



INTERCONTINENTAL.  
DALLAS

Banquet Menu

## PLATED BREAKFAST

*Groups under 25 are subject to a \$100 surcharge.*

*All Plated Breakfasts include Fresh Orange Juice, Coffee, Decaffeinated Coffee and Selected Teas*

### LE GALA

Farm Fresh Scrambled Eggs, Crisp Smoked Bacon

Herb Grilled Tomato and Sauteed Breakfast Potatoes

Chef's Daily Breakfast Bread and Pastry Selection, Sweet Butter & Fresh Fruit Preserves

\$26

### TEXAS BENEDICTS

Beef Tenderloin Medallions, Poached Eggs topped with Bearnaise Sauce

Served on Toasted English Muffins

Herb Grilled Tomato and Lyonnaise Potatoes

Chef's Daily Breakfast Bread and Pastry Selection, Sweet Butter & Fresh Fruit Preserves

\$31

### INTERCONTINENTAL QUICHE

Green Onions, Spinach, Mushrooms, Boursin Cheese and Applewood Smoked Bacon

Herb Roasted Potatoes

Chef's Daily Breakfast Bread and Pastry Selection, Sweet Butter & Fresh Fruit Preserves

\$27

### TEXAS HUEVOS RANCHEROS

Soft Flour Tortilla topped with Fresh Scrambled Eggs, Chorizo Sausage, Green Onions,

Sweet Peppers, Fresh Tomatoes, Cheddar Cheese and Salsa Verde

Breakfast Potatoes with Roasted Green Chilis and Sweet Texas Onions

Plain and Jalapeno Corn Muffins with Sweet Butter and Honey

\$27

### TEXAS FRENCH TOAST

Thick Sliced French Toast dipped in Citrus Batter

Topped with Fresh Berries and Powdered Sugar

Accompanied by Whipped Butter and Warm Maple Syrup

Link Sausage

Chef's Daily Breakfast Bread and Pastry Selection, Sweet Butter & Fresh Fruit Preserves

\$27

## INTERCONTINENTAL DALLAS BANQUET MENU

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## CONTINENTAL BREAKFAST

*Continental Breakfasts are designed for a maximum of 90 minutes.*

*After 90 minutes, Food & Beverage items will be refreshed upon request and charged on consumption*

### INTERCONTINENTAL BREAKFAST

Chilled Juices to include: Orange, Grapefruit, V8, Cranberry and Apple  
Seasonal Sliced Fruits and Berries  
Assorted Chilled Yogurts  
Pastry Chef's Daily Breakfast Bread and Pastry Selection  
With Sweet Butter & Fresh Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and InterContinental Tea  
\$26

### DELUXE CONTINENTAL BREAKFAST

Chilled Juices to include: Orange, Grapefruit, V8, Cranberry and Apple  
Seasonal Sliced Fruits and Berries  
Assorted Chilled Yogurts with Granola, Dried Apricots and Raisins  
Homemade Swiss Muesli with Dried Fruit and Nuts  
Pastry Chef's Daily Breakfast Bread and Pastry Selection  
With Sweet Butter & Fresh Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and InterContinental Tea  
\$29

### CONTINENTAL BREAKFAST ENHANCEMENTS

#### CROISSANT SANDWICH

Fluffy Croissant filled with Scrambled Eggs, Country Ham and Fontina Cheese  
\$8

#### SCRAMBLED EGGS WITH CHEDDAR CHEESE

Crisp Smoked Bacon  
\$6

#### HARD BOILED EGGS

\$3

#### SMOKED SALMON PLATTER

Capers, Red Onions, Tomatoes, Chives, Chopped Egg, Whipped Cream Cheese and Fresh Bagels  
\$10

#### BREAKFAST BURRITOS

Flour Tortilla filled with Scrambled Eggs, Chorizo and Peppers accompanied by Fresh Salsa  
\$7

#### OATMEAL STATION

Creamy Steel Cut Oats accompanied by Dried Cherries, Fresh Blueberries, Golden Raisins, Prunes, Diced Fresh Apples, Walnuts, Pistachios, Honey, Cinnamon, Brown Sugar and Maple Syrup  
\$9

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## BREAKFAST BUFFETS

*Breakfast Buffets are Designed for a Maximum of 90 Minutes. After 90 Minutes, Food & Beverage Items will be Refreshed upon Request and Charged on Consumption. Groups Under 25 Guests are Subject to a \$100 Buffet Surcharge.*

*All breakfast buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas*

### SUNRISE BREAKFAST BUFFET

Chilled Juices to include Orange, Grapefruit, V8, Cranberry and Apple  
Seasonal Sliced Fruits and Berries  
Assorted Low Fat Yogurts  
Honey Almond Granola  
Assorted Dry Cereals with Whole & Skim Milk

Farm Fresh Scrambled Eggs  
Crisp Bacon & Link Sausage  
Sautéed Breakfast Potatoes  
Pastry Chef's Daily Breakfast Bread and Pastry Selection  
Sweet Butter & Fresh Fruit Preserves

\$34

### INTERCONTINENTAL BREAKFAST BUFFET

Chilled Juices to include Orange, Grapefruit, V8, Cranberry and Apple  
Seasonal Sliced Fruits and Berries  
Assorted Low Fat Yogurts, Raisins and Dried Cranberries  
Homemade Swiss Muesli with Dried Fruit and Nuts

Choice of:

Eggs Benedict

-OR-

Sun Dried Tomato Frittata

Smoked Crisp Bacon & Link Sausage

Shredded Hash Brown Potatoes

Creamy Oatmeal accompanied by Raisins and Brown Sugar

Pastry Chef's Daily Breakfast Bread and Pastry Selection

Sweet Butter & Fresh Fruit Preserves

\$36

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## BREAKFAST BUFFETS

### HEALTHY CHOICE BUFFET

A Selection of Chilled Juices to include Cranberry, CranPomegranate, Orange, Blueberry, and Ruby Red Grapefruit  
Fresh Raspberries, Strawberries, Bananas and Sliced Melons  
Organic Honey  
Assorted Lowfat Yogurts  
Fresh Made Birscher Muesli  
Scrambled Egg Beaters, Scrambled Omega Egg Whites, Hard Boiled Omega Eggs  
Turkey Sausage  
Fat Free Muffins and Fruit Breads  
Green Tea

\$35

### DELUXE BREAKFAST BUFFET

Chilled Juices to include Orange, Grapefruit, V8, Cranberry and Apple  
Seasonal Sliced Fruits and Berries  
Assorted Low Fat Yogurts, Raisins and Dried Cranberries  
Honey Almond Granola  
Homemade Swiss Muesli with Dried Fruit and Nuts  
House Smoked Salmon Platter with Capers, Red Onions and Chopped Egg  
Accompanied by Fresh Bagels  
Farm Fresh Scrambled Eggs  
Smoked Crisp Bacon and Country Sausage Patties  
Lyonnais Potatoes  
Cheese Blintzes with Homemade Berry Compote  
Pastry Chef's Daily Breakfast Bread and Pastry Selection  
Sweet Butter and Fresh Fruit Preserves

Please choose one of the following stations:

#### OMELETTE STATION

A Uniformed Culinarian will prepare Omelettes to order with a selection of Ham, Onions, Red Bell Peppers, Cheddar Cheese, Smoked Bacon, Tomatoes, Mushrooms and Spinach

#### FRENCH TOAST STATION

A Uniformed Culinarian will prepare to order Homemade French Toast  
Accompanied by Warm Maple Syrup, Fresh Berry Compote and Whipped Butter

#### WAFFLE STATION

A Uniformed Culinarian will prepare Homemade Blueberry & Buttermilk Waffles  
Accompanied by Toasted Almonds, Fresh Fruit Compote, Fresh Whipped Cream, Warm Maple Syrup and Whipped Butter

\$42

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## BREAKFAST BUFFET ENHANCEMENTS

### OMELETTE STATION

A Uniformed Culinarian will prepare Omelettes to order with a selection of Ham, Onions, Red Bell Peppers, Cheddar Cheese, Smoked Bacon, Tomatoes, Mushrooms and Spinach  
\$12

