



INTERCONTINENTAL®
THE CLEMENT MONTEREY®

CATERING MENUS





INTERCONTINENTAL[®]
THE CLEMENT MONTEREY[®]



TABLE OF CONTENTS

BREAKFAST	PAGE
<i>Breakfast Buffet</i>	2
<i>Breakfast Additions</i>	3
BREAK	
<i>Meeting Breaks and Refreshments</i>	4
<i>Refreshments and Snacks</i>	5
LUNCHEON	
<i>Plated Lunches</i>	6
<i>Lunch Buffets</i>	7-8
<i>Meals on the Go</i>	9
RECEPTION	
<i>Hors d' Oeuvres</i>	10
<i>Reception Displays and Stations</i>	11-12
DINNER	
<i>Plated Dinners</i>	13-15
<i>Dinner Buffets</i>	16
<i>Vegetarian Plated Options</i>	17



INTERCONTINENTAL[®]
THE CLEMENT MONTEREY.

BREAKFAST BUFFETS

There will be a \$150 Chef fee added to all buffets of less than 25 people (excluding the Continental Buffets)

THE MONTEREY CONTINENTAL

*Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danishes
Seasonal Fruit & Berries
Butter & Fruit Preserves
illy Coffee, illy Decaffeinated Coffee &
Dammann Teas*

\$29

CANNERY ROW CONTINENTAL

*Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danishes
Organic Granola, Greek-Style Yogurt
Assorted Individual Yogurts
Seasonal Fruit & Berries
Butter & Fruit Preserves
illy Coffee, illy Decaffeinated Coffee &
Dammann Teas*

\$32

OCEANSIDE

*Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danishes
Scrambled Farm Eggs with Green
Onions & Cheddar Cheese
Chicken-Apple Sausage Links &
Applewood Smoked Bacon
Roasted Country Potatoes
Organic Granola, Greek-Style Yogurt
Assorted Individual Yogurts
Seasonal Fruit & Berries
Butter & Fruit Preserves
illy Coffee, illy Decaffeinated Coffee &
Dammann Teas*

\$38

EUROPEAN

*Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danishes
Smoked Salmon, Sliced Tomatoes &
Whole Grain Mustard
10-Minute Hard Boiled Farm Eggs
Sliced European Cured Breakfast
Meats & Cheeses
Seasonal Fruit & Berries
Butter & Fruit Preserves
illy Coffee, illy Decaffeinated Coffee &
Dammann Teas*

\$39

THE CLEMENT

*Fresh Orange & Cranberry Juice
Parisian Croissants, Assorted Danishes
Seasonal Fruit & Berries
Cereal Selection with Skim, Low-Fat &
Whole Milk
Assorted Individual Yogurts
Scrambled Farm Eggs with Green
Onions & Cheddar Cheese
Traditional Eggs Benedict (Dungeness
Crab Add \$9)
Roasted Country Potatoes
Chicken-Apple Sausage Links and
Applewood Smoked Bacon
illy Coffee, illy Decaffeinated Coffee &
Dammann Teas*

\$42



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MEALS ON THE GO

BOXED BREAKFAST

Parisian Croissant & Fruit Danish

Yogurt

Granola Bar

Whole Fresh Fruit

Orange Juice

\$28

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Breakfast Cereals

\$5

Steel Cut Oats *Brown Sugar, Raisins*

\$7

Cinnamon French Toast *Warm Maple Syrup*

\$10

Assorted Bagels *Cream Cheese*

\$10

Scrambled Farm Fresh Eggs *Lobster, Chives*

\$15

Roasted Country Potatoes

\$6

Bagels & Smoked Salmon *Cream Cheese, Tomato, Red Onion*

\$12

Traditional Eggs Benedict

\$9

The "C" Benedict *Dungeness Crab, Spinach*

\$15

Breakfast Sandwich *Canadian Bacon, Farm Egg, Cheddar Cheese*

\$10

Breakfast Burrito *Farm Eggs, Chorizo, Pico de Gallo, Sour Cream*

\$10

Made-to-Order Omelets

\$16 per person

Cheddar Cheese, Ham, Sweet 100 Cherry Tomatoes, Mushrooms, Shrimp,

Dungeness Crab, Piquillo Peppers, Green Onions, Artichokes, Farm Eggs,

Egg Whites (\$150 Chefs Fee, 25 Person Minimum)

All food and beverage items subject to 22% service charge & current sales tax



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AFTERNOON BREAK

FARMERS' MARKET

Individual Crudité Cups with Hummus, Greek Yogurt Parfait

\$18

ARTISAN CHEESE & CHARCUTERIE

Local Cheeses Featuring Schoch Farms, Coppa, Finocchiona, Prosciutto, Breadsticks & Baguette

