

DINNER – BUFFET

INTERCONTINENTAL

Soup - daily house-made offering

Beginnings – choose three

Hearts of romaine, herb croutons, shaved parmesan, Caesar dressing

Butter lettuce, roma tomatoes, bleu cheese dressing

Classic chopped, tomatoes, cucumber, cheddar cheese and six-corn croutons

Beefsteak tomato, red onion, bleu cheese, olive oil

Zucchini and green asparagus tortilla

Arugula, watercress, walnuts, figs, parmesan cheese, aged balsamic

Caprese salad, tomato, mozzarella, fresh basil, olive oil

Focaccia, slow roasted tomato, eggplant, zucchini, feta, and pesto

Entrées – choose two

Balsamic and beet braised short ribs, roquefort

Grilled beef tenderloin medallions, white truffle-onion jam, tarragon glaze

Roasted halibut, plum tomato, asparagus, sweet corn

Blackened sea bass, orange butter, fennel

Roasted corn-fed chicken, spinach and sun-dried tomato filling, country mustard sauce

Roasted chicken, mango, water spinach

Wild mushroom ravioli, red and green pepper julienne

Accompaniments – choose two

Butter leek risotto

Moroccan cous cous, chervil, lime

Garlic mashed potatoes

Potato and gruyere cheese napoleon

Oven-roasted red potatoes, rosemary, sea salt

Potato skins, truffle potato mash

Vegetables - choose two

Creamed spinach, artichokes

Schezwan vegetable stir-fry

Green beans, roasted almonds

Ginger glazed baby carrots and snow peas

Farmers market vegetable medley, olive oil

Artisan Rolls and Butter

Dessert

International cheese selection, dried fruits, nuts, sliced baguette

Seasonal fruit and berries, honey-yogurt dipping sauce

Selection of petite pastries and confections

MICHIGAN AVENUE

Soup - daily house-made offering

Salad – choose one

Hearts of romaine, herb croutons, shaved parmesan, Caesar dressing

Butter lettuce, roma tomatoes, bleu cheese dressing

Classic Chopped, tomatoes, cucumber, cheddar cheese and six-corn croutons

Entrée – choose two

Beef scaloppini, forest mushroom, horseradish

Dry-aged black angus strip steak, black peppercorn, chipotle-bourbon sauce

Tomato crusted salmon on spinach mousseline

Mahi Mahi, tamarind and red chili-curry

Five-spice chicken, apricot-cilantro sauce

Herb-crusted organic chicken breast, goat cheese medallion, roasted cherry tomatoes

Whole wheat penne pasta, spinach, gorgonzola, pine nuts

Accompaniments – choose one

Moroccan cous cous, chervil, lime

Garlic mashed potatoes

Potato and gruyere cheese napoleon

Oven-roasted red potatoes, rosemary, sea salt

Potato skins, truffle potato mash

Vegetables - choose one

Creamed spinach, artichokes

Schezwan vegetable stir-fry

Green beans, roasted almonds

Ginger glazed baby carrots and snow peas

Farmers market vegetable medley, olive oil

Artisan Rolls and Butter

Dessert

Selection of petite pastries and confections

Miniature cookie combination

DINNER BUFFET ENTRÉE ENHANCEMENTS

May be added to any dinner buffet, not available a la carte

Lebanese vegetable briani, yogurt-mint sauce

Pork loin, plum and morel mushroom stuffing, creamed spinach

Grilled swordfish, shiitake mushrooms, ginger-lemon broth

Bombay-style, coconut-crust pork tenderloin, pineapple chutney

Asparagus and brie cheese vegetable strudel

Veal osso buco, carrot, onion, celery, thyme

Chicago-style honey-braised beef ribs

Roasted duck breast, barbeque peaches, green peppercorns

Napoleon-style strip steak, parsley, garlic, lemon sauce

Grilled Mahi Mahi, leek fondue, green peppercorns