### BURRITO STATION

A Uniformed Culinarian will Prepare Fresh Burritos with a Selection of Fillings to Include: Scrambled Eggs, Potatoes, Chorizo, Grated Cheddar Cheese, Fresh Garden Salsa, Black Beans, Fresh Guacamole, Sour Cream and Flour Tortillas  
\$11

### FRENCH TOAST STATION

A Uniformed Culinarian will prepare to order Homemade French Toast Accompanied by Warm Maple Syrup, Fresh Berry Compote and Whipped Butter  
\$9

### WAFFLE STATION

A Uniformed Culinarian will prepare Homemade Blueberry & Buttermilk Waffles Accompanied by Toasted Almonds, Fresh Fruit Compote, Fresh Whipped Cream, Warm Maple Syrup and Whipped Butter  
\$10

### GRANOLA STATION

Homemade Toasted Granola  
Enhancements to include: Fresh Strawberries, Dried Blueberries, Dried Cherries, Dried Bananas, Shredded Coconut, Pistachios, Organic Honey, Organic Yogurt, Low Fat Milk  
\$9

### OATMEAL STATION

Creamy Steel Cut Oats accompanied by Dried Cherries, Fresh Blueberries, Golden Raisins, Prunes, Diced Fresh Apples, Walnuts, Pistachios, Honey, Cinnamon, Brown Sugar and Maple Syrup  
\$9

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COFFEE BREAK A LA CARTE

Fresh Brewed Starbuck's Coffee, Decaffeinated Coffee	\$80.00 per gallon
Bottled Starbuck's Frappuccinos	\$4.75 each
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Tea	\$68.00 per gallon
Orange, Grapefruit, V8, Cranberry and Apple Juices	\$57.00 per gallon
Assorted Soft Drinks	\$4.25 each
Aquafina Water	\$4.50 each
Artesian Waters (Perrier, Evian and Fiji)	\$5.00 each
Lemonade, Iced Tea, Fruit Punch	\$55.00 per gallon
Red Bull, Gatorade, Rock Star, Amp	\$5.00 each
Ocean Spray Bottled Juices	\$4.75 each
Bottled Teas	\$5.00 each
Water Cooler – Five (5) gallon Filtered Water Jug	\$90.00 each
Display of Sliced Fresh Fruits and Berries with Yogurt Dipping Sauce	\$10.00 per person
Seasonal Whole Fresh Fruit	\$38.00 per dozen
Pastry Chef's Selection of Assorted Breakfast Bakeries	\$44.00 per dozen
Assorted Granola Bars and Power Bars	\$42.00 per dozen
Assorted Individual Yogurts	\$39.00 per dozen
Chocolate Dipped Strawberries	\$45.00 per dozen
Assortment of Chocolate Truffles	\$48.00 per dozen
Assorted Jumbo Cookies	\$43.00 per dozen
Homemade Double Fudge Brownies	\$45.00 per dozen
Assorted Candy Bars	\$42.00 per dozen
Rice Krispie Treats (Original or drizzled with chocolate and caramel)	\$40.00 per dozen
Assorted Frozen Juice Bars	\$5.50 each
Assorted Nestle Ice Cream Treats	\$4.00 each
Assorted Haagen Dazs Bars	\$5.00 each
Warm Soft Pretzels	\$44.00 per dozen
Assortment of Mustards to include: Dijon, Yellow and Whole Grain	
Individual Bags of Frito Lay Chips & Pretzels	\$3.75 each
Individually Packaged Mixed Nuts and Trail Mix	\$4.00 each
International and Domestic Cheese Platter Accompanied by Assorted Crackers and Baguettes	\$13.00 per person

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SPECIALITY BREAKS

*Break Packages are designed for a maximum of 30 minutes  
Service Attendants \$100.00*

**FRUIT ORCHARD**

Bowls of Fresh Raspberries, Blackberries, Strawberries, Figs (in season), Grapes, Peaches (in season), Pineapple, Melons, Bananas, Pears, Cherries (in season)  
Organic Honey Yogurt Dip  
Assorted Ocean Spray Bottled Juices & Bottled Waters

\$16.00

**AN APPLE A DAY.....**

Baskets of Shiny Red and Green Apples  
Warm Apple Turnovers  
Cinnamon Apple Bread  
Apple Wedges with Warm Caramel Dipping Sauce  
Bottled Apple Juice  
Bottled Waters

\$16.00

**SALSA BAR BREAK**

South of the Border Corn Tortilla Chips and Salsa Display featuring Tri-Colored Tortilla Chips and Four Salsas to include:  
Traditional Tomato, Pico de Gallo, Roasted Tomatillo and Black Bean & Corn  
Homemade Guacamole  
Lemon and Tamarind Jarritos

\$15.00

**CHOCOLATE FANTASY**

Chocolate Fountain with Creamy Dark Chocolate  
White and Dark Chocolate Truffles  
Chocolate Raspberry Squares  
Chocolate Cappuccino Coffee Cake  
Pitchers of Homemade Chocolate Milk and Individual Starbuck's Frappuccino's  
Starbuck's Coffee Presentation

\$19.00

**MINI CAKES STATION**

Fresh Baked Miniature Bundt Cakes and Cupcakes  
In an Assortment of Flavors with Decorative Icings  
Individual Starbuck's Frappuccino's  
Bottled Waters

\$15.00

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SPECIALITY BREAKS

**SPA BREAK**

Individual Bags of Trail Mix  
Whole Apples and Bananas  
Fat Free Oatmeal Raisin Cookies and Clif Bars  
Individual Bottled Yogurt Smoothies  
Bottled Water

\$16.00

**7<sup>TH</sup> INNING STRETCH**

Miniature Hot Dogs  
Homemade Flavored Jumbo Pretzels  
Cracker Jack, Peanuts in the Shell  
Homemade Popcorn  
Assorted Soft Drinks & Bottled Waters

\$16.00

**SUNDAE BAR**

(Service Attendant Required)  
Chocolate and Vanilla Ice Cream  
Chocolate Jimmies, Crushed Heath Bars, M&M's, Gummy Bears and Chopped Nuts  
Chocolate, Strawberry and Caramel Sauce  
Whipped Cream and Cherries  
Bottled Water, Soft Drinks

\$14.00

**COOKIES, OREO'S & MILK**

Freshly Baked Jumbo Cookies  
Individual Packages of Oreo's  
Individual Cartons of Whole, Skim and Chocolate Milk

\$12.00

**LA VIDA LOCA**

Grilled Quesadillas  
Homemade Guacamole, Sour Cream  
Tortilla Chips, Chili con Queso and Pico de Gallo  
Cinnamon Churros  
Assorted Jarritos and Soft Drinks

\$17.00

**ALL-DAY BEVERAGE PACKAGE**

(available 30 minutes before sessions start and end)  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected InterContinental Teas  
Assorted Soft Drinks, Bottled Waters, Artesian Waters  
Assorted Bottled Juices

\$22.00

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*Groups under 25 guests are subject to a \$100 surcharge.  
All Lunches include your choice of Salad or Soup, Dessert, Freshly Baked Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea  
Entrees are served with the Chef's Selection of Seasonal Fresh Vegetables*

### SALADS

InterContinental Signature Garden Salad  
Fresh Greens, Roma Tomatoes, Julienne Carrots & Radish Slices  
Basil Vinaigrette

Classic Caesar  
Crisp Romaine Hearts, Sourdough Croutons and Fresh Parmesan Reggiano  
with Traditional Caesar Dressing

Southwestern Caesar  
Crisp Romaine Hearts, Jicama, Roasted Corn, Diced Tomatoes,  
Sweet Bell Peppers, Black Beans, Queso Fresco and Sun Dried Tomato Croutons  
Cilantro Lime Dressing

Baby Field Greens  
Sliced Roma Tomatoes and Roasted Sweet Peppers  
Raspberry Balsamic Vinaigrette

Caprese Salad  
Arugula and Mixed Greens  
with Sliced Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil  
White Balsamic Virgin Olive Oil Vinaigrette

Spinach Salad  
Baby Spinach, Raspberries, Sun Dried Cranberries, Toasted Pecans  
with Raspberry Ginger Vinaigrette

