



2024 Catering Menus



INTERCONTINENTAL®
JOHANNESBURG O.R. TAMBO AIRPORT

InterContinental Johannesburg O.R. Tambo
68,7 meters from the International Terminal
O.R. Tambo International Airport
011 961 5400

The image shows four glass bowls of yogurt with granola and various fruits, arranged on a white marble surface. The bowls are filled with white yogurt, topped with granola, blueberries, raspberries, and blackberries. One bowl on the right has a silver spoon inserted into it. The word "Breakfast" is written in white text in the center of the image.

Breakfast

Breakfast Buffet

Buffet menu only served for 20 delegates and more

COLD SELECTION

Selection of yoghurt

Assorted vegetable and fruit juices

Seasonal sliced fruit

Assorted muffins

Assorted Danish pastries

Cheese board with preserves and jams

Charcuterie platter accompanied by mustards and pickles

HOT SELECTION

Scrambled eggs

Baked beans

Grilled tomato

Mushrooms

Bacon

Hash browns

Chicken sausage



Conference Tea Breaks

MONDAY

ARRIVAL

- Mini pretzels with cheese & tomato
- Chocolate muffins
- Banana bread
- Fruit kebabs

MID-MORNING

- Assorted doughnuts
- Chicken sliders
- Mojito (mint leaves, lemon juice, and soda)

AFTERNOON

- Designer eclairs
- Lemon meringue tart
- Pineapple skewers

ALL-DAY BEVERAGES

- Bottled water
- Tea and coffee station

TUESDAY

ARRIVAL

- Turkey ham and cheese panini
- Zucchini and cherry tomato skewers
- Almond cake
- Sliced fruit

MID-MORNING

- Vegetables burgers with mushroom & parmesan cheese
- Cookies & cream
- Endless summer drink (seasonal fruit, coconut and fruit juice)

AFTERNOON

- Carrot cake
- Sweet cauliflower fritter
- Spanspek melon skewers

ALL-DAY BEVERAGES

- Bottled water
- Tea and coffee station

Conference Tea Breaks

WEDNESDAY

ARRIVAL

- Bagels with smoked salmon & cream cheese
- Mozzarella bocconcini, cocktail tomatoes, with basil pesto
- Blue berry muffin
- Fruit kebabs

MID-MORNING

- Tandoori chicken wraps
- Fruit tartlets
- Virgin Pina colada (Pineapple, coconut, lime juice and syrup)

AFTERNOON

- Assorted macarons
- Death by chocolate slice
- Watermelon skewer

ALL-DAY BEVERAGES

- Bottled water
- Tea and coffee station

THURSDAY

ARRIVAL

- Focaccia with chicken
- Muesli, yogurt, berries & seeds
- Poppy seed muffins
- Madeira loaf

MID-MORNING

- Tacos filled with shredded chicken, guacamole, onion, tomato and shredded lettuce
- Choc chip cookies
- Non-alcoholic Gin & Tonic (Chamomile, cardamom, mint, cloves & rosemary)

AFTERNOON

- Avocado and cheese slice
- Assorted doughnuts
- Spanspek skewer

ALL-DAY BEVERAGES

- Bottled water
- Tea and coffee station

Conference Tea Breaks

FRIDAY

ARRIVAL

- Filled croissants with cheese, pastrami & tomato
- Apple & walnut cake
- All bran muffin
- Seasonal fruit

MID-MORNING

- Tomato, mozzarella & basil Brochette
- Red velvet cake
- Iced tea or ginger beer

AFTERNOON

- Mini assorted cup cakes
- Banana spring rolls
- Kiwi fruit skewer

ALL-DAY BEVERAGES

- Bottled water
- Tea and coffee station





Lunch



Plated Lunch

SET MENU LUNCH 1

STARTER SELECTION

Roasted beetroot salad

or

Chicken and Avocado Salad

MAIN SELECTION

Lamb cutlets

Served with butternut tart, beetroot puree and asparagus

or

Vegetable stir-fry

Seasonal fried vegetables with Tofu and chickpeas, finished with an Asian sauce

or

Beef Ragu

Beef slowly cooked in a rich tomato sauce tossed with pasta gnocchi and finished with parmesan shavings

