

TASTE OF NEW ORLEANS

2016 GROUP EVENT MENUS

The InterContinental Kitchen

Spanning six continents, through nearly seventy countries, InterContinental's Kitchen is arguably one of the most diverse and skilled in the world, with a cosmopolitan team focused on exceeding your expectations.



INTERCONTINENTAL.
NEW ORLEANS

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BREAKFAST

CONTINENTAL BUFFETS

Continental buffet pricing is based on 1 hour continuous service. Continental buffets require a minimum guarantee of 12 guests.

ENHANCEMENTS

Farm fresh egg, bacon & cheddar croissant sandwiches, dozen

Cajun stuffed biscuit sandwiches dozen

Fresh egg, chorizo & cheese breakfast burritos, dozen

Cheese blintzes with fruit sauce, dozen

CROISSANT CAFÉ CONTINENTAL

Sweet Car Bakery's mini pastry assortment

Creamery butter, fruit marmalade & preserves

Selection of whole fresh fruit baskets

Fresh orange and apple juice

New Orleans Community Coffee dark roast & decaffeinated

Harney & Sons fine tea selections

FARMERS' MARKET CONTINENTAL

Sweet Car Bakery's mini pastry assortment

Creamery butter, fruit marmalade & preserves

Seasonal fresh sliced melon, citrus and ripe berries

Local honey yogurt sauce

Individual low fat yogurts

Whole grain, bran and granola cereals with low-fat milk

Fresh orange and apple juice

New Orleans Community Coffee dark roast & decaffeinated

Harney & Sons fine tea selections

CREOLE COURTYARD CONTINENTAL

Fresh fruit, organic yogurt & granola parfaits

Local ripe Berries Romanoff

Sweet Car Bakery's assortment of mini croissants

Creamery butter, fruit marmalade & preserves

Assortment of bagels, cream cheese, peanut butter

Smoked salmon, Genoa salami, smoked Gouda cheese

Tomato, onions, cucumber, capers, and lemon

Creole Beignets doughnuts with powdered sugar

Southern corn grits, cheddar cheese, butter, onion, bacon

Fresh orange and apple juice

New Orleans Community Coffee dark roast & decaffeinated

Harney & Sons fine tea selections



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BREAKFAST

BREAKFAST BUFFETS

All breakfast buffets feature Sweet Car Bakery's mini pastry assortment with creamery butter, fruit marmalade and preserves. Crescent City beverage station features fresh orange and apple juice, along with New Orleans Community Coffee dark roast and decaffeinated coffees, and Harney & Sons fine tea selections.

Breakfast buffet pricing is based on 1½ hour continuous service. Breakfast buffets require a minimum *guarantee* of 12 guests

CBD BREAKFAST

Seasonal fresh sliced melon, citrus & ripe berries

Local honey yogurt sauce

Farm fresh scrambled eggs

Black pepper rubbed smokehouse bacon

Country-style breakfast sausage links

Morning skillet potatoes

Selection of breakfast cereals with milk

AMERICAN SECTOR BREAKFAST

Seasonal fresh sliced melon, citrus and ripe berries

Local honey yogurt sauce

Individual low fat yogurts

Steel-cut oatmeal, brown sugar, dried fruit, cinnamon, nuts

Stone-ground yellow corn grits, cheddar, butter, onion

Farm fresh scrambled eggs

Black pepper rubbed smokehouse bacon

Country-style breakfast sausage links

Morning skillet potatoes

Selection of breakfast cereals with milk

BYWATER BREAKFAST

Creole Beignets doughnuts, powdered sugar

Seasonal fresh sliced melon, citrus and ripe berries

Local honey yogurt sauce

Fresh fruit, organic yogurt & granola parfaits

Farm fresh scrambled eggs

Sautéed Gulf Shrimp with yellow stone ground cheese grits

Black pepper rubbed smokehouse bacon

Griddled local andouille sausage

Morning skillet potatoes

Steel-cut oatmeal, brown sugar, dried fruit, cinnamon, nuts



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Enhancement Stations

Add the following to enhance continental or breakfast buffets for the full attendance of your breakfast.



Denotes a station which requires culinary attendants. Your event manager can help recommend the best number of attendants to serve for your event.



OMELETS

Traditional omelets of fresh eggs, egg whites, egg beaters, shrimp, crawfish, Andouille, bacon, peppers, mushrooms, tomatoes, onions, cheddar & feta



SOUS VIDE EGGS BENEDICT

Perfectly prepared eggs, heated by immersion circulator
Customized preparations of Eggs Benedict, Eggs Louisiane, & Eggs Laplace.