Asian Salad  
Napa Cabbage with Snow Peas, Carrots, Shaved Shiitake Mushrooms,  
Bean Sprouts, Fried Lo Mein Noodles  
Ginger Wasabi Soy Vinaigrette

### SOUPS

Southwestern Chicken Tortilla Soup  
Tomato Basil Soup  
Cream of Asparagus  
Homemade Chicken Noodle Soup  
Chilled Gazpacho Andalouse  
Hearty Minestrone

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## ENTREES

Fontina and Pancetta Stuffed Chicken Breast  
With Marsala Jus  
Roasted Silverado Sweet Corn and Roasted Red Pepper Risotto  
\$38

Sweet Merlot Chicken  
Medallions of Chicken with Wild Mushrooms and Merlot Wine Reduction  
Garlic Mashed Potatoes and Herbed Spinach  
\$36

Poached Pacific Salmon  
Poached in Lemon Oil with Dill Beurre Blanc and Roasted Fingerling Potatoes  
\$39

Monterey Chicken  
Sautéed Chicken Breast with Sweet Peppers and Monterey Jack Cheese  
Ancho Cream Sauce and Cilantro Basmati Rice  
\$38

Slow Roasted Turkey Breast  
Mashed Poblano Sweet Potatoes and Texas Green Bean Casserole  
\$36

Venetian Chicken  
Parmesan Crusted Chicken topped with Proscuitto and Mozzarella  
With Sun Dried Tomato Coulis and Parmesan Mushroom Risotto  
\$37

Pork Marsala  
Tender Pork Loin sautéed with Mushroom and Marsala Sauce and Green Pea Risotto  
\$36

Southeast Asian Salmon  
Ginger Sake Glazed Baked Salmon topped with a Thai Mango Relish and Basmati Rice Pilaf  
\$38

Honey Pecan Crusted Chicken  
Creole Mustard Beurre Blanc  
Cajun Spiced Roasted New Potatoes  
\$36

Chicken Piccata Medallions  
Sautéed Medallions of Chicken Breast with Lemon Caper Sauce  
Sundried Tomato and Vegetable Orzo Pasta  
\$35

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PLATED LUNCH

Hill Country Pot Roast  
Braised Top Sirloin of Beef with Mushroom Gravy  
Red Skin Garlic Mashed Potatoes  
\$37

Grilled Sirloin Steak  
With Sauteed Portobello Mushrooms and Sun Dried Tomato Jus  
Sweet Potato Poblano Mashed Potatoes  
\$42

Grilled Petit Filet  
Portobello Mushroom and Red Onion Confit and Zinfandel Jus  
Yukon Gold Mashed Potatoes  
\$44

BBQ Beef Short Rib  
Texas BBQ Braised Beef Short Rib  
Cheddar Whipped Potatoes  
\$38

Traditional Southern Meat Loaf  
Sweet Tomato Glazed Beef Topped with Brown Gravy  
Buttermilk Mashed Potatoes  
\$35

DUAL ENTREES

Grilled Chicken and Dungeness Crab Cake with Hearty Tomato Sauce  
Thyme Roasted Fingerling Potatoes  
\$48

Herb Roasted Chicken Breast and Grilled Beef Tenderloin  
With Port Wine Sauce  
Creamy Herbed Polenta  
\$49

Grilled Pacific Salmon topped with Cucumber Relish paired with Herb Crusted Chicken Breast  
Rosemary Roasted Potatoes  
\$46

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## PLATED LUNCH

### ENTRÉE SALADS

Southwestern Grilled Chicken Caesar Salad  
Mesquite Grilled Chicken Breast, Chopped Romaine, Black Beans, Roasted Corn,  
Sweet Peppers, Queso Fresco and Crispy Tortillas  
Cilantro Lime Dressing  
\$35

Miso Glazed Salmon  
Shaved Napa Cabbage, Carrots, Peppers, Scallions, Bean Sprouts and Shiitake Mushrooms  
Pickled Ginger Soy Vinaigrette  
\$38

Steak Salad  
Sliced Flat Iron Steak on Chopped Iceberg with Red Onions, Tomatoes  
and Crumbled Bleu Cheese  
Tarragon Vinaigrette  
\$39

### DESSERTS

Mascarpone Cheesecake with Honey Walnut Crust, Espresso Anglaise

Fresh Fruit Tart  
Vanilla Bean Custard, Seasonal Fresh Fruit and Berries on Raspberry Coulis

Valencia Flan with Dark Chocolate Sauce

Tropical Mango Crème Brulee with Coconut Rum Sauce

Miniature Strawberry Bundt Cake  
Fresh Sliced Strawberries topped with Chantilly Cream

Black Forest Cake with Kirsch Cherry Sauce

Cinnamon Spiced Red Velvet Cake with Allspice Anglaise

Flourless Chocolate Cake with Raspberry Chambord Sauce

Tiramisu  
Lady Fingers Layered with Kahlua, Espresso and Sweet Mascarpone

Brandy Snap Fruit Basket  
Almond Touile filled with Mixed Berries and Champagne Sabayon Sauce

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## LUNCH ALTERNATIVE OPTIONS

### MONDAY

Penne Pasta Tossed with Boursin Tomato Sauce and Grilled Vegetables

### TUESDAY

Wild Mushroom Ravioli with Sautéed Vegetable and Truffle Cream

### WEDNESDAY

Parmesan Polenta Cake topped with Roasted Tomato Sauce  
Pesto Ratatouille

### THURSDAY

Angel Hair Pasta Pomodoro with Julienne Vegetables

### FRIDAY

Portobello Mushroom Napoleon  
Assorted Herb Grilled Vegetables Layered with Sautéed Spinach and Whipped Potatoes

### SATURDAY

Vegetable Wellington with a Creamy Sun Dried Tomato Sauce

### SUNDAY

Vegetable Stir Fry  
Assorted Vegetables Sautéed with Garlic, Ginger and Sweet Soy  
Basmati Rice

Alternative Meal Pricing is the same as your Plated Lunch Selection

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Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

### MEXICAN FIESTA

Grilled Chicken Tortilla Soup  
With Crispy Tortilla Strips

Jicama Vegetable Slaw  
Roasted Corn and Black Bean Salad

Chicken Enchiladas with Sour Cream Sauce  
Roasted Tilapia with Green Chili Salsa  
Grilled Beef Fajitas with Grilled Onions and Peppers  
Warm Soft Flour Tortillas  
Guacamole, Salsa, Sour Cream, Shredded Jack Cheese and Pico de Gallo

Borracho Beans  
Spanish Rice

Blue Corn Tortilla Chips and Salsa

Crispy Cinnamon Churros, Caramel Flan, Tres Leches Cake

\$42.00

### HOT DELI BUFFET

Homemade Chicken & Dumpling Soup

Mixed Greens accompanied by toppings to include:  
Sliced Cucumber, Cherry Tomatoes, Shredded Carrots, Crisp Pancetta Bits,  
Black Olives, Garlic Croutons  
Choice of Creamy Ranch and Basil Vinaigrette

Classic Reuben Sandwich on Marble Rye with Thousand Island Dressing  
Italian Meatballs with Marinara Sauce accompanied by Provolone and Italian Hoagie Rolls  
Pulled BBQ Pork accompanied by Diced Onions and Sesame Buns

Seasoned Potato Wedges

Warm Apple Strudel with Vanilla Crème Anglaise  
Homemade Cookies and Brownies

\$38.00

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Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

### ITALIAN BISTRO

Minestrone Soup

Classic Caesar Salad  
With Herb Garlic Croutons and Fresh Shaved Parmesan

Display of Fresh Mozzarella, Asparagus and Sliced Roma Tomatoes  
Served with Balsamic Basil Vinaigrette

Sliced Seasonal Fresh Fruit

Tortellini Primavera with Baby Shrimp, Julienne Vegetables,  
Fresh Parmesan in a Light Cream Sauce

Breast of Chicken Marsala  
Traditional Beef Lasagna

Fresh Italian Green Beans with Roasted Sweet Peppers

Freshly Baked Rolls and Garlic Bread

Tira Misu, Amaretto Cheesecake  
Zabaglione with Fresh Berries

\$44.00

### MEDITERRANEAN BUFFET

Cioppino with Crusty Garlic Bread

Mixed Greens accompanied by Feta Cheese, Roasted Pine Nuts  
Sun Dried Tomatoes and Homemade Garlic Croutons  
Lemon Oregano Vinaigrette

