

CATERING MENU COLLECTION



INTERCONTINENTAL®
CLEVELAND

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 Catering and Conference Services
David Black, Banquet Manager
Omar Jones, Banquet Chef

THE BREAKFAST COLLECTION

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 Croissant
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	\$7 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$7 each
Egg, Ham and Cheese Buttermilk Biscuits	\$7 each
Assorted Bagels with Cream Cheese	\$48 per dozen
Freshly Baked Breakfast Pastries, Muffins and Croissants	\$48 per dozen
Freshly Baked Scones with Lemon Curd and Jams	\$48 per dozen
Individual Greek and Fruit Yogurts	\$5 each
Kashi Bars, Granola Bars, Nutri-Grain Bars	\$4 each
Individual Assorted Cold Cereals	\$4 each
Fresh Fruit Smoothies	\$5 each
Hard Boiled Eggs	\$3 each
Whole Fresh Fruit	\$3 each
Cheese Blintzes with Fruit Sauces	\$8 per guest
French Toast with Caramelized Bananas	\$8 per guest

OMELET STATION

Minimum of 25 Guests

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

\$11 per guest

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

Minimum of 25 Guests

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

\$11 per guest

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
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

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

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

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

THE BREAK COLLECTION

A LA CARTE BREAKS

Freshly Brewed Regular and Decaffeinated Coffee	\$60 per gallon
Selection of International Teas	\$60 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 Yogurts	\$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
Freshly Baked Breakfast Pastries, Muffins, and Croissants	\$48 per dozen
Assorted Bagels Served with Cream Cheese	\$48 per dozen
Smoked Salmon	\$14 per guest
Assorted Bagels, Cream Cheese, and Traditional Condiments	
Buttermilk Biscuits with Scrambled Eggs, Ham and Cheese	\$7 each
Assorted Protein Bars: Kind Bars and Cliff Bars	\$7 each
Individual Bags of Mixed Nuts	\$5 each
Salted Peanuts	\$25 per pound
Pretzels and Assorted Chips	\$4 each
Warm Jumbo Salted Pretzels, Cleveland Stadium Mustard	\$5 each
Assorted Finger Sandwiches	\$48 per dozen
Vegetable Crudité with Assorted Dips	\$8 per guest
Assorted Miniature French Pastries	\$48 per dozen
Freshly Baked Cookies	\$48 per dozen
Blueberry White Chocolate, Oatmeal Cranberry and Almond, Chocolate Chunk, Chocolate Chocolate, and Peanut Butter	
European-Style Cookies	\$48 per dozen
Madeleines, Financiers, Macaroons, and Palmiers	
Fudge Walnut Brownies	\$48 per dozen
Chocolate Dipped Strawberries	\$48 per dozen
Assorted Haagen-Dazs® Ice Cream Bars	\$76 per dozen

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

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

THE LUNCHEON COLLECTION

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

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

Assorted Artisan Breads and Rolls

Tomatoes, Lettuce, Sliced Onions, Pickles, Mixed Olives

Mayonnaise, Dijon and Creamy Horseradish

DESSERTS

(choice of 2)

Fruit Panna Cotta

Miniature Beignets

Vanilla Bean Cheesecake

Chocolate Mousse Cake

\$38 per guest

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

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 Luncheons Continued]

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

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

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

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

ENTRÉES

(choice of one)

TORTELLINI

Shitake Mushrooms, Sun-Dried Tomatoes, Scallions, Pancetta, Sage Cream Sauce
\$29 per guest

PAN SEARED CHICKEN

Dijon Mashed Potatoes, Spinach, Tomato Concasse, 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

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

[Plated Luncheons Continued]

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

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

[Reception Stations Continued]

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

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

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

HORS D'OEUVRES

(minimum of 25 pieces per item)

COLD HORS D'OEUVRES

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 Continued]

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

THE DINNER COLLECTION

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

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

SORBET INTERMEZZO

(choice of one)

Raspberry Sorbet
Lemon Sorbet

\$5 per guest

ENTRÉES

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, Shitake 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

DUET ENTRÉES

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

VEGETARIAN ENTRÉES

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

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

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
and a Selection of International Teas and Iced Tea

THE FAIRMOUNT DINNER BUFFET

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

THE CLE DINNER BUFFET

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

INTERCONTINENTAL DINNER BUFFET

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 Cipolini 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

THE BEVERAGE COLLECTION

Minimum service time of 1 hour applies

BEVERAGE SERVICE

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

2 Hours — \$24 per guest

3 Hours — \$29 per guest

4 Hours — \$33 per guest

Every Hour Thereafter — \$8 per guest

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

2 Hours — \$30 per guest

3 Hours — \$35 per guest

4 Hours — \$39 per guest

Every Hour Thereafter — \$8 per guest

One Bartender per 75 guests at \$150 each

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

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

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

One Bartender per 75 guests at \$150 each

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

DOMESTIC BEER

Michelob Ultra
Miller Lite
Budweiser
Bud Light
\$5 each

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

Selections 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
\$10 per drink
Beefeater Gin
\$10 per drink
Ketel One Vodka
\$12 per drink
Tanqueray Gin
\$12 per drink

BUBBLE BAR

Piper Sonoma Rosé
Villa Sandi Il Fresco Brut
\$10 per glass

BOURBON BAR

Woodford Reserve
Rye Bulleit
Watershed
\$11 per drink

One Bartender per 75 guests at \$150 each

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 Il Fresco	Italy	Brut	\$40
Piper Sonoma	California	Rosé	\$44
Von Schleinitz	Germany	Dry Riesling	\$50
Moet & Chandon Imperial	France	Brut	\$100
Veuve Cliquot Yellow Label	France	Brut	\$125
Moet & Chandon Dom Perignon	France	Brut	\$290

SWEET WINES

Beringer	California	White Zinfandel	\$36
Chateau St. Michelle	Columbia Valley	Riesling	\$37
D' Asti Beviamo	Italy	Moscato	\$40
Euforia	Washington	Semi-Dry Rosé	\$42

DRY LIGHT AND CRISP WHITE WINES

Beringer	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

Beringer	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

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

Beringer	California	Merlot	\$36
Beringer	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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CLEVELAND