



CATERING MENUS

Live the InterContinental Life.



INTERCONTINENTAL®
THE CLEMENT MONTEREY®

750 Cannery Row Monterey, California 93940
831.375.4500



INTERCONTINENTAL®
THE CLEMENT MONTEREY®



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INTERCONTINENTAL®
THE CLEMENT MONTEREY®



BREAKFAST BUFFETS

There will be a \$150 Chef fee added to all buffets of less than 25 people (excluding the Continental Buffet)

THE MONTEREY CONTINENTAL

Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danish
Seasonal Fruit & Berries
Butter & Fruit Preserves
illy Coffee & Dammann Teas

\$38

OCEANSIDE

Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danish
Scrambled Farm Eggs with Green
Onions & Cheddar Cheese
Chicken-Apple Sausage Links &
Applewood Smoked Bacon
Roasted Country Potatoes
Organic Granola, Individual Greek-Style
Yogurt
Seasonal Fruit & Berries
Butter & Fruit Preserves
illy Coffee & Dammann Teas

\$48

EUROPEAN

Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danish
& Bagels
Smoked Salmon, Sliced Tomatoes &
Whole Grain Mustard
10-Minute Hard Boiled Farm Eggs
Sliced European Cured Breakfast
Meats & Cheeses
Seasonal Fruit & Berries
Butter & Fruit Preserves
illy Coffee & Dammann Teas

\$52

BREAKFAST ENHANCEMENTS

| | |
|---|-------------|
| Assorted Breakfast Cereals | \$7 |
| Steel Cut Oats <i>Brown Sugar, Raisins</i> | \$9 |
| Cinnamon French Toast <i>Warm Maple Syrup</i> | \$14 |
| Assorted Bagels <i>Cream Cheese</i> | \$12 |
| Assorted Yogurt | \$8 |
| Bagels & Smoked Salmon <i>Cream Cheese, Tomato, Red Onion</i> | \$16 |
| Traditional Eggs Benedict | \$12 |
| Breakfast Burrito <i>Farm Eggs, Chorizo, Pico de Gallo, Sour Cream</i> | \$14 |

All food and beverage items subject to 22% service charge & current sales tax



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BEVERAGES

| | |
|---|------------------|
| <i>Canned Still Water</i> | \$7 each |
| <i>Sparkling Mineral Waters</i> | \$7 each |
| <i>Assorted Bottled Smoothies</i> | \$8 each |
| <i>Fresh Brewed Iced Tea</i> | \$85 per gallon |
| <i>Home-Style Lemonade</i> | \$85 per gallon |
| <i>illy Coffee & Dammann Teas</i> | |
| <i>(illy Decaffeinated Coffee available upon request)</i> | \$105 per gallon |
| <i>Assorted Soft Drinks</i> | \$7 each |
| <i>Red Bull</i> | \$9 each |
| <i>Assorted Fruit Juice</i> | \$7 each |

SNACKS

SAVORY

| | |
|--|-----------------|
| <i>Assorted Whole Seasonal Fruit</i> | \$4 each |
| <i>Assorted Granola Bars</i> | \$7 each |
| <i>Individual Assorted Greek Yogurt</i> | \$9 each |
| <i>Bagels with Cream Cheese</i> | \$60 per dozen |
| <i>Individually Bagged Kettle Chips</i> | \$7 per bag |
| <i>Seasonal Sliced Fruit & Berries</i> | \$12 per person |
| <i>Mixed Nuts – Individually Bagged</i> | \$7 each |
| <i>Organic Popcorn – Rosemary Sea Salt</i> | \$8 per person |

SWEET

| | |
|--|----------------|
| <i>Candy Bars</i> | \$7 each |
| <i>Ice Cream Bars</i> | \$8 each |
| <i>Chocolate Dipped Strawberries</i> | \$84 per dozen |
| <i>Biscotti</i> | \$60 per dozen |
| <i>Chocolate Chip, Peanut Butter or Oatmeal Raisin Cookies</i> | \$72 per dozen |
| <i>White Chocolate Macadamia or Double Fudge Cookies</i> | \$72 per dozen |
| <i>Fudge Brownies</i> | \$72 per dozen |

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PLATED LUNCHEON

Select a Soup or Salad, Entree & Dessert

Includes Bread, illy Coffee and Iced Tea

SOUP

New England Clam Chowder Applewood Smoked Bacon

Local Artichoke Marcona Almond Pesto, Crostini

Minestrone (vegan) Gluten Free Pasta

Wild Mushroom Truffle Oil, Duck Prosciutto

Vegetable Lentil (vegan) Arugula, Extra Virgin Olive Oil

Carrot-Ginger (vegan) Brioche Crouton, Parsley Oil

Roasted Heirloom Tomato Basil Oil, Pancetta Lardon

SALAD

Castroville Artichoke & Farro Goat Cheese, Piquillo Peppers, Meyer Lemon Vinaigrette

