



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



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



CONTINENTAL BREAKFAST

Fresh fruit juices

✂ 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

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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

✓ THE KANSAS CITY 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
- 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
- Lyonnais 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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INTERCONTINENTAL MEETINGS®

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 | ENHANCEMENTS



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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INTERCONTINENTAL MEETINGS®

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

✂ Basket of whole fresh fruit

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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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™ energy drinks

Gatorade™

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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

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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

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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

✂ HEALTHY BREAK

Hummus and tapenade

Assorted pita breads, fresh vegetables and crackers

Assorted soft drinks and mineral water

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



INTERCONTINENTAL MEETINGS®

✓ 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

✓ 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™ butter, cheese and caramel popcorn

Silva's™ chips and salsa

Belfonte™ assorted ice cream

Russell Stover's™ chocolates

Limeaid and cherry limeaid

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LATE NIGHT

Beef sliders

Hot wings

Jalapeno poppers

Pizzas – cheese, pepperoni, hamburger or vegetarian

Chicken fingers

✓ Fried green beans

✓ Fries – regular or sweet potato

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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

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



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

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INTERCONTINENTAL MEETINGS®

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

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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

✓ 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

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FAR EAST BUFFET

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
Freshly brewed regular and decaffeinated coffees
Specialty selection of teas

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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

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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

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Cold roast beef sandwich on sourdough bread

Potato salad or pasta salad

Bag of potato chips

Whole fresh fruit

Cookie or Brownie

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

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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

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APPETIZERS | SALADS | ENTRÉES | DESSERTS



✓ 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

Prosciutto, 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



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 glaze 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

LAMB, VEAL AND GAME

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



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

VEGETARIAN

Vegetarian Napoleon 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



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

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

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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

 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

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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

BBQ pork chimichanga

Prosciutto, mozzarella and roasted tomato in olive rosemary tart shell

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

Escargot wrapped in prosciutto with garlic red wine essences

Sesame chicken and ginger soy glaze

Coconut shrimp, pineapple sauce

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

HORS D'OEUVRES | RECEPTION STATIONS

COLD | HOT



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

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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*

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TOSSED SALAD | RAW BAR | SMASHED POTATO | CARVING



INTERCONTINENTAL MEETINGS®

*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

✓ 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*

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TOSSED SALAD | RAW BAR | SMASHED POTATO | CARVING



INTERCONTINENTAL MEETINGS®



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

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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*

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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

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
✂ 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

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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

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



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

Lyonnais potatoes

Crispy bacon and sausage links

Freshly brewed regular and decaffeinated coffees

Specialty selection of teas

MID MORNING BREAK

Bowl of whole fresh fruit

✂ 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