



Photo courtesy of Tampa Bay & Company

INTRODUCTION | BREAKFAST | LUNCH | DINNER | ORGANIC | BEVERAGES

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our Chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



Organic



INTERCONTINENTAL BREAKFAST

BELLEAIR

Fresh orange, grapefruit and vegetable juices

Medley of seasonal sliced fruits, assorted yogurts with fresh berries

Danish, muffins and bagels

Butter, cream cheese and an assortment of jams

Freshly brewed gourmet coffee, decaffeinated coffee and specialty teas

✧ HEART SMART

Fresh orange, grapefruit and vegetable juices

All bran muffins and blueberry muffins

Parfait bar: granola, dried fruits and assorted yogurts

Freshly brewed gourmet coffee, decaffeinated coffee and specialty teas



BAYSIDE BRUNCH BUFFET

Assortment of fruit and vegetable juices

Fresh seasonal sliced fruit and berries

Smoked Norwegian salmon served with tomatoes

Red onions, capers, chopped hard cooked egg

Seasonal mixed greens salad

✂ Tomato, mozzarella and basil salad

Prosciutto and melon salad

Farm fresh scrambled eggs

Applewood smoked bacon and link sausage

✔ Floridian breakfast potato hash

Chicken in tomato artichoke ragout

✔ Penne pasta, bay shrimp and scallop in boursin cream

Fire roasted top sirloin with mushroom cabernet

Fresh croissants, Danish, muffins and assorted bagels

Butter and fruit preserves

Freshly brewed gourmet coffee, decaffeinated and specialty teas

INTRODUCTION | BREAKFAST | LUNCH | DINNER | ORGANIC | BEVERAGES

PLATED BREAKFAST

All breakfast entrées include:
freshly brewed gourmet coffee, decaffeinated and specialty teas,
fresh orange juice and breakfast pastry platter

TRADITIONAL BREAKFAST

Farm fresh scrambled eggs with grated cheddar served
with a selection of applewood smoked bacon and maple
glazed link sausage

- ✓ Floridian breakfast potato hash

BANANA RICOTTA STUFFED FRENCH TOAST

- ✓ Maple syrup and strawberry compote
- Grilled sausage patties

STEAK AND EGGS

- Fire grilled filet steak
- Farm fresh scrambled eggs with grated cheddar
- ✓ Floridian breakfast potato hash

SWEETWATER FRITTATA

- Shrimp, crab, tomato and spinach
- ✓ Floridian breakfast potato hash



PLATED LUNCH

Light luncheon selections include choice of dessert, selection of freshly brewed gourmet coffee, decaffeinated, specialty teas and iced tea

All sandwiches served with choice of vegetable pasta salad, roasted baby bliss potato salad, tropical slaw or fruit cup

Smoked turkey on focaccia

Shaved smoked turkey breast on focaccia bread with baby greens, provolone cheese and basil aioli

Grilled shrimp salad

Grilled shrimp with Parmesan crisps, marinated beefsteak tomatoes and baby leaf greens

Muffaletta

Parmesan crusted focaccia, provolone, salami and ham, olive salad, lettuce and tomato

| of 2 ►

PLATED LUNCH

Sliced chilled tenderloin ciabatta

With a horseradish Dijonnaise sauce, watercress, fire roasted tomato topped with melted Brie cheese

Traditional cobb salad

Crisp baby greens with diced tomato, scallions, avocado, chopped eggs, cucumber, bacon and Gorgonzola cheese

Available with chicken or grilled shrimp

Traditional Cuban sandwich

Ham, roast pork, Swiss cheese and dill pickle served on classic Cuban bread

(Maximum of 50 guests for Cuban sandwiches)

Savory flat iron steak salad

With grilled portobello mushroom and Tuscan bean salad, roasted bell peppers and field greens with basil oil



PLATED HOT LUNCHES

Includes choice of salad, chef's seasonal vegetable, warm rolls and butter, dessert selection

Freshly brewed gourmet coffee, decaffeinated, specialty teas and iced tea

SALAD CHOICES

InterContinental Salad

Crisp baby greens, tomato, cucumber, carrot confetti and shaved Bermuda onion

Classic Caesar Salad

Chopped Romaine, garlic croutons and fresh Parmesan cheese

Greek salad

Wild mix greens, hot house tomato, sweet red onion, kalamata olives, trio of bell peppers, feta cheese served with herb vinaigrette



