



INTRODUCTION | CREATE YOUR OWN | BREAKS | 3 COURSE INTERNATIONAL | 4 COURSE INTERNATIONAL | 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

Please contact the hotel directly for specific prices.



## CANAPÉS

- Salmon in rye bread
- Smoked chicken breast with asparagus
- Serrano ham with duxelles mushrooms
- Mini brioche with crab salad
- Salami with black olives
- Chicken vol-au-vent
- Chicken curry turnovers
- Crispy turkey spring roll with mushrooms
- Chicken satay with peanut sauce
- Chicken breast stuffed with pineapple and cheese

## MEATS

Mini beef medallions with mushrooms  
Lamb chops with mint jelly  
Beef skewers with pepper sauce  
Pork skewer with figs and pineapple  
Beef satay with teriyaki sauce

## FISH AND SEAFOOD

Three kind ceviche served in tequila shots  
Mini ceviche cocktail with palm hearts  
Tuna tataki with sesame seeds  
Salmon carpaccio with toasted squash  
Tuna Tartar with sesame seeds  
Fine herb shrimps served with gorgonzola dip



## VEGETARIAN

Tomato and mozzarella with pesto dip sauce  
Sun dried tomato tartlet with mozzarella cheese  
Filler brie cheese and apricot puff pastry  
Gorgonzola cheese and broccoli quiche  
Eggplant tempura with a lemon aioli

## SWEETS

Black and white chocolate profiteroles  
Opera cake  
Lemon and meringue tartlet  
Fruit tartlet  
Chocolate truffles  
Passion fruit mousse

## COFFEE BREAK

Crunchy vegetables with a fine herbs dip  
Tomato and mozzarella with pesto dip  
Ham and cheese croissant  
Small salami Paninis  
Chicken and tomato mini pitta bread  
Mini cream cheese and zucchini sandwich  
Open roast beef and zucchini sandwich  
Chicken and curry turnovers  
Chicken vol-au-vent  
Mini quiche Lorraine  
Turnover Chilean style



## PASTRY

Apple Danish  
Chocolate croissant  
Chocolate chip muffin  
Apple strudel  
Black and white profiterole  
Fruit tartlet  
Lemon and meringue tartlet  
Coconut sweet  
Large caramel profiterole



## INSIDER BREAK 1

Groupers ceviche  
Instant made Pupusas station  
Home-made banana bread  
Horchata (Culin sweet drink made from tiger nuts and sugar)

## INSIDER BREAK 2

Mini shrimp cocktail  
Honduran typical Baleadas (flour tortilla filled with black beans)  
Rice milk  
Horchata (Culin sweet drink made from tiger nuts and sugar)

## LIGHT INSIDER BREAK

Andalucían Gazpacho (Cold tomato vegetable soup)  
Eggplant tartar over a sesame crust  
Crunchy vegetables with fine herbs dip  
Hot ricotta cheese and raspberry pie  
Seasonal fruit cocktail



# INTERCONTINENTAL MEETINGS®

## DESSERT

Chocolate chip cookies  
Opera cake  
Chocolate mousse  
Banana bread  
Honduran semites  
Mini corn tustacas with pastries

## TROPICAL FRUITS

Pineapple carpaccio  
Seasonal tropical fruit station  
Passion fruit mousse (pending on the season)  
Banana crème brûlée  
Fruit tartlets



## ASIAN

Chicken, curry and coconut turnovers  
Tuna tartar and wakame  
Salmon and asparagus rolls  
Lychee mousse

## EXECUTIVE

Assortments of mini doughnuts  
Fig pie  
Upside down pineapple pie  
Shrimps with a sesame crust  
Ham and cheese croissant  
Mini grilled vegetable foccacia bread sandwiches

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INSIDER 1 | INSIDER 2 | LIGHT INSIDERBREAK | DESSERT | TROPICAL FRUITS | ASIAN | EXECUTIVE



## HONDURAN

Tapado olanchano soup (beef soup with vegetables and coconut)

~

Loin fillet with grilled chorizo with fried black beans, white rice, guacamole, chismol (tomato, parsley dressing), butter, fresh cheese and corn tortilla

