



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





# 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 FAIRFAX

Chilled Orange, Cranberry and Apple Juices

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

**\$22** per guest

## UNIVERSITY CIRCLE

Chilled Orange, Cranberry and Apple Juices

Seasonal Fresh Fruits and Berries

Individual Greek and Fruit Yogurt

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

**\$26** per guest

## THE HEALTH LINE

Chilled Orange, Cranberry and Apple Juices

Seasonal Fresh Fruits and Berries

Honey Yogurt Parfaits with Granola

Steel Cut Oatmeal with Wild Blueberries

Assorted Bagels and Cream Cheese

Seasonal Scones Served with Lemon Curd

Fruit Preserves and Sweet Butter

**\$28** per guest



# 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 EUCLID

Chilled Orange, Grapefruit, Cranberry and Apple Juices

Scrambled Eggs

Crisp Bacon

Pork Sausage Links

Home Fried Breakfast Potatoes

Individual Greek and Fruit Yogurt

Seasonal Fresh Fruits and Berries

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

**\$33** per guest

## GO! HEALTHY FOOD® INTERCONTINENTAL

Chilled Orange, Grapefruit and Cranberry Juices

Chilled Quinoa Salad with Pinenuts and Berries

Smoked Salmon and Assorted Bagels with Capers, Onions, Lemon and Low Fat Cream Cheese

Freshly Baked Frittata with Leeks, Fontina Cheese and Sun-Dried Tomato

Grilled Asparagus with Citrus Butter

Steel Cut Oatmeal with Brown Sugar and Raisins

Seasonal Fresh Fruits and Berries

Freshly Baked Banana Nut and Zucchini Breakfast Breads

Fruit Preserves and Sweet Butter

**\$36** per guest

THE BREAKFAST COLLECTION

BREAKFAST BUFFETS (continued)

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

Maximum service time of 1 1/2 hours applies

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

GO! HEALTHY FOOD® INTERCONTINENTAL DELUXE

Chilled Orange Juice and Carrot Juice

Fruit Infused Water

Steel Cut Oats, House Made Granola, Quinoa

Toppings to Include Fresh Blackberries, Blueberries, Raspberries, Strawberries, Diced Pineapple, Dried Apricots, Coconut, Raisins, Dried Cherries, Flax Seeds, Chia Seeds, Carob Chips

Greek Yogurt, Lemon Curd, Honey and Cinnamon

Made to Order Egg Station - Egg Whites, Egg Beaters, Vegan Egg Substitute, Fresh Eggs

Toppings to Include Kale, Diced Tomatoes, Spinach, Diced Bell Peppers, Diced Onions, Arugula, Feta Cheese, Monterey Jack Cheese

Whole Wheat Bagels, Cinnamon Raisin Bagels, Plain Bagels, English Muffins

Toppings to Include Smoked Salmon, Capers, Cream Cheese, Sliced Red Onion, Honey Butter, Fruit Preserves, Avocado

Berry Power Smoothie

Mean Green Smoothie

\$39 per guest

Chef Attendant Required - \$175 per Chef

THE CARNEGIE

Chilled Orange, Grapefruit, Cranberry and Apple Juices

Scrambled Eggs with Cheddar Cheese and Chives

Crisp Bacon

Pork Sausage Links

Home Fried Breakfast Potatoes

Seasonal Granola Parfaits

Seasonal Fresh Fruits and Berries

Smoked Salmon and Assorted Bagels with Capers, Onions, Lemon, Low Fat and Regular Cream Cheese

Fruit Preserves and Sweet Butter

\$41 per guest



## BREAKFAST ENHANCEMENTS & STATIONS

Egg and Bacon Buttermilk Biscuits	\$8 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$8 each
Egg, Ham and Cheddar Buttermilk Biscuits	\$8 each
Assorted Bagels with Cream Cheese	\$50 per dozen
Freshly Baked Breakfast Pastries, Muffins and Croissants	\$52 per dozen
Freshly Baked Scones with Lemon Curd and Jams	\$52 per dozen
Individual Greek and Fruit Yogurt	\$6 each
Kashi Bars, Granola Bars, Nutri-Grain Bars	\$5 each
Assorted Breakfast Cereals, 2% Milk, Skim Milk, Almond Milk and Soy Milk	\$5 each
Fresh Fruit Smoothies	\$6 each
Hard Boiled Eggs	\$4 each
Whole Fresh Fruit	\$4 each

