



INTERCONTINENTAL.
CLEVELAND



CATERING MENU

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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. 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.

– The Culinary and Catering Team



THE BREAKFAST COLLECTION

CONTINENTAL BREAKFAST

Continental Breakfast includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 1 1/2 hours applies

Continental Breakfast for less than 20 guests is subject to a \$125 service fee

One attendant is required for up to 50 guests for all buffets at \$150 each

One attendant is required for up to 50 guests for all beverage stations at \$150 each

THE FAIRFAX

Chilled Orange, Cranberry and Apple Juices

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

\$20 per guest

House-Made Boxed Option \$5 per guest

UNIVERSITY CIRCLE

Chilled Orange, Cranberry and Apple Juices

Seasonal Fresh Fruits and Berries

Individual Greek and Fruit Yogurt

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

\$22 per guest

House-Made Boxed Option \$5 per guest

THE HEALTH LINE

Chilled Orange, Cranberry and Apple Juices

Seasonal Fresh Fruits and Berries

Honey Yogurt Parfaits with Granola

Steel Cut Oatmeal with Wild Blueberries

Assorted Bagels and Cream Cheese

Seasonal Scones Served with Lemon Curd

Fruit Preserves and Sweet Butter

\$25 per guest

House-Made Boxed Option \$5 per guest



BREAKFAST BUFFETS

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 Sausage or Pork Sausage Links

Home Fried Breakfast Potatoes

Individual Greek and Fruit Yogurt

Seasonal Fresh Fruits and Berries

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

\$29 per guest

Maximum service time of 1½ hours applies

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

One attendant is required for up to 50 guests for all buffets at \$150 each

One attendant is required for up to 50 guests for all beverage stations at \$150 each

GO! HEALTHY FOOD® INTERCONTINENTAL

Chilled Orange, Grapefruit and Cranberry Juices

Chilled Quinoa Salad with Pinenuts and Berries

Smoked Salmon and Assorted Bagels with Capers, Onions, Lemon and Low Fat Cream Cheese

Freshly Baked Frittata with Leeks, Fontina Cheese 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 BREAKFAST COLLECTION

BREAKFAST BUFFETS (continued)

Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 1 1/2 hours applies

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

One attendant is required for up to 50 guests for all buffets at \$150 each

One attendant is required for up to 50 guests for all beverage stations at \$150 each

GO! HEALTHY FOOD® INTERCONTINENTAL DELUXE

Chilled Orange Juice and Carrot Juice

Fruit Infused Water

Steel Cut Oats, House Made Granola, Quinoa

Toppings to Include Fresh Blackberries, Blueberries, Raspberries, Strawberries, Diced Pineapple, Dried Apricots, Coconut, Raisins, Dried Cherries, Flax Seeds, Chia Seeds, Carob Chips

Greek Yogurt, Lemon Curd, Honey and Cinnamon

Made to Order Egg Station - Egg Whites, Egg Beaters, Vegan Egg Substitute, Fresh Eggs

Toppings to Include Kale, Diced Tomatoes, Spinach, Diced Bell Peppers, Diced Onions, Arugula, Feta Cheese, Monterey Jack Cheese

Whole Wheat Bagels, Cinnamon Raisin Bagels, Plain Bagels, English Muffins

Toppings to Include Smoked Salmon, Capers, Cream Cheese, Sliced Red Onion, Honey Butter, Fruit Preserves, Avocado

Berry Power Smoothie

Mean Green Smoothie

\$34 per guest

Chef Attendant Required - \$150 per Chef

THE CARNEGIE

Chilled Orange, Grapefruit, Cranberry and Apple Juices

Scrambled Eggs with Cheddar Cheese and Chives

Crisp Bacon

Predetermined Choice of Chicken Apple Sausage 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

Fruit Preserves and Sweet Butter

\$35 per guest



BREAKFAST ENHANCEMENTS & STATIONS

Egg and Bacon Buttermilk Biscuits	\$7 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$7 each
Egg, Ham and Cheddar 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 Yogurt	\$5 each
Kashi Bars, Granola Bars, Nutri-Grain Bars	\$4 each
Assorted Breakfast Cereals, 2% Milk, Skim Milk, Almond Milk and Soy Milk	\$4 each
Fresh Fruit Smoothies	\$5 each
Hard Boiled Eggs	\$3 each
Whole Fresh Fruit	\$3 each