\$21

ENERGY BOOST

Housemade Granola Bars, Avocado Toast on Multigrain Seeded Bread, Energy Bars, Chocolate Covered Almonds, Iced Tea, Coffee, Red Bull

\$19

SOUP & SANDWICH

Chilled Gazpacho, Grilled Cheese With Spanish Chorizo, Melon & Prosciutto

\$18

WELLNESS BREAK

Fruit Smoothie with Bee Pollen & Matcha, Individual Quinoa Fruit Salad, Build Your Own Trail Mix Bar

\$16

OCEAN FRONT

Smoked Scallops & Salmon Tostadas, Ceviche, Bagel Chips, Crème Fraiche, Capers, Pickled Pearl Onions

\$18

Barista Break

(25 Person Minimum, 2 Hour Duration)

Made to order by a Professional Barista

Espresso, Cappuccino, Latte & Iced Coffees, Sugar Free Vanilla, Caramel, Hazelnut & Irish Crème Syrups, Whipped Cream & Biscotti

\$24

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BEVERAGES

<i>Bottled Logo Still Water</i>	\$5.50 each
<i>Crystal Geyser Sparkling Mineral Waters</i>	\$5 each
<i>Voss Still or Sparkling Water (375 mL)</i>	\$6 each
<i>Voss Still or Sparkling Water (800 mL)</i>	\$9.5 each
<i>Assorted Odwalla Smoothies</i>	\$6 each
<i>Tomato or V-8 Juice</i>	\$5 each
<i>Fresh Brewed Iced Tea</i>	\$65 per gallon
<i>Home-Style Lemonade</i>	\$65 per gallon
<i>illy Coffee, illy Decaffeinated Coffee & Dammann Teas</i>	\$75 per gallon
<i>Assorted Soft Drinks</i>	\$5 each
<i>Red Bull</i>	\$6.5 each
<i>Assorted Bottle Juice</i>	\$5.5 each

SNACKS

SAVORY

<i>Assorted Whole Seasonal Fruit</i>	\$3 each
<i>10-Minute Glauum Ranch Farm Fresh Eggs</i>	\$3 each
<i>Nature Valley Granola Bars</i>	\$5 each
<i>Greek Yogurt with Strawberries or Honey</i>	\$8 each
<i>Bagels with Cream Cheese</i>	\$46 per dozen
<i>Kettle Chips</i>	\$5 per bag
<i>Tortilla Chips with Pico de Gallo</i>	\$8 per person
<i>Seasonal Fruit & Berries</i>	\$11 per person
<i>Gourmet Mixed Nuts</i>	\$34 per pound
<i>Gourmet Black Pepper Cashews</i>	\$60 per pound
<i>Organic Popcorn – Rosemary Sea Salt</i>	\$7 per person

SWEET

<i>Candy Bars</i>	\$5 each
<i>Haagen-Dazs® Ice Cream Bars</i>	\$6 each
<i>Chocolate Dipped Strawberries</i>	\$36 per half dozen
<i>Ciao Bella® Sorbet Cups</i>	\$42 per half dozen
<i>Biscotti</i>	\$42 per dozen
<i>Parisian Croissants and Assorted Danishes</i>	\$52 per dozen
<i>Chocolate Chip, Peanut Butter or Oatmeal Raisin Cookies</i>	\$49 per dozen
<i>White Chocolate Macadamia or Double Fudge Cookies</i>	\$52 per dozen
<i>Chocolate Croissants</i>	\$58 per dozen
<i>Fudge Brownies</i>	\$52 per dozen

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PLATED LUNCHEON

Select a Soup or Salad, Entree & Dessert
Includes bread, illy Coffee and iced tea

SOUP

Lobster Bisque Chive, Crème Fraîche
New England Clam Chowder Applewood Smoked Bacon
Local Artichoke Marcona Almond Pesto, Crostini
Gazpacho (seasonal) Cucumber, Mint
Minestrone (vegan) Gluten Free Pasta
Wild Mushroom Truffle Oil, Duck Prosciutto
Vegetable Lentil (vegan) Arugula, Extra Virgin Olive Oil
Carrot-Ginger (vegan) Brioche Crouton, Parsley Oil
Roasted Heirloom Tomato Basil Oil, Pancetta Lardon

SALAD

Cucumber Salad Red Onion, Mint, Mango, Garbanzo Beans, Spicy Citrus Dressing
Castroville Artichoke & Farro Goat Cheese, Piquillo Peppers, Meyer Lemon Vinaigrette
Caesar Hearts of Romaine, Garlic Croutons, Grana Padano, White Anchovy
Sweet Gem Lettuce Bacon, Blue Cheese, Red Onion, Garlic Granola, Lemon Herb Dressing
Salinas Organic Greens Cherry Tomato, Truffle Pecorino, Garlic Crouton, Sherry-Shallot Vinaigrette
Wedge Baby Iceberg, Cherry Tomato, Red Onion, Smoked Bacon, Point Reyes Blue Cheese Dressing
Baby Spinach Salad Ricotta Salata, Candied Pecan, Bacon-Red Wine Vinaigrette
Heirloom Tomato (Seasonal) Buffalo Mozzarella, Basil Purée, Garden Herbs, Focaccia, Aged Balsamic

