



INTERCONTINENTAL
DALLAS

Banquet Menu

PLATED LUNCH

Groups under 25 guests are subject to a \$100 surcharge.

All Lunches include your choice of Salad or Soup, Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Entrees are served with the Chef's Selection of Seasonal Fresh Vegetables

**Gluten Free Rolls available upon request*

SALADS

InterContinental® Signature Garden Salad

Fresh Greens, Roma Tomatoes, Julienne Carrots and Radish Slices

Basil Vinaigrette

Classic Caesar

Crisp Romaine Hearts, Sourdough Croutons and Fresh Parmesan Reggiano
with Traditional Caesar Dressing

Southwestern Caesar

Crisp Romaine Hearts, Jicama, Roasted Corn, Diced Tomatoes,
Sweet Bell Peppers, Black Beans, Queso Fresco and Sun Dried Tomato Croutons
Cilantro Lime Dressing

Baby Field Greens

Sliced Roma Tomatoes, Roasted Artichokes and Sweet Peppers
Lemon Thyme Vinaigrette

Caprese Salad

Arugula and Mixed Greens
with Sliced Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil
White Balsamic Virgin Olive Oil Vinaigrette

Spinach Salad

Baby Spinach, Strawberries, Dried Cranberries, Goat Cheese and Toasted Pinenuts
With Fresh Raspberry Vinaigrette

Wedge Salad

Iceberg Lettuce Wedge with Crisp Applewood Bacon, Bleu Cheese, Cherry Tomatoes
Buttermilk Ranch Dressing

Greek Salad

Boston Lettuce, Feta Cheese, Kalamata Olives, Pickled Onion, Pepperoncini and Tomatoes
With Oregano Yogurt Dressing

SOUPS

Southwestern Chicken Tortilla Soup

Tomato Basil Soup

Cream of Asparagus, Lemon Cream

Homemade Chicken Noodle Soup

White Bean and Spicy Sausage

Hearty Minestrone

Onion Soup with Gruyere Crostini

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ENTREES

Fontina and Pancetta Stuffed Chicken Breast
With Marsala Jus
Roasted Silverado Sweet Corn and Roasted Red Pepper Risotto
\$41

Sweet Merlot Chicken
Medallions of Chicken with Wild Mushrooms and Merlot Wine Reduction
Garlic Mashed Potatoes and Herbed Spinach
\$39

Poached Pacific Salmon
Poached in Lemon Oil with Southern Succotash
Goat Cheese Mashed Potatoes
\$42

Mojito Chicken
Seared Mojito Marinated Breast of Chicken topped with Mint Infused Pico de Gallo
and Ancho Sauce
Cilantro Risotto
\$40

Venetian Chicken
Parmesan Crusted Chicken topped with Prosciutto and Mozzarella
With Sun Dried Tomato Coulis and Parmesan Mushroom Risotto
\$39

Pork Marsala
Tender Pork Loin sautéed with Mushroom and Marsala Sauce and Sweet Potato Pancetta Hash
\$37

Chipotle Glazed Salmon
Roasted Butternut Squash Grits and Sautéed Spinach
\$42

Honey Pecan Crusted Chicken
Creole Mustard Beurre Blanc
Cajun Spiced Roasted New Potatoes
\$40

Chicken Picatta Medallions
Sautéed Medallions of Chicken Breast with Lemon Sauce
Sun Dried Tomato Caper Relish and Vegetable Orzo Pasta
\$38

Hill Country Pot Roast
Braised Top Sirloin of Beef with Mushroom Demi
Red Skin Garlic Mashed Potatoes
\$38

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Grilled Sirloin Steak
With Sautéed Portobello Mushrooms and Sun Dried Tomato Jus
Sweet Potato Pancetta Hash
\$45

Grilled Petit Filet
Portobello Mushroom and Red Onion Confit and Cabernet Jus
Yukon Gold Mashed Potatoes
\$48

BBQ Beef Short Rib
Texas BBQ Braised Beef Short Rib
Scallion and Bacon Whipped Potatoes
\$42

Kobe Beef Meat Loaf
Tequila Chipotle Glazed Beef Topped with Brown Gravy
Buttermilk Mashed Potatoes
\$36

DUAL ENTREES

Grilled Chicken and Dungeness Crab Cake, Poblano Beurre Blanc and Fresh Corn Relish
Thyme Roasted Fingerling Potatoes
\$52

Herb Roasted Chicken Breast and Grilled Beef Tenderloin
With Port Wine Sauce
Rosemary Boursin Polenta
\$53

Grilled Pacific Salmon topped with Cucumber Relish paired with Herb Crusted Chicken Breast
Rosemary Roasted Potatoes
\$48

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ENTRÉE SALADS

Southwestern Grilled Chicken Caesar Salad
Mesquite Grilled Chicken Breast, Chopped Romaine, Black Beans, Roasted Corn,
Sweet Peppers, Queso Fresco and Crispy Tortilla Strips
Cilantro Lime Dressing

\$35

Tortilla Crusted Salmon
Mixed Greens, Chopped Avocado, Corn, Tomatoes with Salsa Fresca Vinaigrette

\$42

Steak Salad
Mixed Greens and Watercress topped with Sliced Flat Iron Steak, Candied Pepitas
and Cojita Cheese
Charred Tomato Vinaigrette

\$41

DESSERTS

Flourless Chocolate Cake with Raspberry Chambord Sauce

Tiramisu with Espresso Soaked Lady Fingers and Kahlua Syrup

Fresh Mango Mascarpone Cheesecake

Angel Food Cake with Berry Compote and Champagne Sabayon

Individual Tres Leches Cake with Fresh Texas Peaches and Cinnamon Cream

Texas Pecan Pie with Caramel Chocolate Sauce

Homemade Apple Pie with Allspice Crème Anglaise

Flan Valencia with Berry Sauce

Chocolate Truffle Cake with Vanilla Sauce

New York Cheesecake with Fresh Strawberry Sauce

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LUNCH ALTERNATIVE OPTIONS

Penne Pasta Tossed with Boursin Tomato Sauce and Grilled Vegetables

Wild Mushroom Ravioli with Sautéed Vegetable and Truffle Cream

Parmesan Polenta Cake topped with Roasted Tomato Sauce
Pesto Ratatouille

Angel Hair Pasta Pomodoro with Julienne Vegetables

Portobello Mushroom Napoleon
Assorted Herb Grilled Vegetables Layered with Sautéed Spinach and Whipped Potatoes

Vegetable Wellington with a Creamy Sun Dried Tomato Sauce

Chickpea Patties with Tomato Mint Chutney
Herb Grilled Vegetables

Alternative Meal Pricing is the same as your Plated Lunch Selection

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