OMELET STATION

Minimum of 25 guests

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

\$13 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



TWO-COURSE PLATED BREAKFAST

Plated Breakfast includes Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Plated Breakfast for less than 20 guests is subject to a \$125 service fee

CHOICE OF PRE-SET FIRST COURSE

Fresh Fruit Salad or Greek Yogurt Parfait

DELUXE

Spinach, Mushroom, and Gruyere Frittata Garnished with Roasted Tomato and Grilled Asparagus

Low Fat Apple Cinnamon and Banana Nut Bread

Fruit Preserves and Sweet Butter

\$23 per guest

AMERICAN

Farm Fresh Scrambled Eggs with Herbs

Predetermined Choice of Bacon, Chicken Apple Sausage or Pork Sausage Links

Breakfast Potatoes with Peppers and Onions

Freshly Baked Danish, Muffins and Croissants

Fruit Preserves and Sweet Butter

\$25 per guest

INTERCONTINENTAL

Arugula and Egg White Frittata

Grilled Asparagus with Citrus Butter and Oven Roasted Tomato

Low Fat Apple Cinnamon and Banana Nut Bread

Fruit Preserves and Sweet Butter

\$28 per guest



THE BREAK COLLECTION

À LA CARTE BREAKS

One attendant is required for up to 50 guests for all beverage stations at \$150 each

Freshly Brewed Regular and Decaffeinated Coffee	\$68 per gallon
Cold Brewed Coffee	\$8 each
Selection of International Teas	\$68 per gallon
Chilled Orange, Cranberry and Apple Juices	\$55 per gallon
Lemonade and Iced Tea	\$55 per gallon
Assorted Soft Drinks and Mineral Waters	\$4 each
San Pellegrino Sparkling Water	\$5 each
V8 Energy Drinks	\$5 each
Fresh Fruit Smoothies	\$5 each
Individual Greek and Fruit Yogurt	\$5 each
Assorted Whole Fruit	\$3 each
Seasonal Fresh Fruit and Berries	\$9 per person
Assorted Breakfast Cereals, 2% Milk, Skim Milk, Almond Milk and Soy Milk	\$4 each
Freshly Baked Breakfast Pastries, Muffins, and Croissants	\$48 per dozen
Assorted Bagels Served with Cream Cheese	\$48 per dozen
Smoked Salmon Assorted Bagels, Cream Cheese, and Traditional Toppings	\$14 per guest
Egg and Bacon Buttermilk Biscuits	\$7 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$7 each
Egg, Ham and Cheddar Buttermilk Biscuits	\$7 each



THE BREAK COLLECTION

À LA CARTE BREAKS (continued)

Assorted Protein Bars: Kind Bars and Cliff Bars	\$7 each
Individual Bags of Pretzels and Assorted Chips	\$4 each
Warm Jumbo Salted Pretzels, Cleveland Stadium Mustard and Cheddar Fondue	\$5 each
Individual Bags of Mixed Nuts	\$5 each
Vegetable Crudité with Tapenade, Roasted Pepper Aioli, Hummus	\$10 per guest
Assorted Miniature French Pastries	\$48 per dozen
Freshly Baked Cookies Blueberry White Chocolate, Oatmeal Cranberry and Almond, Chocolate Chunk, Chocolate Chocolate, and Peanut Butter	\$48 per dozen
European-Style Cookies Madeleines, Financiers, Macaroons, and Palmiers	\$48 per dozen
Fudge Brownies and Blondies	\$48 per dozen
Chocolate Dipped Strawberries	\$48 per dozen



THE BREAK COLLECTION

AFTERNOON BREAKS

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
Cleveland Stadium Mustard and
Cheddar Fondue

House Made Popcorn

Assorted Candy Bars

Individual Bags of Peanuts and
Cracker Jacks

\$13 per guest

THE SIESTA

Tri-Colored Tortilla Chips

Fresh Made Guacamole

Salsa Roja, Black Bean and Corn
Salsa and Salsa Verde

Chile Con Queso

Sour Cream

\$16 per guest

HUMMUS BAR

Beet Hummus, Sun Dried
Tomato Hummus and Traditional
Hummus

Naan Bread

Assorted Seasonal Fresh
Vegetables

\$16 per guest

APPLE BREAK

Apple Cider

Caramel Apples
with or without Nuts

Dried Apple Chips

Individual Apple Pies

\$14 per guest

Maximum service time of
30 minutes applies

One attendant is required for up to 50 guests
for all buffets at \$150 each

One attendant is required for up to 50 guests
for all beverage stations at \$150 each