~

Sweet dough



## EUROPEAN

Caprese salad with pesto sauce

~

Small beef loin served with wild mushrooms and potato

~

Red berries in sabayon



## SOUTH AMERICAN

Combination of green salad served with dried fruits and a citric oil vinaigrette

~

1 6oz angus, with oven baked potato and chorizo butter

~

Alfajor filled with condensed milk served with walnuts and chocolate sauce



## VEGETARIAN

Combination of green salads served with a Italian dressing

~

Mini vegetable risotto with pecorino cheese

~

Coconut and pineapple pannacotta



## SEAFOOD LOVERS

Seafood crown served with aioli

~

Lobster thermidor style with butter

~

Sherbet trilogy



## MIDDLE EASTERN

Mixed green salad served with feta cheese and parmesan cheese croutons and dill yogurt dressing

~

Rack of lamb in its juices served with tomato and potatoes

~

Puff pastry baklava with vanilla sauce and pistachio



## ITALIAN

Prosciutto ham antipasti with balsamic vinegar and olives

~

Ricotte cheese and spinach ravioli in a pepper sauce

~

Focaccio bread Tuscany style

~

Tiramisu



## FRENCH

Nicosia salad with red tuna

~

Brandy flavored lobster bisque served with parmesan grissinis

~

Small beef medallion in its juices served with dauphinoise potato and ratatouille

~

Pistachio crème brûlée



## ORIENTAL

Shrimps mandarins rice noodles nest with sesame seed

~

Won ton soup

~

Tamarind shrimps with fried rice and wok vegetables

~

Lychee fruit and strawberry coulis



## INTERNATIONAL

Lobster cocktail with gazpacho

~

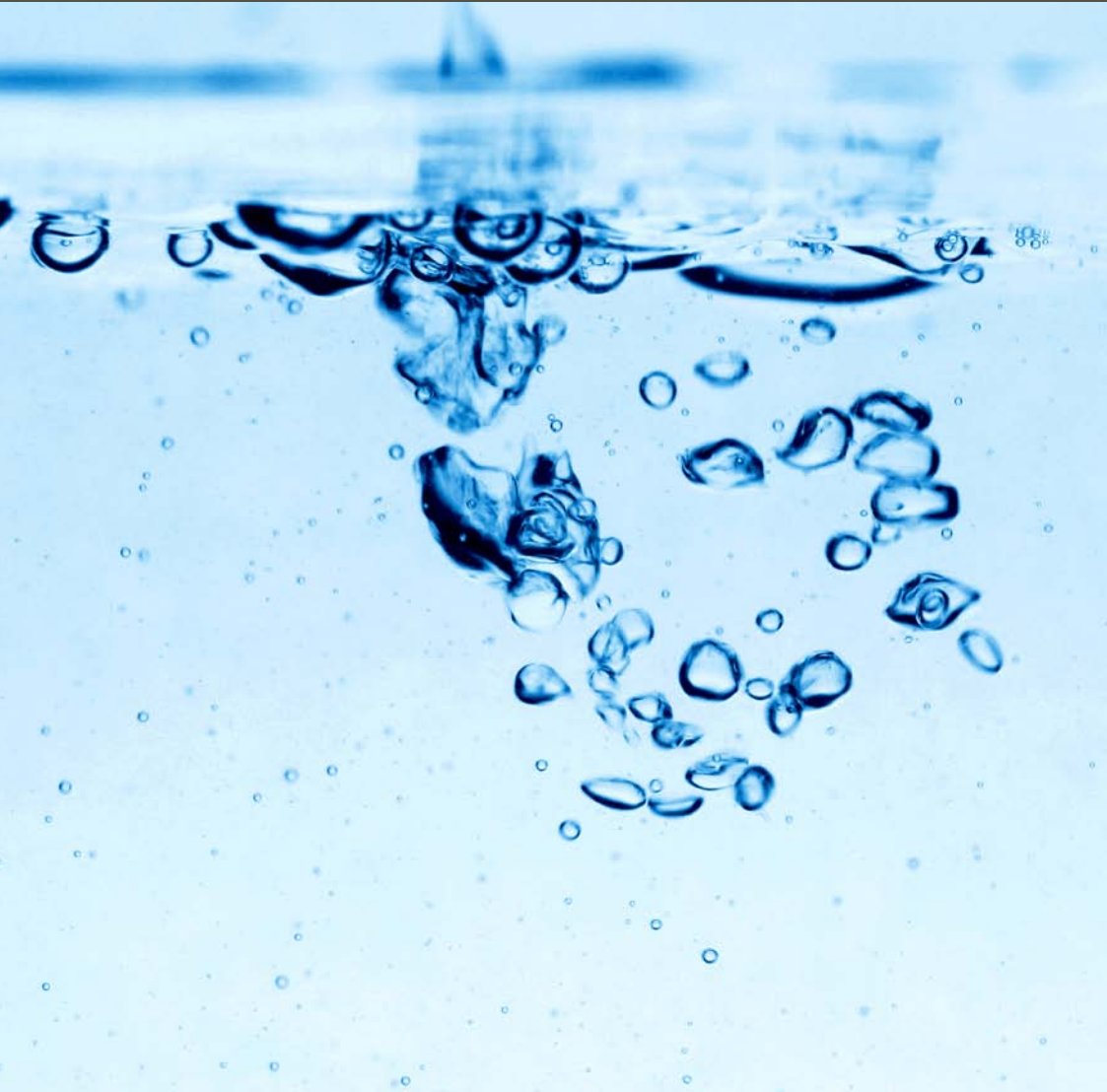
Corn cream soup with parmesan croutons and sour cream

