



INTERCONTINENTAL®  
CLEVELAND



CATERING MENU

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# INTRODUCTION

It is with great pleasure that we present the InterContinental Cleveland's Catering Menu Collection.

From international fare to regional American cuisine, we practice the culinary arts with a passion. Our team is never satisfied with the ordinary, but rather constantly strives to ensure both the food and presentation is extraordinary and the service is exemplary. Whether it is a destination dish or a local favorite, the diverse selections prepared by our knowledgeable chefs provide a fresh and flavorful experience for all guests.

We pride ourselves on the quality of our culinary offerings by using only the finest ingredients, fresh fish and seafood, and top grade quality meats, with an emphasis on fresh, natural produce, locally sourced whenever possible.

The following menus are just a sample of what we offer. We would be delighted to customize a proposal based on your specific guest requests and palate desires – no matter the scale or theme of your event.

The InterContinental Cleveland's Catering Menu Collection is specifically crafted to provide your guests with a memorable experience as well as to supply you, the meeting planner, with straight-forward pricing. We look forward to working with you to make your next event truly unforgettable.

– The Culinary and Catering Team





THE BREAKFAST COLLECTION

CONTINENTAL BREAKFAST

Continental Breakfast includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 1 ½ hours applies  
Continental Breakfast for less than 20 guests is subject to a \$125 service fee

THE HEALTH LINE

Chilled Orange, Cranberry and Apple Juices

Fresh Fruit and Berries

Assorted Danish, Muffins and Croissants

OR

Assorted Cleveland Bagels  
Cream Cheese, Fruit Preserves and Sweet Butter

\$34 per person



(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

Food and beverage is subject to a 25 percent taxable service charge and 8 percent sales tax. Subject to change. Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

# BREAKFAST BUFFETS

Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 1 ½ hours applies

Buffets for less than 20 guests are subject to a \$125 service fee

## THE CARNEGIE

Chilled Orange, Cranberry and Apple Juices  
Scrambled Eggs  
Crisp Bacon  
Pork Sausage Links  
Home Fried Breakfast Potatoes  
Individual Greek and Fruit Yogurt  
Fresh Fruit and Berries  
Assorted Danish, Muffins and Croissants  
Fruit Preserves and Sweet Butter  
**\$39** per person



## GO! HEALTHY FOOD® INTERCONTINENTAL

Chilled Orange and Cranberry Juices  
Assorted Cleveland Bagels with Cream Cheese  
Freshly Baked Frittata with Leeks, Fontina Cheese and Sun-Dried Tomato  
Avocado Toast with Cherry Tomato, Feta Cheese, Coriander, Maldon Salt (VEG)  
Steel Cut Oatmeal with Brown Sugar and Raisins (V)(GF)  
Fresh Fruit and Berries  
House-made Banana Nut Bread and Blueberry Coffee Cake  
Fruit Preserves and Sweet Butter

**\$39** per person

## ENHANCEMENT

Smoked Salmon  
with Capers, Onions and Lemons  
**+\$7** per person

## GO! HEALTHY FOOD® INTERCONTINENTAL DELUXE

Chilled Orange Juice and Carrot Juice  
Fruit Infused Water  
Steel Cut Oats  
Toppings to Include Fresh Berries, Dried Fruit, Shredded Coconut, Pepitas and Flax Seeds  
Greek Yogurt  
with Honey and Cinnamon  
Made to Order Egg Station - Egg Whites, Egg Beaters, Vegan Egg Substitute, Farm Fresh Eggs  
Toppings to Include Diced Tomatoes, Spinach, Diced Bell Peppers, Diced Onions, Feta Cheese and Monterey Jack Cheese  
Smoked Salmon and Assorted Cleveland Bagels  
with Capers, Onions, and Lemons, Avocado, Low-Fat Cream Cheese, Fruit Preserves and Sweet Butter

Berry Power Smoothie  
Mean Green Smoothie

**\$46** per person

Chef Attendant Required - \$175 per Chef

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## BREAKFAST ENHANCEMENTS & STATIONS

### BREAKFAST SANDWICHES

Egg and Bacon Buttermilk Biscuits	\$8 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$8 each
Egg, Ham and Cheddar Buttermilk Biscuits	\$8 each

### COLD

Assorted Cleveland Bagels Cream Cheese, Fruit Preserves and Sweet Butter	\$54 per dozen
Smoked Salmon with Capers, Onions and Lemons	\$16 per person
Assorted Danish, Muffins and Croissants	\$52 per dozen
Assorted Scones with Fruit Preserves and Sweet Butter	\$54 per dozen
Gluten-Free/Dairy-Free Banana Nut Bread (GF)(DF)	\$58 per dozen
Individual Greek and Fruit Yogurt	\$6 each
Individual Greek Yogurt Parfait with Granola and Berries (GF)	\$9 each
Individual Plant-based Yogurt Parfait with Granola and Berries (VEG)(GF)	\$10 each
Kashi Bars, Granola Bars, Nutri-Grain Bars	\$5 each
Fresh Fruit Smoothies	\$6 each
Hard Boiled Eggs	\$48 per dozen
Whole Fresh Fruit	\$4 each

### STATIONS

#### OMELET STATION

Minimum of 25 guests

Farm Fresh Eggs, Tri-Colored Peppers, Mushrooms, Tomatoes, Grated Cheddar Cheese, Bacon, Spinach, Onions, Ham and Sausage

**\$18** per person

Uniformed Chef's Fee of \$175 is required  
1 Attendant required for 25 – 50 Guests  
2 Attendants required for 51 – 100 Guests

#### BELGIAN WAFFLE STATION

Minimum of 25 guests

Served with Whipped Cream, Pecans, Apple Compote, Strawberries, Warm Maple and Blueberry Syrups

**\$14** per person

Uniformed Chef's Fee of \$175 is required  
1 Attendant required for 25 – 50 Guests  
2 Attendants required for 51 – 100 Guests



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12.24



# TWO-COURSE PLATED BREAKFAST

Plated Breakfasts include Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Plated Breakfast for less than 20 guests is subject to a \$125 service fee

Assorted Breakfast Pastries, Fruit Preserves and Sweet Butter for the Table

## CHOICE OF PRE-SET FIRST COURSE

Fresh Fruit Salad or Greek Yogurt Parfait with Granola and Berries

### DELUXE

Garden Vegetable Frittata  
Spinach, Mushroom, and Gruyere,  
Roasted Tomato and Grilled  
Asparagus

