



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.

Carla Blanco, CMP, Director of Catering and Conference Services

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
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
\$34 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
\$36 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

SEASONAL BREAKFAST ENHANCEMENTS

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 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
\$72 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
\$30 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
\$32 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
\$32 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

\$56 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

\$56 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

\$59 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

\$58 per guest

BEEF MEDALLIONS

Herbed Rice Pilaf, Sauce Bordelaise, Sautéed Haricot Verts

\$58 per guest

WILD MUSHROOM RAVIOLI

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

\$ 42 per guest

ROASTED CHICKEN

Garlic Mashed Potato Puree, Roasted Broccoliini Velouté

Roasted Chicken Jus

\$48 per guest

SAUTÉED SALMON

Seared Brussel Sprouts, Bacon, Dijon Mustard Sauce

\$53 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
\$56 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 Macaroons
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)

	1st Hour	2nd Hour	3rd Hour	4th Hour
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
\$6 EACH

IMPORTED BEERS

Heineken
Stella Artois
Corona Extra
Amstel Light
Modelo Especial
\$7 EACH

LOCAL BEERS

(choice of one brand)
St. Arnold, Houston TX
Karbach, Houston TX
8th Wonder, Houston TX
\$8 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 (25%) 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 (ENCORE-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.