PLATED HOT LUNCHES

ENTRÉE SELECTIONS

Citrus grilled chicken

Served with Floridian rice and mango salsa



Pan seared grouper

Served with spinach, forest mushrooms, red pepper with a citrus beurre blanc

Roasted chicken

Served with sweet corn and tomato relish with thyme red potato hash



Herb crusted snapper

Served with sweet onion marmalade and wild mushroom risotto

Herb crusted petite filet

Filet of aged beef tenderloin served with Parmesan whipped potatoes



TASTE OF TAMPA

Cuban salad, crisp greens, Spanish olives, julienne red peppers and sharp cheese served with sour orange vinaigrette

Black bean sopa, cilantro crème and tomatoes

Mojo roasted pork with Cubano barbecue sauce

Ybor paella with fresh Gulf seafood, chicken and chorizo sausage

Yuca with a Cuban sofrito, sautéed Spanish onion, fresh garlic and oregano

Sugar cane roasted plantains

Flan, chayote fritters and coconut cookies

Cuban bread and butter

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Selection of freshly brewed gourmet coffee, decaffeinated, specialty teas and iced tea

MINIMUM 50 GUESTS

A 20% surcharge will be applied for smaller groups

INTRODUCTION | BREAKFAST | LUNCH | DINNER | ORGANIC | BEVERAGES

PLATED | HOT PLATED | LUNCHEON BUFFET

TASTE OF TAMPA | VENICE TO MILAN



VENICE TO MILAN

Classic Caesar salad with garlic croutons
and shaved Parmesan cheese

Antipasto salad

Pesto white bean and arugula salad

Ravioli with wild mushroom beef Bolognese

Chicken saltimbocca with a red wine veal stock reduction

Savory Italian sausage and peppers ragout with fresh herbs

Rigatoni with baby broccoli, gulf shrimp, red chili flake,
roasted garlic and shaved Parmesan

Freshly baked garlic bread

Italian cakes and mini pastries

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Selection of freshly brewed gourmet coffee,
decaffeinated, specialty teas and iced tea

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TASTE OF TAMPA | VENICE TO MILAN



DINNER

Includes choice of salad, vegetable, starch, warm rolls and butter, dessert selection

Freshly brewed gourmet coffee, decaffeinated, specialty teas and iced tea

SALAD CHOICES

Beefsteak tomatoes

Feta cheese, shaved Bermuda onion and basil vinaigrette

Classic Caesar salad

Chopped Romaine, garlic croutons and fresh Parmesan cheese

InterContinental salad

Crisp baby greens, tomato, cucumber, carrot confetti and shaved Bermuda onion

Dressing choices:

Basil balsamic vinaigrette, Chunky blue cheese, Pepper ranch, Zesty Italian, Raspberry vinaigrette

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DINNER

APPETIZERS

- ✂ Seared sea scallops and mango risotto
Half Maine lobster cocktail
- ✓ Goat cheese ravioli with pinenuts and oven dried tomatoes served with sage brown butter

DUAL ENTRÉE SELECTIONS

Tournedos of beef and sesame grilled salmon

Presented on a bed of ginger spinach with roasted red pepper and teriyaki sauce

Grilled chicken and shrimp

Grilled breast of chicken with red pepper sauce and marinated jumbo shrimp with orange marmalade

Land and sea

Charbroiled filet mignon accompanied by three grilled shrimp with roasted garlic demi



INTERCONTINENTAL MEETINGS®

ENTRÉES

Herb roast tenderloin of beef

Fresh herb crusted tenderloin of beef, rosemary port demi glaze, grilled portobello mushrooms, saute of Swiss chard and roast potatoes

Roasted mahi

Citrus beurre blanc and red pepper, wild mushroom risotto served with chef's seasonal vegetables

👉 Florida grouper

Grilled florida grouper, baby leeks, avocado mango salsa, couscous with a ginger carrot cream served with chef's seasonal vegetables

Pan seared breast of chicken

Pesto seared chicken breast with a mondavi reduction, thyme whipped Yukon potatoes, served with seasonal braised vegetables

Ancho roasted pork loin

Sweet potato mash with dried cherry and onion jus served with chef's seasonal vegetables