\$32 per person

OR

Crunchy French Toast  
Corn Flake Crusted Cinnamon  
Brioche, Bourbon Syrup and  
Smoked Bacon

\$26 per person

### AMERICAN

Farm Fresh Scrambled Eggs with  
Herbs

Pork Sausage Links or Bacon

Breakfast Potatoes with Peppers  
and Onions

\$36 per person

### INTERCONTINENTAL

Spinach, Sundried Tomato and  
Egg White Frittata

Vegetarian Sausage

Grilled Asparagus with Citrus  
Butter and Oven Roasted Tomato

\$36 per person



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## THE BREAK COLLECTION

# À LA CARTE BREAKS

Freshly Brewed Regular Coffee and Decaffeinated Coffee	\$85 per gallon
Selection of International Teas	\$85 per gallon
Individual Bottles of Cold Brewed Coffee and Decaffeinated Coffee	\$8 each
Chilled Orange, Cranberry and Apple Juices	\$65 per gallon
Lemonade and Iced Tea	\$65 per gallon
Assorted Soft Drinks	\$5 each
Acqua Panna Natural Spring Water	\$6 each
San Pellegrino Sparkling Water	\$6 each
Assorted La Croix Sparkling Water	\$6 each
Fresh Fruit Smoothies	\$6 each
Individual Greek and Fruit Yogurt	\$6 each
Assorted Whole Fruit	\$4 each
Fresh Fruit and Berries	\$10 per person
Assorted Danish, Muffins and Croissants	\$52 per dozen
Smoked Salmon with Capers, Onions and Lemons	\$16 per person
Assorted Cleveland Bagels Cream Cheese, Fruit Preserves and Sweet Butter	\$54 per dozen
Egg and Bacon Buttermilk Biscuits	\$8 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$8 each
Egg, Ham and Cheddar Buttermilk Biscuits	\$8 each



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THE BREAK COLLECTION

À LA CARTE BREAKS (continued)

Assorted Protein Bars: Kind Bars and Cliff Bars	\$7 each
Individual Bags of Pretzels and Assorted Chips	\$4.5 each
Warm Jumbo Salted Pretzels, Cleveland Stadium Mustard and Cheddar Fondue	\$6 each
Individual Bags of Mixed Nuts	\$5.5 each
Classic Cookie Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate	\$52 per dozen
Pastry Chef's Choice Seasonal selection of miniature desserts	\$54 per dozen
InterContinental Cookie Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)	\$54 per dozen
Americana Pastry Brownies, blondies and cheesecake (GF)	\$54 per dozen
La Dolce Vita Seasonal panna cotta (GF), biscotti and assorted cannoli	\$58 per dozen
Luxe Petits Fours Seasonal tartelettes, French macarons, madeleines and financier (GF)	\$58 per dozen



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## AFTERNOON BREAKS

Afternoon Breaks include Assorted Soft Drinks, Mineral Waters, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 30 minutes applies

Minimum of 25 guests

### CHIPS & DIPS

Chips: Spiced Potato, Tortilla, Pita

Dips: Caramelized Onion Smoked Bacon, Chive & Sour Cream, Roasted Garlic Hummus, Warm Queso and Fire Roasted Salsa

**\$17** per person

### HEALTH BAR

Vegetable Crudité

Red Pepper Hummus (V)(GF)

Spinach Dip (VEG)(GF)

Pita Chips

Roasted Vegetable Farro Salad (V)

**\$18** per person



### MEDITERRANEAN

Fattoush Salad (V)

Garlic Hummus (V)(GF)

Baba Ghanoush (V)(GF)

Pita Bread

Baklava

**\$22** per person

### TEATIME

Smoked Salmon, Dill, House-made Boursin Cheese, Everything Seasoning on Flatbread Squares

Cucumber, Remoulade, White Bread (VEG)

BLT Bacon, Arugula, Tomato, Basil Aioli, Steamed Bun

Seasonal Scones with Fruit Preserves and Sweet Butter

French Macarons

**\$25** per person

### CLASSIC COOKIE

Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate

**\$16** per person

### PASTRY CHEF'S CHOICE

Seasonal selection of miniature desserts

**\$18** per person

### INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

**\$20** per person

### AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

**\$20** per person

### LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

**\$22** per person

### LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

**\$22** per person

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## LUNCH BUFFETS

Lunch Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Buffets for less than 20 guests are subject to a \$125 service fee

### BUILD YOUR OWN DELI

Vegetable Soup of the Day (V)(GF)

#### SALADS

Baby Greens Salad with Heirloom Cherry Tomatoes, Cucumbers, Pickled Onion, Feta Cheese, Balsamic and Buttermilk Dressing (VEG)(GF)

Rotini Salad with Roasted Vegetables, Olives, Red Wine Herb Vinaigrette (V)

Tuna Salad (GF)

#### ASSORTED BREADS

Add Cleveland Bagels

+\$3 per person

#### SLICED MEATS

Oven Roasted Turkey

Black Forest Ham

#### ASSORTED CHEESE

Smoked Cheddar

Pepperjack

Swiss

#### ACCOMPANIMENTS

Tomatoes, Leaf Lettuce, Red Onions, Pesto Aioli, Whole Grain Mustard, Mayonnaise, Pickles and Pepperoncini

#### DESSERTS

(see page 13 for selection)

\$42 per person

### GOURMET PREMADE SANDWICH BUFFET

Roasted Tomato Bisque (VEG)(GF)

#### SALADS

Wedge Iceberg to include Gem Lettuce, Smoked Bacon, Roasted Tomato, Pickled Red Onions, Blue Cheese, Green Goddess Dressing (GF)

Red Skinned Potato Salad with Rosemary, Tri Color Peppers, Dijon Mustard, Mayonnaise, Scallions (VEG)(GF)

#### SANDWICHES

Italian Hero with Capicola, Salami, Smoked Ham, Provolone, Oregano, Red Vinegar, EVOO, Lettuce, Sub Roll

Oven Roasted Turkey with Smoked Bacon, Cranberry Chipotle Aioli, Havarti, Vine Ripe Tomatoes, Wild Arugula, Spinach Wrap

