



INTRODUCTION | BREAKFAST | BREAKS | LUNCH BUFFETS | RECEPTION | 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

PLATED BREAKFAST

Includes fresh orange juice, illy coffee, illy decaffeinated coffee and Dammann teas

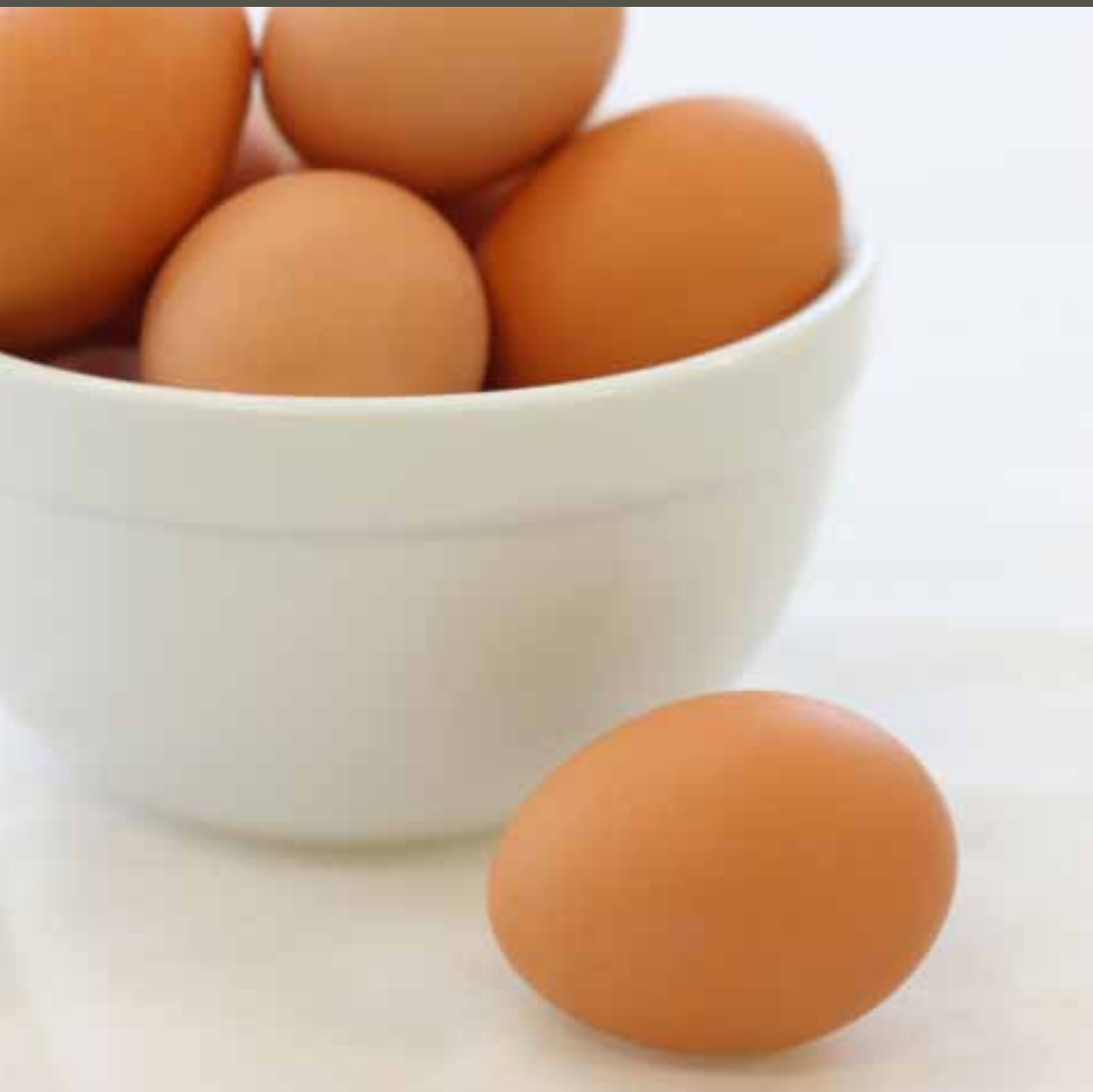
STARTERS

(Select one for entire group)