SWEET AND SALTY

Chocolate Dipped Dried Fruit

Chocolate Dipped Strawberries

Chocolate Dipped Potato Chips

Chocolate Drizzled Popcorn

Pretzel Rods

Fresh Berries

\$17 per guest



LUNCHEON BUFFETS

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

GOURMET PREMADE SANDWICH BUFFET

Soup du Jour

SALADS

Assorted Baby Greens with Balsamic Vinaigrette and Ranch Dressings

Creamy Coleslaw

Classic Italian Pasta Salad

SANDWICHES

Roasted Turkey Breast with Smoked Gouda, Creamy Basil Aioli on Whole Wheat

Choice of Chicken Salad ~OR~ Tuna Salad with Lettuce and Tomato on a Kaiser Roll

Grilled Vegetables with Arugula and Goat Cheese on Ciabatta

Roast Beef with Double Crème Brie and Caramelized Onions on French Baguette

DESSERTS (choice of two)

Fruit Panna Cotta

Seasonal Gourmet Cookie Selection

Cheesecake Swirl Brownies

Triple Chocolate Cupcakes

Vanilla Bean Cupcakes

\$41 per guest

House-Made Boxed Option \$6 per guest

CAFÉ SERRANO

Chicken Tortilla Soup

SALADS

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

ENTRÉES & SIDES

Tri-Colored Tortilla Chips with Queso, Guacamole, Salsa and Sour Cream

Beef and Chicken Fajitas with Sautéed Peppers and Onions

Warm Flour Tortillas

Spanish Rice

Latin Spiced Vegetables

DESSERTS (choice of two)

Spanish Caramel Flan

Tres Leche Cake

Sopapillas with Vanilla and Berry Dipping Sauces

\$43 per guest

Maximum service time of 1½ hours applies

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

One attendant is required for up to 50 guests for all buffets at \$150 each

One attendant is required for up to 50 guests for all beverage stations at \$150 each



LUNCHEON BUFFETS (continued)

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

Maximum service time of 1 ½ hours applies

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

One attendant is required for up to 50 guests for all buffets at \$150 each

One attendant is required for up to 50 guests for all beverage stations at \$150 each

LITTLE ITALY

Italian Wedding Soup

SALADS

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, Basil and Buffalo Mozzarella

Roasted Vegetable Platter with Goat Cheese

Garlic Breadsticks

ENTRÉES & SIDES

Chicken Piccata with Lemon, Capers, Tomatoes and White Wine

Seared Salmon with Spinach, Roma Tomatoes, Olives and EVOO

Orzo Pasta with Mushrooms and Herbs

Assorted Fresh Vegetables

DESSERTS

Cannoli

Individual Cassata Cakes

\$45 per guest

AMERICAN HARVEST

Homemade Chicken Noodle Soup

SALADS

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

Assorted Rolls and Sweet Butter

ENTRÉES & SIDES

(choice of two)

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

DESSERTS

Seasonal Desserts from our Pastry Chef

\$48 per guest



PLATED LUNCHEONS

Please select your choice of Soup or Salad and Dessert

Plated Luncheons include Assorted Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

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

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

STARTERS (choice of one)

SOUP

Minestrone Soup

Cream of Asparagus Soup

SALAD

Caesar Salad

Herb Croutons, Shaved Parmesan Cheese and Caesar Dressing

Mixed Greens Salad

Tomatoes, Cucumbers and Balsamic Dressing

Caprese Salad

Red and Yellow Tomatoes, Basil and Buffalo Mozzarella

Organic Baby Green Salad

Feta Cheese, Dried Cranberries, Roasted Red Peppers and Dried Cherry Vinaigrette

ENTRÉES (choice of one)