Tabouli Salad with Fresh Herbs

A Selection of Marinated Olives and Peppers

Hummus with Toasted Pita Wedges

Herb Roasted Chicken filled with Prosciutto and Spinach  
Saffron Seafood Paella with Mussels, Calamari and Shrimp  
Beef Brochettes with Cous Cous

Herb Grilled Vegetables

Mascarpone Cheesecake, Baklava  
Fresh Berries

\$46.00

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Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

**PACIFIC RIM**

Shrimp and Pork Wonton Soup

Napa Cabbage with Snow Peas, Carrots, Shiitake Mushrooms,  
Bean Sprouts, Fried Lo Mein Noodles  
Ginger Wasabi Soy Vinaigrette

Ginger Cucumber Salad with Rock Shrimp and Snow Peas

Selection of Assorted Kim- Chee

Tropical Fruit Display with Kumquats

Chicken in Red Thai Curry & Coconut Milk

Korean Barbecue Short Ribs

Shrimp in Lobster Black Bean Sauce

Sticky Rice

Steamed Baby Bok Choy with Miso Sauce

Stir Fried Lo Mein with Fresh Ginger, Shiitake Mushrooms and Fresh Garden Vegetables

Thai Mango Rice Pudding, Fortune Cookies

Coconut Custard Tart, Pineapple Mandarin Cake

\$48.00

**NEW YORK DELI**

Crock of Fresh Hot Soup of the Day

Red Skin Potato Salad with Fresh Dill

Penne Pasta with Kalamata Olives, Julienne Vegetables and Pesto Aioli

Sliced Fresh Seasonal Fruit

A Selection of Deli Meats to include:

Shaved Honey Cured Ham, Smoked Turkey, Genoa Salami,

Turkey Pastrami and Roast Beef

Sliced Swiss, Cheddar and Provolone

Condiments to include: Mayonnaise, Dijon Mustard and Horseradish

Lettuce, Sliced Tomatoes and Shaved Red Onions

Crisp Kosher Dill Pickle Spears

Croissants, Marble Rye, Whole Wheat and Multi Grain Breads

Assortment of Homemade Cookies and Brownies

Apple Pie

\$38.00

**INTERCONTINENTAL DALLAS BANQUET MENU**

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*Groups under 25 guests are subject to a \$100 surcharge.  
All Buffet Lunches include Freshly Baked Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

### WALL STREET DELI

Crock of Fresh Hot Soup of the day

Grilled Chicken Tortilla Soup  
With Crispy Tortilla Strips

Seafood Pasta Salad with Sun Dried Tomatoes, Roasted Peppers, Sweet Peas and Fresh Basil  
Tabouli Salad with Roasted Vegetables

Grilled Vegetable Display to include:  
Portobello Mushrooms, Asparagus, Baby Carrots, Yellow Squash and Zucchini  
Drizzled with Pesto Vinaigrette

Display of Fresh Sliced Fruit

Fresh Albacore Tuna Salad

A Selection of Gourmet Deli Meats to include:  
Black Forrest Ham, Sliced Roasted New York Strip, Carved Chicken Breast,  
Herb Roasted Turkey Breast, Italian Spicy and Mild Capiacola  
Smoked Cheddar and Ementhaler, Boursin and Dilled Havarti  
Condiments to include: Mayonnaise, Dijon Mustard and Horseradish  
Lettuce, Sliced Tomatoes and Shaved Red Onions  
Marinated Kalamata Olives and Cornichons

Individual Bags of Gourmet Chips

Chef's Selection of European Style Breads

New York Style Cheesecake with Fresh Fruit Compote  
Apple Streusel Cake and Lemon Squares

\$43.00

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### HEART HEALTHY LUNCH BUFFET

Chicken Vegetable Soup

Organic Mixed Baby Greens, and Baby Spinach

Toppings to Include:

Sprouts, Edemame Beans, Roasted Beets, Grape Tomatoes, Red Onions, Garbanzo Beans,  
Chopped Eggs, Pumpkin Seeds and Sunflower Seeds

Low Fat Raspberry Vinaigrette, Low Fat Italian Dressing and Balsamic Vinaigrette

Cracked Bulgur Wheat Salad

Dilled Tomato, Onion, Cucumber and Feta Cheese Salad with Lemon Vinaigrette

Chilled Lemon Poached Salmon with Cucumber Dill Yogurt Sauce

Herb Grilled Chicken Breast Topped with Rosemary Chicken Jus

Oven Roasted Balsamic Thyme Marinated Tofu

Tomato & Basil Vegetable Stew

Whole Wheat Penne Pasta tossed in Garlic & Olive Oil and Fresh Herbs

Tropical Fruit Salad tossed with Mint and Coconut

Angle Food Cake with Strawberry Compote

Orange Scented Meringue Crisps Dipped in Dark Chocolate

\$42.00

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### CITRUS MARINATED CHICKEN SANDWICH

served with Caramelized Onion Jam,  
Arugula and Garlic Mayonnaise on Fresh Focaccia Roll

### ROAST BEEF SANDWICH

with Muenster Cheese, Horseradish Mayonnaise, Lettuce  
and Beefsteak Tomato on Ciabatta Roll

### HONEY HAM

with Aged Swiss Cheese  
Lettuce, Beefsteak Tomato on Whole Wheat Roll

### OVEN ROASTED TURKEY BREAST

with Fontina Cheese, Lettuce, Beefsteak Tomato and Avocado  
On Freshly Baked Croissant

### ITALIAN SUBMARINE SANDWICH

Salami, Mortadella, Sopresatta, Cured Ham and Provolone with Pesto Mayonnaise  
on Crunchy Baguette

### GRILLED PORTOBELLO SANDWICH

Cumin and Scallion Marinated Portobello with Lemon and Shaved Fennel Slaw  
On Potato Roll

\$29.00

**All box lunches include: Vegetable Slaw, Bag of Chips,  
Whole Seasonal Fruit,  
Jumbo Chocolate Chip Cookie  
Soft Drink or Bottled Water**

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HORS D'OEUVRES

*Minimum 50 pieces per Hors d'oeuvre*

**COLD CANAPES**

Curried Almond Chicken On Pita Crisp with Raisin Chutney	\$4.75 per piece
Togarashi Spiced Ahi Tuna Sesame Crostini with Pickled Ginger Cream Cheese & Wasabi Tabiko	\$5.25 per piece
Bruschetta Marinated Tomatoes, Capers & Red Onions on Crisp French Bread	\$4.75 per piece
Seared Tarragon Sea Scallop With Lemon Crème Fraiche and Crisp Cucumber	\$5.00 per piece
Truffle and Chive Deviled Egg	\$4.25 per piece
Balsamic Candied Onions and Boursin Cheese Tart	\$4.25 per piece
Tex-Mex Gulf Shrimp Ancho Chili Crostini, Cherry Tomato & Lime Cream Cheese	\$4.75 per piece
Port Marinated Figs Parmesan Crisp & Herb Goat Cheese	\$4.75 per piece
Brie and Raspberry Crisp Triple Cream Brie, Orange Raspberry Compote on Cinnamon Walnut Crisp	\$4.50 per piece
Seared Sesame Crusted Salmon Crostini Sweet Soy, Pickled Cucumber Salad and Siracha Cream Cheese	\$4.75 per piece
Capresi Skewer Tomato, Mozzarella & Kalamata Olive Marinated in Olive Oil	\$4.50 per piece
Texas Mesquite Chicken Roasted Tomato and Poblano Aioli on Cheddar Crisp	\$4.75 per piece
Seared Beef Tenderloin Black Pepper Crostini, Creamed Horseradish & Caramelized Onion	\$5.25 per piece
New Zealand Green Mussel Carrot and Radish Lemon Grass Salad	\$5.25 per piece

**INTERCONTINENTAL DALLAS BANQUET MENU**

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*Minimum 50 pieces per Hors d'oeuvre*

