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InterContinental Cleveland
9801 Carnegie Avenue | Cleveland, OH 44106 | USA
Go to intercontinental.com/meetings or click here to contact us
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 and 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.

Michael E. Swann, Executive Chef
Terri Kufel, Director of Sales and Catering
Dritan Mali, Banquet Manager
Omar Jones, Banquet Chef

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
CONTINENTAL BREAKFAST

Based on a maximum service time of 1 hour
Continental Breakfast for less than 20 guests is subject to a $125 service fee
Continental Breakfasts include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

THE FAIRFAX

Chilled Orange, Cranberry and Apple Juices
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter

$19 per guest

UNIVERSITY CIRCLE

Chilled Orange, Cranberry and Apple Juices
Seasonal Fresh Fruits and Berries
Individual Greek and Fruit Yogurts
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter

$21 per guest

THE HEALTH LINE

Chilled Orange, Cranberry and Apple Juices
Seasonal Fresh Fruits and Berries
Honey Yogurt Parfaits with Granola and Bircher Muesli
Steel Cut Oatmeal with Wild Blueberries
Assorted Bagels and Cream Cheese
Freshly Baked Zucchini and Seven Grain Bread
Fruit Preserves and Sweet Butter

$24 per guest
BREAKFAST ENHANCEMENTS

Egg and Bacon Buttermilk Biscuits
Egg, Spring Onion and Cheddar Buttermilk Biscuits
Egg, Ham and Cheese Buttermilk Biscuits
$7 each

Assorted Bagels with Cream Cheese
Freshly Baked Breakfast Pastries, Muffins and Croissants
Freshly Baked Scones with Lemon Curd and Jams
$48 per dozen

Individual Greek and Fruit Yogurts, Fresh Fruit Smoothies
$5 each

Kashi Bars, Granola Bars, Nutri-Grain Bars
Individual Assorted Cold Cereals
$4 each

Hard Boiled Eggs, Whole Fresh Fruit
$3 each

Cheese Blintzes with Fruit Sauces
French Toast with Caramelized Bananas
$8 per guest

OMELET STATION

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

$11 per guest

Minimum of 25 Guests
Uniformed Chef’s Fee of $150 is required
1 Attendant required for 25-50 Guests
2 Attendants required for 51 – 100 Guests

BELGIAN WAFFLE STATION

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

$11 per guest

Minimum of 25 Guests
Uniformed Chef’s Fee of $150 is required
1 Attendant required for 25-50 Guests
2 Attendants required for 51 – 100 Guests
BREAKFAST BUFFETS

Maximum service time of 1½ hours applies
Breakfast Buffets for less than 20 guests is subject to a $125 service fee
Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

THE EUCLID
Chilled Orange, Grapefruit, Cranberry and Apple Juices
Scrambled Eggs
Crisp Bacon
Predetermined Choice of Chicken Apple or Pork Sausage Links
Home-Fried Breakfast Potatoes
Individual Yogurts
Seasonal Fresh Fruits and Berries
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter

$28 per guest
BREAKFAST BUFFETS

GO! HEALTHY FOOD® INTERCONTINENTAL
Chilled Orange and Cranberry Juices
Naked Juices®
Chilled Quinoa Salad with Pinenuts and Berries
Smoked Salmon and Assorted Bagels with Capers, Onions, Lemon and Low Fat Cream Cheese
Fresh Baked Frittata with Leeks, Fontina 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

$31 per guest

THE CARNEGIE
Chilled Orange, Grapefruit, Cranberry and Apple Juices
Scrambled Eggs with Cheddar Cheese and Chives
Crisp Bacon
Predetermined Choice of Chicken Apple or 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
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter

$33 per guest
BRUNCH

Maximum service time of 1½ hours applies
Minimum of 50 Guests
Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Chilled Orange, Grapefruit, Cranberry and Apple Juices
Virgin Bloody Mary Bar – Tomato Juice with Lemon Wedges, Assorted Hot Sauces, Worcestershire, Dill Pickle Spears, Stuffed Olives, Carrot and Celery Sticks, Salt and Pepper
Freshly Baked Breakfast Breads and Pastries with Fruit Preserves and Sweet Butter
Seasonal Fresh Fruits and Berries
Seasonal Grilled Vegetables and Buffalo Mozzarella Drizzled with Balsamic Syrup
Mixed Greens with Balsamic Vinaigrette and Ranch Dressing
Creamy Potato Salad

Smoked Salmon, Assorted Bagels with Capers, Onions, Lemon, Chopped Eggs, Low Fat and Regular Cream Cheese
Spinach and Feta Quiche
Eggs Benedict
Predetermined Choice of Chicken Apple or Pork Sausage Links
Grilled Flat Iron Steak with Madeira Sauce
Whole Roasted Chicken with Rosemary Jus
Fingerling Potatoes with Wilted Arugula, Sun-Dried Tomato Pesto
Assorted Miniature French Pastries

$48 per guest
FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.