DESSERT SELECTION

Strawberry cheesecake

with a biscuit base and berries

or

Chocolate brownie

served with vanilla ice cream, berry salsa and tuile

SET MENU LUNCH 2

STARTER SELECTION

Beetroot risotto

or

Caesar Salad

MAIN SELECTION

Chicken stir-fry

Asian spiced chicken breast with egg noodles and market vegetables finished with sesame seeds

or

Beef shin

Tender beef shin cooked in a red wine casserole served with savoury Basmati rice

or

Parmigiana

Eggplant layered with a tomato and basil relish, pine nuts and Parmesan

DESSERT SELECTION

Baked chocolate pudding

topped with Crème anglaise and served with amarula ice cream

or

Red wine poached pear

served with vanilla ice cream and biscuit crumbs

Plated Lunch

SET MENU LUNCH 3

STARTER SELECTION

Butternut soup

or

Ox tongue salad

MAIN SELECTION

Chicken Supreme

Thai spiced black rice, julienne vegetable and a coconut green peppercorn sauce

or

Salmon

served with potato fondants, spinach puree, baby vegetables and jus

or

Spinach and mushroom Gnocchi

Gnocchi cooked with forest mushrooms and wilted spinach in a spicy Napolitano sauce, topped with vegan mozzarella

DESSERT SELECTION

Cake of the day

or

Crème brûlée

Served with madeira croutons and a berry salsa

SET MENU LUNCH 4

STARTER SELECTION

Prawn risotto

or

Roasted Cajun chicken, bulgur wheat salad

MAIN SELECTION

Beef stroganoff

with Tagliatelle, topped with parmesan

or

Butter chicken curry

served with rice and traditional condiments

or

Vegetable casserole

served with ginger and coriander black rice

DESSERT SELECTION

Vegan Peanut Butter Mousse

served with Vegan shortbread, pineapple salsa and pineapple sorbet

or

Fresh fruit platter served with Fruit sorbet

Plated Lunch

SET MENU LUNCH 5

STARTER SELECTION

Pumpkin risotto
or
Soup de jour

MAIN SELECTION

Crumbed Chicken
stuffed with spinach & feta served with potato bake and almond broccoli
or
Grilled Steak
with mash potatoes and seasonal vegetables finished with beef jus
or
Spinach and feta tortellini
served with tomato ragout and parmesan shavings

DESSERT SELECTION

Vanilla panna cotta
served with Strawberry textures
or
Fresh fruit Platter served with Fruit sorbet



Finger Lunch

Served for groups of 20 delegates and smaller

FINGER LUNCH MENU 1

COLD SELECTION

Smoked salmon bruschetta

Chicken wraps

Vegetable wraps

HOT SELECTION

Beef sliders

Panko prawns

Sundried tomato quiches

Buffalo wings

DESSERT SELECTION

Mini chocolate brownies

Red velvet

Fruit skewers

FINGER LUNCH MENU 2

COLD SELECTION

Caesar salad

Vegetable quesadillas

Caprese skewers

HOT SELECTION

Beef skewers

Chicken skewers

Lamb samoosa's

Jalapeno rissoles

DESSERT SELECTION

Apple crumble

Fruit tartlets

Cheese board

Finger Lunch

Served for groups of 20 delegates and smaller

FINGER LUNCH MENU 3

COLD SELECTION

Smoked salmon whole-wheat sandwich
Crudités
Caprese Bruschetta

HOT SELECTION

Chicken drummets
Sundried tomato quiches
Windblown Seafood
Beetroot and chickpea wraps

DESSERT SELECTION

Seasonal fruits
Beetroot panna cotta
Gluten free chocolate brownies

FINGER LUNCH MENU 4

COLD SELECTION

Cajun chicken bruschetta with Apricot mayonnaise and toasted coriander seed
Parma ham and melon skewers
Greek salad

HOT SELECTION

Grilled beef sliders
Red velvet prawns
Chicken fingers
Camembert and fig spring roll

DESSERT SELECTION

Quills mousse tartlets
Carrot cake
Fruit salad cups

Day Conference Buffet Menu

Served for groups of 20 delegates and larger

MONDAY

COLD SELECTION

Grilled sweet potato millet

Roast butternut rocket salad with sweet chilli dressing and feta cheese

Potato salad with a wholegrain mustard mayonnaise

Create your own salad from an array of fresh seasonal ingredients

Selection of breads and cocktail rolls

HOT SELECTION

BBQ glazed roast sirloin of beef served with horseradish cream sauce, and onion gravy