GRILLADES & GRITS

Local tradition of tender veal medallions, stone-ground grits and pan gravy



MORNING SHRIMP & GRITS

Garlicky sautéed Gulf shrimp, stone-ground cheddar cheese grits, Abita Turbodog reduction



SMOOTHIE SHOP

Enjoy the daily featured smoothie or custom blended varieties featuring sweet ripe fruits, juices, yogurt, soy milk, protein powder, malted milk



BELGIAN WAFFLES

Belgian waffles made to order, whipped cream, southern pecans, strawberries, powdered sugar, maple syrup, bananas foster sauce

PAIN PERDU

Creole brioche French toast, hot cinnamon apple topping or bananas foster sauce

JUICE SHOOTER BAR

Array of blended fruit juice and smoothie shooters, featuring sweet ripe fruits, vegetable and fruit juices, yogurt and soy milk



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BREAKFAST

Plated Breakfast

Plated breakfasts are served in two courses with orange juice, coffee, decaffeinated coffee and herbal teas. Plated breakfast pricing is based on a minimum guarantee of twelve (12) guests.

PLATED BREAKFAST

PRESET STARTER (Select one)

Fresh Fruit & Berries Romanoff

Fresh half grapefruit brûlée

New Orleans beignets with powdered sugar

BAKERY BASKET (Select one)

Traditional butter croissants, fruit preserves, creamery butter

Assorted oven-baked scones, lemon curd, sweet cream

Morning muffin basket

ENTRÉE (Select one)

American

Fresh scrambled eggs, black pepper bacon & skillet potatoes

Sandwich

Choice of butter croissant or buttermilk biscuit, stuffed with eggs, sausage & cheddar. Served with breakfast skillet potatoes

Spa day

Egg white frittata-fold, spinach, tomato & feta with garden vegetable sauté

Eggs Benedict

Poached eggs & Canadian bacon, atop an English muffin with sauce hollandaise, served with breakfast skillet potatoes

Eggs InterContinental

Poached eggs on a bed of crawfish hash, asparagus & Tasso hollandaise with broiled tomato Provencal



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BREAKS

Morning Breaks

Themed break pricing is based on ¾ hour group service for a minimum guarantee of twenty-five (25) guests.

BEIGNET CAFE

Creole beignets, powdered sugar, local syrup
Petite croissants and almond croissants
New Orleans cold brewed vanilla ice coffee
Community Coffee dark roast and decaffeinated coffee
Selection of fine herbal teas, lemon, honey

SALON DE THÉ *the tea room*

Assortment of cake flower scones, sweet cream, lemon curd
Light vegetable-herb sandwiches and turkey finger sandwiches
Whole fresh fruit baskets
Local citrus infused waters
Selection of fine herbal teas, lemon, honey
Community Coffee dark roast and decaffeinated coffee

PALAUQUEMINES JUICE BAR

Local citrus juice shooters
Good health fruit & berry smoothie shooters
Ripe fruit kabobs, honey yogurt dips
Local citrus infused waters

BAGEL CART

Selection of sliced fresh bagels
Plain, herb and vegetable cream cheese spreads
Creamery butter, peanut butter, Nutella
Sliced tomato, onion, cucumber
Community Coffee dark roast and decaffeinated coffee
Selection of fine herbal teas, lemon, honey

CARNIVAL TIME

New Orleans king cake
Pecan praline candies
Whole fresh fruit
Mocktail hurricanes
Freshly brewed Creole Café au lait
Selection of fine herbal teas, lemon, honey



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BREAKS

Afternoon Breaks

Themed break pricing is based on $\frac{3}{4}$ hour group service for a minimum guarantee of twenty-five (25) guests.

OLD QUARTER CANDY CART

New Orleans original Roman Candy
Traditional Creole praline candies
Hand-dipped chocolate covered bacon
Community Coffee dark roast and decaffeinated coffee
Selection of fine herbal teas, lemon, honey

PONCHATOULA FESTIVAL

Chocolate covered strawberries
Old fashioned strawberry pound cake
Fresh strawberries with sweetened whipped cream
Strawberry lemonade, coffee and tea
Freshly brewed coffee and herbal tea station
Add Strawberry Mimosas

DAY AT DA DOME

Hot soft pretzels with deli mustards
Halftime mini corndogs
Popcorn!
Freshly brewed coffee and herbal tea station
Classic bottled Barq's root beer
Add assorted Louisiana's Abita microbrewery beers

ICE CREAM SHOP [♪] BANANA SPLIT FOR MY BABY [♪]

Vanilla and chocolate ice creams
New Orleans Angelo Brocato's Italian Ice
Chocolate candy and baked cookie crumbles
Assorted sprinkles, chocolate syrups, caramel topping
Fruits, whipped cream, nuts
Coke & Barq's root beer, whipped cream

THE ENERGIZER

Chocolate-Espresso snack mix
Assorted granola and energy bars
Selection of mini chocolates and candies
Whole fresh fruit
Freshly brewed coffee and herbal tea station
Chef's roof-top garden herb infused ice tea
Add Red Bull energy drinks



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BREAKS

A la carte

Established in 1987, our Sweet Car Bakery has served New Orleanians their favorite coffee & morning pastry. Enhance your breakfast, breaks and meetings with some of their specialties.

