



INTERCONTINENTAL®  
HOUSTON – MEDICAL CENTER

## INTRODUCTION

It is with great pleasure that we present the InterContinental Houston Medical Center 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 Houston - Medical Center 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.

Jonathan Wicks, Executive Chef

Carla Blanco, CMP, Director of Catering and Conference Services

Sameh Nawar, Director of Food and Beverage

# THE BREAKFAST COLLECTION

## CONTINENTAL BREAKFAST BUFFETS

*Based on a maximum service time of 1 1/2 hours  
Continental Breakfast for less than 20 guests is subject to a \$125 service fee*

Continental Breakfasts all include Freshly Brewed Regular and Decaffeinated Coffee  
and a Selection of International Hot Teas

### THE CLASSIC

Chilled Orange, Cranberry and Apple Juices  
Freshly Baked Breakfast Breads Served with  
Fruit Preserves, and Honey Butter  
\$24 per guest

### THE EXECUTIVE

Chilled Orange, Cranberry and Apple Juices  
Seasonal Fresh Fruits and Berries  
Individual Greek Plain and Fruit Yogurts  
Freshly Baked Croissants, Muffins and Danish Served with  
Fruit Preserves, Honey Butter  
\$28 per guest

### HEALTHY START

Chilled Orange, Cranberry and Apple Juices  
Seasonal Fresh Fruits and Berries  
Make your Own "Yogurt Parfait"  
with Granola, House Nuts and Seeds, Raisins, and Dried Fruits  
Steel Cut Oatmeal with Assortment of Fresh Berries  
Assorted Bagels, Cream Cheeses, Peanut & Almond Butters  
Fruit Preserves, Honey Butter  
\$32 per guest

### REJUVINATE

Chilled Orange, Cranberry and Apple Juices  
Seasonal Fresh Fruits and Berries  
Assorted Seasonal Hand Fruit  
Greek and Fruit Yogurts, Smoothie Shots  
House Granola Mix, and Assorted Kashi® Breakfast Bars,  
Zucchini Bread and Assorted Muffins  
Hard Boiled Eggs or "Your Choice" of a Hot Breakfast Egg Enhancement  
\$32 per guest

## SEASONAL BREAKFAST ENHANCEMENTS AND STATIONS

*Breakfast Stations and Enhancements must be paired with a Continental Breakfast*

Breakfast Quiche	\$ 45 per dozen
Breakfast Sandwiches with Eggs and choice of Two: Gruyere Cheese, Vermont Cheddar, Canadian Bacon, Ham, Spinach, Pork Sausage, Tomato, Mushrooms, Jalapeno and Onion	\$ 48 per dozen
Traditional Eggs Benedict	\$ 48 per dozen
Assorted Breakfast Tacos Choice of Two of the Following Potato, Bacon, Chorizo, or Sausage Served with House Salsa	\$ 48 per dozen
Assorted Bagels with Cream Cheese	\$ 45 per dozen
*Add Gravlax or Smoked Salmon with Red Onion, Capers, Tomatoes (Each Side of Salmon serves 20 People)	\$ 7.50 per guest
Baked Chef's Selection of Assorted Breakfast Breads	\$ 44 per dozen
Freshly Baked Scones with Honey Butter and Jams	\$ 44 per dozen
Individual Greek and Fruit Yogurts	\$ 6 each
Add Granola with Dried Fruit, Nuts, Seeds, Berries and Whipped Cream	\$ 4 per guest
Kashi Bars®, Granola Bars®, Nutri-Grain Bars®, and KIND Bars®	\$ 4 each
Fresh Fruit Smoothie Shots	\$ 3 per guest
Hard Boiled Eggs	\$ 48 per dozen
Whole Fresh Hand Fruit	\$ 48 per dozen
Silver Dollar Pancakes with Maple Syrup	\$ 4 per guest
Brioche French Toast with Assorted Berries, Granola, Maple Syrup	\$ 5 per guest
Steel Cut Oatmeal or Cream of Wheat, Brown Sugar, Raisins and Nuts	\$ 8 per guest
Farm Fresh Scrambled Eggs	\$ 8 per guest
Cheddar Grits	\$ 8 per guest
Assorted Individual Cereals and Granola, and Milk	\$ 6 per guest
Assorted Naked Juices®	\$ 6 each
Fresh Fruit Martini	\$ 5 per guest
Country Biscuits and Gravy	\$ 8 per guest

### BREAKFAST STATIONS

*Minimum of 25 Guests*

*Uniformed Chef's Fee of \$150*

*1 Attendant required for 25-50 Guests    2 Attendants required for 51 – 100 Guests*

### THE OMELET

Farm Fresh Eggs, Tri-Colored Peppers, Mushrooms, Tomatoes,  
Grated Cheddar Cheese, Bacon, Spinach, Onions, Jalapenos, Ham and Sausage  
*Egg Substitute and Egg Whites Available upon Request*

\$18 per guest

### BELGIAN WAFFLES

Served with Whipped Cream, Pecans, Apple Cinnamon Compote,  
Fresh Seasonal Berries, Warm Maple Syrup