AMERICAN
Farm Fresh Scrambled Eggs with Herbs
Predetermined Choice of Bacon, Chicken Apple or Pork Sausage Links
Breakfast Potatoes with Peppers and Onions
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter
$24 per guest

INTERCONTINENTAL
Arugula and Egg White Frittata
Grilled Asparagus with Citrus Butter and Oven Roasted Tomato
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter
$26 per guest

TWO-COURSE PLATED BREAKFAST
Plated Breakfast for less than 20 guests is subject to a $125 service fee
Plated Breakfasts include Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

CHOICE OF PRE-SET FIRST COURSE:
Fresh Fruit Martini or Greek Yogurt Parfait

DELUXE
Spinach, Mushroom, and Gruyere Quiche
Garnished with Roasted Tomato and Grilled Asparagus
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter
$22 per guest
À LA CARTE BREAKS

Freshly Brewed Regular and Decaffeinated Coffee $68 per gallon
Selection of International Teas $68 per gallon
Chilled Orange, Cranberry and Apple Juices $55 per gallon
Lemonade and Iced Tea $55 per gallon
Assorted Soft Drinks and Mineral Waters $4 each
San Pellegrino Sparkling Water $5 each
Monster, Red Bull, or Vitamin Water $6 each
Individual Bottles of Unsweetened Natural Green Tea $6 each
Fresh Fruit Smoothies $5 each
Individual Greek and Fruit Yoghurts $5 each
Assorted Whole Fruits $3 each
Seasonal Fresh Fruits and Berries $9 per guest
Assorted Breakfast Cereals, Whole Milk and Skim Milk $4 per guest

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
**À LA CARTE BREAKS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Breakfast Pastries, Muffins, and Croissants</td>
<td>$48 per dozen</td>
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<tr>
<td>Assorted Bagels Served with Cream Cheese</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$14 per guest</td>
</tr>
<tr>
<td>Assorted Bagels, Cream Cheese, and Traditional Condiments</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Biscuits with Scrambled Eggs, Ham and Cheese</td>
<td>$7 each</td>
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<tr>
<td>Assorted Protein Bars: Kind Bars and Cliff Bars</td>
<td>$7 each</td>
</tr>
<tr>
<td>Individual Bags of Mixed Nuts</td>
<td>$5 each</td>
</tr>
<tr>
<td>Salted Peanuts</td>
<td>$25 per pound</td>
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<tr>
<td>Pretzels and Assorted Chips</td>
<td>$4 each</td>
</tr>
<tr>
<td>Warm Jumbo Salted Pretzels, Cleveland Stadium Mustard</td>
<td>$5 each</td>
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<tr>
<td>Assorted Finger Sandwiches</td>
<td>$48 per dozen</td>
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<tr>
<td>Vegetable Crudité with Assorted Dips</td>
<td>$8 per guest</td>
</tr>
<tr>
<td>Assorted Miniature French Pastries</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Blueberry White Chocolate, Oatmeal Cranberry and Almond, Chocolate Chunk, Chocolate Chocolate, and Peanut Butter</td>
<td></td>
</tr>
<tr>
<td>European-Style Cookies</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Madeleines, Financiers, Macaroons, and Palmiers</td>
<td></td>
</tr>
<tr>
<td>Fudge Walnut Brownies</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Assorted Haagen-Dazs® Ice Cream Bars</td>
<td>$76 per dozen</td>
</tr>
</tbody>
</table>

*FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.*
AFTERNOON BREAKS

Maximum service time of 30 minutes applies
Afternoon Breaks include Assorted Soft Drinks, Mineral Waters, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

MEET YOU AT CARNEGIE AND ONTARIO
Hot Soft Pretzel Sticks with Deli Mustard and Cheddar Fondue
House Made Popcorn
Assorted Candy Bars
Peanuts and Cracker Jacks
$12 per guest

ICE CREAM SOCIAL
Häagen-Dazs® Nut Cluster Ice Cream Bars
Häagen-Dazs® Vanilla and Dark Chocolate Ice Cream Bars
Assorted Juice Bars
Frozen Snickers Bars
$16 per guest