MORNING SNACKS

Sweet Car Bake Shop *(by the dozen)*

- Morning assortment of croissants, muffins, pastry*
- Sweet baked scones, lemon curd, sweetened cream*
- New Orleans fresh bagel assortment with cream cheeses*
- Creole beignet doughnuts with powdered sugar*
- Buttermilk biscuits with honey & fruit preserve*
- Buttermilk biscuits with country sausage gravy*

Fruits, Grains & Cereals

- Individual fruit yogurts, each*
- Granola and breakfast cereal bars, dozen*
- Individual cold cereals with milk, each*
- Whole fresh fruit, each*
- Granola, yogurt and berry parfaits, each*

Hot Stuff

- Assorted stuffed biscuit sandwiches, dozen*
- Croissant sandwich of egg, bacon, cheddar, dozen*
- Breakfast burrito with cilantro pico & chorizo, dozen*
- Hard boiled eggs, dozen*

AFTERNOON DELIGHTS

Sweet Car Bake Shop *(by the dozen)*

- Sweet lemon squares, dozen*
- Chocolate brownies, dozen*
- Dessert blondies, dozen*
- Creole pralines, dozen*
- Mardi Gras king cake (serves 20)*
- Warm soft pretzels with mustard, dozen*
- Assorted fresh baked cookies, dozen*

Deluxe mixed nuts, pound

Gourmet trail mix, pound

Assorted candy & chocolate bars, dozen

Assorted & individual bagged chips, dozen

Fresh fruit kebobs with yogurt-honey dressing, dozen

Tortilla chips with salsa, per person



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BREAKS

Beverage, a la carte

HOT BEVERAGE

Freshly brewed coffee, gallon
New Orleans chicory coffee, gallon
New Orleans traditional café au lait, gallon
Assorted herbal teas, gallon

COLD BEVERAGE

Creamy Creole vanilla iced coffee, gallon
Iced tea, lemonade or fruit punch, gallon
Cold-Infused filtered water, gallon
cucumber / mint, Plaquemines citrus, local berry / herb
Assorted soft drinks, each
InterContinental is proud to serve Coke, Diet Coke, Coke Zero and Sprite. For additional needs and pricing, please inquire with your event manager
Aqua Pana and San Pellegrino mineral water, each
Red Bull & sugar free Red Bull energy drinks, each
POWERADE individual bottles, each
Individual bottled fruit juices, each
Carafe of milk (Whole, fat-free, soy, chocolate)
Carafe juice (orange, grapefruit, apple, cranberry)



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BRUNCH

The NOLA Brunch

New Orleans brunch pricing is based on 2 ½ hours continuous service. Brunch requires a minimum guarantee of 50 guests.

Brunch Enhancement

Bloody Mary bar with assorted vodkas

Bottomless mimosas



Bananas Foster Flambe station



Sous Vide Eggs Benedict Station

Customized preparations of Eggs Benedict, Eggs Louisiane, & Eggs Laplace



Belgian Waffle Station
Made to order, whipped cream, southern pecans, strawberries, powdered sugar, maple syrup, bananas foster sauce



Denotes a station which requires a culinary attendant.

NEW ORLEANS, LOUISIANA BRUNCH

Fresh orange, apple & cranberry juice

Virgin Mary Bar with assorted mixes and garnishes

Sweet Car Bakery's mini pastry assortment

Creamery butter, bacon jam, fruit marmalade & preserves

Seasonal fresh sliced melon, citrus and ripe berries

Local honey yogurt sauce

Quinoa Rocket Salad, arugula, nuts, dried fruit, citrus

Creole tomato mesclun & vegetable salad, assorted dressings

Smoked salmon accompanied by bagels, chopped egg, onion, capers, cream cheese, lemon, and tomato

Farm fresh scrambled eggs

Black pepper rubbed smokehouse bacon

Country style maple sausage links

Creole pot roasted beef, root vegetables, potato puree

Sautéed Gulf Fish, local rice pilaf, Creole tomato sauce

Pork grillades with yellow stone-ground grits

Chef's selection of assorted dessert cakes & pies

Coffee and tea service

ENHANCEMENT

Your catering manager can arrange musical entertainment, including brass jazz bands, Dixie-land strolling musicians and second line parades. Please inquire for more details.



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Deli & Sandwich

Deli & Sandwich lunches are prepared for buffet table service. All include iced tea service, coffee station, and dessert selections.

Deli and sandwich buffet pricing are based on 1½ hours continuous service. Deli and sandwich buffets require a minimum guarantee of 18 guests.