\$14 per guest

## **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 TRADITIONAL**

Chilled Orange, Grapefruit, Cranberry and Apple Juices  
Scrambled Eggs  
Predetermined Choice of Crisp Bacon, Chicken Apple or  
Pork Sausage Links  
Oven Baked Breakfast Potatoes  
Individual Greek and Fruit Yogurts  
Seasonal Fresh Fruits and Berries  
Assorted Breakfast Breads with Fruit Preserves, Honey Butter  
\$35 per guest

### **THE INTERCONTINENTAL**

Chilled Orange, Cranberry and Apple Juices  
Naked Assorted Fruit Juices®  
House Granola with Nuts, Seeds and Berries  
Greek Yogurt Parfait Shots  
Smoked Salmon Gravlox with Assorted Bagels with Capers, Red Onion, Tomatoes and Cream Cheese  
Quiche Lorraine Squares  
Hard Boiled Eggs  
Steel Cut Oatmeal with Brown Sugar and Raisins  
Seasonal Fresh Fruits and Berries  
Assorted Breakfast Breads with Fruit Preserves, Honey Butter  
\$39 per guest

### **THE MAIN STREET**

Chilled Orange, Cranberry and Apple Juices  
Scrambled Eggs with Cheddar Cheese and Chives  
Eggs Benedict with Canadian Bacon, Hollandaise Sauce  
Predetermined Choice of Crisp Bacon, Chicken Apple or Pork Sausage Links  
Oven Baked Breakfast Potatoes  
Seasonal Granola Parfait Shots and Smoothie Shots  
Seasonal Fresh Fruits and Berries  
Assorted Breakfast Breads with Fruit Preserves, Honey Butter  
\$42 per guest

## **BAYOU CITY BRUNCH**

*Maximum service time of 1½ hours applies  
Minimum of 50 Guests*

Chilled Orange, Cranberry and Apple Juices

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

Freshly Baked Breakfast Breads and Pastries with Fruit Preserves and Honey Butter

Seasonal Fresh Fruits and Berries with Fresh Whipped Cream

Mixed Baby Organic Greens with Mixed Berries, Candy Pecans, and Champagne Vinaigrette

Smoked Salmon Gravlax, Assorted Bagels with Capers, Red Onions, Tomatoes,  
Chopped Eggs, Low Fat and Regular Cream Cheese

Predetermined Choice of Crisp Bacon, Chicken Apple or Pork Sausage

Roasted Garlic Mashed Potatoes

Sautéed Asparagus and Baby Carrots

Airline Chicken Breast with Rosemary Velouté

Assorted Miniature Chef's Selection of French Pastries and Lemon Tarts  
\$68 per guest

### ***Refreshing Additions***

House Mimosas

Chilled Orange, with House Champagne for \$12 per Drink

Bloody Mary Bar – Tomato Juice with Lemon Wedges, Assorted Hot Sauces, Worcestershire, Dill Pickle Spears,  
Stuffed Olives, Carrot and Celery Sticks, Salt and Pepper  
with Tito's Vodka \$12 per Drink

## **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

### **ALL AMERICAN**

Farm Fresh Scrambled Eggs with Herbs  
Predetermined Choice of Crisp Bacon, Chicken Apple or Pork Sausage Links  
Breakfast Potatoes with Peppers and Onions  
Freshly Baked Danish, Muffins and Croissants  
Fruit Preserves and Honey Butter  
\$27 per guest

### **HOME PLATE**

Spinach and Tomato Quiche  
Grilled Asparagus with Citrus Butter and Oven Roasted Tomato  
Predetermined Choice of Crisp Bacon, Chicken Apple or Pork Sausage Links  
Freshly Baked Danish, Muffins and Croissants  
Fruit Preserves and Honey Butter  
\$29 per guest

### **BRIOCHE VANILLA BEAN FRENCH TOAST**

Assorted Mix Berries  
Granola, Maple Syrup and Honey Butter  
Predetermined Choice of Crisp Bacon, Chicken Apple or Pork Sausage Links  
\$28 per guest

# THE BREAK COLLECTION

## A LA CARTE ADDITIONS

Freshly Brewed Regular and Decaffeinated Coffee	\$68 per gallon
Selection of International Teas	\$68 per gallon
Chilled Orange, Cranberry and Apple Juices	\$65 per gallon
Lemonade and Iced Tea	\$54 per gallon
Assorted Soft Drinks and Mineral Waters	\$5 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	\$8 each
Individual Greek and Fruit Yogurts	\$6 each
Assorted Whole Fruits	\$4 each
Seasonal Fresh Fruits and Berries	\$9 per guest
Assorted Breakfast Cereals, Whole Milk and Skim Milk	\$6 per guest
Individual Bags of Mixed Nuts	\$5 each
Salted Nut Bar Mix	\$25 per pound
Mini Pretzels and Assorted Chips	\$4 each
Warm Jumbo Salted Pretzels, Dijon and Whole Grain Mustards	\$5 each
Assorted Miniature French Pastries	\$48 per dozen
House Made Baked Cookies	\$48 per dozen
European-Style Specialty Cookies	\$48 per dozen
Madeleines, Financiers, Macaroons, and Palmiers	
Fudge Walnut Brownies	\$42 per dozen
Chocolate Dipped Strawberries	\$48 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