### HOT HORS D'OEUVRES

Vegetable Spring Roll Orange Sweet & Sour Sauce	\$4.25 per piece
Bacon & Date Wrapped Apricot Brochette	\$4.25 per piece
Spinach & Feta Cheese Triangle Sweet Onion & Red Wine Sauce	\$4.50 per piece
Arancini Risotto Stuffed with Mozzarella Cheese Basil Pomodoro Sauce	\$4.50 per piece
Curry Spiced Chicken Sate Cucumber & Tomato Yogurt Dipping Sauce	\$4.75 per piece
Teriyaki Glazed Beef Kebobs with Onions and Peppers	\$5.25 per piece
Texas Chorizo Empanada Avocado Aioli	\$4.75 per piece
Mini Chicken Cordon Bleu	\$4.75 per piece
Feta Stuffed Phyllo Caramelized Onion, Chive and Balsamic	\$4.50 per piece
Lone Star Sirloin Steak Ancho Mango Mojo	\$5.25 per piece
Mini Beef Wellington With Wild Mushrooms	\$5.25 per piece
Spiced Shrimp Kabob Coconut Curry Sauce	\$5.25 per piece
Crispy Spiced Dragon Shrimp Sweet Chili Sauce	\$5.50 per piece
Coconut Pecan Shrimp with Raspberry Ginger Sauce	\$5.25 per piece
Shrimp & Andouille Sausage Spicy Tomato Pepper Sauce	\$5.50 per piece
Chili Lime Salmon Sate Ginger Soy Dipping Sauce	\$4.75 per piece

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## RECEPTION STATIONS

Reception Display Stations are based on 3 Hours of Service and Require a minimum of three stations. A Labor Charge of \$75 for each Service Attendant and \$100 for each Culinarian will be applied for items prepared to order. Groups under 25 are subject to a \$200 Station Surcharge.

### ANTIPASTI PLATTER

Roasted Red Peppers, Grilled Portobello, Squash, Grilled Asparagus,  
Italian Olives and Sweet Peppers  
Vine Ripened Tomatoes and Basil Marinated Mozzarella, Prosciutto, Green Peppercorn Salami  
Drizzled with Cold Pressed Olive Oil and Aged Balsamic  
\$17

### FRUIT & CHEESE DISPLAY

International and Domestic Cheeses with Seasonal Fresh Berries  
Accompanied by Lavosh, Assorted Crackers & Baguettes  
\$13

### VEGETABLE CRUDITÉS DISPLAY

Fresh Display of Grilled Asparagus, Yellow & Green Beans  
Baby Carrots, Baby Pear Tomatoes, Celery Sticks, Broccoli and Cauliflower  
Roasted Red Pepper Aioli and Herbed Yogurt Dip  
\$ 10

### CHILLED SEAFOOD STATION

Jumbo Shrimp, Alaskan Snow Crab Claws & Oysters on the Half Shell  
Cocktail Sauce, Fresh Lemon Wedges,  
Calypso Sauce, Remoulade, Mignonette & Tabasco Sauce  
(Based on 3 Pieces of Shrimp, 2 Crab Claws & 1 Oyster Per Person)  
\$33

### QUESADILLA STATION

(Uniformed Culinarian Required)  
Chef to Prepare (Your Choice of Two) Beef, Chicken or Vegetable Quesadillas  
Served with Salsa, Guacamole and Sour Cream  
(Based on 3 Pieces Per Person)  
\$16

### SUSHI STATION

(Optional Uniformed Sushi Chef at \$250)  
Assortment of California Rolls, Vegetable Rolls and Spicy Tuna Rolls  
Yellowtail, Ahi and Salmon Sashimi  
Accompanied by Pickled Ginger, Soy Sauce and Wasabi  
(Based on 4 Pieces Per Person)  
\$25

### SALSA BAR

South of the Border Corn Tortilla Chips and Salsa Display featuring  
Tri-Colored Tortilla Chips and Four Salsas to include:  
Traditional Tomato, Pico de Gallo, Roasted Tomatillo and Black Bean & Corn  
Homemade Guacamole and Chili con Queso  
\$14

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## RECEPTION STATIONS

### GRITS STATION

Creamy Grits and Smoked Gouda Grits

Toppings to Include:

Crawfish Etouffee and Creole Shrimp Andouille Sauce

\$18

### GOURMET GREENS STATION

Mint Green Pea Hummus on Pita Chip

Chefs assorted Vegetable Crudités with Green Goddess Dressing

Green Lettuce Cups with Green Apples, Walnuts, Bleu Cheese and Cider Vinaigrette

\$13

### PASTA STATION

(Uniformed Culinarian Required)

Three Cheese Tortellini and Penne Pasta

Plum Tomato Sauce with Italian Sausage & Roasted Garlic Cream Sauce

Shaved Romano Cheese, Pepper Flakes

Warm Garlic Bread

\$18

(\$20 with Grilled Chicken)

(\$21 with Baby Shrimp)

### ORIENTAL STIR FRY

(Uniformed Culinarian Required)

Wok Prepared Exotic Vegetables with Chicken or Pork

White & Brown Rice

Garlic Hoisin Sauce

\$ 17

(\$22 with Shrimp)

### POTATO MARTINI BAR

(Service Attendant Required)

A Dollop of Creamy Whipped Potatoes Served in a Martini Glass

Roasted Garlic Potatoes

Caramelized Onions, Gorgonzola Crumbles, Basil Pesto

Sautéed Wild Mushrooms, Roasted Bell Pepper and Whipped Truffle Butter

Butter Whipped Sweet Potatoes

Horseradish Sour Cream, Crisp Pancetta, Chopped Chives, Oven Dried Tomato,

Whipped Orange Basil Butter

\$17

### FAJITA STATION

Marinated Skirt Steak & Chicken Breast with Onions & Bell Peppers

Soft Flour & Wheat Tortillas

Refried Beans, Shredded Cheese, Guacamole, Sour Cream & Pico de Gallo

\$19

### FOCCACIA PIZZA STATION

Fresh Mozzarella, Roma Tomatoes and Basil

Roasted Artichoke, Grilled Chicken & Goat Cheese with Pesto

Spicy Italian Sausage, Pepperoni, Plum Tomatoes, Grilled Sweet Peppers,

Asiago and Fontina Cheese

\$17

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RECEPTION STATIONS

**SEAFOOD MARTINI STATION**

(Uniformed Culinarian Required)

Lump Crab, Scallops, Shrimp and Fresh Vegetables

Shaken with Smokey Tomato Water or Bloody Mary Style

Served with Lemon Wedges, Lime Wedges and Garlic Crostini

\$20

**PEPPER STEAK STATION**

(Uniformed Culinarian Required)

Seared Beef Tenderloin Lightly Crusted with Tri Color Peppercorns

Flambéed with Cognac, Dijon Mustard and Shallots

Creamy Mashed Potatoes

\$22

**ASIAN DUMPLING STATION**

Steamed Shrimp Hargaw, Chicken Teriyaki Dumplings and Pork Shu Mai

Crisp Vegetable Spring Rolls,

Tamari Soy Sauce, Sweet Chili Sauce, Spicy Mustard and Sweet & Sour Sauce

\$18

**BBQ STATION**

(Uniformed Culinarian Required)

BBQ Brisket of Beef with Chipotle BBQ Sauce

Served on Jalapeno Cheddar Silver Dollar Rolls

Spice Rubbed Roasted Pulled Pork with Dr. Pepper BBQ Sauce

On Fried Cornbread with Green Apple Slaw

\$ 20

**MACARONI AND CHEESE MARTINI BAR**

Baby Bow Tie and Ditalini Pastas

With Creamy Cheddar Cheese Sauce and Smoked Gouda Cheese Sauce

Accompanied by toppings to include:

Applewood Bacon, Crispy BBQ Onions, Roasted Poblano Peppers, Diced Green Onions,

Roasted Red Peppers, Green Peas and Diced Smoked Ham

\$17

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RECEPTION STATIONS

CARVING STATIONS

*All Carving Stations Include Silver Dollar Rolls & Require a Uniformed Culinarian*

**SAGE AND PORCINI RUBBED SMOKED TURKEY**

With Jalapeno Cornbread, Purple Sage Gravy & Cranberry Relish

\$275 each (serves 30 people)