Garden Harvest Wrap with Grilled Squash, Portobello Mushroom, Baby Spinach, Garlic Hummus, Sundried Tomato Wrap

#### SANDWICH ENHANCEMENT

Peppered Roast Beef with Swiss, Caramelized Onion, Wild Arugula, Horseradish Spread, Ciabatta

\$6 per person

#### GOURMET POTATO CHIPS ASSORTMENT

#### DESSERTS

(see page 13 for selection)

\$48 per person



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12.24



## LUNCH BUFFETS (continued)

Lunch Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Buffets for less than 20 guests are subject to a \$125 service fee

### BUILD YOUR OWN SALAD BUFFET

Vegetable Soup of the Day (V)(GF)

Assorted Rolls with Butter

#### BASE

Crisp Romaine

Arcadian Mix

Baby Spinach

#### TOPPINGS

Cherry Tomatoes

Shredded Carrots

Black Olives

Sweet Peppers

Banana Peppers

Cucumbers

Crumbled Feta Cheese

Shaved Parmesan

Croutons

Candied Walnuts

Dried Cranberries

#### DRESSINGS

Italian

Creamy Caesar

Balsamic Vinaigrette

Buttermilk Ranch

#### PROTEINS

Herb Marinated Garbanzo Beans

Grilled Chicken

Tuna Salad

#### DESSERTS

(see page 13 for selection)

**\$42** per person

### LITTLE ITALY BUFFET

Pasta Fagioli Soup (V)

#### SALADS

Chopped Antipasti Salad with Crisp Romaine, Salami, Capicola, Provolone, Tomato, Red Onion, Olives, Cucumber, Pepperoncini (GF)

Cheese Tortellini Salad with Olives, Pesto, Sundried Tomatoes (V)

Assorted Rolls with Butter

#### ENTRÉES

Grilled Italian Sausage (GF)

Caramelized Onions, Peppers, Sunday Gravy

Roasted Sea Bass (GF)

Tomato and Roasted Pepper Relish, Oregano, Capers, Olives

Cavatappi Primavera (VEG)

Garden Vegetables, Blistered Tomatoes, Garlic, White Wine, Pecorino

Balsamic Roasted Zucchini (V)(GF)

Cremini Mushrooms, Tomato, Roasted Cauliflower

#### DESSERTS

(see page 13 for selection)

**\$54** per person



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# LUNCH BUFFETS (continued)

Lunch Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies  
Buffets for less than 20 guests are subject to a \$125 service fee

## HEALTHY

### SALADS

**Kale-Strawberry Salad** (VEG)(GF)  
Candied Pecans, Goat Cheese, Strawberry Poppy Seed Vinaigrette, Dried Cranberries

**Quinoa-Farro Salad** (V)(GF)  
Toasted Almonds, Citrus Supreme, Tomatoes, Petit Greens, Herb Citronette

### ENTRÉES

**Roasted Chicken Breast** (GF)  
Charred Peperonata, Basil, Tomato

**Grilled Citrus Salmon** (GF)  
Artichoke and Roasted Tomato Salad

**Roasted Butternut Squash Pilaf** (V)  
Cous Cous, Peppers, Almonds, Crispy Brussel Sprouts

**Lemon Roasted Heirloom Cauliflower and Broccoli** (V)(GF)

### DESSERTS (see right for selection)

\$52 per person

## ALL LUNCH BUFFETS MAY CHOOSE FROM THE FOLLOWING DESSERT PLATTERS:

### CLASSIC COOKIE

Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate

(included in lunch buffet base price)

### PASTRY CHEF'S CHOICE

Seasonal selection of miniature desserts

+\$2 per person

### INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

+\$4 per person

### AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

+\$4 per person

### LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

+\$6 per person

### LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

+\$6 per person



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THE LUNCH COLLECTION

PLATED LUNCHES

TWO COURSES PER PERSON

Plated Lunches include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Two Course Plated Lunches include Entrée Salad, Protein and Dessert

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée

ENTRÉE SALADS

(choice of one)

InterContinental Chop

Crisp Romaine Hearts, Grape Tomatoes, Roasted Corn, Smoked Cheddar, Applewood Bacon, Croutons, Avocado Buttermilk Dressing

Hearts of Romaine Salad

(VEG)

Asiago Croutons, Shaved Parmigiano, Roasted Tomatoes, Roasted Garlic Dressing

Roasted Baby Beets (VEG)

Petite Greens, Goat Cheese, Fresh Orange, Spiced Pecans, Citrus Sherry Vinaigrette

Garden Greens (VEG)(GF)

Roasted Cherry Tomatoes, English Cucumber, Shaved Radish, Marinated Artichokes, Crumbled Feta, White Balsamic Vinaigrette

The Wedge (GF)

Crisp Iceberg, Smoked Bacon, Roasted Tomatoes, Pickled Onions, Blue Cheese, Green Goddess

\$30 per person

PROTEINS

(choice of one)

Herb Marinated Chicken Breast

+\$6 per person

Roasted Atlantic Salmon

+\$8 per person

Grilled Skirt Steak

+\$10 per person

DESSERTS

(see page 16 for selections)



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THE LUNCH COLLECTION

PLATED LUNCHES

THREE COURSES PER PERSON

Plated Lunches include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Three Course Plated Lunches include Soup or Salad, Entrée and Dessert

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée

FIRST COURSE

(choice of one)

Roasted Corn Chowder

(VEG)(GF)

Sweet Pepper, Cilantro

Creamy Tomato Bisque (VEG)

Cheese Croutons

Smoked Ham &  
Split Pea Soup (GF)

Crispy Prosciutto

Vine Ripe Tomato Salad

(VEG)(GF)

Artisanal Lettuce, Fresh  
Mozzarella, Petite Basil, Balsamic

Baby Spinach (GF)

Roasted Baby Vegetables,  
Candied Walnut, Applewood  
Bacon, Sherry Dressing

Apple & Baby Kale (VEG)(GF)

Petite Greens, Glazed Pecans,  
Goat Cheese, Cider Vinaigrette

Caesar Salad (VEG)

Chopped Romaine, Croutons,  
Shaved Parmesan, Classic Caesar  
Dressing

ENTRÉES

(choice of one)

Pan Roasted Chicken Breast

(GF)