Parisian croissant, custard filled brioches or fruit Danishes

- ✓ Greek-style yogurt, wildflower honey
- Seasonal berries

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PLATED BREAKFAST

ENTRÉES

Stuffed croissant French toast

Mixed berries, mascarpone, maple syrup

- ✔ Dungeness crab scrambled local farm eggs served with green onions, cheddar cheese and breakfast potatoes

Braised Californian lamb hash

Poached eggs, Yukon gold potatoes, rainbow chard, mint Béarnaise sauce

- ✔ **The Castroville omelet**

Grilled local artichokes, asparagus, cheddar, Spanish-style chorizo and breakfast potatoes

Arctic char eggs benedict

Canadian-style breakfast ham, Hollandaise sauce and breakfast potatoes



THE CANNERY ROW BUFFET

Fresh orange and apple juice

Parisian croissants, custard filled brioches, assorted danishes

✂ Organic granola, Greek-style yogurt

✂ Assorted individual yogurts

✓ Fresh fruit and seasonal berries

Butter and fruit preserves

illy coffee, illy decaffeinated coffee and Dammann teas

🌐 THE EUROPEAN BUFFET

Fresh orange and apple juice

Parisian croissants, custard filled brioches, assorted danishes

Gravlax-style arctic char, whole grain mustard crème fraîche

10-minute boiled farm fresh eggs

Sliced European breakfast meats and cheeses

Fresh fruit and seasonal berries

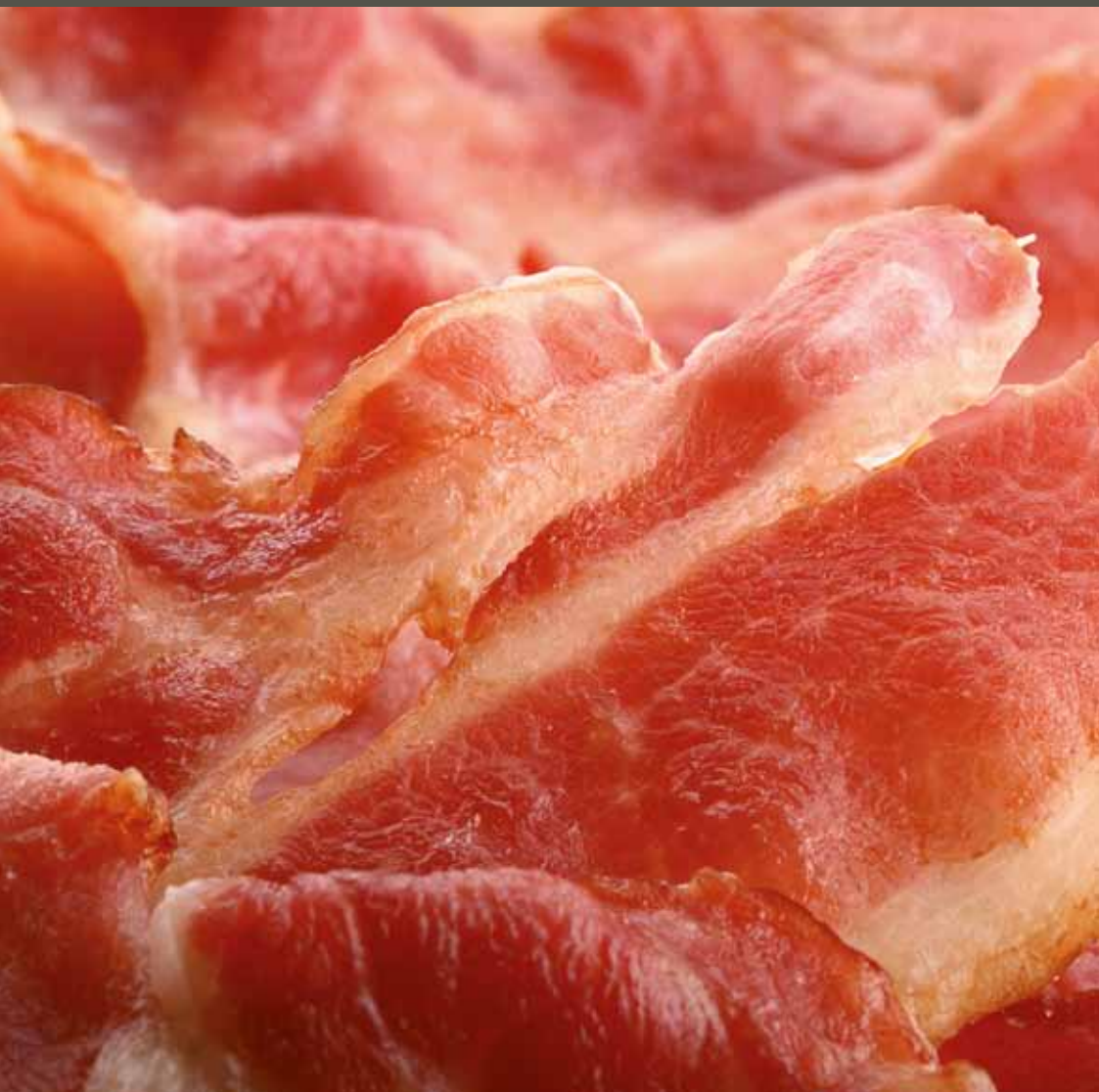
Butter and fruit preserves

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PLATED | BUFFET

THE CANNERY ROW | THE EUROPEAN | THE SEA LION



THE SEA LION BREAKFAST BUFFET

Fresh orange and apple juice