Orzo Pasta

Melted Tomatoes, Shiitake Mushrooms, Scallions and EVOO

\$31 per guest

Grilled Chicken Breast

Artichoke, Tomato, Mushroom and Basil Butter, Garlic Mashed Potato

\$35 per guest

Sautéed French Breast of Chicken

Sticky Rice, Steamed Bok Choy, Soy Ginger Broth

\$36 per guest

Chicken Piccata

Lemon, White Wine, Tomato, EVOO and Capers, Fettuccini and Broccoli Rabe

\$36 per guest

Sautéed Salmon Filet

Quinoa, Steamed Asparagus, Caper-Tomato Butter Sauce

\$38 per guest

Grilled Petit Filet of Beef

Wilted Arugula, Roasted Fingerling Potatoes, Merlot Sauce

\$47 per guest

DESSERTS (choice of one)

Flourless Chocolate Cake with Raspberry Coulis

Vanilla Bean Cheesecake with Raspberry and Mango Sauces



PLATED LUNCHEONS

SEASONAL: SPRING & SUMMER

Please select your choice of Soup or Salad and Dessert

Plated Luncheons include Assorted Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Available March through August

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

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



STARTERS (choice of one)

SOUP

Vidalia Onion Soup, Chervil Croutons, Parmesan Crystals

Curried Cauliflower Soup with Toasted Almonds

SALAD

Mixed Baby Lettuce Salad
Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts, Cherry Vinaigrette

Grilled Endive Salad
Cucumber Carpaccio, Grilled Endive, Roasted Pineapple, Watercress, Boursin Yogurt Dressing

Caesar Salad
Grilled Baby Romaine, Parmesan Tuile, Olive Oil Roasted Tomatoes, Roasted Garlic Caesar Dressing

Rare Seared Tuna Salad
Seared Tuna, Micro Greens, Wasabi Aioli

ENTRÉES (choice of one)

Provençal-Herb
Roasted Chicken

Boursin Whipped Potatoes, Asparagus and Baby Carrot, Roasted Chicken Thyme Jus

\$38 per guest

Coriander Crusted Cod
Wilted Rainbow Chard, Sweet Corn and Chorizo Hash, Smoked Paprika Fingerling Potatoes, Saffron Cream

\$39 per guest

Tandoor Roasted
Silver Atlantic Salmon
Chickpea Puree, Roasted Cauliflower, Fava Beans and Chili Oil

\$39 per guest

Seared Filet of Halibut
Spinach, Yellow Lentils, Cannellini Beans and Red Beet Emulsion

\$39 per guest

Grilled Petite Filet
of Beef

Roasted Black Garlic Whipped Potatoes, Seasonal Vegetable, Red Wine Reduction

\$47 per guest

DESSERTS (choice of one)

Key Lime or Lemon Meringue Pie with Honey Meringue and Seasonal Fruits

Coconut Panna Cotta with Poppyseed Cake, Roasted Pineapple and Kiwi

Cream Cheese Pound Cake with Slow Roasted Strawberries, Vanilla Bean Whipped Cream and Strawberry Sauce

Lemon Blueberry Cake with Sugared Lemon

Banana Crème Pie Parfaits



PLATED LUNCHEONS

SEASONAL: FALL & WINTER

Please select your choice of Soup or Salad and Dessert

Plated Luncheons include Assorted Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea



STARTERS (choice of one)

SOUP

Roasted Eggplant and Red Pepper Bisque, Pancetta Crackling

Butternut Squash Soup with Allspice and Creamy Tofu

SALAD

Frisée Salad
Grana Padano Cheese, Toasted Pepitas, Pumpkin Seed Oil Vinaigrette

Heirloom Salad
Baby Lettuce, Caramelized Anjou Pears, Moody Blue Cheese, Heirloom Cherry Tomatoes, Candied Pecans, Pear Vinaigrette

Beet and Goat Cheese Salad
Roasted Golden and Purple Beets, Goat Cheese, Micro Radish Greens, Toasted Pistachio, Horseradish Vinaigrette

Healthy Harvest Salad
Wild Rocket Greens, Dried Cranberries, Roasted Butternut Squash, Toasted Pumpkin Seeds, Maple Balsamic Dressing

ENTRÉES (choice of one)

Pistachio Crusted French Breast of Chicken
Sweet Potato Puree, Maple Glazed Brussels Sprouts, Late Harvest Chardonnay Velvet Reduction

\$37 per guest

Sake Glazed Faroe Island Salmon
Forbidden Black Rice, Exotic Forest Mushrooms, Baby Bok Choy, Lemongrass Essence