Heirloom Potato & Bacon Hash,  
Brussel Leaves, Forest Mushroom,  
Sherry Herb Vinaigrette

\$45 per person

Marinated Free Range  
Chicken Breast (GF)

Sweet Potato, Charred Green  
Beans, Balsamic Onions,  
Chicken Jus

\$45 per person

Citrus Seared Salmon (GF)

Roasted Cauliflower, Haricot Verts,  
Shaved Radish, Herb Cirtonette

\$47 per person

Cavatelli

Short Rib Ragù, English Peas,  
Lemon, Herb Gremolata, Toasted  
Breadcrumb

\$42 per person

Grilled Flat Iron Steak Frites

(GF)

Hand Cut Garlic Wedges,  
Caramelized Onion Jus

\$47 per person

Spice Roasted  
Heirloom Carrots (V)

Warm Farro Salad, Medjool Date,  
Wilted Spinach, Pomegranate  
Glaze

\$38 per person

Spiced Cauliflower Steak  
(V)(GF)

Sumac Onions, Tahini,  
Crispy Garbanzo, Roasted Tomato

\$38 per person

DESSERTS

(see page 16 for selections)



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# PLATED LUNCHES

## DESSERTS

Plated Lunches include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Two Course Plated Lunches include Entrée Salad, Protein and Dessert  
Three Course Plated Lunches include Soup or Salad, Entrée and Dessert

Plated Meal Service for less than 20 guests  
is subject to a \$125 service fee

### SIGNATURE DESSERT MENU

(included in plated lunch base price)

#### Flourless Chocolate Cake (GF)

Chantilly, caramel sauce,  
seasonal fruit

#### Vanilla Bean Cheesecake (GF)

Chantilly, fruit coulis,  
seasonal fruit

#### Tiramisu

Chantilly, chocolate sauce,  
seasonal fruit

#### Mixed Berry Tart

Pastry cream, almond cream,  
chantilly, fruit coulis

#### Lemon Pound Cake

Chantilly, fruit coulis, strawberries

### PREMIUM DESSERT MENU

(additional price per person above  
plated lunch base price)

#### S'mores Tart

Graham cracker, dark chocolate  
ganache, toasted meringue

+\$4 per person

#### Citrus Meringue Tart

Honey madeleine, citrus curd,  
toasted meringue, berry coulis

+\$4 per person

#### Carrot Cake (V)(GF)

Plant-based chantilly, pecan  
praline, coconut caramel

+\$6 per person

#### Black Forest Mousse Cake (GF)

Cherry mousse, chocolate  
flourless cake, gluten-free  
shortbread

+\$8 per person

### CUSTOM DESSERT MENU

(additional price per person above  
plated lunch base price)

#### Custom dessert

created by Pastry Chef  
may reflect event's theme,  
seasonal ingredients or  
dietary requirements

from +\$8 per person



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# CHILLED STATIONS

Maximum service time of 1 ½ hours applies

Reception Stations require  
a minimum of 25 guests

## SLICED FRESH FRUIT

(VEG)(GF)

Seasonal Fresh Fruit and Berries

Yogurt Dip

**\$10** per person

## MARKET FRESH

CRUDITÉS (VEG)(GF)

Seasonal Market Vegetables

Chipotle Ranch

Roasted Red Pepper  
Dipping Sauce

**\$13** per person

## MEZZE (V)(GF)

Traditional Hummus

Baba Ghanoush

Cucumber Tzatziki

Marinated Olives

Romaine & Endive Spears

Pita Crisps

**\$14** per person

## EL BOTANERO (VEG)(GF)

Guacamole

Pico de Gallo

Queso Fresco

Cilantro Fire Roasted Salsa Roja

Tomatillo Salsa Verde

Warm Tortilla Chips

**\$18** per person

## ARTISAN CHEESE

(VEG)(GF)

Local and Artisan Cheeses

Fresh & Dried Fruits

Nuts

Rustic Breads

**\$20** per person

## ANTIPASTO (GF)

Assorted Italian Cured Meats

Marinated Mozzarella

Roasted, Grilled &  
Pickled Vegetables

Olives

Artisan Focaccia

**\$23** per person



## CHILLED COASTAL SEAFOOD

Served with Cocktail Sauce, Mignonette,  
Remoulade, Lemon Wedges, Hot Sauce

Poached Jumbo Shrimp

**\$30** per dozen

Oysters on the Half Shell

**\$62** per dozen

King Crab Legs

**\$60** per dozen

Marinated Green Lip Mussels

**\$25** per dozen

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# SUSHI STATIONS

Maximum service time of 1 ½ hours applies

Reception Stations require  
a minimum of 25 guests

## SALADS

(choice of one)

- Tuna Poke
  - Spicy Squid Salad
  - Madai
  - Wakame and Cucumber Salad (VEG)
- \$7 per person



## ROLLS AND SUSHI

(based on four pieces per person)

- ### ROLL SELECTION
- (choice of three)
- Spicy Tuna
  - California
  - Cucumber and Avocado
  - Salmon and Avocado
  - Yellowtail and Jalapeno
  - Tuna and Scallion
  - Escolar and Ginger
  - Crabstick and Tobiko
  - Shrimp and Tempura Crunch
  - Smoked Eel and Shiso

## SASHIMI SELECTION

(choice of two)

- Hamachi
- Atlantic Salmon
- Ahi
- White Tuna
- Eel
- Shrimp

\$22 per person

## NIGIRI

(based on four pieces per person)  
(choice of four)

- Hamachi
  - Atlantic Salmon
  - Ahi
  - White Tuna
  - Eel
  - Shrimp
- \$25 per person

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Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

## HOT STATIONS

Maximum service time of 1 ½ hours applies

Reception Stations require  
a minimum of 25 guests

### POTATO BAR (GF)

Roasted Garlic Whipped  
Yukon Golds

Mini Bakers House Kettle Chips

Garlic Herb Potato Wedges

Chile Spiced Sweet Potatoes

Toppings: Smoked Bacon,  
Cheddar Cheese, Sour  
Cream, Butter, Green Onions,  
Caramelized Onion Dip,  
Buttermilk Ranch, Beer Cheese