ENTRÉES

Asian Chicken (or Grilled Tofu) Salad Asian Greens, 10 Minute Egg, Pickled Red Onion, Miso Vinaigrette	\$36
Cobb Salad Balsamic Chicken, Tomatoes, Blue Cheese, Farm Egg, Avocado, Red Wine Vinaigrette	\$36
Smoked Duck Baby Spinach, Frisée, Sliced Almond, Blood Orange Vinaigrette	\$42
Line Caught Yellowfin Tuna Niçoise Farm Egg, Fingerling Potatoes, Sauce Gribiche	\$38
Dungeness Crab Salad Louie Romaine, Red Endive, Farm Egg, Cornichon, Olives	\$42
Pacific Halibut Roasted Fingerling Potato, Broccoli Rabe, White Wine Caper Sauce	\$44
Thyme Roasted Chicken Breast Herb Polenta, Wild Mushrooms, Roasted Garden Vegetable	\$38
Flat Iron Steak Roasted Garlic Potato Purée, Garden Beans, Caramelized Onion, Grain Mustard Jus	\$46
Sustainable Seafood Risotto	\$46
Saffron Risotto, Carnaroli Rice, Littleneck Clams, Mussels, Calamari, Rock Shrimp, Parmigiano Reggiano, Oven Roasted Tomato	

DESSERT

Meyer Lemon Tart Whipped Cream
Trio of Seasonal Sorbets Biscotti
Tiramisu Rum and Espresso-Soaked Lady Fingers
New York Style Cheesecake Seasonal Berries
Symphony (Gluten Free) Hazelnut Meringue, Chocolate & Espresso Mousse, Caramelized Hazelnuts
Experience Raspberries, Pistachio Cake, Chocolate Mousse

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LUNCH BUFFETS

Minimum of 10 people

There will be a \$150 Chef Fee added to all buffets of less than 25 people

THE PENINSULA DELI BUFFET

Quinoa & Kale Salad *Black Beans, Roasted Corn, Shaved Red Onion, Sherry Vinaigrette*
Salinas Valley Greens *with Cherry Tomato, Truffle Pecorino, Garlic Crouton, Sherry-Shallot Vinaigrette*
Caesar *with Hearts of Romaine, Garlic Croutons, Parmesan, White Anchovy*
Yukon Gold Kettle Potato Chips
Sliced Black Forest Ham, Smoked Turkey Breast
Italian Dry Salami, Albacore Tuna Salad
Cheddar, Swiss, Pepper Jack Cheese
Lettuce Leaves, Vine Ripe Tomatoes, Red Onions, Pepperoncini, Dill Pickle Spears
Basil Aioli, Dijon Mustard
Assorted Artisanal Breads
Assorted House-Baked Cookies
illy Coffee, illy Decaffeinated Coffee, Dammann Teas & Iced Tea
\$46

BIG SUR SANDWICH BUFFET

Quinoa & Kale Salad *Black Beans, Roasted Corn, Shaved Red Onion, Sherry Vinaigrette*
Sweet Gem Lettuce *with Bacon, Point Reyes Blue Cheese, Red Onion, Garlic Granola, Lemon Herb Dressing*
Caesar *with Hearts of Romaine, Garlic Croutons, Parmesan, White Anchovy*
Yukon Gold Kettle Potato Chips
Flat Iron Steak Sandwich *with Grilled Red Onion, Point Reyes Blue Cheese, Tomato, Poppy Seed Roll*
Albacore Tuna Salad *with Daikon Sprouts, Sliced Tomato on a Parisian Croissant*
Smoked Turkey Breast *with Red Leaf Lettuce, Sliced Tomato, Smoked Bacon, Swiss Cheese on a Kaiser Roll*
Vegetarian Wrap *with Grilled Zucchini, Eggplant, Red Pepper, Hummus, Olive Tapenade*
Pita Falafel Wrap *Hummus, Tahini Kalamata Olives, Feta Cheese, Romaine*
White Chocolate Macadamia, Double Fudge Nut and Chocolate Chip Cookies
Seasonal Fruit Platter
illy Coffee, illy Decaffeinated Coffee, Dammann Teas & Iced Tea
\$52