Aromatic lamb breyani served with a spicy dhal

Creamy chicken and mushroom casserole oven-baked with a poppy-seeded phyllo pastry

Mediterranean vegetable lasagna

Paprika spiced roast potato wedges with braised onion and rosemary

Steamed seasonal mixed vegetables

DESSERT SELECTION

Strawberry trifle

Sliced fruits

Mango cheesecake

Baked cinnamon and apple pudding served with custard

TUESDAY

COLD SELECTION

Baby spinach salad with sundried tomatoes, garlic croutons and cream dressing

Basil Pesto roasted vegetables topped with Feta cheese

Asian Slaw

Create your own salad from an array of fresh seasonal ingredients

Selection of breads and cocktail rolls

HOT SELECTION

Lemon and herb roasted chicken served with a cranberry and light honeyed gravy

Spicy Durban lamb curry accompanied by traditional sambals and condiments

Hake bake

Potato and mixed bean curry with fresh coriander

Mustard seeded turmeric rice

Cauliflower au gratin

Ratatouille

DESSERT SELECTION

Tiramisu

Berry pavlova

Chocolate brownies

Tropical fresh fruit salad with a passion fruit dressing

Baked pineapple pudding with toasted coconut shavings and custard

Day Conference Buffet Menu

Served for groups of 20 delegates and larger

WEDNESDAY

COLD SELECTION

Salad Niçoise with green beans, potatoes, cherry tomatoes and calamata olives

Sweet and sour Thai beef salad with coriander and pickled ginger

Chicken couscous salad

Create your own salad from an array of fresh seasonal ingredients

Selection of breads and cocktail rolls

HOT SELECTION

Rolled leg of lamb roast with tamarind basting, served with mint sauce and mushroom gravy

Creamy Thai chicken curry with baby marrows and coconut milk

Oven-baked lemon and herb crusted line fish fillets

Mixed vegetable breyani with spicy dhal and sambals

Seasonal vegetables

DESSERT SELECTION

Vanilla ice cream with assorted condiments and sauce

Coffee éclairs with cappuccino mousse

Baked chocolate pudding

Lemon cheesecake

THURSDAY

COLD SELECTION

Traditional Greek salad

Cajun chicken and Peppadew quinoa salad

Green salad

Create your own salad from an array of fresh seasonal ingredients

Selection of breads and cocktail rolls

HOT SELECTION

Grilled sirloin beef kebabs served with braised onions

Fresh line fish curry prepared with a green chilli, tamarind and tomato chutney

Grilled Chicken breast with a creamy cheese and mushroom sauce

Honey roasted butternut with toasted coconut and raisins

Lentils with braised brinjal chutney and coriander

Creamed spinach with mushrooms and feta cheese

Polenta

DESSERT SELECTION

Tropical fruit salad with a passion fruit dressing

Baked Amarula pudding with wild berry coulis

Peppermint crisp chocolate mousse

Orange blossom Crème caramel

Day Conference Buffet Menu

Served for groups of 20pax and larger

FRIDAY

COLD KITCHEN SELECTION

Marinated chicken and coleslaw salad

Roasted butternut, marinated beetroot and feta cheese served with a honey soy reduction

Potato salad with a wholegrain mustard mayonnaise

Create your own salad from an array of fresh seasonal ingredients

Selection of breads and cocktail rolls

HOT KITCHEN SELECTION

Marinated roast beef served with mushroom cream sauce

Chicken breyani served with a spicy dhal, accompanied by sambals and traditional condiments

Creamy line fish and prawn casserole

Mediterranean vegetable cottage pie

Steamed seasonal mixed vegetables

Basmati rice

DESSERT SELECTION

Opera slice

Chocolate profiteroles

Cheese platter

Baked ginger pudding served with custard



Special Diets

Special dietaries

VEGAN AND VEGETARIAN

We welcome any off the menu special requests

KOSHER AND HALAAL

- All Kosher and Halaal meals are ordered from a third-party supplier with a minimum of 24 hours of lead time to meet your dietary requirements.
- Please inform us of any meal preferences and dislikes.
- Please note that a surcharge applies for all meals ordered.