**\$18** per person

### MAC & CHEESE BAR

Pastas: Cavatappi and Orecchiette

Cheeses: Smoked Cheddar,  
Pepper Jack and Gruyere

Add-Ins: Applewood Bacon,  
Smoked Brisket, BBQ Chicken,  
Lobster, Caramelized Onions,  
Red Peppers, Forest Mushrooms,  
Baby Spinach, Peas, Sundried  
Tomatoes, Scallions, Chile Flake,  
Artichokes

**\$22** per person

### SLIDER BAR

(select two)

(based on 1 ½ pieces per person)

Angus Beef, Sharp Tillamook  
Cheddar, Caramelized Onions

Smokey Bleu Angus Beef, Smoked  
Bleu Cheese, Peppered Bacon

Blue Crab Cake, Celery Slaw, Old  
Bay Remoulade

Hawaiian Chicken Teriyaki  
Chicken Breast, Grilled Pineapple,  
Charred Red Onion

Tofu Banh Mi, Sweet Chili,  
Pickled Carrots, Cucumbers,  
Jalapeno, Cilantro (V)

**\$23** per person

### FLAT BREADS

(select three)

Margarita Vine Ripe Tomatoes,  
Basil Pesto, Fresh Mozzarella (VEG)

BBQ Chicken Roasted Chicken,  
Pepper Jack Cheese, Shaved Red  
Onion, BBQ Sauce

Italian Butcher Pepperoni,  
Sausage, Salami, Classic Tomato,  
Mozzarella, Chile Flake

Fungi Roasted Forest Mushrooms,  
Caramelized Onion, Wild Arugula,  
Fontina (VEG)

Hawaiian Roasted Pineapple,  
Smoked Ham, Mozzarella

Fig Jam, Blue Cheese, Prosciutto,  
Arugula, Aged Balsamic (VEG)

**\$23** per person



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# CARVING STATIONS

All Carving Items include Proper Accoutrements, Miniature Rolls, Choice of  
Horseradish Cream, Red Wine Demi or Dijon Mustard Sauce

Roasted Turkey Breast (Serves 25)	\$275
Cedar Plank Teriyaki Glazed Faroe Island Salmon (Serves 25)	\$350
Beef Tenderloin (Serves 25)	\$450
Maple Bourbon Grilled Pork Belly (Serves 25)	\$275
Garlic Infused Prime Rib of Beef (Serves 25)	\$500



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# RECEPTION DESSERTS

Maximum service time of 1 ½ hours applies

Reception Stations require  
a minimum of 25 guests

## CLASSIC COOKIE

Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate

\$52 per dozen

## PASTRY CHEF'S CHOICE

Seasonal selection of miniature desserts

\$54 per dozen

## INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

\$54 per dozen

## AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

\$54 per dozen

## LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

\$58 per dozen

## LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

\$58 per dozen



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# HORS D'OEUVRES

Minimum of 24 pieces per item

## COLD

Tomato, Mozzarella, Fresh  
Basil and Lemon Oil Crostini  
(VEG)

~~\$84~~ per dozen

Pimento Cheese,  
Cucumber Slice (VEG)

~~\$84~~ per dozen

Deviled Egg, Bacon Jam and  
Smoked Paprika (GF)

~~\$84~~ per dozen

Heirloom Tomato Bruschetta,  
Manchego and Black Olive  
(VEG)

~~\$84~~ per dozen

Lobster Salad, Lemon Aioli,  
Cucumber Disc (GF)

~~\$84~~ per dozen

Red Pepper Muhammara,  
Toasted Walnuts,  
Pomegranate Glaze,  
Crispy Pita (V)

~~\$84~~ per dozen

Smoked Salmon,  
Crème Fraiche, Pickled  
Shallots, Brioche

~~\$96~~ per dozen

Baja Shrimp and  
Cucumber Shooter (GF)

~~\$96~~ per dozen

Crab Salad in Phyllo

~~\$96~~ per dozen

Ponzu Marinated Tuna  
Crudo, Wasabi, Won Ton,  
Radish

~~\$96~~ per dozen

Smoked Duck, Fig Jam, Blue  
Cheese, Focaccia

~~\$96~~ per dozen

Seared Beef Tenderloin,  
Chive Sour Cream, Capers,  
Shaved Parmesan Crostini

~~\$96~~ per dozen

Beef Tenderloin Crostini,  
Horseradish Aioli

~~\$96~~ per dozen



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# HORS D'OEUVRES

Minimum of 24 pieces per item

## HOT

Spanakopita (VEG)

\$84 per dozen

Quinoa, Zucchini Fritter, Red Pepper Aioli (V)

\$84 per dozen

Vegetable Spring Roll, Sweet Chili Sauce (V)

\$84 per dozen

Pimento Cheese Fritter, Comeback Sauce (VEG)

\$84 per dozen

Raspberry and Brie en Croute, Apple Compote (VEG)

\$84 per dozen

Honey Sriracha Chicken Meatball

\$84 per dozen

Chicken Wellington

\$84 per dozen

Tandoori Chicken Satay, Mango Yogurt (GF)

\$84 per dozen

Chicken Quesadilla Cones

\$84 per dozen

Beef Wellington

\$84 per dozen

Mini Kobe Burger

\$84 per dozen

Mini Crab Cakes, Roasted Pepper Remoulade

\$96 per dozen

Scallop, Bacon Skewer (GF)

\$96 per dozen

Spiced Lamb Spring Rolls, Zhug Sauce

\$96 per dozen



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## PLATED DINNERS

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

### STARTERS (choice of one)

#### SOUP

Roasted Cauliflower (VEG)(GF)  
Puffed Rice, Lemon, Celery Leaf

Lobster Bisque  
Cognac Cream, Lobster Chive Salad

French Onion  
Gruyere Crouton, Caramelized Onion Broth, Charred Cipollini

Mushroom Cream (VEG)(GF)  
Wild Mushrooms, Fresh Herbs

Roasted Tomato Bisque (VEG)  
Crispy Basil, Cheese Crouton

Roasted Corn Chowder (GF)  
Smoked Bacon, Freeze Dried Corn, Chive Oil

#### SALAD

Simple Green Salad (VEG)(GF)  
Baby Greens, Goat Cheese, Shaved Garden Vegetables, Candied Pecans, Herb Citronette

Apple & Endive Green (V)(GF)  
Apple, Ripe Grapes, Toasted Walnuts, Crisp Celery, Apple Cider Dressing