\$39 per guest

Grilled Block Island Swordfish
Virgin Tomato Salsa, White Truffle Oil and Wilted Arugula

\$39 per guest

Braised Osso Bucco
Creamy Polenta, Buttered Haricot Vert, Oxtail Merlot Reduction

\$38 per guest

Fire Roasted Domestic Sonoma Valley Lamb Chops
Rösti Potato Cakes, Preserved Lemon and Mint Jus de Voiles, Steamed Asparagus and Wax Bean Bundles

\$51 per guest

Available September through February
Plated Meal Service for less than 20 guests is subject to a \$125 service fee

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

DESSERTS (choice of one)

Sticky Toffee Pudding, Molasses Toffee Sauce, Vanilla Chantilly

Pumpkin Tart with Cinnamon Whipped Cream, Glazed Cocoa Nibs

Almond Cream Tart with Raspberry Jam, Glazed Raspberries

Ginger Spiced Chocolate Cake, Candied Ginger, Mascarpone Cream

Saffron Poached Pear with Almond Nougat



HORS D'OEUVRES STATIONS

CRUDITÉ

Grilled and Fresh Vegetables

Tapenade, Roasted Pepper Aioli and Hummus

\$10 per guest

ARTISANAL CHEESE BOARD

A Wide Variety of Imported and Domestic Artisan Made Cheeses

Quince Paste, Assorted Chutneys and Toppings

Artisan Breads and Seasoned Crackers

\$14 per guest

MEDITERRANEAN MEZZE

Hummus, Baba Ganoush and Tabbouleh

Naan Bread

Assorted Mediterranean Olives and Feta Cheese

\$17 per guest

SUSHI ROLL DISPLAY

California Roll, Spicy Tuna Roll, and Salmon Roll

Wasabi, Pickled Ginger and Soy Sauce

\$20 per guest

Cold Hors d'Oeuvres Stations Only:
House-Made Boxed Option \$5 per guest

ITALIAN STATION MADE TO ORDER

(choice of two pastas)

Penne Pasta

Mushroom Ravioli

Cheese Tortellini

Farfalle Pasta

Assorted Wild Mushrooms, Pancetta, Tomatoes, Italian Sausage or Chicken Sausage, Peas, Scallions, Parmesan Cheese

Marinara Sauce

Pesto Cream Sauce

Assorted Italian Breads and Bread Sticks

\$24 per guest

Attendant is required for every 75 guests at \$150 each

WEST SIDE MARKET

Yukon Gold Pierogi with Rosemary

Sweet Potato Pierogi with Blue Cheese

Caramelized Onions, Chopped Bacon, Applesauce, Sour Cream, Green Onions

Smoked Kielbasa

\$26 per guest

LOCOS CANTINA TACO STATION

Carne Asada

Chicken Tinga

Roasted Vegetables with Latin Spices

Soft Tortillas

Tri Colored Tortilla Chips

Lettuce, Guacamole, Salsa Cruda, Cilantro Crema, Cheddar Cheese and Jalapenos

\$26 per guest



CARVING STATIONS

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

Roasted Turkey Breast (Serves 25)	\$250
Cedar Plank Horseradish Crusted Faroe Island Salmon (Serves 25)	\$300
Beef Tenderloin (Serves 25)	\$450
Thai Spiced Chilean Sea Bass (Serves 25)	\$450
Garlic Infused Top Round of Beef (Serves 100)	\$500



HORS D'OEUVRES

Minimum of 25 pieces per item

One attendant is required for up to 75 guests for all stations at \$150 each

COLD

VEGETARIAN/MEATLESS

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 & SEAFOOD

Smoked Salmon with Crème Fraiche and Pickled Shallots on Focaccia

Chicken Waldorf Salad on Focaccia

Tuna Tartare 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

Jumbo Shrimp Served with Lemon and Cocktail Sauce

\$6 each

Cold Hors d'Oeuvres Only:
House-Made Boxed Option \$5 per guest

HOT

VEGETARIAN/MEATLESS

Tuscan Ratatouille Tart

Breaded Artichoke with Boursin Cheese

Spanakopita

Balsamic Fig and Goat Cheese Flatbread

Raspberry and Brie en Croute

Vegetable Spring Roll (Vegan)

