



INTERCONTINENTAL.
DALLAS

Banquet Menu

PLATED DINNER

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

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

**Gluten Free Rolls available upon request*

YOUR CHOICE OF A LA CARTE APPETIZERS

Jumbo Lump Crab Cakes with Asian Pear Jicama Slaw \$16

Mushroom Napoleon with Aged Bleu Cheese and Roasted Garlic Tomato Coulis \$14

Seared U-10 Scallops, Tuscan White Bean Ragout and White Truffle Oil \$17

Jumbo Lobster Ravioli with Sage Lemon Butter \$14

YOUR CHOICE OF SOUP OR SALAD

Sweet Corn and Crabmeat Chowder

Traditional Lobster Bisque with Brandy Cream

Chicken Tortilla Soup

Creamy Asparagus Soup with Lemon Cream

Pear and Organic Green Salad

Spiced Pecans, Maytag Bleu Cheese, Balsamic Vinaigrette

Fresh Mozzarella, Vine Ripened Tomatoes, Shaved Sweet Red Onions,

Fresh Basil, Aged Balsamic Vinegar and Extra Virgin Olive Oil

Caesar Salad

Romaine Heart Half with Polenta Croutons, Fresh Parmesan and Southwestern Caesar Dressing

Wedge Salad

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

Buttermilk Ranch Dressing

Lime Stone Lettuce, Jicama, Orange Segments, Goat Cheese and Watercress

With Cilantro Vinaigrette

Blueberry Salad

Baby Greens, Blueberries, Dried Cranberries, Raisin Walnut Croutons, Feta Cheese and White Balsamic Dressing

Beet Salad

Baby Greens, Frisée, Roasted Red and Golden Beets, Peppered Walnuts

With Apple Tarragon Vinaigrette

Mediterranean Wedge Salad

Bibb Lettuce Wedge, Sun Dried Tomatoes, Pine Nuts, Kalamata Olives,

Roasted Artichokes and Feta Cheese

Spicy Lemon Oregano Vinaigrette

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YOUR CHOICE OF SORBET

Lemon
Rosemary Grapefruit
Green Tea
White Peach
Raspberry
Passion Fruit
\$7

YOUR CHOICE OF ENTRÉE

BEEF SELECTIONS

Coffee Rubbed Beef Tenderloin with Barolo Demi
Thyme Polenta
Grilled Asparagus
\$80

Grilled Filet Mignon
Wild Mushroom Sherry Sauce
Herb Roasted Fingerling Potatoes
Sautéed French Beans
\$80

Adobo Marinated Filet Mignon with Cabernet Sauce
Queso Fresco Mashed Potatoes
Haricots Verts
\$80

Serrano Pork Tenderloin with Whiskey Jus
Corn Poblano Bread Pudding
Broccoli Rabe
\$62

Grilled Ribeye Steak topped with Fried Sweet Onions
Jack Daniels BBQ Demi
Cheddar Yukon Mashed Potatoes
Grilled Asparagus
\$78

Balsamic Rosemary Prime Sirloin Steak
Candied Shallot Demi
Whipped Potatoes
Sautéed Baby Spinach
\$68

North African Slow Braised Short Rib
Dried Figs with Candied Walnuts and Raisins
Roasted Baby Eggplant
\$68

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CHICKEN SELECTIONS

Pecan Crusted Chicken Breast with Spicy Creole-Mustard Cream
Oven Roasted Potatoes
Green Beans and Sweet Peppers
\$60

Chicken Florentine
Breast of Chicken Stuffed with Fresh Spinach and Mozzarella with Sun Dried Tomato Sauce
Garlic Whipped Potatoes
Roasted Asparagus
\$60

Chicken Milanese
Breast of Chicken sautéed golden brown topped with Sun-Dried Tomato, Capers Relish
Mixed Vegetable Orzo Pasta
Pesto Grilled Zucchini
\$56

Southwestern Airline Chicken Breast
Jack Daniels BBQ Glazed Grilled Breast of Chicken topped with Crispy Onions
Caramelized Onion and Bacon Mashed Potatoes
Mesquite Grilled Vegetables
\$58