THE INTERCONTINENTAL DELI

Soup du Jour

Choice of 3 Salads

coleslaw, pasta salad, mixed greens, Southern potato salad, German style potato salad, four bean salad, Creole tomato salad

Choice of 3 meats

Black Forest ham, roasted turkey breast, roast beef, pastrami, corned beef, deli tuna salad

Choice of 3 Cheeses

Wisconsin Swiss, cheddar, American, provolone, pepper jack, Havarti

Assorted artisan breads, rolls, and condiments

Fresh tomato, lettuce, onion, pickles, pepperoncini & olives

THE POOR BOY SHOP

*New Orleans gumbo

Mardi Gras cole slaw

Muffuletta pasta salad

Assorted greens with selection of dressings

Local seasoned potato chips

Make your own "7-napkin" po-boy featuring (Choice of 2 meats)

Rosemary pot-roasted beef with debris jus

Creole stewed turkey

Cajun cochon du lait roasted pork

Leidenheimer New Orleans poor boy bread

Fresh tomatoes, lettuce, sliced onion and pickles

Assorted cheese, mustards, mayonnaise

New Orleans King cake & Creole bread pudding

SANDWICH BUFFET

Soup du Jour

Assorted mixed greens salad, assortment of dressings

German-style potato salad

Rotini pasta salad

French Market style Muffuletta sandwich

Grilled chicken Caesar wrap

Roasted vegetables, greens and goat cheese on ciabatta

Chicken fiesta wrap, corn, black beans, peppers, cheese cilantro-chipotle sour cream



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LUNCH

Lunch Buffet

Lunch buffet pricing is based on 1 ½ hours continuous service. Buffets include selection of fresh artisanal breads and coffee/tea service. Lunch buffets require a minimum guarantee of 18 guests

THE AUSTERLITZ LUNCH

New Orleans traditional gumbo, local rice
Ponchatoula spinach salad
strawberries, pecans, chévre, Champagne vinaigrette
Petite wedges salad
onion, tomato, blue cheese, selection of dressings
Mixed garden greens, heirloom tomato, citrus & green goddess
Chicory coffee marinated pork loin
red eye gravy, corn maque choux, potato puree
Roasted Gulf Fish
shrimp jambalaya, stewed tomato, grilled asparagus
Andouille sausage & roasted chicken Pasta Laplace
Farmers' market roasted vegetables
New Orleans bread pudding with bourbon crème
Praline cheesecake with local berry & Barq's root beer sauce

THE MARENGO LUNCH

Soup du jour
Romaine salad
parmesan ribbon, herb crouton, Reggiano dressing
Mediterranean pasta salad, seasonal vegetables
Penne tossed with seasonal vegetables, pesto cream
Roasted rosemary-brined chicken
truffle Yukon Gold mash, haricots verts, almonds
Sautéed Gulf fish
roasted cauliflower, lemon caper cream, herb risotto
Farmers' market roasted vegetables
Chef's selection of assorted dessert cakes & pies

THE CONSTANTINOPLE LUNCH

Mixed spiced lentil soup
Watermelon, mint, feta and cucumber salad
Quinoa and mesclun salad
tomato, olive, pickled onion and selection of dressings
Blackened chicken breast, dirty rice, Tasso cream
Roasted Gulf Fish
roasted parm-tomato, Brabant potatoes, vinaigrette drizzle
Pinot Noir braised beef daube, squash, carrots, saffron rice
Farmers' market roasted vegetables
Reggie's Southern dessert tower



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Plated Luncheons

Plated luncheon pricing is based on the entrée selection, includes three courses and requires a minimum guarantee of 12 guests. Service includes iced tea, artisan breads, creamery butter, and coffee/tea service with the dessert course. Events with multiple entrée choices require selection counts to be finalized no less than three (3) business days before the event; all charges will be based on the highest priced menu selection.

STARTERS (CHOOSE ONE)

Romaine, shaved parmesan, garlic crouton, classic caesar dressing

Garden Rocket salad, Arugula, roasted red pepper, feta, Kalamata, tomato, cucumber, red onion, basil-lemon-herb vinaigrette

Baby spinach, stilton, strawberries, candied pecans, onion, bacon vinaigrette

Mesclun mixed greens, cucumber, tomato, black olive, herb crouton, Dijon vinaigrette

Red quinoa, Creole tomato, roasted beets, grapes, carrots, red onion, greens, citrus vinaigrette

Vegetarian-friendly soup du jour

Louisiana Blue Crab and corn bisque

Creole gumbo with Louisiana rice

DESSERTS (CHOOSE ONE)

Creole praline cheesecake with Barq's root beer sauce

Cinnamony New Orleans bread pudding, bourbon cream sauce

Southern pecan pie with vanilla spiced cream

Hazelnut praline drizzled cheesecake, local berries

Chocolate decadence cake with southern berry coulis

Carrot cake with cream cheese icing



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ENTREES (CHOOSE ONE)

Fajita steak salad, crisp greens, tortilla, black beans, roasted corn, onions, peppers, cheese, tomato, cilantro vinaigrette

Grilled chicken or shrimp Romaine salad, parmesan ribbon, garlic crouton, Caesar dressing

Bourbon & soy glazed pork chop, basmati rice, roasted vegetables

Seared & roasted salmon, lemon beurre blanc, basmati rice, roasted asparagus

Grilled chicken Pasta La Place, Andouille sausage, peppers, Creole crème

Cheese tortellini Alfredo, roasted garlic, sweet peas, prosciutto, and parmesan

Roasted vegetable tort, goat cheese, tomato-basil sauce

Roasted chicken breast, garlic sautéed spinach, fresh herb polenta

Sous Vide prepared filet mignon, cast-iron seared, horseradish mashed potato, baby carrots & asparagus, zinfandel demi