Feta and Sun-Dried Tomato Phyllo Roll

\$5 each

MEAT & SEAFOOD

Scallop Wrapped with Apple Smoked Bacon

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

Chicken Satay with Soy Glaze

\$6 each



PLATED DINNERS

Please select your choice of Soup or Salad and Dessert

Plated Dinners include Assorted Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

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

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

Vegan Entrées will reflect the price of the main Entrée selection

STARTERS (choice of one)

SOUP

Curried Cauliflower Soup

Roasted Tomato 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

Kale Salad

Kale, Chopped Egg, Roasted Peppers, Crispy Onion, Sherry Wine Vinaigrette

Bouquet of Baby Lettuces

Baby Lettuce, Red Wine Poached Pear, Wedge of Brie, Balsamic Vinaigrette

Mixed Greens

Local Greens, Roasted Beets, Toasted Pumpkin Seeds, Crumbled Feta, Sweet Cherry Vinaigrette

INTERMEZZO (choice of one)

Raspberry Sorbet

Lemon Thyme Sorbet

Champagne Sorbet

\$5 per guest



PLATED DINNERS (continued)

Please select your choice of Soup or Salad and Dessert

Plated Dinners include Assorted Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

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

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

Vegan Entrées will reflect the price of the main Entrée selection

ENTRÉES

French Breast of Chicken
Mushroom Duxelle, Fontina Cheese, Butternut Squash Mash, Grilled Asparagus and Cabernet Demi

\$52 per guest

Herb Seared Chicken
Smoked Gouda Whipped Potatoes, Haricot Vert, Chardonnay Cream

\$52 per guest

Pan Seared Faroe Island Salmon
Saffron Risotto, Baby Vegetables, Chanterelle and Leek Ragout

\$57 per guest

Potato Crusted Grouper
Roasted Fingerling Potatoes, Lemon and White Asparagus Emulsion, Arugula, Baby Vegetables, Lemon Oil

\$62 per guest



Grilled Strip Steak
Garlic Smashed Potato, Seasonal Vegetables, Pinot Noir Glaze

\$63 per guest

Seared Tenderloin of Beef
Smoked Cheddar Au Gratin Potatoes, Seasonal Vegetables, Merlot Veal Reduction

\$65 per guest

DUET ENTRÉES

Grilled Filet of Beef and Jumbo Prawns
Madeira Sauce and Garlic Beurre Blanc, Rice Valencia, Baby Vegetables

\$72 per guest

Pan Seared Halibut and Grilled Tenderloin of Beef
Lemon Beurre Blanc and Balsamic Vinegar Glaze, Pesto Whipped Potatoes, Haricot Vert

\$75 per guest

Grilled Center Cut Sirloin and Pan Seared Scallops
Merlot Reduction and Lemon Chive Oil, Asiago Risotto, Crispy Leeks, Baby Vegetables

\$73 per guest



Sautéed Tenderloin of Beef and Grilled Salmon Filet
Port Wine Sauce and Saffron Sauce, Creamy Potato Gratin, Baby Vegetables

\$72 per guest

VEGAN ENTRÉES

Saffron Mushroom Risotto
Marsala Reduction

Roasted Spaghetti Squash
Bell Pepper Coulis and Crispy Onions

Roasted Eggplant
Herb Polenta Cake and Mushroom Bolognese

DESSERTS (choice of one)

Classic Opera Torte

Lemon Meringue Tart with Fresh Berries

THE DINNER COLLECTION

PLATED DINNERS

SEASONAL: SPRING & SUMMER

Please select your choice of Soup or Salad and Dessert

Plated Dinners include Assorted Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Available March through August

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

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

Vegan Entrées will reflect the price of the main Entrée selection

STARTERS (choice of one)

SOUP

Vidalia Onion Soup, Chervil Croutons, Parmesan Crystals

Curried Cauliflower Soup with Toasted Almonds

SALAD

Mesclun Salad

Mixed Baby Lettuce, Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts, Cherry Vinaigrette

Grilled Endive Salad

Cucumber Carpaccio, Grilled Endive, Roasted Pineapple, Watercress, Boursin Yogurt Dressing

Caesar Salad

Grilled Baby Romaine, Parmesan Tuile, Olive Oil Roasted Tomatoes, Roasted Garlic Caesar Dressing