Parisian croissants, custard filled brioches, assorted Danishes

Fresh fruit and seasonal berries

Cereal selection with skim, low-fat, and whole milk

Assorted individual yogurts

Scrambled farm fresh eggs, green onions, cheddar cheese

Traditional eggs Benedict

(Dungeness crab or smoked arctic char available)

Breakfast potatoes

Chicken-apple sausage links

Applewood smoked bacon

illy coffee, illy decaffeinated coffee and Dammann teas

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PLATED | **BUFFET**

THE CANNERY ROW | THE EUROPEAN | **THE SEA LION**

✓ COUNTRY SIDE BREAK

Mixed country-style olives
Humboldt fog goat cheese
Baguette slices

✓ FARMERS MARKET BREAK

Seasonal whole fruit
Organic granola trail mix
Lemonade

MAXIMUM DURATION IS 30 MINUTES

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COUNTRYSIDE | FARMERS MARKET | SWEET TOOTH | FIESTA



SWEET TOOTH BREAK

Salt water taffy

Cupcakes

Red vines

Peanuts

FIESTA BREAK

Tortilla chips

Guacamole

Pico de gallo

Bean dip

Cinnamon horchata

MAXIMUM DURATION IS 30 MINUTES

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COUNTRYSIDE | FARMERS MARKET | SWEET TOOTH | FIESTA



THE CANNERY ROW LUNCH BUFFET

SALADS

Fingerling potato salad

Leeks, pancetta, Kalamata olive vinaigrette

Salinas Valley mixed greens

Sun-dried pears, Shaft's blue cheese, toasted walnuts with
balsamic vinaigrette

Hearts of romaine, garlic croutons, Parmesan, white anchovies
with Caesar dressing

Freshly baked rolls and butter

MAXIMUM DURATION OF TWO HOURS.
ADDITIONAL SURCHARGE IF LESS THAN 15 GUESTS.