Herb seared chicken breast, Louisiana shrimp & crawfish ragout, spicy pilaf, melted tomato

Chimichurri marinated flat iron steak, pico de gallo, chipotle potato puree

Black Sea Bass, Creole tomato-basil risotto, sautéed vegetables, Cajun crème

Butter-roasted Gulf Fish, 'after the boil' corn, onion, fingerling potatoes

Half roasted Cornish game hen, duck cornbread stuffing, pork belly brussels sprouts



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Boxed Lunches

Boxed lunch pricing is based on preparation and in-house delivery of packaged meals intended for guests to take to guest rooms, offsite functions or into scheduled meetings. All meals are prepared with disposable cutlery kits, condiments and napkins.

BOXED LUNCHES

Each Box Contains
whole fresh fruit, bag of snack chips and dessert

Select One
pasta salad or creamy coleslaw

Select Up To A Variety of Three

SOUTHWEST: chicken and bacon wrap with lettuce, tomato, corn, black beans, cheese, onion, cilantro-chipotle sour cream

VEGETARIAN: roasted vegetables, greens and goat cheese on ciabatta

TURKEY: oven roasted turkey on New Orleans' Leidenheimer poor boy bread, lettuce, tomato (With Swiss cheese, request when ordering)

ROAST BEEF: roast beef on New Orleans' Leidenheimer poor boy bread, lettuce, tomato (With Swiss cheese, request when ordering)

HAM & CHEESE: Black Forest Ham and American cheese on New Orleans' Leidenheimer poor boy bread, lettuce, tomato

CHICKEN WRAP: Grilled chicken, crisp romaine, shaved parmesan, creamy Reggiano dressing

COBB SALAD: Romaine, grilled chicken, bacon, egg, tomato, cucumber, olives, blue cheese, cheddar, buttermilk herb dressing



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DINNER

Buffet Dinner

Dinner buffet pricing is based on 2 ½ hours continuous service. Buffets include selection of fresh artisanal breads, creamery butter, and coffee/tea service.

REIMS DINNER BUFFET

Louisiana Blue Crab and sweet corn bisque

Panzanella salad, black olives, pickled onions, tomato

Creole tomato, fresh mozzarella, arugula, basil, balsamic drizzle

Mesclun greens, roasted beets, onion, chévre, assorted dressings

Cajun grilled breast of chicken, dirty rice, Creole mustard crème

Acadiana spiced flat iron, chipotle potato mash, crystal fried onion, Knob Creek demi-glace

Pan seared Gulf Fish, fingerling potatoes, leeks, lemon caper sauce

Rotini pasta, cherry tomato, fresh herbs, asparagus

Roasted seasonal baby vegetables

Chef's selection of assorted desserts

ÉPERNAY DINNER BUFFET

Louisiana gumbo with local rice

Wedge salad, Stilton, beets, onions, buttermilk herb dressing

Watermelon feta salad, fresh herbs, balsamic reductions

Tossed garden greens, tomato, cucumber, pickled onion, assorted dressings

Louisiana crawfish étouffée, pepper confetti rice pilaf

Roasted Gulf fish, herb rice pilaf, Plaquemines citrus cream

Afro-Creole Braised Fire Pork, spicy potato, nuts, sweet potato

Herb seared chicken, rosemary potato hash, natural jus

Roasted seasonal baby vegetables

Chef's selection of assorted desserts



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DINNER

Plated Dinner

Plated dinner pricing is based on entrée selection and includes three courses. Service includes artisan breads, creamery butter and coffee/tea service with the dessert course. Plated dinner events require a minimum guarantee of 12 guests. Events with multiple entrée choices require selection counts to be finalized no less than three (3) business days before the event; all charges will be based on the highest priced menu selection.

STARTERS (CHOOSE ONE)

- Louisiana strawberry & spinach salad
spiced candied pecans, Stilton, onion, pancetta vinaigrette
- Creole heirloom tomato salad
Fresh mozzarella, capers, basil, arugula, balsamic drizzle
- Pear & Brie salad
Sauernes poached pear, walnuts, cucumber bouquet of greens, shallot-balsamic dressing
- Romaine, parmesan & white anchovy salad
Kalamata crostini, tomato, pickled onion, Reggiano dressing
- Mesclun garden salad
Cucumber, onion, roasted beets, chévre, cilantro vinaigrette
- Cucumber and watermelon salad
Feta, fresh mint, red wine vinaigrette
- Roasted cauliflower crème, crisp pancetta
- Chicken, duck and Andouille gumbo, local rice
- Louisiana Crawfish bisque
- Crescent City Turtle Soup

DESSERTS (CHOOSE ONE)

- Luster glazed chocolate turtle cake with pecan custard, layered chocolate and salted caramel mousse
- Louisiana Strawberry Petit Cake: vanilla cake layered with fresh strawberries and cream cheese filling
- Tahitian vanilla cheese cake, hazelnut praline drizzle
- Southern bourbon pecan pie, vanilla bean ice cream, blackened caramel