Rare Seared Tuna Salad

Seared Tuna, Micro Greens, Wasabi Aioli

INTERMEZZO (choice of one)

Raspberry Sorbet

Lemon Thyme Sorbet

Champagne Sorbet

\$5 per guest

ENTRÉES (choice of one)

Provençal-Herb Roasted Chicken

Boursin Whipped Potatoes, Asparagus and Baby Carrot, Roasted Chicken Thyme Jus

\$52 per guest

Coriander Crusted Cod

Wilted Rainbow Chard, Sweet Corn and Chorizo Hash, Smoked Paprika Fingerling Potatoes, Saffron Cream

\$57 per guest

Tandoor Roasted Silver Atlantic Salmon

Chickpea Puree, Roasted Cauliflower, Fava Beans and Chili Oil

\$57 per guest

Seared Filet of Halibut

Spinach, Yellow Lentils, Cannellini Beans and Red Beet Emulsion

\$58 per guest

Grilled Filet of Beef

Roasted Black Garlic Whipped Potatoes, Seasonal Vegetable, Red Wine Reduction

\$65 per guest

DESSERTS (choice of one)

Key Lime or Lemon Meringue Pie with Honey Meringue and Seasonal Fruits

Coconut Panna Cotta with Poppyseed Cake, Roasted Pineapple and Kiwi

Cream Cheese Pound Cake with Slow Roasted Strawberries, Vanilla Bean Whipped Cream and Strawberry Sauce

Lemon Blueberry Cake with Sugared Lemon

Banana Crème Pie Parfaits



PLATED DINNERS

SEASONAL: FALL & WINTER

Please select your choice of Soup or Salad and Dessert

Plated Dinners include Assorted Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

STARTERS (choice of one)

SOUP

Roasted Eggplant and Red Pepper Bisque, Pancetta Crackling

Butternut Squash Soup with Allspice and Creamy Tofu

SALAD

Frisée Salad
Grana Padano Cheese, Toasted Pepitas, Pumpkin Seed Oil Vinaigrette

Heirloom Salad
Baby Lettuce, Caramelized Anjou Pears, Moody Blue Cheese, Heirloom Cherry Tomatoes, Candied Pecans, Pear Vinaigrette

Beet and Goat Cheese Salad
Roasted Golden and Purple Beets, Goat Cheese, Micro Radish Greens, Toasted Pistachio, Horseradish Vinaigrette

Healthy Harvest Salad
Wild Rocket Greens, Dried Cranberries, Roasted Butternut Squash, Toasted Pumpkin Seeds, Maple Balsamic Dressing

INTERMEZZO (choice of one)

Raspberry Sorbet
Lemon Thyme Sorbet
Champagne Sorbet

\$5 per guest

ENTRÉES (choice of one)

Pistachio Crusted French Breast of Chicken
Sweet Potato Puree, Maple Glazed Brussels Sprouts, Late Harvest Chardonnay Velvet Reduction

\$52 per guest

Sake Glazed Faroe Island Salmon
Forbidden Black Rice, Exotic Forest Mushrooms, Baby Bok Choy, Lemongrass Essence

\$57 per guest

Grilled Block Island Swordfish
Virgin Tomato Salsa, White Truffle Oil and Wilted Arugula

\$58 per guest

Braised Osso Bucco
Creamy Polenta, Buttered Haricot Vert, Oxtail Merlot Reduction

\$55 per guest

Fire Roasted Domestic Sonoma Valley Lamb Chops
Rösti Potato Cakes, Preserved Lemon and Mint Jus de Voiles, Steamed Asparagus and Wax Bean Bundles

\$64 per guest

Available September through February
Plated Meal Service for less than 20 guests is subject to a \$125 service fee

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

Vegan Entrées will reflect the price of the main Entrée selection

DESSERTS (choice of one)

Sticky Toffee Pudding, Molasses Toffee Sauce, Vanilla Chantilly Cream

Pumpkin Tart with Cinnamon Whipped Cream, Glazed Cocoa Nibs

Almond Cream Tart with Raspberry Jam, Glazed Raspberries

Ginger Spiced Chocolate Cake, Candied Ginger, Mascarpone Cream

Saffron Poached Pear with Almond Nougat



THE DINNER COLLECTION

DINNER BUFFET

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



Maximum service time of 1 1/2 hours applies

Dinner Buffet for less than 20 guests is subject to a \$125 service fee

One attendant is required for up to 50 guests for all buffets at \$150 each

One attendant is required for up to 50 guests for all beverage stations at \$150 each