THE SIESTA
Tri-Color Tortilla Chips with Salsa and Guacamole
Miniature Cheese Quesadillas
Chile Con Queso
Virgin Margaritas
$16 per guest

THE BRAINIAC
Organic Raspberries and Black Berries
Dark Chocolate Covered Acai and Goji Berries
Cucumbers
Avocados
Pom® Pomegranate Juice
$16 per guest

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AFTERNOON BREAKS

BUILD YOUR OWN TRAIL MIX
Peanuts, Almonds, Banana Chips, Dried Cranberries, Dried Apricots, Dark Chocolate Chips, Snack Cups for guests to Make Selection
$16 per guest

SWEET AND SALTY
Chocolate Dipped Dried Fruit
Chocolate Dipped Strawberries
Chocolate Dipped Potato Chips
Chocolate Drizzled Popcorn
Pretzel Rods
Fresh Berries
$17 per guest

ENHANCEMENTS
Seasonal Local Craft Beers $7 each
Ginger Beer $7 each
House Made Espresso, Cappuccino and Latte $8 per guest

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BUFFET LUNCHEONS

Maximum service time of 1½ hours applies

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

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

BUFFET LUNCHEONS | PLATED LUNCHEON

BUFFET INTRO | BUFFET 1 | BUFFET 2 | BUFFET 3 | BUFFET 4 | BUFFET 5

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
BUFFET LUNCHEONS
DELI BUFFET

Soup du Jour

SALADS (Choice of 3)
- Coleslaw
- Penne Pasta Salad
- Assorted Baby Greens with Balsamic Vinaigrette
- Loaded Baked Potato Salad
- Mediterranean Four Bean Salad
- Caprese Salad
- Farro Salad with Goat Cheese and Beets
- Quinoa Salad with Peppers and Mushrooms

MEATS (Choice of 3)
- Smoked Country Ham
- Roasted Turkey Breast
- Roast Beef
- Genoa Salami
- Pastrami
- Corned Beef

CHEESES (Choice of 3)
- Local Swiss
- Cheddar
- Aged Provolone
- Smoked Gouda
- Muenster

DESSERTS (Choice of 2)
- Fruit Panna Cotta
- Miniature Beignets
- Vanilla Bean Cheesecake
- Chocolate Mousse Cake

$38 per guest

BUFFET LUNCHEONS | PLATED LUNCHEON

BUFFET INTRO | BUFFET 1 | BUFFET 2 | BUFFET 3 | BUFFET 4 | BUFFET 5

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
BUFFET LUNCHEON
GOURMET PREMADE
SANDWICH BUFFET

Soup du Jour

Assorted Baby Greens with Balsamic Vinaigrette
Creamy Coleslaw
Pasta Salad

Smoked Ham and Swiss Cheese on Sourdough Bread
Roasted Turkey Breast with Smoked Gouda,
  Creamy Basil Aioli on Whole Wheat
Grilled Vegetables with Arugula, Goat Cheese on Ciabatta
Roast Beef with Double Crème Brie, Caramelized Onions on
  French Baguette

Assortment of Cookies and Brownies

$39 per guest
BUFFET LUNCHEON
Café Serrano

Chicken Tortilla Soup
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
Cheese Enchiladas with Spicy Salsa Crudo
Beef and Chicken Fajitas with Warm Flour Tortillas
Spanish Rice
Latin Spiced Vegetables
Spanish Caramel Flan
Tres Leche Cake
Cinnamon Churros

$41 per guest
BUFFET LUNCHEON
LITTLE ITALY

Tuscan White Bean Soup

Caesar Salad with Herbed Croutons, Shaved Parmesan and Caesar Dressing

InterContinental Pasta Salad with EVOO and Fresh Basil

Caprese Salad with Red and Yellow Tomatoes and Buffalo Mozzarella

Roasted Vegetable Platter with Goat Cheese

Chicken Piccata with Lemon, Capers, Tomatoes and White Wine

Seared Salmon with Spinach, Roma Tomatoes, Olives and EVOO

Tortellini with Fresh Sage, Cream and Parmesan

Assorted Fresh Vegetables

Garlic Breadsticks

Cannoli      Tiramisu

$43 per guest
BUFFET LUNCHEON

AMERICAN HARVEST

Homemade Chicken Noodle Soup

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

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

Freshly Baked Bread and Sweet Butter

Seasonal Desserts from our Pastry Chef

2 Entrées – $45 per guest
3 Entrées – $48 per guest

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
**PLATED LUNCHEON**

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

Plated Luncheon with a choice of 3 options will incur an additional $5 fee per guest.