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THE CANNERY ROW LUNCH BUFFET



ENTRÉES

Monterey-style cioppino

Local seafood, fennel, artichokes, spicy saffron
Dungeness crab broth

Herb-potato gnocchi served with wild mushrooms, Grana
Parmesan and Chardonnay sauce

Chicken piccata served with roasted lemon caper butter sauce

Roasted seasonal vegetables

DESSERTS

Tiramisu of light mascarpone cream layered with rum-espresso
soaked lady fingers

illy coffee, illy decaffeinated coffee, Dammann teas and iced tea



PACIFIC RIM BUFFET



SALADS

Chicken pot stickers served with garlic chili sauce, ponzu sauce

Baby spinach salad

Glaum ranch farm fresh eggs, peanuts, bean sprouts, ginger-sesame vinaigrette

Asian noodle salad

Roasted eggplant, baby bok choy, Sichuan peppercorn vinaigrette

ENTRÉES

Stir-fried beef

Napa cabbage, shiitake mushrooms, snow peas, sweet plum sauce

Broccoli chicken

Cashews, water chestnuts, spicy garlic-soy glaze

Steamed Basmati rice

DESSERTS

Seckel pear tart, star anise-ginger caramel sauce

illy coffee, illy decaffeinated coffee, Dammann teas and iced tea



COLD HORS D'OEUVRES

Gravlax-style arctic char and horseradish cream on a gougère

Duck and goat cheese rillettes with fig jam on a crostini

- ✓ Pistachio encrusted goat cheese lollipops
- ✓ Prosciutto wrapped baby artichoke with saba

HOT HORS D'OEUVRES

Crispy risotto arancini with fontina

Castroville fried artichokes with Meyer lemon aioli

- 🍤 Asian meatballs with ginger-chili sauce
- Lobster, twice-baked potato

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COLD HORS D'OEUVRES | HOT HORS D'OEUVRES | RECEPTION DISPLAY | TAPAS BAR | MADE TO ORDER RISOTTO STATION



RECEPTION DISPLAYS

Each display serves 50 guests unless otherwise indicated.



Domestic and international cheese display

Aged cheddar, Shaft's blue cheese, Marin cheese triple crème, Humboldt fog, fruit chutney, candied walnuts, flat breads and crackers



Sushi display

Nigiri sushi, California rolls, soy sauce, wasabi, pickled ginger

TAPAS BAR

Dungeness crab brandade

Calamari chorizo and butter bean salad

Citrus marinated olives

Spicy toasted Marcona almonds

Serrano ham and St. George cheese sandwiches with arugula and aged sherry

Confit of piquillo peppers and pickled white anchovies with chili flakes

Grilled rosemary country bread

MADE-TO-ORDER RISOTTO STATION

Calamari and sustainable shrimp risotto, dry Jack cheese, saffron-shellfish broth

Wild mushroom risotto, Grana Parmesan, truffle oil

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COLD HORS D'OEUVRES | HOT HORS D'OEUVRES | RECEPTION DISPLAY | TAPAS BAR | MADE TO ORDER RISOTTO STATION

THREE COURSE PLATED DINNERS

SOUPS

- ✂ Double chicken broth
 - ✂ Leeks, three-cheese tortellini, arugula pesto
 - ✓ Wild mushroom bisque
 - ✓ Goat cheese, white truffle oil
- New England inspired clam chowder

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3 COURSE PLATED | BUFFET | SPECIALITY



THREE COURSE PLATED DINNERS

SALADS AND APPETIZERS

Grilled Delta asparagus, Parma prosciutto, shaved dry Jack cheese, smoked bacon vinaigrette

Grilled Castroville artichoke, piquillo peppers, farro, goat cheese, Meyer lemon vinaigrette

✂ Belgian endive, citrus, pistachios, sun-dried pears, apple cider vinaigrette

🍷 Mixed endive, smoked duck, sesame-soy vinaigrette

Potato-herb gnocchi with duck confit, braised greens, Parmesan-Chardonnay cream

Gravlax-style arctic char on potato rösti with watercress salad and horseradish cream