BBQ ON THE COURTYARD

Sweet Gem Lettuce *with Bacon, Point Reyes Blue Cheese, Red Onion, Garlic Granola, Lemon Herb Dressing*
Yukon Potato Salad *with Farm Eggs, Green Onion, Grain Mustard Aioli*
Apple Cabbage Slaw *with Poppy Seed Vinaigrette*
Yukon Gold Kettle Potato Chips
Grilled Angus Burgers
Lettuce, Tomato, Onion, Pepperoncini, Kosher Dill Pickle Spears, Sliced Cheddar, Swiss, Pepper Jack Cheese
Grilled Herb Marinated Free-Range Chicken Breasts
Tofu, Mushroom, Cherry Tomato, Bell Pepper, Zucchini, & Yellow Squash Kabobs *(Vegetarian)*
Veggie Burgers *(available on request)*
Housemade Vegan Burgers *Quinoa, Lentils, Garbanzo, Black Beans (available on request)*
Molasses Baked Beans, Jalapeno Corn Bread, Sesame Seed Rolls
Seasonal Cobbler *with Pecan Streusel, Peach, Strawberry/Rhubarb, Apple, or Blackberry*
illy Coffee, illy Decaffeinated Coffee, Dammann Teas & Iced Tea
\$52

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STEINBECK

Quinoa with Roasted Ratatouille, Kalamata Olives, Feta, Sherry Vinaigrette
Sweet Gem Lettuce with Bacon, Point Reyes Blue Cheese, Red Onion, Garlic Granola, Lemon Herb Dressing
Caesar with Hearts of Romaine, Garlic Croutons, Parmesan, White Anchovy
Monterey Style Cioppino with Local Seafood, Fennel, Artichokes, Spicy Saffron Dungeness Crab Broth
Free-Range Chicken Breast Pan Roasted, Herb Polenta, Broccoli Rabe, Natural Jus
Thyme Roasted Seasonal Vegetables
Symphony (Gluten Free) Hazelnut Meringue, Chocolate & Espresso Mousse, Caramelized Hazelnuts
illy Coffee, illy Decaffeinated Coffee, Dammann Teas & Iced Tea
\$56

CYPRESS POINT

CousCous with Kalamata, Artichoke Hearts, Basil, Feta, Lemon Oil, Piquillo Pepper
Mixed Baby Gem with Point Reyes Blue Cheese, Red Onion, Applewood Smoked Bacon, Lemon Dressing
Grilled Swank Farms Asparagus with Prosciutto de Parma, Mâche, Marcona Almond, Balsamic Reduction
Pacific Swordfish with Roasted Fingerling Potato, Broccoli Rabe, White Wine Caper Sauce
Grilled Flat Iron Steak with Roasted Garlic Potato Purée, Garden Beans, Caramelized Onion, Grain Mustard
Seasonal Fruit Tart
Imported and Domestic Cheeses, Seasonal Accoutrements, Marcona Almond, Flatbread
illy Coffee, illy Decaffeinated Coffee, Dammann Teas & Iced Tea
\$58

CARMEL MISSION

Caesar with Hearts of Romaine, Pepitas, Crispy Tortillas, Parmesan, White Anchovy, Cilantro Dressing
Citrus Marinated Free-Range Chicken Fajitas
Cumin Seared Beef Sirloin Fajitas
Herb Marinated Prawns (\$12 Supplement)
Tofu (\$5 Supplement)
Flour & Corn Tortillas, Caramelized Peppers, Onions, Chopped Red Onion, Cilantro, Shredded Cheddar, Queso Fresco, Roasted Jalapeno
Black Beans
Spanish Rice (or Brown Rice Upon Request)
Tortilla Chips, Pico de Gallo, Guacamole, Sour Cream
Cinnamon Spiced Churros
Mexican Chocolate Dipping Sauce
illy Coffee, illy Decaffeinated Coffee, Dammann Teas & Iced Tea
\$52

KHYBER PASS

Cucumber Salad Red Onion, Mint, Mango, Garbanzo Beans, Spicy Citrus Dressing
(add Rock Shrimp \$5 Supplement)
Red Curry (spicy) with Coconut Milk, Eggplant, Bell Peppers, Roasted Tomato, Basil
Yellow Curry (mild) Fingerling Potato, Carrots, Blue Lake Beans, Red Onion, Zucchini, Yellow Squash, Lentils
Protein Add Tandoori Chicken (\$8), Lamb (\$10), or Tofu (\$4)
Steamed Basmati Rice with English Peas
Curry Roasted Red Potatoes with Raita (cucumber mint yogurt)
Naan Bread
Creamed Spinach with Toasted Almonds
Golden Raisin Rice Pudding, Almond Shortbread
illy Coffee, illy Decaffeinated Coffee, Dammann Teas & Iced Tea
\$52