Plated Luncheon with a choice of 4 options will incur an additional $7 fee per guest.

Please select your choice of Soup or Salad and Dessert.

Plated Luncheons include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas, Iced Tea and Assorted Rolls and Sweet Butter.
PLATED LUNCHEON
STARTERS  (Choice of one)

SOUP
Roasted Tomato Bisque
Glazed Onion Soup

SALAD
Caesar Salad with Herb Croutons, Shaved Parmesan Cheese and Caesar Dressing
Spinach Salad with Mushrooms, Pickled Beets, Hard Boiled Eggs, Peppered Bacon and Vidalia Onion Vinaigrette
Mixed Greens Salad with Tomatoes, Cucumbers and Balsamic Dressing
Caprese Salad with Fresh Basil, EVOO and Balsamic Syrup
Organic Baby Greens with Feta Cheese, Roasted Peppers, Craisins and Dried Cherry Vinaigrette
PLATED LUNCHEON

ENTRÉES  (Choice of one)

TORTELLINI
Shiitake Mushrooms, Sun-Dried Tomatoes, Scallions, Pancetta, Sage Cream Sauce
$29 per guest

PAN SEARED CHICKEN
Dijon Mashed Potatoes, Spinach, Tomato Concassee, Thyme Scented Chicken Jus
$33 per guest

SAUTÉED FRENCH BREAST OF CHICKEN
Sticky Rice, Steamed Bok Choy, Soy Ginger Broth
$34 per guest

CHICKEN BREAST MARSALA
Garlic Smashed Potato, Sliced Mushroom, Diced Papaya, Marsala Wine Sauce
$35 per guest
PLATED LUNCHEON

ENTRÉES  (Choice of one)

SAUTÉED SALMON FILET
Quinoa, Steamed Asparagus, Caper-Tomato Butter Sauce
$38 per guest

PRIME TOP SIRLOIN STEAK
Wilted Arugula, Roasted Fingerling Potatoes, Merlot Sauce
$42 per guest

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
PLATED LUNCHEON DESSERTS  (Choice of one)

Flourless Chocolate Cake with Raspberry Coulis and Crème Anglaise

Chef Michael’s Original Bananamisu with Chocolate and Caramel Sauces

Vanilla Bean Cheesecake with Raspberry and Mango Sauces

Lemon Pound Cake with Fresh Strawberries and Whipped Cream
RECEPTION
HORS D’OEUVRES STATIONS

Maximum service time of 1½ hours applies
Reception Stations require a minimum of 25 guests
Attendant is required for every 75 guests at $150 each

CRUDITÉS
Garden Fresh Vegetables Served with Blue Cheese, Ranch and Onion Dip
$8 per guest

INTERCONTINENTAL CHEESE BOARD
Chef’s Selection of Imported and Domestic Cheeses
Garnished with Fresh Fruit and Dried Fruits
Served with Artisan Breads and Seasoned Crackers
$12 per guest

MEDITERRANEAN MEZZE
Hummus, Baba Ganoush and Tabbouleh
Pita Chips and Pita Bread
Fattoush Salad
Stuffed Grape Leaves
$16 per guest
RECEPTION
HORS D’OEUVRES STATIONS

ARTISANAL CHEESE BOARD  Attendant is required at $150 each
A Wide Variety of Imported and Domestic Artisan Made Cheeses
Served with Quince Paste, Nuts and Assorted Vinegars
Served with Artisan Breads and Seasoned Crackers
$18 per guest

BUILD YOUR OWN BRUSCHETTA BAR
Mushroom
Classic Tomato Basil
Yellow Tomato and Shrimp
Goat Cheese
Italian Flat Crostini
Grissini
Lavosh
Focaccia
$20 per guest

SUSHI ROLL DISPLAY  4 pieces per guest
Tuna, Yellow Tail, Salmon, Shrimp and Eel
Wasabi, Pickled Ginger and Soy Sauce
$20 per guest

ITALIAN STATION MADE TO ORDER  choice of two pastas
Penne Pasta
Mushroom Ravioli
Cheese Tortellini
Farfalle Pasta
Assorted Wild Mushrooms, Pancetta Bacon, Tomatoes,
Italian Sausage or Chicken Sausage, Peas, Scallions,
Parmesan Cheese
Marinara and Pesto Cream
Assorted Italian Breads and Bread Sticks
$24 per guest