### OMELET STATION

Minimum of 25 guests

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

**\$16** per guest

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

**\$12** per guest

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





THE BREAKFAST COLLECTION

# TWO-COURSE PLATED BREAKFAST

Plated Breakfast includes 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

## CHOICE OF PRE-SET FIRST COURSE

Fresh Fruit Salad or Greek Yogurt Parfait

### DELUXE

Spinach, Mushroom, and Gruyere Frittata Garnished with Roasted Tomato and Grilled Asparagus

Low Fat Apple Cinnamon and Banana Nut Bread

Fruit Preserves and Sweet Butter

**\$25** per guest

### AMERICAN

Farm Fresh Scrambled Eggs with Herbs

Pork Sausage Links

Breakfast Potatoes with Peppers and Onions

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

**\$27** per guest

### INTERCONTINENTAL

Arugula and Egg White Frittata

Grilled Asparagus with Citrus Butter and Oven Roasted Tomato

Low Fat Apple Cinnamon and Banana Nut Bread

Fruit Preserves and Sweet Butter

**\$30** per guest





THE BREAK COLLECTION

# À LA CARTE BREAKS

Freshly Brewed Regular and Decaffeinated Coffee	\$85 per gallon
Cold Brewed Coffee	\$8 each
Selection of International Teas	\$85 per gallon
Chilled Orange, Cranberry and Apple Juices	\$65 per gallon
Lemonade and Iced Tea	\$65 per gallon
Assorted Soft Drinks and Mineral Waters	\$5 each
San Pellegrino Sparkling Water	\$6 each
V8 Energy Drinks	\$5.5 each
Fresh Fruit Smoothies	\$6 each
Individual Greek and Fruit Yogurt	\$6 each
Assorted Whole Fruit	\$4 each
Seasonal Fresh Fruit and Berries	\$10 per person
Assorted Breakfast Cereals, 2% Milk, Skim Milk, Almond Milk and Soy Milk	\$4.5 each
Freshly Baked Breakfast Pastries, Muffins, and Croissants	\$52 per dozen
Assorted Bagels Served with Cream Cheese	\$50 per dozen
Smoked Salmon Assorted Bagels, Cream Cheese, and Traditional Toppings	\$16 per guest
Egg and Bacon Buttermilk Biscuits	\$8 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$8 each
Egg, Ham and Cheddar Buttermilk Biscuits	\$8 each



# 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
Vegetable Crudité with Tapenade, Roasted Pepper Aioli, Hummus	\$11 per guest
Assorted Miniature French Pastries	\$52 per dozen
<b>Freshly Baked Cookies</b> Blueberry White Chocolate, Oatmeal Cranberry and Almond, Chocolate Chunk, Chocolate Chocolate, and Peanut Butter	\$52 per dozen
<b>European-Style Cookies</b> Madeleines, Financiers, Macaroons, and Palmiers	\$52 per dozen
Fudge Brownies and Blondies	\$52 per dozen
Chocolate Dipped Strawberries	\$52 per dozen



## 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

### MEET YOU AT CARNEGIE AND ONTARIO

Hot Soft Pretzel Sticks with  
Cleveland Stadium Mustard and  
Cheddar Fondue

House Made Popcorn

Assorted Candy Bars

Individual Bags of Peanuts and  
Cracker Jacks

**\$17** per guest

### THE SIESTA

Tri-Colored Tortilla Chips

Fresh Made Guacamole

Salsa Roja, Black Bean and Corn  
Salsa and Salsa Verde

Chile Con Queso

Sour Cream

**\$19** per guest

### HUMMUS BAR

Beet Hummus, Sun Dried  
Tomato Hummus and Traditional  
Hummus

Naan Bread

Assorted Seasonal Fresh  
Vegetables

**\$18** per guest

### APPLE BREAK

Apple Cider

Caramel Apples  
with or without Nuts

Dried Apple Chips

Individual Apple Pies

**\$17** per guest

### SWEET AND SALTY

Chocolate Dipped Dried Fruit

Chocolate Dipped Strawberries

Chocolate Dipped Potato Chips

Chocolate Drizzled Popcorn

Pretzel Rods

Fresh Berries

**\$19** per guest





# LUNCHEON BUFFETS

Luncheon 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

## GOURMET PREMADE SANDWICH BUFFET

Soup du Jour

### SALADS

Assorted Baby Greens with Balsamic Vinaigrette and Ranch Dressings

Creamy Coleslaw

Classic Italian Pasta Salad

### SANDWICHES

Roasted Turkey Breast with Smoked Gouda, Creamy Basil Aioli on Whole Wheat

Choice of Chicken Salad ~OR~ Tuna Salad with Lettuce and Tomato on a Kaiser Roll

Grilled Vegetables with Arugula and Goat Cheese on Ciabatta

Roast Beef with Double Crème Brie and Caramelized Onions on French Baguette

DESSERTS (choice of two)