Sweet corn crusted salmon

Served with orange beurre blanc, saffron six blend rice and seasoned vegetables

Roast chicken saltimbocca

Chicken breast stuffed with prosciutto, garlic and mozzarella served with Parmesan mashed potatoes, braised vegetables and roasted garlic pan jus

INTRODUCTION | BREAKFAST | LUNCH | DINNER | ORGANIC | BEVERAGES

DINNER | ENTRÉES | DINNER BUFFET



BAYSHORE BUFFET

InterContinental Salad – crisp baby greens, tomato, cucumber, carrot confetti and shaved Bermuda onion

Caesar salad – crisp Romaine hearts, anchovies fillets, Parmesan cheese and classic Caesar dressing

Pan roasted chicken breast with mushroom sauce

Scallop and tarragon Gulf grouper with shellfish butter sauce

Herb roasted sirloin of beef with candied shallot Cabernet demi-glace

White truffle roasted potatoes

Braised root vegetable hash with chive glaze

Hearth baked breads, rolls, pita and seeded flat breads with butter

Chocolate tortes and cheesecakes

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Selection of freshly brewed gourmet coffee, decaffeinated, specialty teas and iced tea

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DINNER | ENTRÉES | DINNER BUFFET

BAYSHORE BUFFET | TASTE OF LYON



TASTE OF LYON

Vichyssoise – potato leek soup

Salad Niçoise, crisp baby greens, Niçoise olives, cherry tomatoes, French green beans, hard cooked egg, shaved onion and herb vinaigrette

Endive and apple salad, crisp baby watercress, Gorgonzola cheese, candied walnuts, cherry tomatoes and mustard vinaigrette

Pan roasted chicken breast with a white wine beurre blanc

Côte de boeuf – roasted prime rib of beef with classic sauce bordelaise and truffled shallots (*carver required*)

Swordfish Provençal – grilled swordfish with garlic, Niçoise olives, tomatoes, anchovies, white wine and olive oil

Ratatouille

Fingerling potatoes, caramelized onions, bacon and veal stock

Tarte tatin and white chocolate cream puffs

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Selection of freshly brewed gourmet coffee, decaffeinated, specialty teas and iced tea

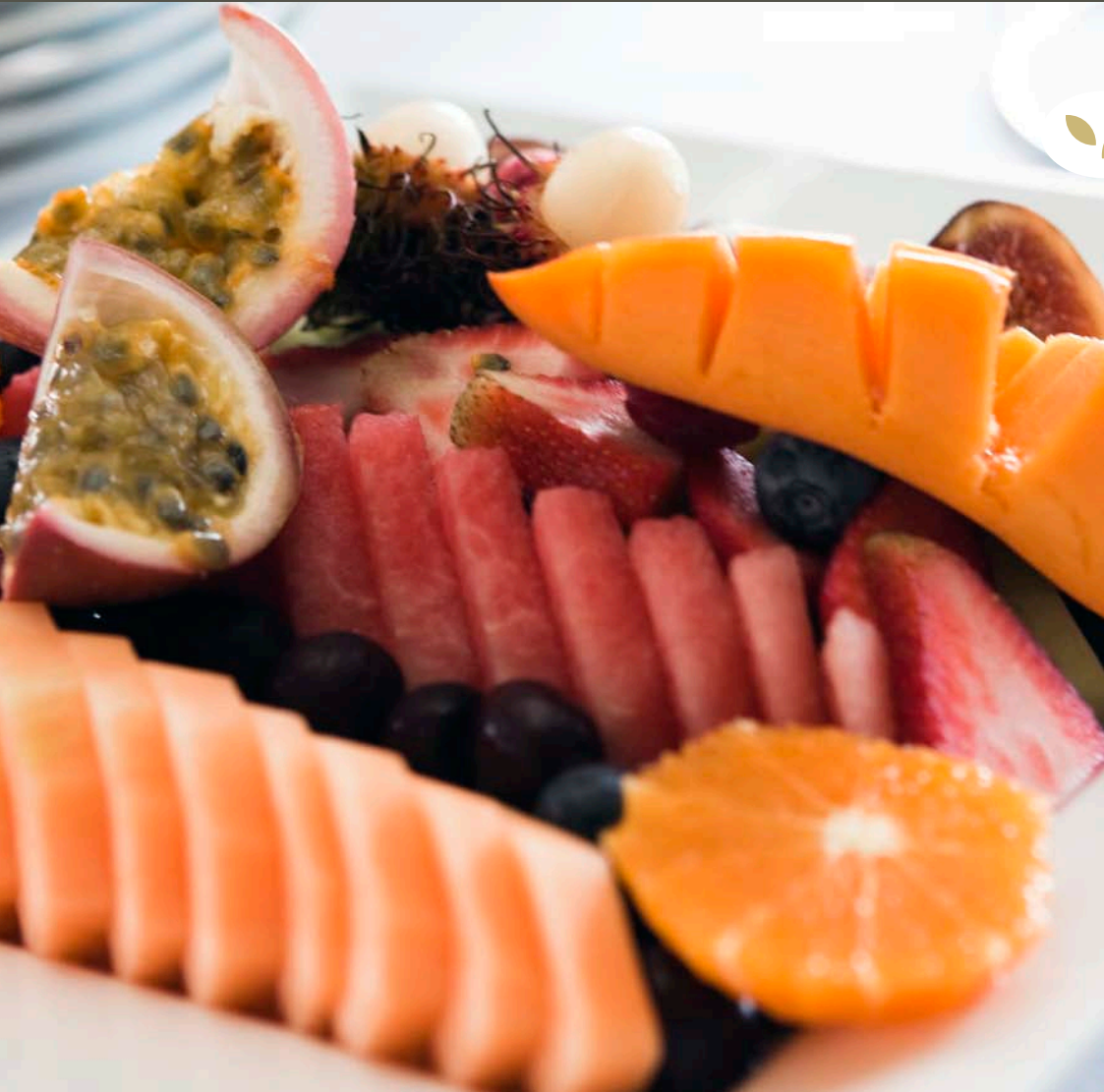
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BAYSHORE BUFFET | TASTE OF LYON