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ENTRÉES (CHOOSE ONE)

Sous vide filet mignon, cast-iron & blow torch seared
spinach, baby turnips, horseradish scalloped potato, Port reduction

Cider-glazed natural pork chop
horseradish & Neuske's bacon potato gratin, jumbo shaved asparagus, bourbon peppercorn jus

Confit duck leg
Braised southern greens, wild rice, roasted grapes, duck jus

Rosemary & shallot spiced rack of lamb
Dill rice, patty pan squash, baby zucchini, minted cucumber salsa

Roasted airline breast of chicken
Truffle golden potato puree, haricot verts, thyme infused jus

'After the Boil' Gulf fish
Louisiana crawfish ragout, spicy corn, mushrooms, garlic, butter roasted red potato

Blackened Gulf fish
Chipotle sweet potato puree, corn maque choux

Fried Soft-Shell Gulf Blue Crab
Louisiana seafood mignonette, roasted baby vegetables

Duo: Roasted chicken breast & blackened Gulf shrimp
Truffle golden potato puree, haricot verts, thyme infused jus

Duo: Petite beef filet & Pan seared Gulf fish
spinach, baby turnips, sweet potato puree, shallot butter



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RECEPTIONS

Stations (1 of 2)

Receptions menu items may be used to create your desired reception event. Your planning manager can help guide you to select the best quantity and variety for your event. Reception pricing is based on a minimum of 35 guests.



Notes a station featuring food made to order, prepared by culinary professionals. Your service manager can help you plan the right sized staff for your event.



ITALIAN STATION

Pasta (Select two)

Penne, Pomodoro, fresh ricotta, basil, spinach, roasted garlic

Tortellini, basil pesto, shrimp, pancetta, cream

Ravioli, spicy vodka sauce, parmesan, garlic and herb infused oil

Cold pasta: *Rotini Amalfi & Italian Grocery Muffalatta salad*

Antipasti: *Roasted peppers, Caprese salad, grilled asparagus*



SLIDER STATION

Griddled Angus beef burgers

Louisiana BBQ pulled pork sandwiches

Stewed trinity turkey breast sandwiches

Aged Cheddar, Swiss and Provolone cheeses

Ketchup, mustards, mayonnaise, chipotle cream, BBQ sauce

Southern slaw, pickles, lettuce, tomatoes, caramelized onions

Selection of seasoned chips



GREEN THUMB SALAD BAR

Made to order, hand tossed salads

Romaine, butter and mixed green lettuces

Grilled chicken, Gulf shrimp and bacon lardon

Assorted seasonal vegetables, fruits, nuts and dressings



TAPAS STATION

Choose 4 or 6 Tapas Items to create your small plate station

Hot Tapas

Blackened Gulf shrimp with sweet coconut rice

Lamb chops with saffron couscous

Seared scallops with herb risotto

Blow-torch seared beef tenderloin, jalapeno-potato puree

Petite grilled cheese with tomato soup shooter

Mini Cajun meat pie, Creole jambalaya

Cold Tapas

Wasabi Ahi poke with seaweed salad

Shaved Serrano ham with melon & manchego

Gulf oyster shooters, spicy sangrita

Tart of rustic fig, sweet onion and goat cheese

Spicy shrimp remoulade & cocktail, chiffonade of greens



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Stations ^(2 of 2)

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FRUITS DE MER SEAFOOD BAR

Boiled jumbo Gulf shrimp
Blue crab claws in mignonette
Louisiana Oyster, vodka and sangrita shooter
Louisiana Gulf seafood ceviche
Tabasco, lemons, Creole remoulade & cocktail sauce
Tortilla chips and crackers

ARTISAN CHEESE DISPLAY

InterContinental selections of fine cheese variety
Spanish sheep milk Manchego, Dutch aged Gouda, French double cream Brie and Chef's additional selections
Assorted ripe grapes
Sliced sweet fruit paste & Southern Marmalade
French baguette and water crackers

NEW ORLEANS EAST ^{ASIAN MARKET}

Satays on cast-iron griddle
Skewered marinated beef and chicken breast
Dim Sum baskets
pork potstickers, vegetable dumplings, lemongrass-chicken eggrolls
Fried rice, chicken, vegetables, soy
Scallion soy dressing, traditional red and green curry sauces



SOUTHWESTERN GRIDDLE

Hand-rolled to order beef, chicken and pork burritos
Frijoles borracho, chili con queso, Mexican-style rice
Build your own nachos & dressing station
Totopos, pico de gallo, tomatillo salsa, pineapple-fire salsa
guacamole and crema



FAIS DO DO STATION

Silver coupe service of local favorites (choose two)
Creole Jambalaya of chicken and Louisiana smoked sausage
Garlicky Gulf shrimp sautéed in local Abita Turbodog beer, cheese grits
Andouille and roasted chicken Pasta Laundriphyre
Louisiana sausages: Grilled Andouille, alligator, smoked pork
Assorted mustards, caramelized onion, pickled vegetables



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RECEPTIONS

Carving Stations



All carving stations are designed for food carved and served by food service professionals. Your service manager can help you to plan the right sized staff for your event.