Fruit Panna Cotta

Seasonal Gourmet Cookie Selection

Cheesecake Swirl Brownies

Triple Chocolate Cupcakes

Vanilla Bean Cupcakes

**\$44** per guest

## CAFÉ SERRANO

Chicken Tortilla Soup

### SALADS

Fiesta Salad with Tomatoes, Carrots, Tortilla Strips and Lime Vinaigrette

Baby Shrimp Salad with Cilantro Pesto

Nopales Salad with Green Chili and Cilantro

Tomato and Avocado Salad with Cilantro

### ENTRÉES & SIDES

Tri-Colored Tortilla Chips with Queso, Guacamole, Salsa and Sour Cream

Beef and Chicken Fajitas with Sautéed Peppers and Onions

Warm Flour Tortillas

Spanish Rice

Latin Spiced Vegetables

DESSERTS (choice of two)

Spanish Caramel Flan

Tres Leche Cake

Sopapillas with Vanilla and Berry Dipping Sauces

**\$48** per guest





THE LUNCHEON COLLECTION

# LUNCHEON BUFFETS (continued)

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

Maximum service time of 1 1/2 hours applies

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

## LITTLE ITALY

Italian Wedding Soup

### SALADS

Caesar Salad with Herbed Croutons, Shaved Parmesan and Caesar Dressing

InterContinental Pasta Salad with EVOO and Fresh Basil

Caprese Salad with Vine-Ripened Tomatoes, Basil and Buffalo Mozzarella

Roasted Vegetable Platter with Goat Cheese

Garlic Breadsticks

### ENTRÉES & SIDES

Chicken Piccata with Lemon, Capers, Tomatoes and White Wine

Seared Salmon with Spinach, Roma Tomatoes, Olives and EVOO

Orzo Pasta with Mushrooms and Herbs

Assorted Fresh Vegetables

### DESSERTS

Cannoli

Individual Cassata Cakes

**\$51** per guest

## AMERICAN HARVEST

Homemade Chicken Noodle Soup

### SALADS

Mixed Greens Salad with Radishes, Carrots, Tomatoes, Goat Cheese and White Balsamic Vinaigrette

Penne Pasta with Fresh Basil, Grilled Vegetables, Sun-Dried Tomatoes and EVOO

Assorted Rolls and Sweet Butter

### ENTRÉES & SIDES

(choice of two)

Bistro Steak with Mushrooms, Roasted Shallots and Red Wine

Chicken Milanese with Crushed Tomatoes, Basil and Roasted Garlic

Herb and Sun-Dried Tomato Crusted Cod with Lemon Beurre Blanc

Market Fresh Vegetables and Potatoes

### DESSERTS

Seasonal Desserts from our Pastry Chef

**\$54** per guest



## PLATED LUNCHEONS

Please select your choice of Soup or Salad and Dessert

Plated Luncheons include Assorted Rolls and Sweet 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