Wedge (GF)  
Baby Iceberg, Smoked Bacon, Roasted Tomatoes, Blue Cheese, Chive, Creamy Green Goddess Dressing

Caesar Salad (VEG)  
Hearts of Romaine, Roasted Tomato, Focaccia Croutons, Shaved Parmigiano, Roasted Garlic Dressing

Heirloom Tomato (GF)  
Smoked Bacon, Arugula, Pickled Shallots, Aged Sherry Dressing

Vine Ripe Tomato Caprese (VEG)  
Fresh Mozzarella, Petite Basil, Saba, Extra Virgin Olive Oil, Rustic Croutons

Roasted Beet Salad (VEG)(GF)  
Arugula, Belgian Endive, Herbed Goat Cheese, Pickled Strawberry, Berry Balsamic Vinegar

Harvest Salad (VEG)(GF)  
Romaine Lettuce, Ancient Grains, Cucumber, Tomato, Garden Herbs, Feta, Red Wine Vinaigrette

### INTERMEZZO (choice of one)

Raspberry Sorbet  
Lemon Thyme Sorbet  
Champagne Sorbet

+\$5 per person



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## PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

### CHILLED APPETIZERS ENHANCEMENT

#### Ahi Tuna Tataki

Togarashi Seared Tuna, Avocado, Local Citrus, Soy Ponzu, Pickled Chile

+\$16 per person

#### Shrimp Ceviche (GF)

Avocado Crema, Fresh Orange, Cilantro, Tomato Augachile, Crispy Plantain

+\$16 per person

#### Prosciutto & Melon (GF)

Shaved Parma, Compressed Melon, Whipped Ricotta, Saba, Lemon, Toasted Pistachio

+\$16 per person

#### Crab & Avocado (GF)

Rock Crab Salad, Hass Avocado, Pickled Mango, Radish, Petite Greens

+\$16 per person

#### Grilled Asparagus (VEG)

Celeriac Cream, Brioche Crouton, Boiled Egg, Lemon Extra Virgin Olive Oil

+\$16 per person

### HOT APPETIZERS ENHANCEMENT

#### Jumbo Crab Cake

Sweet Corn Purée, Pickled Shallot, Heirloom Tomato Salad

+\$16 per person

#### Short Rib Ravioli

Dried Cherry, Roasted Squash, Sage Brown Butter

+\$16 per person

#### Crispy Pork Belly (GF)

Parsnip, Roasted Apple Hash, Pickled Black Berry, Frisée

+\$16 per person

#### Wild Mushroom Risotto

(VEG)(GF)

Roasted Root Vegetables, Garden Herbs, Toasted Pine Nuts

+\$16 per person



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# PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

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## ENTRÉES (choice of one)

**Pan Roasted Chicken Breast**  
(GF)  
Grain Mustard Chicken Jus  
**\$57** per person

**Gruyere & Spinach Stuffed Chicken** (GF)  
Caramelized Onion & Chive Jus  
**\$57** per person

**Honey & Chile Glazed Salmon** (GF)  
Citrus & Fennel Salsa  
**\$62** per person

**Grilled Swordfish** (GF)  
Cherry Tomato & Olive Relish  
**\$67** per person

**Roasted Sea Bass** (GF)  
Preserved Lemon & Chive Vinaigrette  
**\$67** per person



**Bourbon Braised Beef Short Rib** (GF)  
Braising Jus, Crispy Onions  
**\$65** per person

**Chile Dusted Beef Tenderloin** (GF)  
Espresso Bordelaise  
**\$72** per person

**Horseradish & Herb Crusted Angus Tenderloin** (GF)  
Caramelized Onion & Thyme Jus  
**\$72** per person

**Grilled Pork Chop** (GF)  
Bacon Bourbon Jus, Fresh Herbs  
**\$62** per person

**Crispy Tofu** (V)(GF)  
Jasmine Rice, Blistered Green Beans, Sweet Chili Glaze  
**\$44** per person

**Stuffed Eggplant** (V)(GF)  
Lentil Pilaf, Whipped Tofu, Red Pepper Coulis  
**\$44** per person

## DUO ENHANCEMENTS

**Sautéed Jumbo Prawns** (GF)  
Two Jumbo U10 Prawns, Roasted Garlic and Shallot Butter Sauce  
**+\$14** per person

**Seared Diver Sea Scallops**  
Two Seared Scallops, Citrus, Chardonnay and Chive Beurre Blanc  
**+\$18** per person

**Jumbo Crab Cake**  
Jumbo Lump Blue Crab, Old Bay Remoulade  
**+\$18** per person

**Petite Filet Mignon**  
Pan Roasted Petite Filet, Sauce Bordelaise  
**+\$20** per person

**Cold Water Lobster Tail**  
Garlic Herb Butter  
**+ market price based lobster tail** per person

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PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

VEGETABLES (choice of two)

- Crisp Asparagus (V)(GF)
- Seared Wild Mushrooms (V)(GF)
- Glazed Heirloom Carrots (V)(GF)
- Broccolini (V)(GF)
- Roasted Root Vegetables (V)(GF)
- Haricot Vert (V)(GF)
- Caramelized Brussel Sprouts (V)(GF)
- Seasonal Garden Vegetable (V)(GF)

STARCH (choice of one)

- Roasted Garlic Crushed Red Potatoes (V)(GF)
- Creamy Polenta (VEG)(GF)
- Smoked Cheddar and Herb Potato Gratin (VEG)(GF)
- Farro Risotto (V)
- Goat Cheese Polenta (VEG)(GF)
- Yukon Potato Purée (VEG)(GF)
- Herb and Roasted Tomato Risotto (VEG)(GF)
- Roasted Heirloom Fingerling (V)(GF)



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# PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

## SIGNATURE DESSERT MENU

(included in plated dinner base price)

### Flourless Chocolate Cake (GF)

Chantilly, caramel sauce,  
seasonal fruit

### Vanilla Bean Cheesecake (GF)

Chantilly, fruit coulis,  
seasonal fruit

### Tiramisu

Chantilly, chocolate sauce,  
seasonal fruit

### Mixed Berry Tart

Pastry cream, almond cream,  
chantilly, fruit coulis

### Lemon Pound Cake

Chantilly, fruit coulis, strawberries

## PREMIUM DESSERT MENU

(additional price per person above  
plated dinner base price)