Dungeness crab cake with vegetable caponata, anchovy and lemon oil

🍷 Day boat sea scallop with porcini mushroom-leek blanquette, fingerling potatoes and truffle oil

ENTREES

Oven-roasted sonoma chicken breast served with Parmesan gnocchi gratin, black truffle jus

Thyme roasted duck breast served with creamy white corn polenta, sun-dried cherry duck jus

Red wine braised short ribs served with whipped potatoes, horseradish crème, cabernet sauce

Grilled New York steak served with forest mushroom risotto, Bordelaise sauce

Crispy prosciutto wrapped Californian sturgeon served with Yukon gold potato-leek gratin, wild mushroom stew

🍷 Crispy striped bass served with paella-style risotto, English peas, Spanish chorizo, dry Jack cheese

Pan seared halibut served with braised fennel, sweet 100 tomatoes, butter beans, spiny lobster vinaigrette

Thyme roasted chicken breast and arctic char with fines herbes dusted gnocchi, lemon-tarragon butter



THREE COURSE PLATED DINNERS

DESSERTS

Black Forest cake

Chocolate cake soaked in cherry brandy syrup and wrapped in chocolate with dark chocolate mousse



Brittany-style apple tart

Fuji apples baked atop a buttery caramelized pastry served with calvados caramel sauce

Milk chocolate-hazelnut crunch bar

Milk chocolate mousse, hazelnut dacquoise, apricot coulis



BUFFET DINNERS



“TASTES OF THE MONTEREY PENINSULA” FROM CANNERY ROW

Monterey Bay calamari, Dungeness crab, butter bean salad,
mustard vinaigrette

Smoked local sardines and bucatini pasta

Sun-dried tomatoes, Arbequina olive oil, currants, basil

FROM THE FIELDS

Salinas Valley organic mixed greens

Sun-dried pears, feta cheese, wild flower honey-Dijon vinaigrette

Hearts of romaine, garlic croutons, Parmesan, anchovies,
Caesar dressing

Roasted baby carrots, roasted Castroville artichokes,
garlic-herb butter

FROM THE COUNTRYSIDE

Yukon gold potato and goat cheese gratin

Slow-roasted tenderloin of beef, wild mushroom stew

House baked rolls and butter

DESSERT

Valrhona chocolate tart

Whole strawberries, crème fraîche, saba

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3 COURSE PLATED | **BUFFET** | SPECIALITY



SCHEID WINE DINNER

Executive Chef, Jerry Regester, will create a menu specifically designed with Scheid Vineyards in mind. The evening begins with hors d'oeuvres and perfectly paired wines that flows into a three or four course sit-down dinner. End the evening in style with dessert, coffee, and a sumptuous dessert wine. A delightful dinner in the company of fellow wine lovers always makes a fun and interesting evening.

Please inquire for your custom menu and pricing.

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3 COURSE PLATED | BUFFET | SPECIALITY

SCHEID WINE DINNER | 200 MILE RADIUS MENU



200 MILE RADIUS MENU

We are dedicated to running a sustainable business and embracing environmental initiatives. In our commitment to providing the freshest ingredients and supporting the local economy, we offer a 200 Mile Radius Menu. Every ingredient is seasonally grown or raised within 200 miles of InterContinental The Clement Monterey. Enjoy our awardwinning cuisine while reducing your global footprint!

Small farms make up about 80% of the two million farms in the U.S., and most of these farms are family-owned. We are very passionate about keeping family farmers in business and supporting a sustainable food community. Local foods are more fresh, natural, and nutritious. In a local food system, crops are handled less, which assures a higher quality product.

Support local farmers, discover the benefits of fresh ingredients and go the extra mile (or 200) with InterContinental The Clement Monterey!

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SCHEID WINE DINNER | 200 MILE RADIUS MENU