### STARTERS (choice of one)

#### SOUP

Minestrone Soup

Cream of Asparagus Soup

#### SALAD

##### Caesar Salad

Herb Croutons, Shaved Parmesan Cheese and Caesar Dressing

##### Mixed Greens Salad

Tomatoes, Cucumbers and Balsamic Dressing

##### Caprese Salad

Tomatoes, Basil and Buffalo Mozzarella

##### Organic Baby Green Salad

Feta Cheese, Dried Cranberries, Roasted Red Peppers and Dried Cherry Vinaigrette

### ENTRÉES (choice of one)

#### Orzo Pasta

Melted Tomatoes, Shiitake Mushrooms, Scallions and EVOO

**\$32** per guest

#### Grilled Chicken Breast

Artichoke, Tomato, Mushroom and Basil Butter, Garlic Mashed Potato

**\$36** per guest

#### Sautéed French Breast of Chicken

Sticky Rice, Steamed Bok Choy, Soy Ginger Broth

**\$39** per guest

#### Chicken Piccata

Lemon, White Wine, Tomato, EVOO and Capers, Fettuccini and Broccoli Rabe

**\$37** per guest

#### Sautéed Salmon Filet

Quinoa, Steamed Asparagus, Caper-Tomato Butter Sauce

**\$43** per guest

#### Grilled Petit Filet of Beef

Wilted Arugula, Roasted Fingerling Potatoes, Merlot Sauce

**\$52** per guest

### DESSERTS (choice of one)

Flourless Chocolate Cake with Raspberry Coulis

Vanilla Bean Cheesecake with Raspberry and Mango Sauces



# PLATED LUNCHEONS

SEASONAL: SPRING & SUMMER

Please select your choice of Soup or Salad and Dessert

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

Available March through August

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



## STARTERS (choice of one)

### SOUP

Vidalia Onion Soup, Chervil Croutons, Parmesan Crystals

Curried Cauliflower Soup with Toasted Almonds

### SALAD

Mixed Baby Lettuce Salad  
Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts, Cherry Vinaigrette

Grilled Endive Salad  
Cucumber Carpaccio, Grilled Endive, Roasted Pineapple, Watercress, Boursin Yogurt Dressing

Caesar Salad  
Grilled Baby Romaine, Parmesan Tuile, Olive Oil Roasted Tomatoes, Roasted Garlic Caesar Dressing

Rare Seared Tuna Salad  
Seared Tuna, Micro Greens, Wasabi Aioli

## ENTRÉES (choice of one)

Provençal-Herb  
Roasted Chicken

Boursin Whipped Potatoes, Asparagus and Baby Carrot, Roasted Chicken Thyme Jus

\$38 per guest

Coriander Crusted Cod  
Wilted Rainbow Chard, Sweet Corn and Chorizo Hash, Smoked Paprika Fingerling Potatoes, Saffron Cream

\$42 per guest

Tandoor Roasted  
Silver Atlantic Salmon  
Chickpea Puree, Roasted Cauliflower, Fava Beans and Chili Oil

\$42 per guest

Seared Filet of Halibut  
Spinach, Yellow Lentils, Cannellini Beans and Red Beet Emulsion

\$44 per guest

Grilled Petite Filet  
of Beef

Roasted Black Garlic Whipped Potatoes, Seasonal Vegetable, Red Wine Reduction

\$51 per guest

## DESSERTS (choice of one)

Key Lime or Lemon Meringue Pie with Honey Meringue and Seasonal Fruits

Coconut Panna Cotta with Poppyseed Cake, Roasted Pineapple and Kiwi

Cream Cheese Pound Cake with Fresh Strawberries, Vanilla Bean Whipped Cream and Strawberry Sauce

Lemon Blueberry Cake with Sugared Lemon

Banana Crème Pie Parfaits





# PLATED LUNCHEONS

SEASONAL: FALL & WINTER

Please select your choice of Soup or Salad and Dessert

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



## STARTERS (choice of one)

### SOUP

Roasted Eggplant and Red Pepper Bisque, Pancetta Crackling

Butternut Squash Soup with Allspice and Creamy Tofu

### SALAD

Frisée Salad  
Grana Padano Cheese, Toasted Pepitas, Pumpkin Seed Oil Vinaigrette

Heirloom Salad  
Baby Lettuce, Caramelized Anjou Pears, Moody Blue Cheese, Heirloom Cherry Tomatoes, Candied Pecans, Pear Vinaigrette

Beet and Goat Cheese Salad  
Roasted Golden and Purple Beets, Goat Cheese, Micro Radish Greens, Toasted Pistachio, Horseradish Vinaigrette

Healthy Harvest Salad  
Wild Rocket Greens, Dried Cranberries, Roasted Butternut Squash, Toasted Pumpkin Seeds, Maple Balsamic Dressing

## ENTRÉES (choice of one)

Pistachio Crusted French Breast of Chicken  
Sweet Potato Puree, Maple Glazed Brussels Sprouts, Late Harvest Chardonnay Velvet Reduction

\$39 per guest

Sake Glazed Faroe Island Salmon  
Forbidden Black Rice, Exotic Forest Mushrooms, Baby Bok Choy, Lemongrass Essence