**BLACK PEPPERCORN CRUSTED BEEF TENDERLOIN**

With Zinfandel Garlic Jus

\$395 each (serves 25 people)

**HONEY-GLAZED COUNTRY HAM**

Stone Ground Mustard

\$300 each (serves 50 people)

**ROAST SIRLOIN OF BEEF**

Sauce Béarnaise

\$350 each (serves 50 people)

**CARAWAY CRUSTED ROAST LOIN OF PORK**

Spicy Creole Mustard sauce

\$300 each (serves 30 people)

**LEMON PEPPERED SMOKED SALMON**

Lemon Thyme Aioli and Ancho Chili Aioli served with Black Sesame Cracker Bread

\$13 per person

**STEAMSHIP OF BEEF**

Pan Jus

\$900 each (serves 200 people)

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## RECEPTION STATIONS

### INDULGENCES

Chocolate Truffles, Double Dipped Strawberries, Mini Crème Puffs, Mini Crème Brulee, Lemon Squares, French Macaroons, Raspberry Chocolate Squares, Mini Pecan Tartlets, Mini Cheesecake Bites  
\$16

### CHOCOLATE FONDUE STATION

(Service Attendant Required)

Chocolate Fountain with Creamy Dark Chocolate  
Served with Strawberries, Bananas, Pineapple, Marshmallows, Lady Fingers, Hazelnut Pound Cake & Pretzels  
\$15

### TROPICAL DESSERT STATION

Assorted Mini Tarts to include Coconut, Banana and Mango  
Assorted Mousse Shooters to include Guava, Passion Fruit, and Mango  
Assorted Shortbread Cookies to include Macadamia, Coconut and Almond  
\$15

### SWEET BITES

Miniature Bundt Cakes to include Red Velvet, Devils Food and Banana Spice  
Mini Cupcakes to include Vanilla Bean with Raspberry, Grand Marnier with Ganache, and Praline Mocha  
Cheesecake Lollipops to include Raspberry, Pistachio, Vanilla Bean & Chocolate  
\$16

### COFFEE & TEAS

Gourmet Coffees Featuring: French Roast, Hazelnut and House Blend Decaffeinated  
InterContinental Selection of Imported Teas  
Whipped Cream, Orange Curls, Cinnamon Sticks, Chocolate Sprinkles, Honey & Lemon  
\$8

### BARISTA STATION

(Service Attendant Required)

Our Staff will Prepare Starbuck's Coffee, Espresso, Cappuccinos and Hot Chocolate to Order  
Lemon Peel, Shaved Chocolate, Cinnamon, Flavored Creams and Syrups  
Assortment of Italian Biscotti & Sugar Cookies  
\$13

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INTERCONTINENTAL.  
DALLAS

Banquet Menu

PLATED DINNER

*All Dinners include your choice of Salad or Soup, Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea  
Groups under 25 guests are subject to a \$100 Surcharge.*

### YOUR CHOICE OF A LA CARTE APPETIZERS

Jumbo Lump Crab Cakes with Remoulade Sauce  
Shrimp Cocktail with Cocktail Sauce and Fresh Lemon  
Roasted Duck Breast with Saffron Risotto  
Smoked Salmon Served with Cucumber Relish, Citrus & Dill Dressing  
Mushroom Napoleon with Aged Bleu Cheese & Roasted Garlic Tomato Coulis

\$10

### YOUR CHOICE OF SOUP OR SALAD

Butternut Squash Soup  
Sweet Corn & Crabmeat Chowder  
Traditional Lobster Bisque  
French Onion Gratinée  
Chicken Tortilla Soup

Pear and Organic Green Salad  
Spiced Pecans, Maytag Bleu Cheese, Balsamic Vinaigrette

Fresh Mozzarella with Vine Ripened Tomatoes, Basil, Aged Balsamic Vinegar  
and Extra Virgin Olive Oil

Classic Caesar Salad  
Hearts of Romaine with Garlic Croutons, Fresh Parmesan & Caesar Dressing

Wedge Salad  
Iceberg Lettuce Wedge with Crisp Applewood Bacon, Bleu Cheese, Cherry Tomatoes  
Buttermilk Ranch Dressing

Blueberry Salad  
French Endive tossed with French Beans, Goat Cheese, Peppered Walnuts & Blueberries  
Tarragon Apple Cider Dressing

Baby Spinach Salad  
Parmesan Cup with Hazelnut Crusted Goat Cheese & Dried Cranberries  
Raspberry Vinaigrette

Mediterranean Wedge salad  
Bibb Lettuce Wedge, Sundried Tomatoes, Pine Nuts, Kalamata Olives,  
Roasted Artichokes & Feta Cheese  
Spicy Lemon Oregano Vinaigrette

### INTERCONTINENTAL DALLAS BANQUET MENU

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### YOUR CHOICE OF SORBET

Lemon  
Mango  
Champagne  
Raspberry  
Passion Fruit  
Pear  
\$3

### YOUR CHOICE OF ENTREE

#### BEEF SELECTIONS

Mustard and Herb Crusted Filet Mignon  
Port Wine Sauce  
Potato Dauphinoise  
Glazed Baby Carrots  
\$70

Grilled Tenderloin  
Wild Mushroom Sherry Sauce  
Herb Roasted Fingerling Potatoes  
Sautéed French Beans  
\$68

Grilled Tenderloin with Southwestern Béarnaise Sauce  
Ancho Chili Mashed Potatoes  
Oven Roasted Asparagus and Baby Carrots  
\$68

Seared Veal Loin Chop  
Red Wine Sage Sauce  
Creamy Leek Risotto  
Roasted Baby Vegetables  
\$65

Grilled Ribeye Steak topped with Fried Sweet Onions  
Jack Daniels BBQ Demi  
Cheddar Yukon Mashed Potatoes  
Grilled Asparagus  
\$75

Balsamic Rosemary Prime Sirloin Steak  
Candied Shallot Demi  
Whipped Potatoes  
Sautéed Baby Spinach  
\$55

### INTERCONTINENTAL DALLAS BANQUET MENU

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### CHICKEN SELECTIONS

Roasted Chicken Breast topped with Prosciutto, Fresh Sage and Provolone  
With Lemon Cream Sauce  
Regianno Parmesano Risotto  
Roasted Root Vegetables  
\$52

Pecan Crusted Chicken Breast with Spicy Creole-Mustard Cream  
Oven Roasted Potatoes  
Green Beans and Sweet Peppers

\$58

Ginger Chicken Teriyaki  
Marinated and Grilled Breast of Chicken with Sweet Sesame Soy Glaze  
Cilantro Basmati Rice  
Miso Baby Bock Choy  
\$52

Chicken Florentine  
Breast of Chicken Stuffed with Fresh Spinach and Mozzarella with Sundried Tomato Sauce  
Garlic Mashed Potatoes  
Roasted Asparagus  
\$58

Chicken Milanese  
Breast of Chicken sautéed golden brown topped with Sun-Dried Tomato Caper Relish  
Mixed Vegetable Orzo Pasta  
Pesto Grilled Zucchini  
\$52

Southwestern Chicken Breast  
Jack Daniels BBQ Glazed Grilled Breast of Chicken topped with Crispy Onions  
Cheddar Whipped Potatoes  
Mesquite Grilled Vegetables  
\$55

### INTERCONTINENTAL DALLAS BANQUET MENU

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INTERCONTINENTAL.  
DALLAS

Banquet Menu

PLATED DINNER

### SEAFOOD SELECTIONS

Ancho Glazed Salmon  
Poblano Risotto and Roasted Corn Relish  
\$52

Wasabi Crusted Sea Bass with Pickled Ginger Soy Butter Sauce  
Cilantro Basmati Rice  
Sesame Scented Baby Bok Choy and Shiitake Mushrooms  
\$68

Seared Snapper with Kalamata Olive Relish  
Sundried Tomato and Fingerling Hash  
Ratatouille  
\$56

Sautéed Crab Cakes with Fennel Saffron Sauce  
Whipped Potatoes  
Sautéed Baby Spinach  
\$58