### **GAMEDAY AT THE BALLPARK**

Hot Soft Pretzels with Deli Dijon Mustards

House Made Popcorn, Sausage Mini Bites

Assorted Candy Bars

Peanuts and Cracker Jacks

\$18 per guest

### **THE ICE CREAMERY**

Assorted Ice Cream Bars

Vanilla and Dark Chocolate Ice Cream Bars

Assorted Juice Bars, Ice Cream Sandwiches and

Frozen Snickers Bars

\$21 per guest

### **GRANOLA BAR**

House-Made Granola, Toasted Sesame Seeds, Candied Pecans, Dried Blueberries, Dried Apricots, Dried Cherries, Dried Cranberries, Dried Banana Chips, Toasted Coconut Flakes, Mini Chocolate Chips, Strawberries, Honey Vanilla Yogurt, Greek Yogurt, Whole Milk, and Almond Milk

\$21 per guest

### **THE BOX OFFICE**

Buttered Popcorn and Caramel Popcorn, Peanuts, Gummy Bears, Sour Patch Kids, Twizzlers, Assorted Candy Bars, Peanut and Regular M&M's, and Popcorn Machine

\$19 per guest

### **SWEET MEETS SALTY**

Chocolate Dipped Dried Fruits, and Pretzel Rods,

Kettle Potato Chips and Popcorn, Cookies and Brownie Bites

Specialty Bar Mix, Chocolate and Caramel Sauces for Drizzling

\$21 per guest

### **THE MEDITERRANEAN**

Hummus and Baba Ghanoush with and Pita,

Genoa Salami and Prosciutto with Melon Spears

Grilled and Chilled Vegetables Crudité

Mini Baklava and Crème Brule cups, Lemon Ricotta Tea Cookies

\$24 per guest

### **THE NACHO BAR**

Charred Tomato Salsa and Salsa Verde

Tri-colored Tortilla Chips, Queso con Chorizo

Black Beans, Sour Cream, Pico de Gallo, Pickled Jalapeno

Chili Roasted Nuts

Agua Fresca of the Day, Topo Chico and Assorted Jarritos Sparkling Sodas

\$24 per guest



## SUGGESTED BEVERAGE ENHANCEMENTS

Smoothies	\$8 each
Red Bull	\$8 each
Cold Brew Coffee	\$68 per gallon
Tecate, Corona, XX and Bohemia	\$8 each
Seasonal Local Craft Beers	\$8 each
Ginger Beer	\$6 each
House Made Espresso, Cappuccino and Latte	\$8 each
Bloody Mary's and Mimosas	\$12 each
Mint Infused House Mojitos	\$12 each
House Margaritas on the Rocks	\$12 each
*Frozen House Margaritas	\$12 each
*Italian Bellini	\$12 each

*\*Frozen Specialty Beverages Require an Additional Frozen Machine Rental*

# 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

## **ARTISAN DELI BOARD**

Chef's Soup du Jour

### **SALADS**

*(choice of 2)*

Marinated Artichokes, Olives, and Red Pepper  
Oven Roasted Red Potato Salad with Chives  
Cherry Tomato and Mozzarella Salad, Balsamic Drizzle  
Assorted Baby Greens with Almonds, Seasonal Berries, and Herb Vinaigrette

### **MEATS**

*(choice of 3)*

Black Forest Ham  
Cajun Turkey Breast  
Sirloin Roast Beef  
Peppered Salami  
Pastrami

### **CHEESES**

*(choice of 3)*

Gruyere  
Aged Cheddar  
Aged Provolone  
Smoked Gouda  
Muenster

Assorted Artisan Breads and Baguettes  
Tomatoes, Lettuce, Butter Lettuce, Sliced Red Onions, Pickles, Mixed Olives  
Mayonnaise, Dijon Mustards and Creamy Horseradish  
Jalapeno, Sea Salt and BBQ Chips

### **DESSERTS**

*(choice of 2)*

Crème Filled Eclairs  
Petit Fours  
Pecan Tarts  
Lemon Tarts  
House Made Assorted Cookies  
\$39 per guest

### **GOURMET PREMADE SANDWICH BUFFET**

Assorted Baby Greens with Almonds, Seasonal Berries, and Herb Vinaigrette

Pesto Pasta Salad

Assorted Kettle Baked Chips

Smoked Ham and Havarti Cheese on Sourdough Bread with Dijon Aioli, Upland Cress, Tomato, Onion

Cajun Turkey Breast with Smoked Gouda, Creamy Basil Aioli, Lettuce and Tomato on Challah Hoagie

Grilled Vegetables with Arugula, Goat Cheese on Ciabatta

Assortment of French Bakeries, Chocolate Chip Cookies, and Double Fudge Blonde Brownies