\$42 per guest

Grilled Block Island Swordfish  
Virgin Tomato Salsa, White Truffle Oil and Wilted Arugula

\$45 per guest

Braised Osso Bucco  
Creamy Polenta, Buttered Haricot Vert, Oxtail Merlot Reduction

\$48 per guest

Fire Roasted Domestic Sonoma Valley Lamb Chops  
Rösti Potato Cakes, Preserved Lemon and Mint Jus de Voiles, Steamed Asparagus and Wax Bean Bundles

\$52 per guest

Available September through February  
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

## DESSERTS (choice of one)

Sticky Toffee Pudding, Molasses Toffee Sauce, Vanilla Chantilly

Pumpkin Tart with Cinnamon Whipped Cream, Glazed Cocoa Nibs

Almond Cream Tart with Raspberry Jam, Glazed Raspberries

Ginger Spiced Chocolate Cake, Candied Ginger, Mascarpone Cream

Saffron Poached Pear with Almond Nougat





# SUSHI STATIONS

Maximum service time of 1 ½ hours applies

Reception Stations require  
a minimum of 25 guests

## SALADS (choice of one)

Spicy Sesame Squid

Cucumber and Pickled  
Onion

Seaweed and Cucumber

\$7 per guest

## 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)

Tuna

Salmon

Yellowtail

Escolar

\$22 per guest

## NIGIRI

(based on four pieces per person)

(choice of four)

Tuna

Salmon

Yellowtail

Smoked Eel

Escolar

Shrimp

\$25 per guest



Maximum service time of 1 1/2 hours applies

Reception Stations require  
a minimum of 25 guests

# HORS D'OEUVRES STATIONS

## CRUDITÉ

Grilled and Fresh Vegetables

Tapenade, Roasted Pepper Aioli  
and Hummus

**\$11** per guest

## ARTISANAL CHEESE BOARD

A Wide Variety of Imported and  
Domestic Artisan Made Cheeses

Quince Paste, Assorted Chutneys  
and Toppings

Artisan Breads and Seasoned  
Crackers

**\$16** per guest

## MEDITERRANEAN MEZZE

Hummus, Baba Ganoush and  
Tabbouleh

Naan Bread

Assorted Mediterranean Olives  
and Feta Cheese

**\$18** per guest

## ITALIAN STATION MADE TO ORDER

(choice of two pastas)

Penne Pasta

Mushroom Ravioli

Cheese Tortellini

Farfalle Pasta

Assorted Wild Mushrooms,  
Pancetta, Tomatoes, Italian  
Sausage or Chicken Sausage,  
Peas, Scallions, Parmesan Cheese

Marinara Sauce

Pesto Cream Sauce

Assorted Italian Breads and  
Bread Sticks

**\$24** per guest

Attendant is required for every 75 guests  
at \$175 each

## WEST SIDE MARKET

Yukon Gold Pierogi with  
Rosemary

Sweet Potato Pierogi with  
Blue Cheese

Caramelized Onions, Chopped  
Bacon, Applesauce, Sour Cream,  
Green Onions

Smoked Kielbasa

**\$27** per guest

## LOCOS CANTINA TACO STATION

Carne Asada

Chicken Tinga

Roasted Vegetables with  
Latin Spices

Soft Tortillas

Tri Colored Tortilla Chips

Lettuce, Guacamole, Salsa Cruda,  
Cilantro Crema, Cheddar Cheese  
and Jalapenos

**\$27** per guest



## CARVING STATIONS

All Carving Items come with Proper Accoutrements, Miniature Rolls, Choice of Béarnaise, Red Wine or Dijon Mustard Sauce

Roasted Turkey Breast (Serves 25)	\$275
Cedar Plank Horseradish Crusted Faroe Island Salmon (Serves 25)	\$350
Beef Tenderloin (Serves 25)	\$450
Thai Spiced Chilean Sea Bass (Serves 25)	\$450
Garlic Infused Top Round of Beef (Serves 100)	\$500



