French pastries Pretzels and popcorn Assorted soft drinks and mineral water

PRIORITY MEETINGS PLANNER | INTERCONTINENTAL MEETINGS PLANNER | PREMIUM MEETINGS PLANNER 1 | PREMIUM MEETINGS PLANNER 2

### PREMIUM MEETING PLANNER 1

#### CONTINENTAL BREAKFAST

Fresh fruit juices Sliced fresh fruits and berries Freshly baked Danish, muffins and croissants Freshly brewed regular and decaffeinated coffees Specialty selection of teas

#### MID MORNING BREAK

INTRODUCTION

Bowl of whole fresh fruit, granola bars Assorted soft drinks and mineral water Freshly brewed regular and decaffeinated coffees Specialty selection of teas

#### LUNCH

Choice of lunch salad, chicken entrée, dessert (choose from lunch menu) Freshly brewed regular and decaffeinated coffees Specialty selection of teas

#### MID AFTERNOON BREAK

Homemade cookies and brownies, French pastries Assorted soft drinks and mineral water

MEETING PACKAGES

PRIORITY MEETINGS PLANNER | INTERCONTINENTAL MEETINGS PLANNER | PREMIUM MEETINGS PLANNER 1 | PREMIUM MEETINGS PLANNER 2

BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION

### PREMIUM MEETING PLANNER 2

#### BREAKFAST BUFFET

Fresh fruit juices Sliced fresh fruits and berries Freshly baked Danish, muffins and croissants Assorted breakfast cereals and granola Assorted yogurts Scrambled eggs Brioche French toast with warm maple syrup Lyonnaise potatoes Crispy bacon and sausage links Freshly brewed regular and decaffeinated coffees Specialty selection of teas

#### MID MORNING BREAK Bowl of whole fresh fruit

### X Granola bars

Assorted soft drinks and mineral water Freshly brewed regular and decaffeinated coffees Specialty selection of teas

#### LUNCH

Your choice of lunch salad, chicken entrée, dessert (choose from lunch menu) Freshly brewed regular and decaffeinated coffees Specialty selection of teas

#### MID AFTERNOON BREAK

Homemade cookies and brownies French pastries Häagen-Dazs™ ice cream bars Assorted soft drinks and mineral water

INTRODUCTION | BREAKFAST | BREAKS | BUFFETS | PLATED | RECEPTION | MEETING PACKAGES

PRIORITY MEETINGS PLANNER | INTERCONTINENTAL MEETINGS PLANNER | PREMIUM MEETINGS PLANNER | PREMIUM MEETINGS PLANNER 2