### S'mores Tart

Graham cracker, dark chocolate  
ganache, toasted meringue

+\$4 per person

### Citrus Meringue Tart

Honey madeleine, citrus curd,  
toasted meringue, berry coulis

+\$4 per person

### Carrot Cake (V)(GF)

Plant-based chantilly, pecan  
praline, coconut caramel

+\$6 per person

### Black Forest Mousse Cake (GF)

Cherry mousse, chocolate  
flourless cake, gluten-free  
shortbread

+\$8 per person

## CUSTOM DESSERT MENU

(additional price per person above  
plated dinner base price)

### Custom dessert

created by Pastry Chef may  
reflect event's theme, seasonal  
ingredients or dietary  
requirements

from +\$8 per person



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# DINNER BUFFET

Dinner Buffets include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Dinner Buffet for less than 20 guests is subject to a \$125 service fee

## MEDITERRANEAN DINNER BUFFET

### SALADS

Mediterranean Lentil Salad (VEG)(GF)  
Peppers, Feta, Lemon Oregano Dressing

Fattoush Salad (V)  
Romaine Lettuce, Grape Tomato, Cucumbers, Crispy Pita, Pomegranate Dressing

Tabbouleh Salad (V)  
Bulgur, Parsley, Cucumber, EVOO, Lemon

### Focaccia and Pita Breads

### ENTRÉES (choice of two or three)

Lamb Stew (GF)  
Chickpea, Carrots, Potatoes

Lemon Pepper Free Range Chicken (GF)  
Artichokes and Peppers

Grilled Salmon (GF)  
Lemon Caper Sauce

Wild Mushroom Risotto (VEG)(GF)

Oven Roasted Eggplant and Tomatoes (V)(GF)

### DESSERTS (see page 31 for selection)

2 Entrées \$66 per person  
3 Entrées \$74 per person

## COCINA LATINA BUFFET

### SALADS

Pozole de Pollo (GF)  
Roasted Chicken, Hominy, Red Chile, Cilantro

Jicama, Heart of Palm and Citrus Salad (V)(GF)  
Serrano Lime Vinaigrette

Hacienda Salad (VEG)(GF)  
Baby Greens, Roasted Corn, Grape Tomatoes, Shaved Radish, Queso Fresco, Chipotle Ranch

### ENTRÉES (choice of two or three)

Roasted Chicken Mojo (GF)  
Roasted Poblano and Orange Salsa

Grilled Churrasco Steak (GF)  
Charred Peppers, Chimichurri

Citrus Grilled Grouper (GF)  
Avocado and Pickled Onion Relish, Cucumber, Cilantro

Sofrito Rice and Black Beans (V)(GF)

### DESSERTS (see page 31 for selection)

2 Entrées \$64 per person  
3 Entrées \$71 per person



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THE DINNER COLLECTION

DINNER BUFFET (continued)

Dinner Buffets include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Dinner Buffet for less than 20 guests is subject to a \$125 service fee

THE FAIRMOUNT BUFFET

Tuscan Kale and White Bean Soup (V)(GF)

Baby Spinach and Harvest Strawberry Salad (VEG)  
Candied Walnut, Goat Cheese, Shaved Apple, Farro, Strawberry Poppyseed Vinaigrette

Iceberg Wedge (GF)  
Blue Cheese, Smoked Bacon, Roasted Tomatoes, Pickled Onion, Green Goddess Dressing

ENTRÉES (choice of two or three)

Grilled Pesto Chicken (GF)  
Roasted Tomato and Artichoke Relish, Charred Citrus

Atlantic Salmon (GF)  
Leek Confit, Sweet Chili Beurre Blanc

Braised Short Ribs (GF)  
Merlot Reduction

Grilled Baby Vegetables, Herb Roasted Fingerling Potatoes (V)(GF)

DESSERTS (see page 31 for selection)

2 Entrées \$64 per person

3 Entrées \$71 per person



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# DINNER BUFFET

(continued)

Dinner Buffets include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Dinner Buffet for less than 20 guests is subject to a \$125 service fee

## ALL DINNER BUFFETS MAY CHOOSE FROM THE FOLLOWING DESSERT PLATTERS:

### PASTRY CHEF'S CHOICE

Seasonal selection of miniature desserts

(included in dinner buffet base price)

### LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

+\$6 per person

### INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

+\$4 per person

### LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

+\$6 per person

### AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

+\$4 per person



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# BEVERAGE SELECTIONS

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies  
One Bartender per 75 guests at \$175 each

## PREMIUM BRANDS

Dewar's White Label Scotch  
Seagram's 7 Whiskey  
Jim Beam Bourbon Whiskey  
Absolut Vodka  
Ford's London Dry Gin  
Don Q Rum  
Corazón Tequila Blanco  
Dos Hombres Mezcal

2 Hours **\$29** per person  
3 Hours **\$35** per person  
4 Hours **\$39** per person

Every hour thereafter **\$10** per person  
One Bartender per 75 guests at \$175 each

## DELUXE BRANDS

Johnnie Walker Red Label Scotch  
Crown Royal Whiskey  
Jack Daniel's Black  
Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Spiced Rum  
Bacardi Rum  
Jose Cuervo Especial Tequila

2 Hours **\$35** per person  
3 Hours **\$40** per person  
4 Hours **\$45** per person

Every hour thereafter **\$11** per person  
One Bartender per 75 guests at \$175 each



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BEVERAGE SELECTIONS (continued)

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies  
One Bartender per 75 guests at \$175 each

PREMIUM BRANDS

Dewar’s White Label Scotch  
Seagram’s 7 Whiskey  
Jim Beam Bourbon Whiskey  
Absolut Vodka  
Ford’s London Dry Gin  
Don Q Rum  
Corazón Tequila Blanco  
Dos Hombres Mezcal

\$10 per drink

DELUXE BRANDS

Johnnie Walker Red Label Scotch  
Crown Royal Whiskey  
Jack Daniel’s Black  
Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Spiced Rum  
Bacardi Rum  
Jose Cuervo Especial Tequila

\$11 per drink



(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

## BEVERAGE SELECTIONS (continued)

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies  
One Bartender per 75 guests at \$175 each