# HORS D'OEUVRES

Minimum of 25 pieces per item

## COLD

### VEGETARIAN/MEATLESS

Crostini with Tomato, Mozzarella, Fresh Basil and Lemon Oil

Crostini with Gorgonzola and Caramelized Onion

Pesto Marinated Mozzarella and Cherry Tomato Skewer

\$6 each

### MEAT & SEAFOOD

Smoked Salmon with Crème Fraiche and Pickled Shallots on Focaccia

Chicken Waldorf Salad on Focaccia

Tuna Tartare with Wasabi on Wonton

Crostini with Beef Carpaccio and Horseradish Cream

Crostini with Organic Chicken, Shiitake Mushrooms and Port Wine Glaze

\$8 each

### GLUTEN FREE

Lobster Salad with Lemon Aioli on Cucumber Disc

Jumbo Shrimp Served with Lemon and Cocktail Sauce

\$9 each

## HOT

### VEGETARIAN/MEATLESS

Tuscan Ratatouille Tart

Breaded Artichoke with Boursin Cheese

Spanakopita

Balsamic Fig and Goat Cheese Flatbread

Raspberry and Brie en Croute

Vegetable Spring Roll (Vegan)

Feta and Sun-Dried Tomato Phyllo Roll

\$6 each

### MEAT & SEAFOOD

Scallop Wrapped with Apple Smoked Bacon

Beef Wellington with Merlot Glaze

Crab Cake with Spicy Remoulade

Chicken Wellington with Chardonnay Cream

Buffalo Chicken Spring Roll with Blue Cheese

\$9 each

### GLUTEN FREE

Candied Bacon Jam Tart

Chicken Satay with Soy Glaze

\$6 each





## PLATED DINNERS

Please select your choice of Soup or Salad and Dessert

Plated Dinners include Assorted Rolls and Sweet 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

Vegan Entrées will reflect the price of the main Entrée selection

### STARTERS (choice of one)

#### SOUP

Curried Cauliflower Soup

Roasted Tomato Bisque

#### SALAD

##### Caesar Salad

Hearts of Romaine, Olives, Cherry Tomatoes, Shaved Parmesan, Focaccia Croutons, Traditional Caesar Dressing

##### Iceberg Wedge

Baby Iceberg, Heirloom Cherry Tomatoes, Smoked Blue Cheese, White French Dressing

##### Kale Salad

Kale, Chopped Egg, Roasted Peppers, Crispy Onion, Sherry Wine Vinaigrette

##### Bouquet of Baby Lettuces

Baby Lettuce, Red Wine Poached Pear, Wedge of Brie, Balsamic Vinaigrette

##### Mixed Greens

Local Greens, Roasted Beets, Toasted Pumpkin Seeds, Crumbled Feta, Sweet Cherry Vinaigrette

### INTERMEZZO (choice of one)

Raspberry Sorbet

Lemon Thyme Sorbet

Champagne Sorbet

\$5 per guest



# PLATED DINNERS (continued)

Please select your choice of Soup or Salad and Dessert

Plated Dinners include Assorted Rolls and Sweet 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

Vegan Entrées will reflect the price of the main Entrée selection

## ENTRÉES

**French Breast of Chicken**  
Mushroom Duxelle, Fontina Cheese, Butternut Squash Mash, Grilled Asparagus and Cabernet Demi

\$57 per guest

**Herb Seared Chicken**  
Smoked Gouda Whipped Potatoes, Haricot Vert, Chardonnay Cream

\$57 per guest

**Pan Seared Faroe Island Salmon**  
Saffron Risotto, Baby Vegetables, Chanterelle and Leek Ragout

\$62 per guest

**Potato Crusted Grouper**  
Roasted Fingerling Potatoes, Lemon and White Asparagus Emulsion, Arugula, Baby Vegetables, Lemon Oil

\$67 per guest



**Grilled Strip Steak**  
Garlic Smashed Potato, Seasonal Vegetables, Pinot Noir Glaze

\$75 per guest

**Seared Tenderloin of Beef**  
Smoked Cheddar Au Gratin Potatoes, Seasonal Vegetables, Merlot Veal Reduction

\$71 per guest

## DUET ENTRÉES

**Grilled Filet of Beef and Jumbo Prawns**  
Madeira Sauce and Garlic Beurre Blanc, Rice Valencia, Baby Vegetables

\$81 per guest

**Pan Seared Halibut and Grilled Tenderloin of Beef**  
Lemon Beurre Blanc and Balsamic Vinegar Glaze, Pesto Whipped Potatoes, Haricot Vert

\$81 per guest

**Grilled Center Cut Sirloin and Pan Seared Scallops**  
Merlot Reduction and Lemon Chive Oil, Asiago Risotto, Crispy Leeks, Baby Vegetables