THE FAIRMOUNT DINNER BUFFET

Roasted Eggplant and Red Pepper Bisque

SALADS

Local Greens with Baby Tomatoes and Cucumbers with Balsamic Vinaigrette and Ranch Dressings

Tortellini Pasta with Mozzarella Pearls, Olives, Sun-Dried Tomatoes and EVOO

Assorted Rolls and Sweet Butter

ENTRÉES (choice of two or three)

Bistro Steak with Merlot Glaze

Roasted Chicken with Natural Jus

Pan Seared Striped Bass with Wilted Rainbow Chard, Fennel and Tomato Ragout

Seasonal Fresh Vegetables and Potatoes

DESSERTS

Seasonal Desserts from our Pastry Chef

2 Entrées \$62 per guest

3 Entrées \$69 per guest

THE BEVERAGE COLLECTION

BEVERAGE SELECTIONS

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

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$150 each

PREMIUM BRANDS

- Dewar's White Label Scotch
- Seagram's 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
One Bartender per 75 guests at \$150 each

DELUXE BRANDS

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

- 2 Hours **\$30** per guest
- 3 Hours **\$35** per guest
- 4 Hours **\$39** per guest

Every hour thereafter **\$9** per guest
One Bartender per 75 guests at \$150 each



BEVERAGE SELECTIONS (continued)

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

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$150 each

PREMIUM BRANDS

- Dewar's White Label Scotch
- Seagram's 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 Daniel's Black Bourbon
- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Bacardi Rum
- Jose Cuervo Especial Tequila

\$9 per drink



BEVERAGE SELECTIONS (continued)

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

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$150 each

DOMESTIC BEER

Michelob Ultra
Miller Lite
Budweiser
Bud Light

\$5 each

IMPORTED BEER

Heineken
Stella Artois
Corona Extra
Amstel Light

\$6 each

SPECIALTY BEER

(choice of one)

Great Lakes Beer
Fat Head's Craft Beer
Thirsty Dog Craft Beer
Platform Beer

\$7 each

CORDIALS

Selections of
Popular Liqueurs

\$8 per drink

COGNAC

Remy Martin V.S.
Remy Martin V.S.O.P

\$8-\$15 per drink

PORTS

Sandeman 20 Year Old Tawny
Sandeman Fine Ruby

\$9 per drink

BOURBON BAR

Woodford Reserve
Rye Bulleit
Watershed

\$11 per drink

HOUSE WINE

\$9 per glass

BUBBLE BAR

Piper Sonoma Rosé
Villa Sandi il Fresco Brut

\$10 per glass

MARTINI BAR

Svedka Vodka or
Beefeater Gin

\$10 per drink

Ketel One Vodka
or Tanqueray Gin

\$12 per drink

ASSORTED SOFT DRINKS

\$4 each

MINERAL WATER AND JUICE

\$5 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



THE BEVERAGE COLLECTION

WINE LIST

Minimum service time of 1 hour applies
 One Bartender per 75 guests at \$150 each

SPARKLING WINE

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

SWEET WINE

Stone Cellars	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 WINE

Stone Cellars	California	Pinot Grigio	\$36
Danzante	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 WINE

Stone Cellars	California	Chardonnay	\$36
Martín Códax	Spain	Albariño	\$48
Kendall Jackson Vintner's Reserve	California	Chardonnay	\$44
Chehalem	Oregon	Pinot Gris	\$54



WINE LIST (continued)

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$150 each

DRY FULL BODIED WHITE WINE

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 WINE

Caliterra	Chile	Merlot	\$38
Cambria Julia's Vineyard	California	Pinot Noir	\$40
Light Horse	Oregon	Pinot Noir	\$42

DRY MEDIUM BODIED RED WINE

Stone Cellars	California	Merlot	\$36
Stone Cellars	California	Cabernet Sauvignon	\$36
Caliterra	Chile	Cabernet Sauvignon	\$38
Penfolds	Australia	Shiraz	\$38
Sterling Vineyards	California	Cabernet Sauvignon	\$44

DRY FULL BODIED RED WINE

Penfolds 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