~

Chicken medallion served with a forest mushrooms sauce, mini vegetables and potatoes

~

Three milk pie served with a chocolate sauce



## SOFT DRINKS AND WATER

Coca Cola

Coca Cola Light

Coca Cola Zero

Sprite

Ginger ale

Soda

Voss water (with gas and still)

Bottle of water

Sparkling water



## JUICE

Pineapple

Fruit punch

Orange juice

Passion fruit (seasonal)

Tamarind

Strawberries

Papaya

Horchata (culin sweet drink made from tiger nuts and sugar)

## HOT COFFEE

Decaffeinated coffee

Coffee with milk

Tea and fruit infusions

Decaffeinated tea and fruit Infusions



## RED WINE

### CABERNET SAUVIGNON

Marqués de Casa Concha, Chile

Casillero del Diablo, Chile

Baron Philippe de Rothschild, France

Vallformosa Clos Maset, Spain

Gran Corona Miguel Torres, Spain

Montepulciona D'Abruzzo, Italy

Veneto I.G.T Villa Teresa, Italy

### MERLOT

Baron Philippe de Rothschild, France

Casillero del Diablo, Chile

Undurraga Sibaris, Spain

Undurraga Varietal, Spain

## WHITE WINE

### SAUVIGNON BLANC

Sta. Rita Medalla Real, Chile

Casillero del diablo, Chile

### CHARDONNAY

Faiveley Bourgogne Blanc, France

Baron Philippe de Rothschild, France

Vallformosa, Spain

Navarro Correas, Chile

Andeluna, Argentina

Francis Ford Coppola

### PINOT GRIGIO

D Aquino, Italy

Francis Ford Coppola, California



## CHAMPAGNE, CAVA AND SPARKLING WINES

Dom Perignon, France

Krug Grand Cuvée, France

Krug Vintage, France

Krug Rose, France

Moët Chandon Brut Imperial, France

Moët Chandon Nectar Imperial, France

Segura Viudas Brut Reserva, Spain

Vallformosa Carla, Spain

Cava Sumarroca Semisec, Spain

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SOFT DRINKS & WATER | JUICE & COFFEE | RED WINE | WHITE WINE | SPARKLING WINE | BEER | LIQUORS | VODKA

## BEER

Barena

Imperial

Salvavidas

Miller Lite

Miller Draft

Budweiser

Corona



## LIQUORS

Standard Whiskey (8 years)

Johnnie Walker Red

Johnnie Walker Black

Premium Whiskey (12 years)

Chivas Regal

Old Parr

Buchanan's

Jack Daniel's (Bourbon Americano)

Super Premium Whiskey (18 years)

Chivas Regal Special Reserve

High Category (21 years)

Johnnie Walker Blue Label



## VODKA

Finlandia (Finland)

Absolut Blue (Sweden)

Absolut Flavors (Sweden)

Stolichnaya

Grey Goose

Sky Smirnoff