INTERCONTINENTAL MEETINGS®
RECEPTION
HORS D’ŒUVRES STATIONS

WESTSIDE MARKET
Yukon Gold Pierogi with Rosemary
Sweet Potato Pierogi with Blue Cheese
Caramelized Onions, Chopped Bacon, Applesauce, Sour Cream, Green Onions
Bratwurst, Italian and Smoked Sausages with Mustards
Freshly Baked Breads with Sweet Butter
$25 per guest

LOCOS CANTINA TACO STATION
Beef Barbacoa
Chipotle Braised Pork with Green Chili
Chicken Tinga
Soft Tortillas
Tri Colored Tortilla Chips
Lettuce, Guacamole, Salsa Cruda, Cilantro Crema, Cheddar Cheese and Jalapenos
$26 per guest

ACTION STATION DIM SUM  6 pieces per guest
Assorted Sushi with Wasabi, Soy Sauce and Ginger
Spring Rolls with Dipping Sauces
Shao Mai Dumplings in Steamer Baskets
Sweet Chili, Sesame Garlic and Plum Dipping Sauces
Spicy Udon Noodles in Take-Out Boxes
Beef Satay with Peanut Sauce
$28 per guest

SEAFOOD RAW BAR
(3) Boiled Jumbo Shrimp
(2) Crab Claws
(1) Oyster on the Half Shell
Served with Lemon, Tabasco, Saltines, Cocktail Sauce and “Better than Joes” Dijon Mustard Sauce with Dill
$40 per guest

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SMALL PLATES

COLD
Roasted Red Piquillo Peppers, Hummus
Shaved Prosciutto, Papaya, Manchego Cheese
Tuna Tataki, Seared Tuna, Seaweed Salad, Crisp Wonton Skins, Wasabi Mayo

$7 per plate

HOT
Feta Cheese, Greek Tomato Salsa
Crab Cake, Red Pepper Aioli, Corn Compote
Indonesian Chicken Satays, Spicy Peanut Sauce
Lamb Loin, Grilled Naan, Curry Sauce

$8 per plate
CARVING STATIONS

Attendant is required at $150 each for every 75 guests

- **BEEF TENDERLOIN** serves 25  $425
- **ROASTED NEW YORK STRIP LOIN** serves 25  $375
- **ROASTED RACK OF LAMB** serves 25  $350
- **ROASTED TURKEY BREAST** serves 25  $250
- **THAI SPICED CHILEAN SEA BASS** serves 25  $400
- **CEDAR PLANK HORSERADISH CRUSTED FAROE ISLAND SALMON** serves 25  $275
- **GARLIC INFUSED TOP ROUND OF BEEF** serves 100  $750

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

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
HORS D’ŒUVRES

Minimum of 25 pieces per item

COLD HORS D’ŒUVRES

VEGETARIAN

Crostini with Tomato, Mozzarella, Fresh Basil and Lemon Oil
Crostini with Gorgonzola and Caramelized Onion
Pesto Marinated Mozzarella and Cherry Tomato Skewer

$5 each

MEAT AND SEAFOOD

Smoked Salmon with Crème Fraiche and Pickled Shallots on Focaccia
Chicken Waldorf Salad on Focaccia
Tuna Tartar with Wasabi on Wonton
Crostini with Beef Carpaccio and Horseradish Cream
Crostini with Organic Chicken, Shiitake Mushrooms and Port Wine Glaze

$6 each

GLUTEN FREE

Lobster Salad with Lemon Aioli on Cucumber Disc
Gazpacho Shooter with Cucumber Spear

$6 each
HORS D’OEUVRES

Minimum of 25 pieces per item

HOT HORS D’OEUVRES

VEGETARIAN

- Tuscan Ratatouille Tart
- Breaded Boursin Cheese Stuffed Mushroom
- Spanakopita
- Balsamic Fig and Goat Cheese Flatbread
- Wild Mushroom Tart
- Breaded Artichoke and Goat Cheese Beignet
- Raspberry and Brie en Croute
- Vegetable Spring Roll (Vegan)
- Feta and Sun-Dried Tomato Phyllo Roll

$5 each

MEAT AND SEAFOOD

- Candied Apple Pork Belly Skewer
- Beef Wellington with Merlot Glaze
- Crab Cake with Spicy Remoulade
- Chicken Wellington with Chardonnay Cream
- Buffalo Chicken Spring Roll with Blue Cheese

$6 each

GLUTEN FREE

- Candied Bacon Jam Tart
- Shrimp and Andouille Sausage Kabob

$6 each

COLD | HOT
PLATED DINNERS

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

Please select your choice of Soup or Salad and Dessert

Plated Dinners include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas, Iced Tea and Assorted Rolls and Sweet Butter
PLATED DINNERS
STARTERS  (Choice of one)

