



INTERCONTINENTAL®

HOUSTON – MEDICAL CENTER

2021 HOLIDAY CHEER IS HERE

PLATED LUNCH

SOUP OR SALAD

Roasted tomato soup, parmesan Crisp

Roasted butternut squash cream soup, bacon bites

Cream of celery soup, green oil

Safina Salad, bundle of mix greens on a cucumber ring, blueberries, raspberries, goat cheese medallions, toasted almonds, raspberry vinaigrette

Mozzarella Buffalo salad, tomatoes, lemon vincotto, smoked sea salt, pesto & balsamic

Baby arugula salad, gorgonzola crumbles, cherry tomato, toasted cashews, pickled onions, champagne vinaigrette

Merlot poached Bartlett with organic mix greens, merlot poached pear, blue cheese crumbles, roasted pear, cherry tomato

ENTRÉE

16 hours braised short ribs, sweet potato mash, winter vegetables, rosemary demi \$ 65

Pan seared salmon, roasted garlic mashed potatoes, asparagus, baby carrots, lemon caper sauce \$58

Grilled French cut chicken breast, potato gratin, baby squash, cherry tomato chicken jus \$ 54

DESSERT

Tres leche's cake, ultra-light sponge cake soaked in three creamy milks

Crème brûlée, homemade cookie crumbs topped with layer of caramelized sugar

Dulce de leche cheesecake, caramel sauce

Old-Fashioned pecan pie, crunchy pecans in a flaky pie crust

Tiramisu ladyfinger cookie, espresso coffee, mascarpone cheese

Carrot cake, toasted nuts, and covered in cream cheese icing

Bread service & coffee service

All Food and Beverage is Subject to a 25% Taxable Service Charge and 8.25% Sales Tax



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PLATED DINNER

APPETIZER

3 OZ Jumbo lump crab cakes, complimented by sambal aioli, pineapple chutney, micro green+ \$14

Butternut squash ravioli with sage velouté, Australian pumpkin seed oil +\$13

Chilled Maine lobster timbale, pickled cucumber, mango, baby mix greens, poppy seed vinaigrette+\$15

SOUP OR SALAD

Roasted cauliflower soup, white truffle oil

Maine Lobster bisque soup

Wild mushroom cream soup

Beet salad, organic mix greens, golden raisins and maple vinaigrette

Frisée salad, baby arugula, feta cheese crumbled, cherry tomatoes, champagne dressing

Sliced tomato mozzarella salad, baby arugula, balsamic glazed, pesto drizzles

Garden salad, organic green lettuces, strawberries, toasted sliced almonds, sherry tomatoes, carrots ribbons, crumbled feta cheese, raspberry dressing

ENTRÉE

Homemade Chicken Florentine, roasted garlic fingerling potatoes, butter glazed orange

baby carrots, velouté \$70

Grilled beef tenderloin (6 oz), roasted garlic sweet pumpkin mash, green bean almandine,

rosemary merlot glaze \$84

Miso glazed salmon, baby bok choy, roasted butternut squash quinoa ginger sesame sauce \$ 72

Pan seared Chilean seabass, beets polenta cake, cherry tomatoes, green beans, lemon caper sauce \$ 76

Duo entrée of beef tenderloin & sundried tomato crusted salmon, garlic boursin mashed potatoes,

chianti wine reduction \$ 88

DESSERT

Tres leche's cake, ultra-light sponge cake soaked in three creamy milks

Crème brûlée, homemade cookie crumbs topped with layer of caramelized sugar

Dulce de leche cheesecake, caramel sauce

Old-Fashioned pecan pie, crunchy pecans in a flaky pie crust

Tiramisu ladyfinger cookie, espresso coffee, mascarpone cheese

Carrot cake, toasted nuts, and covered in cream cheese icing

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DECK THE HALLS DINNER BUFFET

Butternut squash bisque

Organic mix greens, blueberries, raspberries, goat cheese crumbled, toasted almonds,
honey sherry dressing

Baby arugula salad, Frisée lettuce, cherry tomato, candied pecan, carrots ribbons, balsamic dressing

SEAFOOD DISPLAY

Shrimp, snow crab, green mussels, seafood ceviche, complimented by cocktail sauce, lemon, Louis sauce

Ask about Enhancing your Display with an Ice Carving

ASSORTED CHEESE BOARD

Local and imported cheeses with honey comb, preserved jams, artisan crackers

CARVERY *

Roasted free range turkey, cranberry & pecan stuffing, cranberry sauce.

Roasted prime rib of beef, horseradish aioli, fingerling potatoes, rosemary demi, grain mustard

*Uniformed Attendant Required**

HOT DISPLAYED ITEMS

Porcini mushroom ravioli, chardonnay cream sauce

Crispy roasted brussels sprouts, honey, anchovy butter, almonds, pomegranate arils

Baby orange butter glazed carrots

Pan seared salmon, sage cream sauce

Chef's dessert table of assorted desserts

Bread service and coffee service

\$ 100.00 per person

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Walking in a Winter Wonderland Dinner Buffet

Maine Lobster bisque soup

Crisp Romaine lettuce, homemade garlic crouton, parmigiano reggiano, Caesar dressing

Organic mix greens, shaved fennel, vine ripe tomato, kalamata olives, garden cucumber

SEAFOOD DISPLAY ON ICE

Shrimp, snow crab, green mussels, seafood ceviche, complimented by cocktail sauce, lemon, Louis sauce

Ask about Enhancing your Display with an Ice Carving

CHEESE BOARD

Local and imported cheeses with honey comb, preserved jams, artisan crackers

CARVERY*

Honey crusted smoked salmon, truffle potato gratin, maple pineapple chutney

Whole beef tenderloin, wild mushroom ragout, sweet potato mash

*Uniformed Attendant Required**

HOT DISPLAYED ITEMS

Pumpkin ravioli, pesto cream sauce

Green beans almandine

24 hours braised short ribs, maple bourbon glazed

Orange maple roasted cauliflowers

Chef's dessert table of assorted desserts

Bread service and coffee service

\$100.00 per person

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THE BEVERAGE COLLECTION

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)

	1 st Hour	2 nd Hour	3 rd Hour	4 th 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

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