Caesar Hearts of Romaine, Garlic Croutons, Grana Padano, White Anchovy

Sweet Gem Lettuce Bacon, Blue Cheese, Red Onion, Garlic Granola, Lemon Herb Dressing

Salinas Organic Greens Cherry Tomato, Truffle Pecorino, Garlic Crouton, Sherry-Shallot Vinaigrette

Wedge Baby Iceberg, Cherry Tomato, Red Onion, Smoked Bacon, Point Reyes Blue Cheese Dressing

Baby Spinach Salad Ricotta Salata, Candied Pecan, Bacon-Red Wine Vinaigrette

Heirloom Tomato (Seasonal) Buffalo Mozzarella, Basil Purée, Garden Herbs, Foccacia, Aged Balsamic

ENTRÉES

Wild Mushroom Risotto Sautéed Spinach, Seasonal Mushrooms, Parmigiano Reggiano \$60

Thyme Roasted Chicken Breast Herb Polenta, Wild Mushrooms, Roasted Garden Vegetable \$60

Pacific Halibut Roasted Fingerling Potato, Broccoli Rabe, White Wine Caper Sauce \$60

Flat Iron Steak Roasted Garlic Potato Purée, Garden Beans, Caramelized Onion, Grain Mustard Jus \$60

Sustainable Seafood Risotto \$65

Saffron Risotto, Carnaroli Rice, Littleneck Clams, Mussels, Calamari, Rock Shrimp,

Parmigiano Reggiano, Oven Roasted Tomato

DESSERT

Meyer Lemon Tart Whipped Cream

Trio of Seasonal Sorbets Biscotti

Tiramisu Rum and Espresso-Soaked Lady Fingers

New York Style Cheesecake Seasonal Berries

Symphony (gluten free) Hazelnut Meringue, Chocolate & Espresso Mousse, Caramelized Hazelnuts

Experience Raspberries, Pistachio Cake, Chocolate Mousse

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LUNCH BUFFETS

Minimum of 25 people

Groups of 10-24 people may be able to menu-match with a \$150 fee. Must be pre-arranged with your Catering Manager.

BIG SUR SANDWICH BUFFET

Quinoa & Kale Salad *Black Beans, Roasted Corn, Shaved Red Onion, Sherry Vinaigrette*

Sweet Gem Lettuce *with Bacon, Point Reyes Blue Cheese, Red Onion, Garlic Granola, Lemon Herb Dressing*

Individually Wrapped Yukon Gold Kettle Potato Chips

Flat Iron Steak Sandwich *with Grilled Red Onion, Point Reyes Blue Cheese, Tomato, Poppy Seed Roll*

Albacore Tuna Salad *with Daikon Sprouts, Sliced Tomato on a Parisian Croissant*

Smoked Turkey Breast *with Red Leaf Lettuce, Sliced Tomato, Smoked Bacon, Swiss Cheese on a Kaiser Roll*

Pita Falafel Wrap *(vegan) Hummus, Tahini Kalamata Olives, Feta Cheese, Romaine*

White Chocolate Macadamia, Double Fudge Nut and Chocolate Chip Cookies

Seasonal Fruit Platter

illy Coffee, Dammann Teas & Iced Tea

\$62

CARMEL MISSION

Caesar *with Hearts of Romaine, Pepitas, Crispy Tortillas, Parmesan, White Anchovy, Cilantro Dressing*

Citrus Marinated Free-Range Chicken Fajitas

Cumin Seared Beef Sirloin Fajitas

Herb Marinated Prawns (\$12 Supplement)

Tofu (\$5 Supplement)

Flour & Corn Tortillas, Caramelized Peppers, Onions, Chopped Red Onion, Cilantro, Shredded Cheddar,

Queso Fresco, Roasted Jalapeno

Black Beans

Spanish Rice (or Brown Rice Upon Request)

Tortilla Chips, *Pico de Gallo, Guacamole, Sour Cream*

Cinnamon Spiced Churros

Mexican Chocolate Dipping Sauce

illy Coffee, Dammann Teas & Iced Tea

\$65

CYPRESS POINT

CousCous *with Kalamata, Artichoke Hearts, Basil, Feta, Lemon Oil, Piquillo Pepper*

Mixed Baby Gem *with Point Reyes Blue Cheese, Red Onion, Applewood Smoked Bacon, Lemon Dressing*