\$43 per guest

### **LA COCINA**

Southwest Chicken Tortilla Soup Topped with

Black Bean & Cilantro

Tri Colored Tortilla Chips with House Made Salsa

Tomato and Avocado Salad with Cilantro Vinaigrette

Beef Fajitas

Chicken Fajitas with Rajas, Warm Flour Tortillas

Sour Cream, Pico De Gallo, Shredded Cheese

Spanish Rice

Refried Beans

Traditional Vanilla Flan and Dulce de Leche Cheesecake

\$55 per guest

### **THE RED SEA PARTS**

Tuscan White Bean Soup

Grilled Antipasto Display of Vegetables

Caprese Salad with Red and Yellow Tomatoes, Buffalo Mozzarella, and Balsamic Glaze

Chicken Piccata with Lemon, Capers, Beurre Blanc Sauce

Eggplant Parmesan, Pomodoro Sauce

Crispy Brussel Sprouts, Squashes and Mushroom Medley

Wild Mushroom Ravioli with Wild Mushrooms, Sundried Tomatoes, Scallions, and Sage Cream Sauce

Herbed Fingerling Potatoes

Herb Focaccia

Ricotta Cannoli

Espresso Tiramisu with House Made Lady Fingers

\$54 per guest

### **SOUTHERN COMFORT**

Texas Style Chili

Iceberg Wedge, Local Tomatoes and Blue Cheese, Bacon, Red Onion ~~Rings~~, Charred Sweet Corn,

Chipotle Ranch Dressing

Buttermilk Fried Organic Chicken

Braised Short Ribs, Sweet BBQ Sauce

Oven Roasted New Potatoes Salad, Bacon Bits, Scallions,

Texas Succotash with Corn, Pepper, Onions, and Green Beans

Corn Bread

Crisp Apple Tarts

Texas Pecan Tart

\$58 per guest

## **PLATED LUNCHEON**

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

*All lunch menus require a three-course minimum*

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

### **SOUP**

Tuscan Vegetable Soup

Cream of Mushroom with Chive Oil and Cream Fraiche

Roasted Butternut Squash Soup, Brown Sugar Glaze  
Chicken Tortilla, Tri-Colored Chips, Avocado, Pico de Gallo

### **SALAD**

Assorted Baby Green, Mixed Berries, Candied Pecans, Goat Cheese, and Herb Vinaigrette

Bibb Salad

Candy Walnuts, Pear, Blue Cheese, and Pear Vinaigrette

Baby Arugula and Frisse

Red Wine Poached Pear, Wedge of Brie, Toasted Almonds, Herb Vinaigrette

Assorted Baby Greens

Roasted Beets, Toasted Walnuts, Ricotta, Mint, Champagne Vinaigrette

### **ENTRÉES**

*(choice of one)*

#### **KARBACH BEER BRAISED SHORT RIBS**

Sweet Potato, Lentil and Carrot Medley

Demi-Glace

\$56 per guest

#### **BEEF MEDALLIONS**

Herbed Rice Pilaf, Sauce Bordelaise, Sautéed Haricot Verts

\$56 per guest

#### **WILD MUSHROOM RAVIOLI**

Shitake Mushrooms, Sun-Dried Tomatoes, Scallions, ~~Pancetta~~, Sage Cream Sauce

\$ 42 per guest

#### **ROASTED CHICKEN**

Garlic Mashed Potato Puree, Roasted Broccolini Velouté

Roasted Chicken Jus

\$45 per guest

#### **SAUTÉED SALMON**

Seared Brussel Sprouts, Bacon, Dijon Mustard Sauce

\$51 per guest

[Plated Luncheons Continued]

**PECAN CRUSTED SNAPPER**

Butter Polenta Cake and Asparagus Almandine  
Caper Lemon Butter Sauce  
\$56 per guest

**ROASTED EGGPLANT NAPOLEON**

Tofu, Kale, Red Pepper, Mushrooms, Zucchini, with Spinach Romesco Sauce  
\$ 45 per guest

**TEXAS SALAD**

Romaine, Queso Fresco, Diced Tomatoes, Black Beans, Corn, Green Onions, Cilantro, BBQ Ranch, Tortilla Strips

**ENTRÉE SALADS**

Mediterranean Chopped Salad

Romain Lettuce with Grape tomatoes, Feta Cheese Kalamata olives, Cucumber, Red onion, Chick peas,  
Gazpacho Vinaigrette

Quinoa Salad

Diced Tomatoes, Black beans, Roasted Sweet Corn, Cilantro, Garlic, Lemon Juice and Extra Virgin Olive Oil

*Enhance with: choice of one*

Grilled Chicken or Bistro Steak

Pan Seared Salmon, or Trio of Grilled Jumbo Shrimp

Or Seared Jumbo Scallop \$38.00 per guest

**DESSERTS**

*(choice of one)*

Chocolate Truffle Mouse Cake with Strawberry Coulis

Vanilla Bean Cheesecake with Raspberry Coulis

Wild Strawberry Cake with Chocolate Sauce

Texas Bourbon Pecan Tart with Fresh Cream

Old Fashioned Chocolate Cake with Chocolate Sauce

Carrot Cake with Caramel Sauce

## **RECEPTION DISPLAYS**

*Maximum service time of 1½ hours applies  
Reception Displays require a minimum of 25 guests*