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MEALS ON THE GO

*Boxed Lunch Consists of a Pre-selected Sandwich, Salad,
Whole Fruit, Dessert & Bottled Water or Soft Drink*

\$38

SALAD

Farfalle Pasta Salad *Sundried Tomato Pesto, Ricotta Salata, Castelvetrano Olive, Parsley*

Yukon Potato Salad *Grain Mustard, Shaved Red Onion*

Mediterranean CousCous Salad *Kalamata, Basil, Feta, Lemon Oil, Mint, Piquillo Pepper*

Cherry Tomato *Mozzerella, Shaved Red Onion, Extra Virgin Olive Oil, Balsamic Reduction*

SANDWICH

Smoked Turkey Club *Tomato, Lettuce, Basil Aioli, Pepper Jack, Applewood Smoked Bacon, Kaiser Roll*

Flat Iron Steak *Grilled Red Onion, Point Reyes Blue Cheese, Tomato, Poppy Seed Roll*

Black Forest Ham *Gruyère Cheese, Lettuce, Tomato, Red Onion, Grain Mustard*

Grilled Free-Range Chicken Breast *Alfalfa Sprouts, Tomato, Lettuce, White Cheddar, Chipotle Aioli*

Vegetarian Wrap *grilled Zucchini, Eggplant, Red Pepper, Hummus, Olive Tapenade*

Pita Falafel Wrap *Hummus, Tahini Kalamata Olives, Feta Cheese, Romaine*

DESSERT

House-baked Chocolate Chip Cookie

Fudge Brownie

Macarons (\$5 Supplement)

All food and beverage items subject to 22% service charge & current sales tax



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THE CLEMENT MONTEREY.



RECEPTION

PASSED HORS D'OEUVRES

(all pricing is per piece)

COLD

Smoked Salmon <i>Brioche Crostini, Caviar, Crème Fraîche</i>	\$9
Seared Rare Filet Mignon <i>Sourdough Crouton, Horseradish</i>	\$8
Chilled Asparagus <i>Prosciutto, Roasted Garlic Aioli</i>	\$8
Tuna Tartare <i>Wonton, Wakame, Tobiko Caviar</i>	\$9
Kumamoto Oyster <i>Champagne Mignonette</i>	\$7
Blini & Osetra Caviar <i>Crème Fraîche</i>	\$12
Prawn Cocktail <i>Horseradish</i>	\$9
Steak Tartare <i>Capers, Cornichon, Crispy Shallot</i>	\$7
Tomato Bruschetta <i>Parmigiano Reggiano, Truffle Oil</i>	\$7
Ceviche <i>Scallop, Sea Bass, Charred Octopus</i>	\$7
Duck Rillettes <i>Laura Chenel Goat Cheese, Crostini</i>	\$7
Salmon Mousse <i>Truffle-Dill Aioli, Crostini</i>	\$7
Tandoori Tofu & Hummus Pita Chip	\$7

HOT

Arancine <i>Truffle Pecorino</i>	\$7
Saffron-Rock Shrimp Arancine <i>Saffron Risotto</i>	\$8
Lobster Potstickers <i>Soy-Sesame Dipping Sauce</i>	\$9
Spinach & Feta Cheese Spanakopita	\$7
Castroville Fried Artichokes <i>Meyer Lemon Aioli</i>	\$7
Tempura Shrimp Satay <i>Thai Chili Sauce</i>	\$9
Bacon-Yukon Gold Potato Cake <i>Chive Crème Fraîche</i>	\$7
Mini Crab Cakes <i>Chipotle Aioli</i>	\$9
Duck Confit <i>Melted Leek, Warm Baguette, Port Reduction</i>	\$7
Vegetable Spring Rolls <i>Sweet Chili Sauce</i>	\$8
Wild Mushroom & Onion Tartlette <i>Boursin Cheese</i>	\$9
Pancetta Wrapped Prawn <i>Grain Mustard Aioli</i>	\$8
Curried Eggplant on Naan	\$6
Mini BLT <i>Heirloom Tomato (seasonal), Brioche</i>	\$8

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RECEPTION DISPLAYS

each display serves 50 guests

SALINAS VALLEY CRUDITÉ

Organic Swank Farms Vegetables, Pickled Cauliflower, Spinach Dip, Hummus add Marinated Baby Mozzarella & Feta Cheese \$50 supplement

\$295

FRUIT PLATTER

Sliced Seasonal Fruits, Mixed Berries, Honey Yogurt Dip

\$395

DOMESTIC AND INTERNATIONAL CHEESE

Aged Cheddar, Shaft's Blue Cheese, Port Salute, Humboldt Fog, Brie, Fruit Chutney, Candied Walnuts, Flat Breads, Crackers

\$495

SUSHI

Nigiri, California Rolls, Soy Sauce, Wasabi, Pickled Ginger (100 Pieces)