SOUP
Tomato Basil Soup
Wild Mushroom 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
BABY ARUGULA SALAD  Balsamic Marinated Artichokes,
Roasted Tomatoes, Asiago and Vidalia Onion Vinaigrette
BOUQUET OF BABY LETTUCES  Red Wine Poached Pear,
Wedge of Brie, Balsamic Vinaigrette
MIXED GREENS  Roasted Beets, Toasted Pumpkin Seeds,
Crumbled Feta, Sweet Cherry Vinaigrette

INTERMEZZO  (Choice of one)

SORBET INTERMEZZO
Raspberry Sorbet
Lemon Sorbet
$5 per guest
PLATED DINNERS

ENTRÉES (Choice of one)

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

**GRILLED FRENCH BREAST OF CHICKEN**
Marscapone Polenta, Grilled Asparagus, Gremolata
$50 per guest

**HERB SEARED CHICKEN**
Smoked Gouda Whipped Potatoes, Haricot Verts, Chardonnay Cream
$50 per guest

**PAN SEARED FAROE ISLAND SALMON**
Saffron Risotto, Baby Vegetables, Chanterelle and Leek Ragout
$55 per guest

**POTATO CRUSTED GROUPER**
Roasted Fingerling Potatoes, Sun-Dried Tomato Pesto, Arugula, Baby Vegetables, Lemon Oil
$60 per guest

**GRILLED PRIME TOP SIRLOIN STEAK**
Horseradish Mashed Potatoes, Seasonal Vegetables, Shiitake Mushroom Sauce
$58 per guest

**GRILLED STRIP STEAK**
Blue Cheese and Caramelized Onion Mashed Potatoes, Seasonal Vegetables, Brandy Sauce
$60 per guest

**SEARED BEEF TENDERLOIN**
Smoked Cheddar Au Gratin Potatoes, Seasonal Vegetables, Merlot Veal Reduction
$65 per guest
PLATED DINNERS

DUET ENTRÉES  (Choice of one)

FREE RANGE CHICKEN AND SAUTÉED SHRIMP SKEWER
Wild Mushroom Sauce and Mango Chutney,
Herb Roasted Fingerling Potatoes, Baby Vegetables
$65 per guest

PAN SEARED HALIBUT AND GRILLED BEEF TENDERLOIN
Lemon Beurre Blanc and Madeira Sauce, Pesto Whipped Potatoes,
Haricot Verts
$74 per guest

GRILLED CENTER CUT SIRLOIN AND PAN SEARED SCALLOPS
Merlot Reduction and Lemon Chive Oil, Asiago Risotto,
Crispy Leeks, Baby Vegetables
$74 per guest

SAUTÉED BEEF TENDERLOIN AND GRILLED SALMON FILET
Port Wine Sauce and Saffron Sauce, Creamy Gratin Potatoes,
Baby Vegetables
$75 per guest

FOOD AND BEVERAGE IS SUBJECT TO A 25% TAXABLE SERVICES CHARGE AND 8% SALES TAX. SUBJECT TO CHANGE.
PLATED DINNERS
VEGETARIAN ENTRÉES  (Choice of one)

Vegetarian Entrées will reflect the price of the main Entrée selection

SAFFRON MUSHROOM RISOTTO
with Marsala Reduction

SQUASH PARMESAN
with Bell Pepper Coulis and Crispy Onions

ROASTED EGGPLANT
with Herb Polenta Cake and Mushroom Bolognese
**PLATED DINNERS**  
**DESSERTS** (Choice of one)

- Deconstructed Napoleon with Grand Marnier Bavarian Cream and Fresh Strawberry Compote
- Classic Opera Torte
- Bananamisu served in Martini Glass
- Lemon Meringue Tart with Fresh Berries
- Almond Tart with Seasonal Fruit
- Cabernet and Berry Cheesecake

Food and beverage is subject to a 25% taxable services charge and 8% sales tax. Subject to change.
DINNER BUFFETS

Maximum service time of 1½ hours applies

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

Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea.
DINNER BUFFETS
THE FAIRMOUNT

Roasted Eggplant and Red Pepper Bisque
Spinach Salad with Roasted Beets, Goat Cheese and Vidalia Onion Vinaigrette
Tortellini Pasta with Mozzarella Pearls, Olives, Sun-Dried Tomatoes and EVOO
Artisan Rolls and Sweet Butter
Bistro Steak with Merlot Glaze
Roasted Chicken with Natural Jus
Almond Dusted Trout with Citrus Glaze
Market Fresh Vegetables and Potatoes
Seasonal Desserts from our Pastry Chef