### **CRUDITÉS**

Chilled or Roasted Garden-Fresh Baby Vegetables  
Served with Blue Cheese, Ranch and Onion Dip  
\$12 per guest

### **ARTISANAL CHEESE BOARD**

A Wide Variety of Imported and Domestic Artisan Made Cheeses  
Served with Dried Cherries and Cranberries, Mixed Nuts, Olives, House Preserves, and Local Honey  
Served with Artisan Breads and Water Crackers  
\$20 per guest

### **ENHANCE CHEESE BOARD WITH CHARCUTERIE**

Chef's Selection of Three Charcuterie Served with  
Whole Grain Mustard, Cornichons, Baguettes, Toasted Crostini  
+\$20 per guest

### **MEDITERRANEAN MEZZE**

Hummus, Baba Ghanoush and Marinated Feta  
Pita Chips and Pita Bread  
Assorted Olives and Nuts  
\$18 per guest

### **SEASONAL FRUIT DISPLAY**

Seasonal Fruits, Melons, Pineapple, Strawberries, Honey Yogurt Dipping Sauce  
\$12 per guest

### **VIENNESE DESSERT DISPLAY**

Chef's selection to include: Traditional Opera Cake, Pana Cotta Shooters, Assorted Mousse Cornets  
Chocolate Tart, Lemon Tart, Flavored Financiers  
Mini Eclairs & Cream Puffs  
Assorted French Macarons and Chocolate Dipped Madeleines  
Freshly Brewed Regular or Decaffeinated Coffee  
Selection of Assorted Teas and Infusions  
\$20 per guest

## **RECEPTION 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*

### **SLIDER TRIO**

Slow Roasted BBQ Pulled Pork, Onion Roll  
Buffalo, Bacon, Blue Cheese, Brioche Roll  
Fried Chicken, Mini Waffles and Maple Syrup  
Caramelized Onions and, Raspberry Chipotle Jam,  
Ketchup, Chipotle Mayo, Dijon Grain Mustard  
\$28 per guest

### **SEMOLINA**

*(choice of two pastas)*

Penne Pasta  
Mushroom Ravioli  
Cheese Tortellini  
Farfalle Pasta  
Assorted Wild Mushrooms, Pancetta Bacon, Tomatoes,  
Peas, Scallions, Parmesan Cheese  
Marinara and Pesto Cream  
Focaccia  
\$27 per guest

### **STREET TACO STATION**

Beef Barbacoa  
Chipotle Braised Pork  
Beef Fajitas  
Soft and Corn Tortillas  
Tri Colored Tortilla Chips  
Lettuce, Guacamole, Pico De Gallo, Cilantro Crema, Char Grilled Salsa, Cheddar Cheese and Jalapenos  
\$28 per guest

### **SURFING THE WAVES**

Gulf Coast Jumbo Crab Cakes,  
Remoulade Drizzle, Mexican Cocktail Sauce  
and  
Crisp Lobster Mac & Cheese Cakes Served with  
Sour Cream, and Siracha Aioli  
\$32 per guest

## **ENHANCE THE RECEPTION WITH CARVING STATIONS**

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

*All carvings must be an enhancement to a dinner menu or accompanied with two additional stations*

Beef Tenderloin, Béarnaise and Horseradish Cream (Serves 25)	\$395
Roasted Rack of Lamb, Sri Lankan Curry Sauce, (Serves 15)	\$325
Roasted Turkey Breast, Cranberry Chutney, Turkey Velouté (Serves 25)	\$225
Cedar Planked Atlantic Salmon, Caper Lemon Aioli (Serves 25)	\$375
Prime Rib of Beef, herb Au Jus, Horseradish Cream (serves 40)	\$650
Whole Grain Mustard and Herb Roasted Berkshire Pork Loin, Blackberry Preserve, Smoked Gouda Grits (serves 30)	\$425

## **HORS D'OEUVRES COLLECTION**

*(minimum of 25 pieces per item)*

### **COLD HORS D'OEUVRES**

#### **VEGETARIAN**

Crostini with Tomato, Mozzarella, Fresh Basil

Crostini with Gorgonzola, Fig Preserves, and Balsamic Glaze

Raspberry Brie En Croute with Strawberry Mint Compote

\$5 each

#### **MEAT AND SEAFOOD**

Smoked Salmon with Crème Fraiche and Pickled Shallots on Johnny Cakes

Tuna Tartar with Wasabi on Wonton

Crostini with Beef Tartar, Mustard Aioli and Pickled Chilis

Crostini with Chicken, Shiitake Mushrooms and Port Wine Glaze

\$7 each

#### **GLUTEN FREE**

Lobster Salad with Lemon Aioli on Endive

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  
\$6 each

### **MEAT AND SEAFOOD**

Candied 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  
Thai Peanut Chicken Satay  
Beef Empanadas, House Salsa  
BBQ Shrimp and Grits  
Tempura Crisp Shrimp with Sweet Chili Glaze  
\$7 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 Honey Butter