Blackened Tilapia with Shrimp Etouffee Sauce  
Red Pepper Wild Rice Pilaf  
Roasted Vegetables  
\$50

Char Broiled Mahi Mahi topped with Pineapple Mango Relish  
Mashed Purple Sweet Potato  
Sautéed French Beans  
\$56

### YOUR CHOICE OF DESSERTS

Lavender Panna Cotta with Dark Cherry Kirsch Compote  
Chocolate Tulip Cup Filled with Fresh Berries and Champagne Sabayon  
White Chocolate Mascarpone Cheesecake with Chambord Raspberry Sauce  
Chocolate Pecan Tart with Valrhona and Sambuca Sauce  
Grand Marnier Chocolate Mousse Bomb with Raspberry Coulis  
Tira Misu Martini  
Chocolate Truffle Cake with Baileys Crème Anglaise  
Spiced Apple Tart with Caramel Sauce  
Flourless Chocolate Cake with Chantilly Cream and Pureed Raspberries

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### CREATE YOUR OWN MIXED GRILL

Choose Meat, Chicken and/or Seafood entrée for your dining experience

#### BLACK ANGUS FILET MIGNON \$79

**Choice of Sauces:** Truffle Demi-Glace, Port Wine Demi-Glace, Pepper Cream Demi-Glace, Madeira Wine Demi-Glace, Merlot Demi-Glace, Portobello Mushroom Demi-Glace, Wild Mushroom Demi-Glace

#### CHICKEN & SEAFOOD \$65

##### CHICKEN

Blackened Chicken Breast with Creole Mustard Cream Sauce  
Tarragon Grilled Breast of Chicken Topped with Pineapple Salsa  
Seared Chicken Breast topped with a Lemon Caper Parsley Butter Sauce  
Roasted Chicken Breast with Andouille Sausage & Crawfish Ragout  
Parmesan Crusted Chicken Breast topped with Prosciutto,  
Mozzarella & Sun-Dried Tomato Coulis  
Rosemary Roasted Chicken Breast with Shiitake Mushroom Demi-Glace

##### SEAFOOD

Jumbo Gulf Shrimp with Garlic & Herbs  
Herb Crusted Salmon with Lemon Butter Sauce  
Sauteed Crab Cake with Lime Beurre Blanc & Black Bean Relish  
Pan-Roasted Salmon with Tomato Fennel Sauce  
Flaky Tilapia Milanese topped with a Sun-Dried Tomato Caper Relish  
Wasabi Crusted Sea Bass with Pickled Ginger Cream

### INTERCONTINENTAL DALLAS BANQUET MENU

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INTERCONTINENTAL.  
DALLAS

Banquet Menu

## DINNER BUFFETS

*Groups under 25 guests are subject to a \$100 surcharge.*

*All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.*

### TEXAS BARBECUE BUFFET

Texas No Bean Chili accompanied by Diced Onions, Cheddar Cheese and Jalapeno Muffins

Texas Fingerling Potato Salad  
Traditional Cole Slaw  
Spicy Five-Bean Salad  
Chilled Watermelon on ice

Sliced Mesquite Smoked Brisket of Beef with Barbecue Sauce  
Slowly Smoked Baby Back Ribs  
Honey Jalapeno Barbecue Chicken  
Slowly Smoked Roasted Turkey, Creole Mustard Sauce  
Texas Baked Pinto Beans  
Mashed Potatoes  
Baked Sweet Potatoes accompanied by Butter and Brown Sugar  
Sweet Corn Cobbettes

Homemade Potato Rolls with Butter

Warm Peach Cobbler with Blue Bell Ice Cream  
Texas Pecan Pie, Apple Pie

\$78

### INTERCONTINENTAL BUFFET

Sweet Corn and Crabmeat Chowder with Crème Fraiche and Cilantro

Boston Bibb accompanied by Sun Dried Tomatoes, Croutons and Champagne Vinaigrette  
Jicama and Asian Pear Salad with Cilantro Lime Dressing  
Marinated Cucumber and Rock Shrimp in an Opal Basil Vinaigrette  
Tri-Color Cous Cous with Grilled Chervil Crusted Chicken Breast  
Classic Fruit Display

Grilled Brochettes with Chicken Breast, Italian Sausage, Shrimp, Bell Pepper and Onion  
With a Pesto-Chervil Cream Sauce  
Roasted Free Range Chicken Breast with Roasted Pancetta Balsamic Glaze  
Pan Seared Golden Trout with Lemon Caper Parsley Sauce  
Grilled Sirloin Steaks with Sauteed Portobello Mushrooms and Sun Dried Tomato Jus  
Potato Dauphinoise  
Sweet Pea Risotto  
Grilled Baby Vegetables

Sacher Torte, Mousse au Chocolate and Mini Fruit Tartlettes

\$80

### INTERCONTINENTAL DALLAS BANQUET MENU

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### ITALIAN BUFFET

Cioppino

Antipasti Display with Grilled Eggplant, Mushrooms,  
Zucchini, Squash, Grilled Fennel, Roasted Peppers and Assorted Olives  
Assorted Italian Cured Meats and Cheeses

Sliced Vine Ripened Tomatoes, Baby Mozzarella Fresh Basil and Balsamic Vinaigrette

Mixed Greens and Arugula with Basil Shallot Dressing and Focaccia Sticks

Tapenade Crusted Sea Bass with Roasted Tomato Sauce  
Chicken Picatta with Lemon Caper Parsley Butter Sauce  
Baked Ziti with Garlic and Shallots with Vodka Tomato Sauce  
Stuffed Veal Breast with Spinach and Italian Sausage and Port Wine Sage Glaze

Gourmet Pizza with Grilled Eggplant, Portobello Mushrooms, Goat Cheese and Mozzarella  
With Marinara Sauce

Ricotta Cheese Gnocchi with Pesto  
Melange of Baby Vegetables

Soft Garlic Bread Sticks and Focaccia Bread

Assorted Italian Pastries, Cannoli, Tira Misu,  
Orange-Amaretto Chocolate Cake

\$78

### LATIN BUFFET

Roasted Green Chili and Shrimp Soup

Tossed Wild Greens with Black Beans and Roasted Red Pepper Relish  
Napolito Salad with Fire Roasted Corn & Jicama with Tequila-Lime Dressing

Ceviche with Calamari, Shrimp and Bay Scallops

Roasted Pork Loin "Mojo"  
Accompanied by Poblano Sour Cream, Chimichurri Sauce and Mini Potato Rolls

Beef Churrasco with Chimichurri Sauce  
Baked Snapper with Red Curry Sauce  
Grilled Chicken Breast Marinated with Garlic and Lime, accented with Grilled Onions  
Paella Valencia with Mussels and Chorizo  
Black Bean and Rice Con Gri  
Fried Yucca with Mojito Sauce  
Grilled Vegetables to include: Eggplant, Asparagus, Tomatoes, Zucchini, Yellow Squash,  
Red & Yellow Sweet Peppers, Portobello Mushrooms and Red Onions

Tri-Color Corn Tortilla Chips with Pineapple and Tomatillo Salsa

Tres Leches Cake, Coconut and Vanilla Flan, Crema Catalana

\$85

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### TEX-MEX BUFFET

Grilled Chicken Tortilla Soup

Seasonal Baby Field Greens with Lime & Red Chili Vinaigrette

Marinated Jicama and Roasted Pepper Salad

Roasted Corn and Black Bean Salad with Fresh Cilantro and Lime

Diced Tequila Spiked Tropical Fruit

#### MAKE YOUR OWN FISH TACO STATION:

Spicy Marinated Snapper, Shredded Cabbage, Cheddar Cheese, Tomatoes, Onions, Guacamole, Sour Cream, Pico de Gallo and Warm Flour Tortillas

Southwestern Grilled Chicken Fajitas  
With Grilled Peppers and Onions

Marinated Oven Roasted Beef Strips drizzled with Chipotle Oil,  
Guacamole, Sour Cream and Pico de Gallo and Warm Flour Tortillas

Cheese Enchiladas & Beef Tamales  
Beef and Bean Burritos

Refried Beans  
Mexican Rice

Tri Color Tortilla Chips accompanied by  
Chunky Fresh Tomato Salsa and Green Tomatillo Chili Salsa