\$84 per guest



**Sautéed Tenderloin of Beef and Grilled Salmon Filet**  
Port Wine Sauce and Saffron Sauce, Creamy Potato Gratin, Baby Vegetables

\$76 per guest

## VEGAN ENTRÉES

**Saffron Mushroom Risotto**  
Marsala Reduction

**Roasted Spaghetti Squash**  
Bell Pepper Coulis and Crispy Onions

**Roasted Eggplant**  
Herb Polenta Cake and Mushroom Bolognese

## DESSERTS (choice of one)

Classic Opera Torte

Lemon Meringue Tart with Fresh Berries

THE DINNER COLLECTION

# PLATED DINNERS

SEASONAL: SPRING & SUMMER

Please select your choice of Soup or Salad and Dessert

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

Available March through August

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

Vegan Entrées will reflect the price of the main Entrée selection

## STARTERS (choice of one)

### SOUP

Vidalia Onion Soup, Chervil Croutons, Parmesan Crystals

Curried Cauliflower Soup with Toasted Almonds

### SALAD

#### Mesclun Salad

Mixed Baby Lettuce, Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts, Cherry Vinaigrette

#### Grilled Endive Salad

Cucumber Carpaccio, Grilled Endive, Roasted Pineapple, Watercress, Boursin Yogurt Dressing

#### Caesar Salad

Grilled Baby Romaine, Parmesan Tuile, Olive Oil Roasted Tomatoes, Roasted Garlic Caesar Dressing

#### Rare Seared Tuna Salad

Seared Tuna, Micro Greens, Wasabi Aioli

## INTERMEZZO (choice of one)

### Raspberry Sorbet

Lemon Thyme Sorbet

Champagne Sorbet

\$5 per guest

## ENTRÉES (choice of one)

### Provençal-Herb Roasted Chicken

Boursin Whipped Potatoes, Asparagus and Baby Carrot, Roasted Chicken Thyme Jus

\$57 per guest

### Coriander Crusted Cod

Wilted Rainbow Chard, Sweet Corn and Chorizo Hash, Smoked Paprika Fingerling Potatoes, Saffron Cream

\$62 per guest

### Tandoor Roasted Silver Atlantic Salmon

Chickpea Puree, Roasted Cauliflower, Fava Beans and Chili Oil

\$62 per guest

### Seared Filet of Halibut

Spinach, Yellow Lentils, Cannellini Beans and Red Beet Emulsion

\$68 per guest

### Grilled Filet of Beef

Roasted Black Garlic Whipped Potatoes, Seasonal Vegetable, Red Wine Reduction

\$71 per guest

## DESSERTS (choice of one)

Key Lime or Lemon Meringue Pie with Honey Meringue and Seasonal Fruits

Coconut Panna Cotta with Poppyseed Cake, Roasted Pineapple and Kiwi

Cream Cheese Pound Cake with Fresh Strawberries, Vanilla Bean Whipped Cream and Strawberry Sauce

Lemon Blueberry Cake with Sugared Lemon

Banana Crème Pie Parfaits



THE DINNER COLLECTION

# PLATED DINNERS

SEASONAL: FALL & WINTER

Please select your choice of Soup or Salad and Dessert

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

Available September through February

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

Vegan Entrées will reflect the price of the main Entrée selection

## STARTERS (choice of one)

### SOUP

Roasted Eggplant and Red Pepper Bisque, Pancetta Crackling

Butternut Squash Soup with Allspice and Creamy Tofu

### SALAD

Frisée Salad  
Grana Padano Cheese, Toasted Pepitas, Pumpkin Seed Oil Vinaigrette

Heirloom Salad  
Baby Lettuce, Caramelized Anjou Pears, Moody Blue Cheese, Heirloom Cherry Tomatoes, Candied Pecans, Pear Vinaigrette

Beet and Goat Cheese Salad  
Roasted Golden and Purple Beets, Goat Cheese, Micro Radish Greens, Toasted Pistachio, Horseradish Vinaigrette

Healthy Harvest Salad  
Wild Rocket Greens, Dried Cranberries, Roasted Butternut Squash, Toasted Pumpkin Seeds, Maple Balsamic Dressing

## INTERMEZZO (choice of one)

Raspberry Sorbet  
Lemon Thyme Sorbet  
Champagne Sorbet

\$5 per guest

## ENTRÉES (choice of one)

Pistachio Crusted French Breast of Chicken  
Sweet Potato Puree, Maple Glazed Brussels Sprouts, Late Harvest Chardonnay Velvet Reduction