CARVING STATIONS

Beef Tenderloin

With fresh rolls, choice of Béarnaise or Sauce au Poivre
Serves 25

Roasted Prime Rib

With fresh rolls, assorted mustards and horseradish
Serves 40

Pork Steamship

With fresh rolls and assorted mustards
Serves 40

Racks of Lamb

With fresh rolls and pommery mustard
Serves 40 chops (5 racks)

Roasted New York Strip Loin

With fresh rolls, assorted mustards and horseradish
Serves 40

Abita Microbrewery Drunken Chicken

With fresh rolls and natural jus
Serves 40 (5 chickens)

Blackened Pork Loin

With fresh rolls and Creole mustard sauce
Serves 30

Whole Roasted Turkey

With fresh rolls, gravy and cranberry
Serves 30

Whole Suckling Pig, Cochon de lait (Inquire for pricing)

With French bread, buttermilk biscuits and pork gravy



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RECEPTIONS

Garde Manager Displays

Garde Manger displays may be added to receptions events to your event.

GARDEN CRUDITÉS

Assortment of fresh raw garden vegetables
Selections of roasted, grilled and marinated vegetables
Hummus, buttermilk-herb dip, creamy blue cheese dip

CREOLE CHARCUTERIE

Griddled display of local Andouille, smoked pork & alligator sausage
House-pickled watermelon, caramelized onion & cornichon
Bacon jam, whole grain mustard, Creole mustard
Sliced artisanal breads

FRESH FRUIT DISPLAY

Assorted sliced seasonal melon
Fresh citrus and tropical fruits
Ripe local berries
Local honey yogurt sauce
Selection of grapes



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RECEPTIONS

Hors D' Oeuvres

All Hors d' Oeuvres are priced per piece. Please order a minimum of 50 pieces for each selection. Your event manager can help you plan items that work best when planning 'butler-style' passed receptions.

COLD HORS D'OEUVRES

Alligator sausage canapé
Beef tenderloin with shaved romano, fleur de sel
Belgian endive with Boursin
Crabmeat stuffed cherry tomato
Grilled shrimp remoulade on brioche
Gulf oyster shooter with spicy cocktail sauce
Iced jumbo Gulf shrimp with cocktail sauce
Japanese eggplant rolls with herbed chèvre
Melon with prosciutto
Miniature crab BLT with red pepper aioli
Mini-muffuletta sandwiches
Pecan crusted goat cheese, asparagus skewer
Red & yellow tomato bruschetta with mozzarella
Salami & mozzarella antipasti skewer
Smoked salmon croustade with crème fraîche
Tuna tartar in spiced cone

HOT HORS D'OEUVRES

Andouille sausage en croûte
Baby lamb chops with watermelon tzatziki
Bacon wrapped scallops, apricot chutney
Buffalo chicken skewer with blue cheese
Crab cake with remoulade
Edamame dumpling
Egg rolls with sweet & sour sauce
Grilled cheese with tomato soup shooter
Gulf shrimp wrapped in bacon
Mini beef burritos with salsa fresca
Mini corndogs with ballpark mustard
Miniature beef wellington with horseradish cream



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BEVERAGE

Bar Packages

Bar pricing is based per person and includes unlimited, responsible consumption. Bars include special selected brand spirits, wine, imported, craft & domestic beer, sodas, juices, mixers and garnishes.

One bartender is recommended per 75 guests.

Louisiana requires all alcohol beverages to be served by individuals that have been certified through the "Responsible Vendors Program".

THE CALL BAR

Brand Selections Include Svedka Vodka, Beefeater Gin, Bacardi Superior Rum, Canadian Club Whiskey, Benchmark Bourbon, Dewar's Scotch, Domestic, Imported and Local Craft Beers, House Selection Cabernet Sauvignon and Chardonnay

THE PREMIUM BAR

Brand Selections Include Absolut Vodka, Tanqueray Gin, Captain Morgan or Bacardi Superior Rum, Johnnie Walker Red Scotch, Jack Daniel's & Canadian Club Whiskeys, Domestic, Imported and Local Craft Beers, Varietal Wine Selections include Cabernet Sauvignon, Merlot and Chardonnay

THE EXECUTIVE BAR

Brand Selections Include Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Chivas Regal Scotch, Patron Tequila, Amaretto, Brandy, Domestic, Imported and Local Craft Beers, Varietal Wine Selections include Sauvignon Blanc, Pinot Noir, Chardonnay and Cabernet Sauvignon.

BEER & WINE

Wine varietals include house selection Cabernet Sauvignon, Merlot and Chardonnay. Beer selections include Domestic, Import and Local Craft brands. Bar includes sodas & water



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BEVERAGE

Consumption Bars

The Consumption Bar Items are priced per drink. Final charges will be based on total consumption at the conclusion of the event. Drink price includes all necessary mixers, juices, sodas, etc.