## STARTERS

*(choice of either soup or salad)*

### SOUP

Potato Leek

French Onion Soup, Garlic Crouton

Gulf Coast Seafood Gumbo

Maine Lobster Bisque, Sherry Cream

Roasted Tomato Basil, Parmesan Crouton

Black Bean Soup topped with Pico de Gallo

### DINNER SALAD

Texas Caesar Salad

Hearts of Romaine, Frisse, Watercress, Shaved Parmesan, Tortilla Strips, Jalapeno Caesar Dressing

Spinach Salad Frisse, Watercress, Asparagus Spears, Raspberries, Beets, Diced Walnuts

House Bacon and Red Wine Vinaigrette

Caprese Salad with Fresh Basil, Assorted Baby Green, EVOO and Balsamic Glaze

Organic Baby Greens with Feta Cheese, Sliced Almonds, Roasted Peppers, Craisins and Dried Cherry Vinaigrette

Iceberg Wedge

Baby Iceberg, Heirloom Cherry Tomatoes, Smoked Blue Cheese, Green Onions, Bacon, Buttermilk Dressing

### APPETIZER ENHANCEMENT

Butternut Squash Ravioli- Sage Brown Butter, Pine Nuts

Braised Beef Short Rib- Sweet Corn Polenta, Short Rib Jus

Seared Striped Bass- Smoked Bacon Beluga Lentils, Meyer Lemon Oil

Seared Sea Scallop- Fire Roasted Asparagus, Truffle Risotto

Crispy Chicken Thigh- Cauliflower Puree, Bacon Lardons, Roasted Forest Mushrooms, Chicken Jus

Additional Course - \$10

### INTERMEZZO ENHANCEMENT

Lemon Sorbet, Citrus Zest

Champagne Sorbet, Strawberry Gelee

Passion Fruit Sorbet, Pineapple Mint Essence

Additional Course - \$4

[Plated Dinner Continued]

**DINNER ENTRÉES**

*If more than one Entrée selected  
the price will be based off the highest priced Entrée  
guarantee per selection must be made 3 working days in advance*

**HERB SEARED CHICKEN**

Chive Whipped Potatoes  
Haricot Verts, Chardonnay Cream  
\$53 per guest

**PAN SEARED SALMON**

Wild Mushroom, Baby Vegetables,  
Sauce Vin Blanc  
\$56 per guest

**PAN ROASTED STRIPED BASS**

Roasted Fingerling Potatoes, Sun-Dried Tomato Pesto,  
Baby Vegetables, Lemon Oil  
\$59 per guest

**FILET OF BEEF**

Filet of Beef Smothered in Caramelized Onions and Blue Cheese with Port Wine Demi Glaze  
Au gratin Potatoes, Charred Brussel Sprouts  
\$75 per guest

**BLUE AND BLACK**

Black Peppered and Blue Cheese Filet of Beef  
Caramelized Onion Mashed Potatoes,  
Seasonal Baby Vegetables, Demi-Glace  
\$76 per guest

**PORK CHOP**

Ancho Rubbed Pork Chop with Raspberry Chipotle Marmalade  
Cauliflower Mash, Haricot Verts  
\$66 per guest

**AIRLINE CHICKEN BREAST**

Spinach, Sundried Tomato, and Wild Mushroom Ragout  
Roasted Fingerling Potatoes, Broccolini  
\$56 per guest

**TEXAS BRAISED SHORT RIB**

White Cheddar Grits,  
Mushrooms, Merlot Reduction  
\$72 per guest

[Plated Dinner Continued]

**DUET ENTRÉES**

**ANCHO CHICKEN AND FILET OF BEEF**

Chimichurri Sauce, Roasted Fingerling Potato  
Wilted Arugula with Diced Squash Medley  
\$81 per guest

**FREE RANGE CHICKEN AND SAUTÉED SHRIMP SKEWER**

Red Curry Sauce and Mango Chutney, Coconut Rice, Baby Vegetables  
\$75 per guest

**PAN SEARED HALIBUT AND GRILLED BEEF TENDERLOIN**

Lemon Beurre Blanc and Madeira Sauce, Whipped Potatoes, Haricot Verts and Baby Carrots  
\$85 per guest

**FILET MEDALLIONS AND PAN SEARED SCALLOPS**

Merlot Reduction and Lemon Chive Oil, Asiago Risotto, Crispy Leeks, Baby Vegetables  
\$84 per guest

**SAUTÉED BEEF TENDERLOIN AND GRILLED SALMON FILET**

Port Wine Sauce and Saffron Sauce, Creamy Gratin Potatoes, Baby Vegetables  
\$83 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)*

German Chocolate Cake

Classic Opera Torte

Triple Chocolate Tower

Carrot Cake

Hazelnut Toffee Cake

Lemon Tart with Fresh Berries

Red Velvet Cake with Seasonal Berries

Dulce de Leche Cheesecake

## **DINNER BUFFET**

*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 UPPER KIRBY**

Wild Mushroom Bisque  
Arugula, Circus Frisee, Watercress, with Goat Cheese, Heirloom Baby Tomatoes,  
Blueberries and Balsamic Vinaigrette  
Orzo Pasta with Peas, Artichokes, Sun-Dried Tomatoes and Rosemary Thyme Dressing