\$625

GRAND SEAFOOD

Oysters on the Half-Shell, Poached Sustainable Shrimp, Alaskan King Crab Legs, Spicy Octopus Ceviche, Steamed Mediterranean Mussels, Cocktail Sauce, Horseradish Mignonette

\$26 per person, 25 Person Minimum

MEDITERRANEAN ANTIPASTO

Marinated Olives, Greek Style Mushrooms, Basil Marinated Artichokes, Sliced Coppa, Italian Salami, Prosciutto de Parma, Aged Provolone, Parmesan Cheese, Grilled Vegetables, Hummus, Baba Ghanoush, Olive Tapenade, Grilled Pita, Rosemary Bread

\$695

TAPAS BAR

Chorizo Filled Dates, Fingerling Papas Bravas – Smokey Paprika Aioli, Cauliflower Gratin, Padron Peppers & Prosciutto, Citrus Marinated Olives, Spicy Toasted Marcona Almonds, Grilled Rosemary Country Bread

\$725



INTERCONTINENTAL
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RECEPTION DISPLAYS

each display serves 25 guests unless otherwise indicated

CARVED ITEMS (\$150 CHEF FEE)

(served with assorted dinner rolls)

Sage-Roasted Whole Turkey *Cranberry Pecan Relish*
\$350

Oven-Roasted Leg of Colorado Lamb *Bordelaise*
\$375

Maple-Glazed Bone-In Ham *Honey-Dijon Mustard*
\$350

Slow-Roasted New York Strip *Mushroom-Red Wine Sauce*
\$475

Angus Steamship Round of Beef *Horseradish Crème Fraîche* (Serves 80-100)
\$1,025

Oven Roasted Wild King Salmon (Seasonal)
\$550

ACTION STATIONS

RISOTTO

Calamari & Sustainable Shrimp Risotto *Vella Dry Jack, Chorizo Leon, English Peas, Saffron-Shellfish Broth*

Wild Mushroom & Spinach Risotto *Parmigiano Reggiano*

\$36 per person

(\$150 Chef Fee, 25 Person Minimum)

PASTA

Potato Gnocchi with Duck Confit *Cherry Tomatoes, Leeks, Parmesan Cheese, Thyme Jus*

Cheese Tortellini with Wild Mushrooms *Spinach, Charred Tomato Sauce*

Mac & Cheese *Housemade Cheese Sauce, Jumbo Pasta Shells*

\$36 per person

(\$150 Chef Fee, 25 Person Minimum)



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PLATED DINNER

Select a Soup or Salad, Entrée & Dessert

Bread & Coffee Service are included

(Tablesides service is available for an additional \$10 per person)

SOUP

Lobster Bisque

Basil Oil, Won Ton Crisp

Carrot-Ginger (vegan)

Brioche Crouton, Parsley Oil

White Bean & Kale

Arbequina Olive Oil, Spanish Chorizo

Wild Mushroom

Truffle Oil, Duck Prosciutto

Roasted Heirloom Tomato

Basil Oil, Pancetta Lardon

New England Clam Chowder

Littleneck Clam, Yukon Gold Potato

Vegetable Lentil (vegan)

Arugula, Extra Virgin Olive Oil

Minestrone

Heirloom Vegetables, Organic Rigatoni

SALAD

Caesar

Hearts of Romaine, White Anchovy, Parmesan Crostini

Asian Green Salad

Pickled Pearl Onion, 10 Minute Egg, Miso Mustard Vinaigrette

Mixed Baby Gem

Point Reyes Blue Cheese, Red Onion, Garlic Granola, Applewood Smoked Bacon, Lemon Herb Dressing

Salinas Valley Mixed Greens

Cherry Tomato, Truffle Pecorino, Garlic Crouton, Sherry-Shallot Vinaigrette

Wedge

Cherry Tomato, Smoked Bacon, Shaved Red Onion, Point Reyes Blue Cheese Dressing

Grilled Castroville Artichoke & Farro

Piquillo Peppers, Goat Cheese, Wild Arugula, Frisée, Meyer Lemon Vinaigrette

Belgian Endive & Mizuna Salad

Point Reyes Blue Cheese, Candied Pecan, Satsuma Mandarin, Pomegranate Vinaigrette

Baby Spinach Salad

Shaved Red Onion, Candied Walnut, Ricotta Salata, Warm Bacon-Apple Vinaigrette

ADD AN APPETIZER COURSE FOR AN ADDITIONAL \$15 PER PERSON TO THE MENU PRICE

Stuffed Quail

Sundried Cherry, Parsnip Purée, Truffle Glacé

Duck Confit Crepes

Melted Leek, Wild Mushroom, Port Reduction

Yellowfin Tuna Tartare

Ginger-Lime Emulsion, Wakame, Brioche Crostini

Dungeness Crab Cake

Fennel-Jicama Slaw, Red Pepper Remoulade (\$12 supplement)

