



INTERCONTINENTAL®

HOUSTON – MEDICAL CENTER

2022 HOLIDAY CHEER IS HERE

PLATED LUNCH

SOUP OR SALAD

Mexican Chicken Tortilla Soup

Potato Leek Soup, green oil

Safina salad bundle of mix green on cucumber ring, blueberries, raspberries, goat cheese medallions,
toasted almonds, raspberry vinaigrette

Baby Arugula, Frisée, Carrots Ribbons, Cinnamon Roasted pear, Cherry Tomatoes, candied Pecans Champagne Dressing

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

Light Syrup poached Peach, organic mix greens, blue cheese crumbles, roasted, Cherry Tomato, Citrus Dressing

ENTRÉE

Gorgonzola Beef Tenderloin Sweet Potato Mash, winter vegetables, rosemary demi \$ 75++ Per Guest

Pan seared Mahi-Mahi, roasted garlic mashed potatoes, asparagus, baby carrot,
lemon caper sauce \$60++ Per Guest

Free range Grilled Chicken Breast Potato gratin, baby squash, cherry tomato chicken jus \$ 55++ Per Guest

DESSERT

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

Ricotta Pistachio Cream Cake

Dulce de leche cheesecake, caramel sauce

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

Tiramisu ladyfinger cookie, espresso coffee, mascarpone cheese

Triple Chocolate Cake Mouse

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

Crab Salad Timbal, Mango, Pickle Onions Complimented by sambal aioli, pineapple chutney, micro green \$14 ++ Per Guest

Herb Cheese Ravioli Shaved Vegetables, Lemon Cream Sauce \$13 ++ Per Guest

Pan Seared scallops, sweet corn Puree, Candied Bacon Micro Herbs \$15++ Per Guest

SOUP OR SALAD

Creamy Butternut Squash Soup, Roasted pepitas

Main Lobster bisque soup

Roasted Cauliflower Velouté with White Truffle Essence

Texas Caesar salad, Crisp Romaine Lettuce, Tortilla strips, Shaved Parmesan, Jalapeno Caesar Dressing

Frisée salad with baby arugula, feta cheese crumbled, sherry tomatoes, champagne dressing

Burrata salad, Baby Arugula, Marinate Heirloom Tomatoes, Watermelon, Dry age Balsamic Glaze

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

ENTRÉE

(Prices below include Soup or Salad, Entrée, Dessert, Bread and Coffee Service)

Herb Crusted Chicken Breast, roasted garlic fingerlings potatoes, butter glazed orange baby carrots, velouté \$72++ Per Guest

Grilled beef tenderloin (6 oz) roasted garlic sweet pumpkin mash, green bean almondine, rosemary merlot glaze \$84++ Per Guest

Black Grouper, Roasted Cauliflower Mash, Pesto Beurre-Blanc \$74++ Per Guest

Persian Spice Mahi-Mahi beets polenta cake, sherry tomato green beans, Roasted pepper Sauce \$ 77++ Per Guest

Duo entrée of beef tenderloin & sundried tomato crusted salmon Smoked Gouda Mashed Potato; chianti wine reduction \$ 88++ Per Guest

DESSERT

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

Red Velvet Chocolate Marquis

Dulce de leche cheesecake, caramel sauce

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

Tiramisu ladyfinger cookie, espresso coffee, mascarpone cheese

Triple Chocolate Mouse

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DECK THE HALLS DINNER BUFFET

Butternut squash bisque

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

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

ASSORTED CHEESE BOARD

Chef selection of Local and imported cheeses with honeycomb, 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

Three Cheese Ravioli, Mushroom Cream Sauce

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

Grilled Seasonal Vegetables, Garlic Butter

Pan Seared Mahi-Mahi, sundried tomato Cream sauce

Chicken Picatta lemon Beurre -Blanc

Chef's dessert table of assorted Mini desserts

Bread service and coffee service

\$ 98++ Per Guest

(Uniformed Attendant \$150 Each One Required per 75 Guest)

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Walking in a Winter Wonderland Dinner Buffet

Shrimp and Corn Soup

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

Baby Lettuce Salad Strawberries, Candied Walnuts, Fresh Goat cheese, Pickle onions, Balsamic Dressing

CHEESE BOARD

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

CARVERY*

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

Whole beef tenderloin, wild mushroom ragout, sweet potato mash

*Uniformed Attendant Required**

HOT DISPLAYED ITEMS

Tricolor tortellini, Wild Mushroom Velouté

Green beans almondine

Braised Short Ribs, Burgundy Wine Sauce, Caramelized Onions

Orange maple roasted cauliflowers

Chef's dessert table of assorted Mini desserts

Bread service and coffee service

\$99.00 Per Guest

(Uniformed Attendant \$150 Each One Required per 75 Guest)

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MENU ENHANCEMENTS

PASTA ENHANCEMENTS*

Your Selection of Pasta

(Choice of two)

Cavatelli, Farfalle, Rigatoni, Penne, Three Cheese Ravioli, Mushroom Ravioli, Cheese Tortellini, Orecchiette

*Uniformed Attendant Required**

Your Selection of Sauces

(Choice of two)

Garlic Roasted Seafood Medley Pesto Cream Sauce

Wild Mushroom, Sundried Tomatoes, Alfredo Sauce

Grilled Chicken, Basil Pomodoro Sauce

Bolognese Sauce

\$22++ Per Guest

SEAFOOD EXTRAVAGANZA DISPLAY*

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

Louis sauce \$32++ Per Guest

Ask about Enhancing your Display with an Ice Carving

CARVERY ENHANCEMENTS*

Baked Brie En Croute with Toasted Almonds, Clover Honey & Berries \$7++ Per Guest

Black truffle & Potato Gratin \$7++ Per Guest

Ratatouille Casserole \$4++ Per Guest

Asparagus Gratin \$6++ Per Guest

Butter Whipped Yukon Potatoes \$6++ Per Guest

Maple Sweet potato mash \$6++ Per Guest

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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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