Grilled Swank Farms Asparagus *with Prosciutto de Parma, Mâche, Marcona Almond, Balsamic Reduction*

Pacific Swordfish *with Roasted Fingerling Potato, Broccoli Rabe, White Wine Caper Sauce*
Or

Free-Range Chicken Breast *Pan Roasted, Herb Polenta, Broccoli Rabe, Natural Jus*

Grilled Flat Iron Steak *with Roasted Garlic Potato Purée, Garden Beans, Caramelized Onion, Grain Mustard*

Seasonal Fruit Tart

illy Coffee, Dammann Teas & Iced Tea

\$72

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AFTERNOON BREAK

FARMERS' MARKET

Individual Crudité Cups with Hummus, Individual Trail Mix and Energy Bars
\$27

ENERGY BOOST

*Avocado Toast on Multigrain Seeded Bread,
Chocolate Covered Almonds, Coffee, Red Bull*
\$27

DEL MONTE BEACH

Soft Baked Pretzel with Grain Mustard, Popcorn, Assorted Candy Bars
\$27

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RECEPTION

PASSED HORS D'OEUVRES

(all pricing is per piece)

COLD

| | |
|--|------|
| Seared Rare Filet Mignon Sourdough Crouton, Horseradish | \$10 |
| Chilled Asparagus Prosciutto, Roasted Garlic Aioli | \$8 |
| Tuna Tartare Wonton, Wakame, Tobiko Caviar | \$12 |
| Kumamoto Oyster Champagne Mignonette | \$10 |
| Prawn Cocktail Horseradish | \$9 |
| Tomato Bruschetta Parmigiano Reggiano, Truffle Oil | \$7 |
| Ceviche Scallop, Sea Bass, Charred Octopus | \$10 |
| Tandoori Tofu & Hummus Pita Chip (vegan) | \$7 |

HOT

| | |
|---|------|
| Arancine Truffle Pecorino | \$9 |
| Lobster Potstickers Soy-Sesame Dipping Sauce | \$12 |
| Spinach & Feta Cheese Spanakopita | \$7 |
| Castroville Fried Artichokes Meyer Lemon Aioli | \$7 |
| Tempura Shrimp Satay Thai Chili Sauce | \$11 |
| Bacon-Yukon Gold Potato Cake Chive Crème Fraîche | \$9 |
| Mini Crab Cakes Chipotle Aioli | \$11 |
| Vegetable Spring Rolls Sweet Chili Sauce | \$8 |
| Wild Mushroom & Onion Tartlette Boursin Cheese | \$9 |
| Pancetta Wrapped Prawn (gluten free) Grain Mustard Aioli | \$12 |
| Curried Eggplant on Naan (vegan) | \$6 |
| Mini BLT Heirloom Tomato, Brioche | \$8 |

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RECEPTION DISPLAYS

minimum 25 guests

SALINAS VALLEY CRUDITÉ

Organic Swank Farms Vegetables, Pickled Cauliflower, Spinach Dip, Hummus add Marinated Baby Mozzarella & Feta Cheese \$50 supplement

\$15 per person

DOMESTIC AND INTERNATIONAL CHEESE

Aged Cheddar, Shaft's Blue Cheese, Port Salut, Humboldt Fog, Brie, Fruit Chutney, Candied Walnuts, Flat Breads, Crackers

\$20 per person

MEDITERRANEAN ANTIPASTO

Marinated Olives, Greek Style Mushrooms, Basil Marinated Artichokes, Sliced Coppa, Italian Salami, Prosciutto de Parma, Aged Provolone, Parmesan Cheese, Grilled Vegetables, Hummus, Baba Ghanoush, Olive Tapenade, Grilled Pita, Rosemary Bread

\$22 per person

SUSHI

Nigiri, California Rolls, Soy Sauce, Wasabi, Pickled Ginger (100 Pieces)

\$900 per display

GRAND SEAFOOD

Oysters on the Half-Shell, Poached Sustainable Shrimp, Alaskan King Crab Legs, Spicy Octopus Ceviche, Steamed Mediterranean Mussels, Cocktail Sauce, Horseradish Mignonette

\$50 per person (25 Person Minimum)

RISOTTO & PASTA

Sustainable Shrimp Risotto Vella Dry Jack, Chorizo Leon, English Peas, Saffron-Shellfish Broth

Cheese Tortellini with Wild Mushrooms, Spinach, Charred Tomato Sauce

\$48 per person

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THREE COURSE PLATED DINNER

Select one starter, two entrée choices (counts required 10 days in advance), and one dessert
Bread & Coffee Service are included

SOUP

Wild Mushroom

Truffle Oil, Duck Prosciutto

Vegetable Lentil (vegan)