Butternut Squash (seasonal)

Sage Brown Butter, Pepitas, Parmigiano Reggiano

White Corn Ravioli (seasonal)

Tarragon Brown Butter, Cherry Tomato Confit, Parmigiano Reggiano



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ENTRÉE

Free-Range Chicken Breast

Portabella Mushroom, Roasted Garlic Potato Purée, Blue Lake Beans, Chicken Jus

\$64

Kurabuta Pork Chop

Wild Mushroom Risotto, Swiss Chard, Garlic-Thyme Jus

\$68

Short Rib

Cabernet Braised, Angus Beef, Herb Polenta, Grilled Asparagus, Horseradish Crème Fraîche, Braising Jus

\$82

New York Steak

Forest Mushroom Risotto, Seasonal Vegetables, Parmigiano Reggiano, Sauce Bordelaise

\$82

Colorado Lamb Rack

Ratatouille, Celery Root Purée, Kalamata Olive Jus

\$96

Filet Mignon

Point Reyes Blue Bread Pudding, French Beans, Red Wine Jus

\$89

Leek Crusted Sea Bass

Scallop Mousse, Farro, Smoked Tomato Confit, French Beans, Chardonnay Sauce

\$76

Alaskan Halibut

Pan Seared, French Lentils «Du Puy», Grilled Kale, Balsamic Reduction

\$65

Monterey Bay King Salmon (seasonal)

Grilled Asparagus, Roasted Fingerling Potato, Wild Mushrooms, Black Truffle Vinaigrette

\$78

Line-Caught Swordfish

Roasted Fingerling Potato, Broccoli Rabe, White Wine Caper Sauce

\$65

Maine Lobster (1 ½ Pound)

Saffron Risotto, Oven-Dried Tomato, English Peas & Shoots, Parmesan Emulsion

Market Price

DUAL ENTRÉE

Thyme Roasted Chicken Breast & Salmon

Yukon Potato Purée, Grilled Asparagus, Sauce Béarnaise

\$86

Short Rib & Sea Bass

Cabernet Braised, Angus Beef, Herb Polenta, Grilled Asparagus, Horseradish Crème Fraîche, Braising Jus

\$92

New York & Prawns

Grilled, 4oz Angus Beef, Anson Mills Polenta, Wild Mushroom, Bloomsdale Spinach, Red Wine Jus

\$98

Filet Mignon & ½ Maine Lobster

4 oz Angus Beef, Parmesan Potato Gratin, French Beans, Drawn Butter, Sauce Bordelaise

Market Price

All food and beverage items subject to 22% service charge & current sales tax



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FROMAGE

(\$12 supplement)

served with seasonal fresh & dried fruit, housemade walnut-fig bread, honeycomb

Petit Basque *Sheep's Milk, France*

Marin Triple Crème Brie *Cow's Milk, California*

Point Reyes Blue *Cow's Milk, California*

DESSERT

Black Forest Cake

Chocolate Cake, Brandied Cherry Syrup, Dark Chocolate Mousse

Seasonal Fruit Tart

Almond Cream, Pâte Sucrée Shell, Crème Chantilly

Brittany-Style Apple Tart

Fuji Apple, Caramelized Puff Pastry, Calvados Caramel Sauce

Valrhona Triple Chocolate Cake (Gluten Free)

Manjari Mousse, Caraibe Crème Brûlée, Flourless Chocolate-Almond Cake, Oatmeal Stout-Sun Dried Cherry Sauce

Traditional Style Cheesecake

Wild Flower Honey, Blueberry Compote

Charlotte Cake

Lemon Yogurt Mousse, Raspberry Cake, Seasonal Berries, Whipped Cream

Fraisier

Genoise, Vanilla Cream, Fresh Strawberries

Symphony (Gluten Free)

Hazelnut Meringue, Chocolate & Espresso Mousse, Caramelized Hazelnuts

Tropique (Gluten Free)

Coconut Dacquoise, Chocolate Mousse, Passion Fruit

White Passion

White Chocolate Mousse, Passion Fruit, Raspberries

Experience

Raspberries, Pistachio Cake, Chocolate Mousse



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BUFFET DINNER

There will be a \$150 Chef fee added to all buffets of less than 25 people

Served with House Baked Rolls & Butter

CALIFORNIA GRILL

Mixed Baby Gem with Blue Cheese, Red Onion, Applewood Smoked Bacon, Lemon Herb Dressing

Fingerling Potato Salad with Leeks, Pancetta, Scallion, Whole Grain Mustard Vinaigrette

Grilled Castroville Artichoke & Farro Salad with Piquillo Pepper, Goat Cheese, Meyer Lemon Vinaigrette