Mexican Fruit Flan, Key Lime Pie  
Crispy Cinnamon Churros

\$80

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INTERCONTINENTAL.  
DALLAS

Banquet Menu

## DINNER BUFFETS

### PACIFIC RIM BUFFET

Shrimp & Pork Won Ton Soup

Napa Cabbage with Snow Peas, Carrots, Shaved Shiitake Mushrooms, Bean Sprouts,  
Fried Lo Mein Noodles and Ginger Wasabi Soy Vinaigrette

Ginger Cucumber with Rock Shrimp, Snow Peas and Rice Wine Vinegar

Assorted Kim Chee

Tropical Fruit Display with Kumquats

Shiitake Mushrooms and Fried Noodles

Chicken in Red Thai Curry and Coconut Milk

Korean Beef Barbecue

Shrimp with Lobster Sauce

Sticky Rice

Steamed Baby Bok Choy with Miso Sauce

Eight Treasure Mango Rice Pudding

Coconut Custard Tarts, Pineapple Mandarin Cake

\$78

### CARIBBEAN BUFFET

Sweet Bahamian Conch Chowder

Jamaican Yam & Tomato Salad

Peppery Jicama & Chayote with Julienne Peppers & Lime

Mixed Greens accompanied by Mango Papaya Chutney & Bread Fruit Croutons

Jamaican Jerk Beef with Citrus Cilantro Coulis

Spicy Jerk Chicken with Coconut-Papaya Relish

Shrimp Fritters with Key Lime-Mustard Sauce

Grouper with Mango-Papaya Relish

Coconut Rice and Tropical Salsa

Boniatto Mashed Potatoes

Fresh Plantain Chips

Key Lime Pie

Caribbean Mango Sunset Torte, Banana Coconut Cream Tart

\$82

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### BAR PACKAGES

Cocktails for 1 Hour	House Brands	\$18
	Premium Brands	\$21
	Deluxe Brands	\$23
Cocktails for 2 Hours	House Brands	\$28
	Premium Brands	\$30
	Deluxe Brands	\$32
Cocktails for 3 Hours	House Brands	\$32
	Premium Brands	\$35
	Deluxe Brands	\$37
Cocktails for 4 Hours	House Brands	\$36
	Premium Brands	\$38
	Deluxe Brands	\$40

*Bar Packages include: Cocktails, Domestic and Imported Beer,  
House Wines and Champagne  
Soft Drinks and Bottled Waters*

### BEER & WINE PACKAGE

1 Hour	\$18
2 Hours	\$26
3 Hours	\$29
4 Hours	\$34

*Beer & Wine Package includes:  
Domestic and Imported Beer  
House Wines and Champagne  
Soft Drinks and Bottled Water*

*The above pricing is per person and subject to prevailing Service Charge  
and 14% tax on Service Charge*

*(Alternate wine and champagne priced upon request)*

### BAR LABOR FEES

\$100 Per Bartender – Minimum of 2 Hours  
\$25 for each additional hour

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HOSTED BAR

Standard Brands	\$7.00
Premium Brands	\$8.00
Deluxe Brands	\$9.00
House Wines	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
Cordials & Cognac	\$9.00
Mineral Water	\$4.50
Soft Drinks	\$4.25

*Above Pricing is Subject to Prevailing  
Service Charge  
& 14% Tax on Service Charge*

CASH BAR

Standard Brands	\$7.50
Premium Brands	\$8.00
Deluxe Brands	\$8.75
House Wines	\$7.75
Imported Beer	\$6.50
Domestic Beer	\$6.00
Cordials & Cognac	\$10.00
Mineral Water	\$4.75
Soft Drinks	\$4.25

*Above Pricing is Inclusive of Service Charge  
& Tax*

DOMESTIC BEER

Budweiser, Bud Light  
Coors Light  
Miller Lite  
O'Douls

IMPORTED BEER

Heineken  
Corona  
Beck's

STANDARD BRANDS

Smirnoff Vodka  
Beefeater Gin  
Cutty Sark Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Sauza Gold Tequila  
Bacardi Light Rum

PREMIUM BRANDS

Dewars White Scotch  
Jack Daniels Bourbon  
Absolut Vodka  
Tanqueray Gin  
Bacardi Light Rum  
Cuervo Gold Tequila  
Crown Royal Whiskey  
H.W. Triple Sec

DELUXE BRANDS

Chivas Regal Scotch  
Makers Mark Bourbon  
Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Light Rum  
Cuervo 1800 Tequila  
Crown Royal Special Reserve Whiskey  
H.W. Triple Sec

CORDIALS

Amaretto  
Remy Martin V.S.O.P.  
Kahlua  
Baileys  
Frangelico

LABOR FEES

BARTENDER FEES

\$100 per Bartender – Minimum of 2 Hours  
\$25 for each additional hour

CASHIER FEES

\$75 per Cashier – Minimum of 2 Hours  
\$25 for each additional hour

INTERCONTINENTAL DALLAS BANQUET MENU

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### CATERING WINE LIST

#### Champagne

Piper Sonoma Brut, Sonoma	\$46.00
Villa Sandi 11 Fresco Prosecco, Italy	\$39.00
Möet & Chandon White Star, France	\$95.00
Veuve Clicquot, France	\$135.00
Dom Perignon, France, 1998	\$350.00

#### White Wines

White Zinfandel, Beringer, California	\$32.00
Chardonnay, Beringer, "Stone Cellars", California	\$32.00
Chardonnay, William Hill, Central Coast	\$38.00
Chardonnay, I' M by Isabelle Mondavi	\$49.00
Chardonnay, Hess Select, California	\$38.00
Chardonnay, Kendall-Jackson "Grand Reserve"	\$48.00
Chardonnay, La Crema, Sonoma Coast	\$49.00
Chardonnay, Sonoma Cutrer, "Russian River Ranches"	\$59.00
Sauvignon Blanc, Brancott Marlborough, New Zealand	\$40.00
Sauvignon Blanc, Nobile, New Zealand	\$38.00
Sauvignon Blanc, Calaway, California	\$35.00
Sauvignon Blanc, Girard, Napa	\$45.00
Sauvignon Blanc, Souverain, Napa Valley	\$42.00
Pinot Grigio, Mirrasou, Central Coast	\$34.00
Pinot Grigio, Danzante	\$35.00
Pinot Grigio, Maso Canali, Italy	\$43.00
Pinot Gris, MacMurray, Sonoma Coast	\$40.00
Riesling, Chateau Ste. Michelle, Columbia Valley	\$36.00

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CATERING WINE LIST

Red Wines

Merlot, Beringer, "Stone Cellars", California	\$32.00
Merlot, Casa Lapostolle, Chili	\$32.00
Merlot, Bonterra, Organic, Mendocino County	\$42.00
Merlot, J Lohr, Paso Robles	\$48.00
Merlot, Raymond "Reserve", Napa Valley	\$65.00
Merlot, Rutherford Hill, Napa Valley, California	\$75.00
Cabernet Sauvignon, Beringer "Stone Cellars", California	\$32.00
Cabernet Sauvignon, Castillo De Molina "Reserve", Chili	\$39.00
Cabernet Sauvignon, Main Street Winery, California	\$40.00
Cabernet Sauvignon, Bonterra, Organic, Mendocino County	\$42.00
Cabernet Sauvignon, Robert Mondavi, Private Selection, California	\$46.00
Cabernet Sauvignon, Hess Select, California	\$56.00
Cabernet Sauvignon, Franciscan, Napa Valley	\$75.00
Cabernet Sauvignon, Jordan, California	\$95.00
Pinot Noir, Mirassou, California	\$34.00
Pinot Noir, Gnarly Head, California	\$36.00
Pinot Noir, Wild Horses, California	\$45.00
Pinot Noir, MacMurray, Sonoma Coast, California	\$46.00
Pinot Noir, Cuvaison, Napa	\$75.00
Zinfandel, Ravenswood, California	\$30.00
Malbec, Terrazas De Los Andes, Mendoza, Argentina	\$38.00
Shiraz, Jacobs Creek Reserve, Australia	\$35.00
Chianti, Marchesi de Frescobaldi, Italy	\$42.00