2 Entrées – $59 per guest
3 Entrées – $66 per guest
DINNER BUFFETS

THE CLE

Roasted Tomato Bisque
Arugula with Goat Cheese, Heirloom Baby Tomatoes, Blueberries and Balsamic Vinaigrette
Quinoa Salad with Pecans, Dried Cranberries with a Lemon and Herb Oil
Orzo Pasta with Peas, Artichokes, Sun-Dried Tomatoes and Rosemary Thyme Dressing
Artisan Rolls and Sweet Butter
Pan Seared Striped Bass with Wilted Rainbow Chard, Fennel and Tomato Ragout
Garlic and Herb Marinated Chicken with Caramelized Onion Polenta and Lemon Pepper Butter
Grilled Beef Sirloin with Roasted Root Vegetable Hash and Peppercorn Sauce
Basmati Rice Seasonal Steamed Vegetables
Lemon Pound Cake with Fresh Strawberries and Balsamic Syrup
Chocolate Raspberry Torte with Lemon Curd

$72 per guest
DINNER BUFFETS
INTERCONTINENTAL

Roasted Tomato and Kale Minestrone
Local Greens with Baby Tomatoes, Cucumbers and Assorted Dressings
Roasted Beets with Arugula, Goat Cheese, Toasted Pumpkin Seeds, EVOO and Aged Balsamic
Grilled Vegetables with Burratta and Roasted Heirloom Tomato Vinaigrette
Artisan Rolls and Sweet Butter
Grilled Free Range Chicken with Creamy Asiago Polenta and Roasted Tomato Sauce
Beef Tenderloin with Grilled Cippolini Onion Sauce
Roasted Salmon with Roasted Garlic Braised Kale and Lemon Cream
Garlic and Rosemary Roasted Fingerling Potatoes
Haricot Verts and Local Baby Carrots
New York Cheesecake with Fresh Berries
Chocolate Flourless Torte with Raspberry Sauce

$78 per guest
BEVERAGE SERVICE
PREMIUM BRANDS

Minimum service time of 1 hour applies

Dewar’s White Label Scotch
Seagrams 7 Whiskey
Jim Beam Bourbon
Svedka Vodka
Beefeater Gin
Mount Gay Eclipse Silver Rum
Sauza Gold Tequila

2 Hours – $24 per guest
3 Hours – $29 per guest
4 Hours – $33 per guest
Every Hour Thereafter — $8 per guest

Beverage Packages include House Wine, Imported and Domestic Beers, Mineral Waters, Juices and Soft Drinks

One Bartender per 75 guests at $150 each
BEVERAGE SERVICE
DELUXE BRANDS

Minimum service time of 1 hour applies

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

2 Hours – $30 per guest
3 Hours – $35 per guest
4 Hours – $39 per guest
Every Hour Thereafter — $8 per guest

Beverage Packages include House Wine, Imported and Domestic Beers, Mineral Waters, Juices and Soft Drinks
One Bartender per 75 guests at $150 each
BANQUET BEVERAGE SELECTIONS
PREMIUM BRANDS

Dewar’s White Label Scotch
Seagrams 7 Whiskey
Jim Beam Bourbon
Svedka Vodka
Beefeater Gin
Mount Gay Eclipse Silver Rum
Sauza Gold Tequila

$8 per drink

Beverage Packages include House Wine, Imported and Domestic Beers, Mineral Waters, Juices and Soft Drinks

One Bartender per 75 guests at $150 each

BANQUET BEVERAGE SELECTIONS
DELUXE BRANDS

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

$9 per drink

Beverage Packages include House Wine, Imported and Domestic Beers, Mineral Waters, Juices and Soft Drinks

One Bartender per 75 guests at $150 each
# BANQUET BEVERAGE SELECTIONS

<table>
<thead>
<tr>
<th>DOMESTIC BEER</th>
<th>IMPORTED BEERS</th>
<th>SPECIALTY BEERS</th>
<th>CORDIALS</th>
<th>COGNACS</th>
<th>PORTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelob Ultra  Miller Lite  Budweiser  Bud Light</td>
<td>Heineken  Stella Artois  Corona Extra  Amstel Light</td>
<td>Great Lakes Beers  Fat Head’s Craft Beers  Thirsty Dog Craft Beers  Platform Beer</td>
<td>Selection of Popular Liqueurs</td>
<td>Remy Martin V.S.  Remy Martin V.S.O.P</td>
<td>Sandeman 20 years  Sandeman Ruby</td>
</tr>
<tr>
<td>$5 each</td>
<td>$6 each</td>
<td>$7 each</td>
<td>$8 per drink</td>
<td>$8– $15 per drink</td>
<td>$9 per drink</td>
</tr>
</tbody>
</table>