Grilled New York Steak with Potato Purée, Sautéed Bloomsdale Spinach, Gorgonzola Butter

Free-Range Chicken Breast with Herb Polenta, Pan Seared Mushrooms, Natural Jus

Arctic Char with Grilled Asparagus, Oven Roasted Tomato, Chardonnay Sauce

Seasonal Fruit Tarts

illy Coffee, illy Decaffeinated Coffee & Dammann Teas

\$79

CARMEL VALLEY

Heirloom Tomato (seasonal) with Basil Purée, Fine Herbs, Buffalo Mozzarella, Balsamic Reduction

Grilled Asparagus with Prosciutto de Parma, Portabella, Marcona Almond, Frisée, Sherry Vinaigrette

Tortellini Pasta Salad with Castroville Artichoke Heart, Kalamata Olive, Sundried Tomato Pesto

Thyme Roasted Flat Iron Steak with Wild Mushroom Risotto, Grilled Asparagus, Sauce Bordelaise

Pancetta Wrapped Pork Tenderloin with Lentils «du puy», Charred Kale, Thyme Jus

Ratatouille Ravioli with Roasted Heirloom Tomato Couli, Bloomsdale Spinach, Laura Chenel Goat Cheese

Charlotte Cake with Lemon Yogurt Mousse, Raspberry Cake, Seasonal Berries, Whipped Cream

illy Coffee, illy Decaffeinated Coffee & Dammann Teas

\$89

THE PENINSULA

FROM THE FIELDS

Roasted Cauliflower & Baby Carrot Salad with Beluga Lentils, Basil & Balsamic Vinegar

Mixed Baby Gem with Blue Cheese, Red Onion, Applewood Smoked Bacon, Lemon Herb Dressing

Caesar with Hearts of Romaine, White Anchovy, Parmesan Crostini
Thyme Roasted Seasonal Vegetables

FROM THE COUNTRYSIDE

Filet Mignon with Roasted Garlic Potato Purée, Wild Mushrooms, Black Pepper-Brandy Sauce

Wild Local King Salmon with Cauliflower Gratin, Pine Nuts, Thyme Jus

Spinach & Ricotta Cannelloni with Artichoke Marinara

Valrhona Chocolate Tart

Whole Strawberries, Demerara Sugar, Crème Fraîche & Saba

illy Coffee, illy Decaffeinated Coffee & Dammann Teas

\$94

All food and beverage items subject to 22% service charge & current sales tax



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CARMEL BEACH

New England Clam Chowder with Littleneck Clams, Yukon Gold Potato

Sustainable Shrimp Cocktail with House-Made Cocktail Sauce

Baby Iceberg Wedge with Cherry Tomatoes, Smoked Bacon, Shaft's Blue Cheese Dressing

Local Baby Spinach Salad with Strawberries, Candied Walnuts, Raspberry Balsamic Vinaigrette

Flat Iron Steak with Garlic Potato Purée, Caramelized Baby Carrot, Horseradish Crème

Maine Lobster (1/2 lobster each) with Grilled Swank Farms Corn, Drawn Butter

Littleneck Clams & Mediterranean Mussels with Pernod & Tarragon Steamed, Herb Roasted Red Potatoes

Seasonal Fruit Cobbler

Oatmeal Streusel

Triple Chocolate Cake

Manjari Mousse, Caraibe Crème Brûlée, Flourless Chocolate Cake

illy Coffee, illy Decaffeinated Coffee & Dammann Teas

\$115 per person

VEGETARIAN OPTIONS

(Available Lunch or Dinner)

EGGPLANT PORTABELLO LASAGNE

Kale, Ricotta, Garden Herbs, Parmigiano Reggiano, Roasted Tomato Coulis

WILD MUSHROOM-VEGETABLE PAPPARDELLE (VEGAN)

Grilled Artichoke Hearts, Bloomsdale Spinach, Lentils, Squash, Bell Pepper

ROASTED VEGETABLE WELLINGTON

Seasonal Vegetables, Mushroom Duxelles, Puff Pastry, Paquillo Pepper Coulis
Vegetarian

RATATOUILLE-TOFU NAPOLEON (VEGAN)

Quinoa, Swiss Chard, Red & Yellow Pepper Coulis, Basil Oil, Carrot Purée

COCONUT MILK PANNA COTTA

Passionfruit Tapioca, Pineapple
Gluten Free/Vegan Dessert

VALRHONA TRIPLE CHOCOLATE CAKE

Manjari Mousse, Caraibe Crème Brûlée, Flourless Chocolate-Almond Cake
Gluten Free Dessert

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Executive Chef, Matt Bolton



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750 Cannery Row | Monterey, CA 93940 | 831.375.4500