### DOMESTIC BEER

Michelob Ultra  
Miller Lite  
Budweiser  
Bud Light

\$5 each

### IMPORTED BEER

Heineken  
Stella Artois  
Corona Extra  
Amstel Light

\$6 each

### SPECIALTY BEER

(choice of one)

Great Lakes Beer  
Fat Head's Craft Beer  
Thirsty Dog Craft Beer  
Platform Beer

\$7 each

### CORDIALS

Selections of  
Popular Liqueurs

\$8 per drink

### COGNAC

Remy Martin V.S.  
Remy Martin V.S.O.P

\$8-\$15 per drink

### PORTS

Sandeman 20 Year Old Tawny  
Sandeman Fine Ruby

\$9 per drink

### BOURBON BAR

Woodford Reserve  
Bulleit Frontier  
Basil Hayden's

\$12 per drink

### HOUSE WINE

\$10 per glass

### BUBBLE BAR

Piper Sonoma Rosé  
Lunetta Prosecco

\$12 per glass

### MARTINI BAR

Absolut Vodka or  
Ford's London Dry Gin

\$11 per drink

Ketel One Vodka  
or Tanqueray Gin

\$13 per drink

### ASSORTED SOFT DRINKS

\$5 each

### JUICES

\$5 each

### ACQUA PANNA NATURAL SPRING WATER

\$6 each

### SAN PELLEGRINO SPARKLING WATER

\$6 each

### CASH BAR

Pricing is \$1 per drink additional  
Minimum Cash Bar Sales of \$500  
per bar, difference to apply to  
room rental

One Bartender per 75 guests at \$175 each

One Cashier per 75 guests at \$175 each



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12.24

WINE LIST

Minimum service time of 1 hour applies  
One Bartender per 75 guests at \$175 each

SPARKLING WINE

Lunetta Prosecco	Italy	Brut	\$54
Piper Sonoma	California	Rosé	\$48
Domaine Collin, Crémant de Limoux	France	Brut	\$57
Domaine Collin, Crémant de Limoux, Cuvée Rosé	France	Brut	\$67
Moët & Chandon Imperial	France	Brut	\$125
Heneroit, Blanc de Blancs	France	Brut	\$130
Moët & Chandon Dom Perignon	France	Brut	\$350

SWEET WINE

Stone Cellars	California	White Zinfandel	\$40
Chateau St. Michelle	Columbia Valley	Riesling	\$42
D' Asti Beviamo	Italy	Moscato	\$46
The Seeker	Germany	Riesling	\$48

DRY LIGHT AND CRISP WHITE WINE

Stone Cellars	California	Pinot Grigio	\$40
Danzante	Italy	Pinot Grigio	\$42
Joel Gott	California	Sauvignon Blanc	\$47
The Seeker	New Zealand	Sauvignon Blanc	\$48
The Seeker	France	Rosé	\$50
Rodney Strong	California	Chardonnay	\$64

DRY MEDIUM BODIED WHITE WINE

Stone Cellars	California	Chardonnay	\$40
Martín Códax	Spain	Albariño	\$52
The Seeker	California	Chardonnay	\$52
Chehalem	Oregon	Pinot Gris	\$58



(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free | (DF) Dairy Free



# WINE LIST (continued)

Minimum service time of 1 hour applies  
One Bartender per 75 guests at \$175 each

## DRY FULL BODIED WHITE WINE

Caliterra	Chile	Chardonnay	\$42
Director's Cut Coppola	Russian River	Chardonnay	\$48
Hess Select	California	Chardonnay	\$52
Sonoma-Cutrer	California	Chardonnay	\$64

## DRY LIGHTER STYLED RED WINE

Caliterra	Chile	Merlot	\$42
Cambria Julia's Vineyard	California	Pinot Noir	\$44
Chime	Oregon	Pinot Noir	\$46
Louis Jadot	France	Pinot Noir	\$55

## DRY MEDIUM BODIED RED WINE

Stone Cellars	California	Merlot	\$40
Stone Cellars	California	Cabernet Sauvignon	\$40
Caliterra	Chile	Cabernet Sauvignon	\$42
Sterling Vineyards	California	Cabernet Sauvignon	\$46
The Stump Jump	Australia	Shiraz	\$46

## DRY FULL BODIED RED WINE

Terrazas	Argentina	Malbec	\$44
Robert Mondavi	California	Cabernet Sauvignon	\$48
Chateau la Freynelle	France	Cabernet Sauvignon	\$57
The Seeker	Chile	Cabernet Sauvignon	\$58
Franciscan	California	Cabernet Sauvignon	\$78
Decoy by Duckhorn	California	Merlot	\$85



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Food and beverage is subject to a 25 percent taxable service charge and 8 percent sales tax. Subject to change.  
Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

THE BEVERAGE COLLECTION

ZERO PROOF BAR

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies  
One Bartender per 75 guests at \$175 each

DOMESTIC BEER

Budweiser Zero

\$6 each

IMPORTED BEER

Heineken 0  
Stella Artois 0.0  
Corona Zero

\$7 each

SPECIALTY BEER

(choice of one)  
Athletic Belgian Upside Dawn  
Golden  
Athletic Hefeweizen  
Samuel Adams Just the Haze IPA  
Best Day Brewing Kolsch

\$8 each

LOCAL BEER

(choice of one)  
BrewDog Elvis AF  
BrewDog Punk AF

\$7 each

RITUAL ZERO PROOF  
PREMIUM

Gin Alternative  
Tequila Alternative  
Whiskey Alternative  
Rum Alternative  
Aperitif Alternative

\$13 each

SEEDLIP BOTANICALS

Garden 108  
Spice 94  
Grove 42

\$14 each

SPARKING WINE

Giesen	New Zealand	Sparkling Brut	48
Codorníu Brut	Spain	Cava Brut	42

WHITE WINE

Giesen	New Zealand	Riesling	42
Giesen	New Zealand	Rosé	42
Giesen	New Zealand	Sauvignon Blanc	42
Leitz Eins Zwei	Germany	Chardonnay	48

RED WINE

Giesen	New Zealand	Red Blend	42
Zéra	France	Cabernet Sauvignon	48



CASH BAR

Pricing is \$1 per drink additional  
Minimum Cash Bar Sales of \$500  
per bar, difference to apply to  
room rental

One Bartender per 75 guests at \$175 each  
One Cashier per 75 guests at \$175 each

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