Arugula, Extra Virgin Olive Oil

Carrot-Ginger (vegan)

Brioche Crouton, Parsley Oil

Roasted Heirloom Tomato

Basil Oil, Pancetta Lardon

Minestrone

Heirloom Vegetables, Organic Pasta

White Bean & Kale

Arbequina Olive Oil, Spanish Chorizo

New England Clam Chowder

Littleneck Clam, Yukon Gold Potato

SALAD

Caesar

Hearts of Romaine, White Anchovy, Parmesan Crostini

Mixed Baby Gem

*Point Reyes Blue Cheese, Red Onion, Garlic Granola, Applewood Smoked Bacon,
Lemon Herb Dressing*

Salinas Valley Mixed Greens

Cherry Tomato, Truffle Pecorino, Garlic Crouton, Sherry-Shallot Vinaigrette

Wedge

Cherry Tomato, Smoked Bacon, Shaved Red Onion, Point Reyes Blue Cheese Dressing

Belgian Endive & Mizuna Salad

Point Reyes Blue Cheese, Candied Pecan, Satsuma Mandarin, Pomegranate Vinaigrette

Baby Spinach Salad

Shaved Red Onion, Candied Walnut, Ricotta Salata, Warm Bacon-Apple Vinaigrette

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Select one starter, two entrée choices (counts required 10 days in advance), and one dessert
Bread & Coffee Service are included

ENTRÉE

Butternut Squash Ravioli (seasonal & vegetarian)
Sage Brown Butter, Pepitas, Parmigiano Reggiano
\$80

White Corn Ravioli (seasonal & vegetarian)
Tarragon Brown Butter, Cherry Tomato Confit, Parmigiano Reggiano
\$80

Free-Range Chicken Breast
Portabella Mushroom, Roasted Garlic Potato Purée, Blue Lake Beans, Chicken Jus
\$80

Alaskan Halibut
Pan Seared, French Lentils «Du Puy», Grilled Kale, Balsamic Reduction
\$90

King Salmon (seasonal)
Grilled Asparagus, Roasted Fingerling Potato, Wild Mushrooms, Black Truffle Vinaigrette
\$95

Short Rib
Cabernet Braised, Angus Beef, Herb Polenta, Grilled Asparagus, Horseradish Crème Fraîche, Braising Jus
\$95

New York Steak
Forest Mushroom Risotto, Seasonal Vegetables, Parmigiano Reggiano, Sauce Bordelaise
\$100

Filet Mignon
Point Reyes Blue Bread Pudding, French Beans, Red Wine Jus
\$110

DESSERT

Black Forest Cake
Chocolate Cake, Brandied Cherry Syrup, Dark Chocolate Mousse

Seasonal Fruit Tart
Almond Cream, Pâte Sucrée Shell, Crème Chantilly

Brittany-Style Apple Tart
Fuji Apple, Caramelized Puff Pastry, Calvados Caramel Sauce

Valrhona Triple Chocolate Cake (gluten free)
Manjari Mousse, Caraibe Crème Brûlée, Flourless Chocolate-Almond Cake, Oatmeal Stout-Sun Dried Cherry Sauce

Traditional Style Cheesecake
Wild Flower Honey, Blueberry Compote

Charlotte Cake
Lemon Yogurt Mousse, Raspberry Cake, Seasonal Berries, Whipped Cream

Fraisier
Genoise, Vanilla Cream, Fresh Strawberries

Symphony (gluten free)
Hazelnut Meringue, Chocolate & Espresso Mousse, Caramelized Hazelnuts

Tropique (gluten free)
Coconut Dacquoise, Chocolate Mousse, Passion Fruit

White Passion
White Chocolate Mousse, Passion Fruit, Raspberries

Experience
Raspberries, Pistachio Cake, Chocolate Mousse

Highest Entrée Cost Prevails

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BUFFET DINNER

Minimum 25 people

Served with House Baked Rolls & Butter

CALIFORNIA GRILL

Mixed Baby Gem with Blue Cheese, Red Onion, Applewood Smoked Bacon,
Lemon Herb Dressing

Fingerling Potato Salad with Leeks, Pancetta, Scallion, Whole Grain Mustard Vinaigrette

Grilled Castroville Artichoke & Farro Salad with Piquillo Pepper, Goat Cheese, Meyer
Lemon Vinaigrette

Grilled New York Steak with Potato Purée, Sautéed Bloomsdale Spinach,
Gorgonzola Butter

Free-Range Chicken Breast with Herb Polenta, Pan Seared Mushrooms, Natural Jus
OR