Blackened Chicken, Creole Sauce  
Filet Medallions Peppercorn Sauce  
Almond Dusted Red Fish with Preserved Lemon Sauce  
Market Fresh Mixed Vegetables and Wild Rice Medley  
Artisan Rolls and Sweet Butter

Seasonal Mini Desserts from our Pastry Chef  
2 Entrées – \$72 per guest  
3 Entrées – \$76 per guest

### **THE MUSEUM DISTRICT**

Roasted Butternut Squash Soup with Pepitas and Crème Fraiche  
Butter Lettuces with Beets, Pears, Local Goat Cheese with Candied Walnuts and Champagne Vinaigrette

Pork Loin Stuffed with House Stuffing, Dried Cranberries, and Walnuts  
Herb Crusted Hanger Steak, Port Wine Demi Glaze  
Three Cheese Tortellini, Artichokes and Portobello Mushrooms, Parmesan Fondue  
Atlantic Salmon, Charred Brussel Sprouts with Pancetta  
Market Style Vegetable Medley and Gouda Mashed Potatoes  
Chef's Selection of Petite Fours and Macarons  
2 Entrées – \$72 per guest  
3 Entrées – \$79 per guest  
4 Entrées – \$87 per guest

### **INTERCONTINENTAL DINNER BUFFET**

Roasted Tomato Bisque and Basil Oil  
Local Greens with Baby Tomatoes, Cucumbers, Almonds, Blue Cheese and Assorted Dressings  
Roasted Beets with Arugula, Goat Cheese, Toasted Pumpkin Seeds, EVOO and Aged Balsamic

Pan Seared Striped Bass with Wild Mushroom Ragout  
Garlic and Herb Marinated Chicken with Roasted Brussel Sprouts and Balsamic Glaze  
Grilled Beef Sirloin with Roasted Root Vegetable Hash and Cabernet Demi Glaze  
Basmati Rice  
Garlic and Rosemary Roasted New Potatoes  
Haricot Verts and Local Baby Carrots

Chocolate Raspberry Torte  
Lemon Tarts and German Chocolate Cake  
\$91 per guest

# THE BEVERAGE COLLECTION

*Minimum service time of 1 hour applies*

## BANQUET BEVERAGE PACKAGE SERVICE

### PREMIUM BRANDS

Dewar's White Label Scotch  
Jack Daniels Whiskey  
Makers Mark Bourbon  
Absolut Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Avion Silver Tequila

1 Hour — \$24 per guest  
2 Hours — \$31 per guest  
3 Hours — \$42 per guest  
4 Hours — \$53 per guest

### DELUXE BRANDS

Johnnie Walker Black Label Scotch  
Crown Royal Whiskey  
Knobb Creek Bourbon  
Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Gold Rum  
Patron Silver Tequila

1 Hour — \$29 per guest  
2 Hours — \$37 per guest  
3 Hours — \$49 per guest  
4 Hours — \$62 per guest

### PACKAGE BEER & WINE EXPERIENCE

*(per guest pricing)*

	<b>1<sup>st</sup> Hour</b>	<b>2<sup>nd</sup> Hour</b>	<b>3<sup>rd</sup> Hour</b>	<b>4<sup>th</sup> Hour</b>
Domestic Beer & Wine	\$14	\$10	\$9	\$8
Imported Beer & Wine	\$16	\$12	\$11	\$9
Local Beer & Wine	\$18	\$14	\$13	\$11

*One Bartender per 75 guests at \$150 each*

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

### SPECIALTY BAR SUGGESTIONS

#### **Martini**

(CLASSIC, DIRTY, COSMO, APPLE)  
\$16 EACH

#### **Margarita**

(CLASSIC, STRAWBERRY, PEACH, MANGO)  
\$14 EACH

#### **Mojito**

(CLASSIC, BLACKBERRY, STRAWBERRY)  
\$14 EACH

#### **Bloody Mary**

(CELERY, OLIVES, BLUE CHEESE, BACON, OLD BAY)  
\$12 EACH

#### **Fizz & Spirits**

(BELLINI, MIMOSA, POMEGRANATE FIZZ)  
\$12 EACH

## BANQUET BEVERAGE HOSTED BAR SELECTIONS

### PREMIUM BRANDS

Dewar's White Label Scotch  
Jack Daniels Whiskey  
Makers Mark Bourbon  
Absolut Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Avion Silver Tequila  
\$11 EACH

### DELUXE BRANDS

Johnnie Walker Black Label Scotch  
Crown Royal Whiskey  
Knobb Creek Bourbon  
Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Gold Rum  
Patron Silver Tequila  
\$12 EACH

### HOSTED BAR

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

### DOMESTIC BEER

Michelob Ultra  
Miller Lite  
Budweiser  
Bud Light  
Coors Light  
\$5 EACH

### IMPORTED BEERS

Heineken  
Stella Artois  
Corona Extra  
Amstel Light  
Modelo Especial  
\$6 EACH

### LOCAL BEERS

*(choice of one brand)*  
St. Arnold, Houston TX  
Karbach, Houston TX  
8<sup>th</sup> Wonder, Houston TX  
\$7 EACH