BREAKFAST BUFFET

100% mango Naked juice

Seasonal organic fruit and berry display

Stonyfield organic yogurt parfaits

Organic pecorino, heirloom tomato and turkey scramblers
with organic wheat toast

Served with sustainable *illy* coffee service and tea forte

BREAK

Organic chocolate macadamia smoothies

Guided by Principles of Sustainability

LUNCH BUFFET

All natural mixed green salad with tomato, carrot, onion and radish served with sunflower seed vinaigrette and topped with Cahaba Farms micro celery

Organic almond crusted salmon

“Mind, body & spirit” organic cashew chicken

Roasted fennel and organic sea beans

Chieftain all natural wild rice blend

Organic fruit compote with whipped cream

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Served with sustainable *illy* coffee service and tea forte



DINNER BUFFET

Choice of 2 or 3 entrées

Plant City organic cucumber salad with Meyer lemon olive oil and organic sea salt

Heavenly Farms organic vine ripe tomato salad with arugula and organic balsamic vinaigrette

Entrée choice 1

All natural Snake River pork loin with tangerine and lime honey glaze

Entrée choice 2

Organic grass fed beef strip loin with pumpkin seed and arugula pesto and sweet red wine reduction

Entrée choice 3

Sustainable oven roasted corvina with organic blood orange olive oil

All natural wheat berry pilaf

Seasonal organic vegetable ratatouille

All organic watermelon and lime curd parfait

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Served with sustainable *illy* coffee service and tea forte

Guided by Principles of Sustainability



SPARKLING WINE AND CHAMPAGNE

Moët & Chandon, White Star
France NV

Piper Sonoma
California NV

Veve Clicquot Ponsardin, Yellow Label
France NV

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WHITE WINE

CHARDONNAY

Merryvale
Napa Valley

Rutherford Hill
Napa Valley

Alternative White/Blends

Santa Margherita
Pinot Grigio, Italy

Schloss Vollrads
Riesling, Kabinett Rheingau

Ferrari-Carano
Fumé Blanc, Sonoma County

RED WINE

MERLOT

St. Francis
Sonoma County

St. Francis
Sonoma County

Casa Lapostolle
Cuvee Alexander Valley

Cabernet Sauvignon

Cuvaison
Napa Valley

Justin
Paso Robles

Charles Krug
Yountville

Pinot Noir

David Bruce
Sonoma Coast