\$57 per guest

Sake Glazed Faroe Island Salmon  
Forbidden Black Rice, Exotic Forest Mushrooms, Baby Bok Choy, Lemongrass Essence

\$62 per guest

Grilled Block Island Swordfish  
Virgin Tomato Salsa, White Truffle Oil and Wilted Arugula

\$64 per guest

Braised Osso Bucco  
Creamy Polenta, Buttered Haricot Vert, Oxtail Merlot Reduction

\$59 per guest

Fire Roasted Domestic Sonoma Valley Lamb Chops  
Rösti Potato Cakes, Preserved Lemon and Mint Jus de Voiles, Steamed Asparagus and Wax Bean Bundles

\$67 per guest

## DESSERTS (choice of one)

Sticky Toffee Pudding, Molasses Toffee Sauce, Vanilla Chantilly Cream

Pumpkin Tart with Cinnamon Whipped Cream, Glazed Cocoa Nibs

Almond Cream Tart with Raspberry Jam, Glazed Raspberries

Ginger Spiced Chocolate Cake, Candied Ginger, Mascarpone Cream

Saffron Poached Pear with Almond Nougat





# DINNER BUFFET

Dinner Buffets include 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 DINNER BUFFET

Roasted Eggplant and Red Pepper Bisque

### SALADS

Local Greens with Baby Tomatoes and Cucumbers with Balsamic Vinaigrette and Ranch Dressings

Tortellini Pasta with Mozzarella Pearls, Olives, Sun-Dried Tomatoes and EVOO

Assorted Rolls and Sweet Butter

ENTRÉES (choice of two or three)

Bistro Steak with Merlot Glaze

Roasted Chicken with Natural Jus

Pan Seared Striped Bass with Wilted Rainbow Chard, Fennel and Tomato Ragout

Seasonal Fresh Vegetables and Potatoes

### DESSERTS

Seasonal Desserts from our Pastry Chef

2 Entrées \$64 per guest

3 Entrées \$71 per guest

# BEVERAGE SELECTIONS

Beverage Packages include House Wine, Imported and Domestic Beer, Mineral Waters, 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
- Four Roses
- New Amsterdam Vodka
- Bombay Original Gin
- Cruzan Aged Light Rum
- Corazón Tequila Blanco
- Dos Hombres Mezcal

2 Hours **\$28** per guest

3 Hours **\$34** per guest

4 Hours **\$38** per guest

Every hour thereafter **\$9** per guest

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 **\$34** per guest

3 Hours **\$39** per guest

4 Hours **\$44** per guest

Every hour thereafter **\$10** per guest

One Bartender per 75 guests at \$175 each



# BEVERAGE SELECTIONS (continued)

Beverage Packages include House Wine, Imported and Domestic Beer, Mineral Waters, 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
- Four Roses
- New Amsterdam Vodka
- Bombay Original Gin
- Cruzan Aged Light Rum
- Corazón Tequila Blanco
- Dos Hombres Mezcal

\$9 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

\$10 per drink



# BEVERAGE SELECTIONS (continued)

Beverage Packages include House Wine, Imported and Domestic Beer, Mineral Waters, 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  
Watershed

\$12 per drink

## HOUSE WINE

\$10 per glass

## BUBBLE BAR

Piper Sonoma Rosé  
Lunetta Prosecco

\$12 per glass

## MARTINI BAR

New Amsterdam Vodka  
or Bombay Original Gin

\$11 per drink

Ketel One Vodka  
or Tanqueray Gin

\$13 per drink

## ASSORTED SOFT DRINKS

\$5 each

## MINERAL WATER AND JUICE

\$5 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





# 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

## DRY LIGHT AND CRISP WHITE WINE

Stone Cellars	California	Pinot Grigio	\$40
Danzante	Italy	Pinot Grigio	\$42
Hot to Trot	Washington State	White Blend	\$46
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
Kendall Jackson Vintner's Reserve	California	Chardonnay	\$52
Chehalem	Oregon	Pinot Gris	\$58



THE BEVERAGE COLLECTION

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	\$40
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
Franciscan	California	Cabernet Sauvignon	\$78
Decoy by Duckhorn	California	Merlot	\$85