## HOUSE WINES

- Selection of Popular Liqueurs
  - $8 per drink

## IMPORTED BEERS

- Heineken  Stella Artois  Corona Extra  Amstel Light
  - $6 each

## SPECIALTY BEERS

- Choice of one brand
  - Great Lakes Beers  Fat Head’s Craft Beers  Thirsty Dog Craft Beers  Platform Beer
  - $7 each

## CORDIALS

- Selection of Popular Liqueurs
  - $8 per drink

## COGNACS

- Remy Martin V.S.  Remy Martin V.S.O.P
  - $8– $15 per drink

## PORTS

- Sandeman 20 years  Sandeman Ruby
  - $9 per drink

## HOUSE WINES

- $9 per glass

## ASSORTED SOFT DRINKS

- $4 each

## MINERAL WATER AND JUICE

- $5 each

## MARTINI BAR

- Svedka Vodka  Beefeater Gin
  - $10 per drink

- Ketel One Vodka  Tanqueray Gin
  - $12 per drink

## BUBBLE BAR

- Piper Sonoma Rosé  Villa Sandi II Fresco Brut
  - $10 per glass

## BOURBON BAR

- Woodford Reserve  Rye Bulleit  Watershed
  - $11 per drink

One Bartender per 75 guests at $150 each

Food and beverage is subject to a 25% taxable services charge and 8% sales tax. Subject to change.
BANQUET BEVERAGE SELECTIONS
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 $150 each
One Cashier per 75 guests at $150 each
## BANQUET WINE LIST

### SPARKLING WINES
- Villa Sandi II Fresco | Italy | Brut | $40
- Piper Sonoma | California | Rosé | $44
- Von Schleinitz | Germany | Dry Riesling | $50
- Moet & Chandon Imperial | France | Brut | $100
- Veuve Clicquot Yellow Label | France | Brut | $125
- Moet & Chandon Dom Perignon | France | Brut | $290

### SWEET WINES
- Stone Cellars | California | White Zinfandel | $36
- Chateau St. Michelle | Columbia Valley | Riesling | $37
- D’Asti Beviamo | Italy | Moscato | $40
- Eufloria | Washington | Semi-Dry Rosé | $42

### DRY LIGHT AND CRISP WHITE WINES
- Stone Cellars | California | Pinot Grigio | $36
- Dazante | Italy | Pinot Grigio | $39
- Whitehaven | New Zealand | Sauvignon Blanc | $40
- Hot to Trot | Washington State | White Blend | $42
- The Seeker | New Zealand | Sauvignon Blanc | $44
- Kim Crawford Unoaked | New Zealand | Chardonnay | $58

### DRY MEDIUM BODIED WHITE WINES
- Stone Cellars | California | Chardonnay | $36
- Martin Codax | Spain | Albariño | $48
- Kendall Jackson Vintner’s Reserve | California | Chardonnay | $44
- Chehalem | Oregon | Pinot Gris | $54

### DRY FULL BODIED WHITE WINES
- Caliterra | Chile | Chardonnay | $38
- Director’s cut Coppola | Russian River | Chardonnay | $44
- Hess Select | California | Chardonnay | $48
- Sonoma Cutrer | California | Chardonnay | $62

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BANQUET WINE LIST

DRY LIGHTER STYLED RED WINES
Caliterra | Chile | Merlot $38
Cambria Julia’s Vineyard | California | Pinot Noir $40
Light Horse | Oregon | Pinot Noir $42

DRY MEDIUM BODIED RED WINES
Stone Cellars | California | Merlot $36
Stone Cellars | California | Cabernet Sauvignon $36
Caliterra | Chile | Cabernet Sauvignon $38
Penfolds | Australia | Shiraz $38
Sterling Vineyards | California | Cabernet Sauvignon $44

DRY FULL BODIED RED WINES
Penfold’s Bin 9 | Australia | Cabernet Sauvignon $38
Terrazas | Argentina | Malbec $40
Robert Mondavi | California | Cabernet Sauvignon $44
Franciscan | California | Cabernet Sauvignon $75
Decoy by Duckhorn | California | Merlot $78

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