### CORDIALS

Baileys  
Amaretto  
Frangelico  
Sambuca  
Grand Marnier  
Kahlua  
Southern Comfort  
\$12 EACH

### COGNACS

Courvoisier V.S.O.P  
Remy Martin V.S.O.P  
Hennessy V.S.O.P  
\$16 EACH

### PORTS

Ramos Pinto 10 year  
Fonseca 10 Year  
\$16 EACH

### HOUSE WINES

\$10 per glass

### MINERAL WATER

### AND JUICE

\$5 EACH

### ASSORTED SOFT

### DRINKS

\$5 EACH

**BANQUET WINE LIST**  
*BY THE BOTTLE PRICING*

**SPARKLING WINES**

Villa Sandi II Fresco	Italy	Brut	\$44
Enza	Italy	Prosecco	\$52
Scharffenberger	Mendocino	Rose	\$72
Moet & Chandon Imperial	France	Brut	\$125
Veuve Cliquot Yellow Label	France	Brut	\$150
Moet & Chandon Dom Perignon	France	Brut	\$290

**WHITE WINES**

Hogue	Washington	Chardonnay	\$42
Hartford Court	Russian River Valley	Chardonnay	\$68
Iconoclast	Sonoma	Chardonnay	\$72
Sonoma-Cutrer	Russian River Valley	Chardonnay	\$75
Rombauer	Carneros	Chardonnay	\$90
Cake bread	Napa Valley	Chardonnay	\$108
Kim Crawford	New Zealand	Sauvignon Blanc	\$54
Ladoucette	France	Sauvignon Blanc	\$60
The Seeker	New Zealand	Sauvignon Blanc	\$64
Attems	Italy	Pinot Grigio	\$52
Cantina Andrian	Italy	Pinot Grigio	\$54

**RED WINES**

Steelhead	Sonoma	Pinot Noir	\$48
Gloria Ferrer	Carneros	Pinot Noir	\$60
Joseph Phelps Freestone Vineyards	Sonoma	Pinot Noir	\$80
Hogue	Washington	Merlot	\$42
Red Diamond	Washington	Merlot	\$44
Paso Creek	Central Coast	Merlot	\$46
Hogue	Washington	Cabernet Sauvignon	\$42
Avalon	Napa Valley	Cabernet Sauvignon	\$60
Iconoclast	Napa Valley	Cabernet Sauvignon	\$72
Jordan	Alexander Valley	Cabernet Sauvignon	\$135
The Prisoner	Napa Valley	Red Blend	\$110
Tilia	Argentina	Malbec	\$52



# POLICIES AND GUIDELINES

## **Wine and Beverage**

The InterContinental Houston - Medical Center is required to abide by the regulations enforced by the Texas State Liquor Commission. As such it is the policy of the Hotel that any outside beverage may not be brought onto the premises. Your Catering Sales or Convention Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

## **Entertainment and Decor**

The ambiance of your function can be enhanced with flowers, music and specialty items. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Convention Services Department and must be delivered through the hotel loading dock entrance. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

## **Methods and Conditions of Payment**

Review your contract for deposit and payment schedules. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

## **Service Charge and Taxes**

All food and beverage and room rental charges, unless otherwise specified, are subject to our customary twenty-four (24%) percent taxable banquet service charge. Food and beverage is subject to Texas Sales Tax. In the event that your organization is tax exempt in the state of Texas, we are required by law to have a copy of your current Texas Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

## **Damages**

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as an additional insured on any certificate of insurance.

## **Food and Beverage Items**

Due to license restrictions, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplies and/or prepared by a party without the hotel's written approval

### **Audio Visual**

For your convenience, we offer Presentation Services Audio Visual (PSAV) as our preferred in-house audio-visual technology provider to supply all your audio-visual needs, using state of the art equipment and providing on-property professional technical support.

### **Function Rooms**

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested within 24 hours prior to functions will incur a minimum \$75.00 reset fee. Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

### **Guarantees**

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Event Services Department in writing or by e-mail by 12:00 noon, 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. Guarantees may not fall below 80% of the expected number of attendees. After the 72-hour period, guarantees may only be increased by 5%; please note that an additional 5% overset will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee.

### **Outdoor Functions**

The Hotel reserves the right to make the final decision to use outdoor facilities in case of inclement weather by 5:00pm the day prior to the event.

Outdoor entertainment must be pre-approved. Outdoor Labor Charges Apply.

### **Signs and Displays**

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are not allowed on the guest room levels, elevators, hotel main lobby or building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

### **Security**

The InterContinental Houston Medical Center will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advanced notice, your Convention Services Manager can assist you in arranging for hotel security officers. To maintain hotel service standards and for the safety & comfort of your attendees, no outside security agencies are permitted. All events that include 25 minors or more must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the use of pyrotechnic and smoke machines is not permitted on hotel premises. Note: No armed outside security is allowed in the hotel, excluding law enforcement and federal officers.

### **Valet Parking**

We offer discounted event valet parking of \$18.00 daily for your guest convenience. Standard overnight charges apply.