Swordfish with Grilled Asparagus, Oven Roasted Tomato, Chardonnay Sauce

Seasonal Fruit Tarts

illy Coffee & Dammann Teas

\$110

THE PENINSULA

FROM THE FIELDS

Roasted Cauliflower & Baby Carrot Salad with Beluga Lentils, Basil & Balsamic Vinegar

Caesar with Hearts of Romaine, White Anchovy, Parmesan Crostini

Thyme Roasted Seasonal Vegetables

FROM THE COUNTRYSIDE

Filet Mignon with Roasted Garlic Potato Purée, Wild Mushrooms, Black Pepper-Brandy
Sauce

King Salmon with Cauliflower Gratin, Pine Nuts, Thyme Jus

Spinach & Ricotta Cannelloni with Artichoke Marinara

Valrhona Chocolate Tart

Whole Strawberries, Demerara Sugar, Crème Fraîche & Saba

illy Coffee, illy Decaffeinated Coffee & Dammann Teas

\$130

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Executive Chef, Matt Bolton



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INTERCONTINENTAL®
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CATERING BEVERAGE SERVICE

| BEVERAGE SELECTIONS | HOSTED | CASH BAR |
|------------------------------|--------|----------|
| <i>House Selections</i> | 14 | 15 |
| <i>Top Shelf Brands</i> | 16 | 17 |
| <i>Ultra-Premium Brands</i> | 18 | 19 |
| <i>House Wines</i> | 15 | 16 |
| <i>Cordials</i> | 14 | 15 |
| <i>Imported/Premium Beer</i> | 10 | 12 |
| <i>Domestic/Non-Ale Beer</i> | 9 | 11 |
| <i>Mineral Water</i> | 7 | 8 |
| <i>Assorted Sodas</i> | 7 | 8 |

HOUSE SELECTIONS

Vodka
Gin
Bourbon
Rum
Tequila
Scotch

TOP SHELF BRANDS

Tito's Vodka
Bombay Gin
Maker's Mark Bourbon
Bacardi Rum
Espolon Silver Tequila
Dewar's 12 Year Scotch

ULTRA-PREMIUM BRANDS

Belvedere Vodka
Hendrick's Gin
Knob Creek Bourbon
Zaya 12 Year Rum
Lalo Tequila
Johnny Walker Black Label

CORDIALS

Bailey's Irish Cream
Grand Marnier
Kahlúa

DOMESTIC BEER

Coors Light
Michelob Ultra
Non-Alcoholic Beer

IMPORTED AND MICRO BEER

Corona
Sierra Nevada, Pale Ale
Stella Artois
Local IPA
Modelo Especial
Pacifico
High Noon Vodka Seltzer

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WINE OPTIONS

CHAMPAGNE AND SPARKLING

| | |
|---------------------------------|-----|
| Domain Chandon Brut | 65 |
| Schramsberg Mirabelle Brut Rosé | 75 |
| Taittinger, Brut La Française | 90 |
| Perrier-Jouët Grand Brut | 110 |
| Veuve Clicquot Yellow Label | 135 |
| Dom Pérignon Brut | 325 |

CHARDONNAY

| | |
|------------------------------|----|
| Hahn, Monterey | 55 |
| Hahn, SLH, Monterey | 70 |
| Talbott, Sleepy Hollow | 75 |
| Hartford Court Russian River | 78 |

SAUVIGNON BLANC

| | |
|-------------------------|----|
| Bernardus, Monterey | 55 |
| Cakebread Cellars, Napa | 68 |

CABERNET SAUVIGNON

| | |
|--------------------------------|-----|
| Hahn, Monterey | 55 |
| Smith and Hook, Monterey | 70 |
| Leviathan, Cab Blend, Napa | 90 |
| Justin, Isosceles, Paso Robles | 125 |
| Jordan, Alexander Valley | 140 |

PINOT NOIR

| | |
|----------------------------------|-----|
| Hahn, Monterey | 55 |
| Theresa Noelle, Santa Barbara | 80 |
| Belle Glos, Los Alturas | 85 |
| Talbott, Sleepy Hollow, Monterey | 105 |

MERLOT

| | |
|----------------|----|
| Whitehall Lane | 81 |
|----------------|----|

Our wines have been selected by InterContinental The Clement Monterey to showcase many local wines of California and beyond. If you prefer to bring your own wine; corkage will apply of \$30 per bottle.

Special Notes:

InterContinental The Clement Monterey recommends one bartender for each one hundred guests in order to serve you efficiently. Bartender fees are \$150.00 per bartender for the first four hours. Bartender overtime will be \$50.00 per waitperson per hour.

All food and beverage items subject to 22% service charge & current sales tax.