Roasted Chicken Breast with Sage Cream Sauce
Parsnip Puree
Roasted Root Vegetables
\$56

Tequila Lime Chicken with Mint Infused Pico de Gallo and Ancho Sauce
Cilantro Risotto
Chef's Selection of Fresh Vegetables
\$58

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SEAFOOD SELECTIONS

Ancho Glazed Salmon
Poblano Risotto and Roasted Corn Relish
Grilled Asparagus
\$60

Grilled Atlantic Salmon with Basil Foam
Goat Cheese Mashed Potatoes
Southern Succotash
\$60

BBQ Glazed Sea Bass with Tomato Onion Ragout and Citrus-Peanut Vinaigrette
Yukon Gold Mashed Potatoes
Herb Poached Baby Carrots
\$70

Pan Seared Halibut with Fresh Grapefruit Segments and Lemon Butter
Peruvian Mashed Potatoes
Sautéed Baby Spinach
\$68

Blackened Whitefish with Shrimp Étouffée Sauce
Red Pepper Wild Rice Pilaf
Roasted Vegetables
\$56

YOUR CHOICE OF DESSERTS

Vanilla Panna Cotta in Martini Glass with Tequila Passion Fruit Sauce
Chocolate Tulip Cup Filled with Fresh Berries and Champagne Sabayon
Chocolate Mousse Bomb with Passion Fruit Sauce
Flourless Chocolate Cake with Raspberry Marmalade and Chocolate Sauce
Grand Marnier Chocolate Mousse Pyramid with Pearls and White Chocolate Sauce
Tiramisu in Martini Glass with Espresso Soaked Lady Fingers and Kahlua Syrup
Texas Chocolate Pecan Pie and Bourbon Caramel Sauce
Rum Truffle Chocolate Cake with Vanilla Cream and Chocolate Raspberry Twig
Mango Crème Brûlée with Apricot Sauce
Individual Strawberry Shortcake with Raspberry Sauce

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DINNER ALTERNATIVE OPTIONS

Balsamic Glazed Grilled Vegetable Brochette
Brown Rice Pilaf
Warm Tomato Caper Vinaigrette

Butternut Squash Ravioli
Roasted Seasonal Vegetables
Garlic and Sage Sautéed Mushrooms

Lemon Infused Risotto with Grilled Asparagus, Peas, and Parmesan

Herb Quinoa with Grilled Vegetables, Roasted Peruvian Potatoes

Angel Hair Pomodoro, Roasted Eggplant and Artichokes
Accompanied by Tomato Caper Crostini

Grilled Chickpea Patties with Tomato Mint Chutney
Herb Grilled Vegetables

Alternative Meal Pricing is the same as your Plated Dinner Selection

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CREATE YOUR OWN MIXED GRILL

Choose Meat, Chicken and/or Seafood entrée for your dining experience

BLACK ANGUS FILET MIGNON \$84

Choice of Sauces: Port Wine Demi-Glace, Peppercorn Cream, Madeira Wine, Barolo, Cabernet, Wild Mushroom

CHICKEN & SEAFOOD \$72

CHICKEN

Blackened Chicken Breast with Creole Mustard Cream Sauce
Tarragon Grilled Breast of Chicken with Brown Butter Sauce
Searred Chicken Breast topped with a Lemon Caper Parsley Butter Sauce
Parmesan Crusted Chicken Breast topped with Prosciutto,
Mozzarella and Sun Dried Tomato Coulis
Rosemary Roasted Chicken Breast with Shitake Mushroom Demi-Glace

SEAFOOD

Jumbo Gulf Shrimp with Garlic & Herbs
Herb Crusted Salmon with Lemon Dill Sauce
Sautéed Crab Cake with Lime Beurre Blanc and Corn Relish
Pan-Roasted Salmon with Tomato Fennel Sauce
BBQ Glazed Sea Bass with Tomato Onion Ragout

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