



INTERCONTINENTAL.
NEW YORK TIMES SQUARE

FESTIVE HOLIDAY CELEBRATION

Our Chef's Selection of Hot and Cold Hors d'Oeuvres Passed Butler Style
{for One Half Hour}

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Your Festive Holiday Buffet
{for Two Hours}

Classic Caesar Salad

Curly Endive Salad with Maytag Blue Cheese and Roasted Pears

Yukon Gold Potatoes with Caramelized Onions and White Truffle Oil

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Butternut Squash, Farro Risotto
Roast Turkey, Cornbread Stuffing,
Giblets Gravy, Cranberry Relish
Seared Atlantic Salmon, Green Peppercorn Béarnaise
Seasonal Fresh Vegetables
Pecan and Green Onion Rice Medley
Assorted Breads and Rolls

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Holiday Confection Table
Our Pastry Chef's Assortment of Yule Logs, Pies and Holiday Cookies

Plus Three Hours Unlimited Domestic & Imported Beer, Wine and Soft Drinks

\$120.00 per Person

(Plus Tax and Gratuity)



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MUSICAL HOLIDAY CELEBRATION

Our Chef's Selection of Hot and Cold Hors d'Oeuvres Passed Butler Style
{for One Hour}

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Your Musical Holiday Buffet:
{for Two Hours}

Endive, Arugula, and Radicchio Composition with Gorgonzola Vinaigrette

Medley of Grilled Vegetables with a note of 12 year Old Balsamic Vinegar

Wild Rice and Bay Shrimp Salad

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Penne Pasta with Broccolini, Fresh Tomatoes, Roasted Eggplant, and Roasted Garlic

Pan Seared Free Range Chicken Breast, Wild Mushrooms Natural Jus

Roasted Halibut "Oscar"

Crabmeat, Asparagus, Hollandaise

Seasonal Fresh Vegetables

Rosemary Infused Red Bliss Potatoes

Assorted Breads and Rolls

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Carved by a Chef in Uniform

Whole Roasted Beef Tenderloin, Caramelized Shallot Demi-Glace

Horseradish Cream

Roasted Turkey with Giblet Gravy and Cranberry Relish

Onion and Sourdough Silver Dollar Rolls



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Holiday Confection Orchestration

Our Pastry Chef's Assortment of Yule Logs, Mini Pastries and Holiday Cookies

Plus Three Hours Full Premium Bar

\$140.00 Per Person

(Plus Tax and Gratuity)



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MAGICAL HOLIDAY CELEBRATION

Butler passed Hot and Cold Hors d'Oeuvres
{for One and a Half Hours}

Cold

Assorted Sushi

Peppered Tenderloin of Beef

Horseradish Cream

Yukon Gold Potatoes with Crème Fraiche and Caviar

Hot

Jumbo Lump Crab cakes

Cajun Remoulade

Chicken Tikka Skewers

Riata

Corn and Edamame Quesadilla

Short Rib Manchego Empanada

Charred Tomato Salsa

Traditional Antipasti

A Selection of Cured Meats and Sausage, Olives, Grilled Asparagus, Tri color Peppers and Artichoke hearts,

Parmesan and Mozzarella, Barrel Aged Balsamic Vinegar and Extra Virgin Olive Oil

Hummus Display

Chic Pea Hummus, Olives, Pita and Tzadiki, Crisp Vegetable Crudités

Magical Holiday Buffet

{Two Hours}

Medley of Grilled Vegetables with a note of 12 year Old Balsamic Vinegar

Vine Ripe Tomatoes and Fresh Mozzarella Salad

Fresh Basil and Extra Virgin Olive Oil



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Jumbo Shrimp and Crab Claws
Cocktail, Horseradish and Mignonette Sauces
Lemons and Tabasco

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CHEF ATTENDED PASTA STATION

Gemelli Pasta
Roasted Eggplant, Broccolini, Cannelloni Beans, Diced Roma Tomato

Torchietti Pasta
Seasonal Organic Mushrooms, White Wine, Truffle Oil
Caesar Salad, Sliced Italian Bread, Parmesan Cheese

CHEF ATTENDED CARVING STATION

Peppered Roast Tenderloin of Beef, Truffle Sauce
Heritage Breed Free Range Turkey Breast,
Home-style Gravy, Cranberry Chutney
Brioche and Caramelized Onion Silver Dollar Rolls, Butter Milk Biscuits
Broccoli Cheddar Potato Gratin
Steakhouse Creamed Spinach

CHEF ATTENDED PEKING DUCK STATION

Steamed Buns, Hoisin Sauce, Cucumber, Scallion
Assorted Steamed Dim Sum
Steamed Brown Rice

HOLIDAY CONFECTION ENCHANTMENT

Our Magical Assortment of Yule Logs, French and Italian Mini Pastries Truffles and Fine Butter Cookies

Plus Three Hours Full Premium Bar
\$235.00 Per Person
(Plus Tax and Gratuity)