One bartender is recommended per 75 guests. A \$150 Bartender fee will be applied for each bartender on consumption bars, for up to 3 hours of service, \$50 per additional hour.

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CALL BRAND LIQUORS

Svedka Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whiskey, Jim Beam Bourbon and Dewar's Scotch

PREMIUM BRAND LIQUORS

Absolut Vodka, Tanqueray Gin, Captain Morgan or Bacardi Superior Rum, Johnnie Walker Red Scotch, Jack Daniel's & Canadian Club Whiskeys

EXECUTIVE BRAND LIQUORS

Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Maker's Mark Bourbon, Crown Royal Whiskey and Chivas Regal Scotch

WINE & CHAMPAGNE

House selection Chardonnay and Cabernet Sauvignon or House selection Pinot Grigio and Merlot

Segura Viudas Brut Cava, Sparkling

DOMESTIC BEER CRAFT & IMPORTS

InterContinental's current ale and lager selections

SODAS & BOTTLED WATERS

Coca-Cola, Diet Coke, Coke Zero, Sprite, Club Soda, Ginger Ale, Tonic Water and Louisiana bottled spring water (Please inquire for additional selections with pricing)

ENERGY DRINKS

Red Bull & Sugar Free Red Bull Energy Drinks



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BEVERAGE

Package Enhancement

Enhancement bars may be added to any hosted bar package with a minimum guarantee of 35 guests. All are priced per person and are based on unlimited, responsible consumption.

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TASTES OF NEW ORLEANS

The Hurricane, Sazerac Cocktail, Pimm's Cup and Bourbon Milk Punch

LATIN SPICE

Margarita, Traditional Daiquiri, Mojito, and Caipirinha

THE CHAMPAGNE BAR

Strawberry Belle, Mimosa, Bellini, Champagne Cocktail, Kir Royale, Poinsettia, French 75

MARTINI BAR

Classic Vodka & Gin Martinis made Dry, Wet, Dirty, Smoky, Shaken, Stirred or almost any other way, served with Blue Cheese, Roasted Garlic, Almond and Pimento Stuffed Olives, Lemon Twists, Pickled Beans and Cocktail Onions. Also serving Appletini, Cosmopolitan, Gibson, Lemon Drop and Chocolate Martini.

SPECIALTY WINE BAR

Custom designed for your party. The wine bar features up to six different wines and is serviced by one of our knowledgeable experts to find the best wine for each of your guests.

DELUXE COFFEE BAR

Made to order Irish, Bailey's, Spanish, Amaretto, Keoke and Mexican Coffee Drinks. Also serving Café Mocha, Cappuccino & Espresso with Madagascar Vanilla, Cinnamon, Shaved Chocolate, Nutmeg and Vanilla Whipped Cream.



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BEVERAGE

Sparkling Wines

Our list is a collection from InterContinental's award winning World Class Beverage Program and additional selections hand-picked by our wine experts. Additional assistance is available should your event require alternative selections.



Champagne and inspired

Peralda Brut Cava, Spain

Segura Viudas Rose, Spain

Pierre Chainier Brut, France

Schramsberg Blanc de Blanc, Calistoga

Moet & Chandon Brut Imperial, Champagne

Veuve Cliquot "Yellow Label", Champagne

Dom Perignon Vintage, Champagne



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BEVERAGE

White Wines

Our list is a collection from InterContinental's award winning World Class Beverage Program and additional selections hand-picked by our wine experts. Additional assistance is available should your event require alternative selections.

Burgundy inspired

Canyon Road Chardonnay, California

Louis Latour Pouilly Fuisse

Robin K Chardonnay

Mac Murray Chardonnay, Sonoma County

Bordeaux inspired

Salmon Creek Sauvignon Blanc, California

Quai de la Lune, Bordeaux Rose

Girard Sauvignon Blanc, Napa

Italy inspired

Avia Pinot Grigio, Slovenia

Colliano Ribolla Gialla, Slovenia

Maso Canali Pinot Grigio, Italy

Other Global

Zios Albariño, Rias Baixas, Spain

Chateau Ste. Michelle Riesling, Columbia Valley



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BEVERAGE

Red Wines

Our list is a collection from InterContinental's award winning World Class Beverage Program and additional selections hand-picked by our wine experts. Additional assistance is available should your event require alternative selections.

Burgundy inspired

Salmon Creek Pinot Noir, California
Domaine de Valmoisiene, Burgundy
Williamette Valley Vinyards Pinot Noir, Oregon

Bordeaux inspired

Canyon Road Cabernet Sauvignon, California
Canyon Road Merlot, California
Terrazas de los Andes Malbec, Argentina
VMW "Double Shotgun", Napa
Penfolds Bin 9 Cabernet Sauvignon, Australia
Silver Oak Cabernet Sauvignon, Alexander Vly

Italy inspired

Gran Passione "Baby Amarone", Veneto
Vignaioli Morellino Di Scansano, Italy

Other Global

Penfolds Koonunga Hill Shiraz, Australia
Faustino Rioja, Spain



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