

2011 Catering Menus

INTERCONTINENTAL TAMPA



4860 West Kennedy Boulevard
Tampa, FL 33609
Phone: 813-286-4400
Fax: 813-286-4051
www.intercontampa.com

Banquet Information & Requirements

FOOD AND BEVERAGE

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guest may not remove any food or beverage from the premises nor consume food and/or beverages supplies and/ or prepared by a party without the hotel's written approval.

GUARANTEES

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Catering/Conference Services Department by 12:00 noon, 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. After the 72 hours period, guarantees may only be increased by 5%; but please note that an additional 5% overset will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee. For private parties when the guarantee is less than 20 people, the Hotel will charge a \$75.00 service fee. All buffets are based on a minimum of 50 guests. Should you require a buffet for 25 to 49 guests, a 20% surcharge will apply. Buffets under 25 guests are not available.

MENU PLANNING

The InterContinental Tampa is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Catering/Conference Service Department four weeks prior to your scheduled events.

BUFFET MENUS AND RECEPTIONS

Pricing is based on 1 and one-half hours of service. Additional service time will be charged accordingly.

BREAK MENUS

Pricing is based on 30 minutes of service. Additional service time will be charged accordingly.

SERVICE CHARGE & TAXES

All food & beverage, rental, audio visual and miscellaneous charges, unless otherwise specified, are subject to our customary twenty-three (23%) percent taxable banquet service charge, in addition, a 7 % Florida Sales Tax. In the event that your organization is tax exempt, we are required by law to have a copy of your current Florida Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization. A \$75.00 Labor Charge will be added for any meal function under 20 Guests.

AUDIO VISUAL

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment and providing professional technical support.

SECURITY

The InterContinental Tampa will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Conference Services Manager can assist you in arranging for hotel security officers. All events that include a minimum of 25 minors must have an off-duty hotel security officers and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on hotel premises. **Note:** No armed security is allowed in the hotel, excluding law enforcement and federal officers.

WINE & BEVERAGE

The InterContinental Tampa is required to abide by the regulations enforced by the Florida State Liquor Commission, and as such it is the policy of the Hotel that any outside beverage may not be brought on to the premises. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

LINENS

The InterContinental Tampa provides ¾ length white linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

ENTERTAINMENT & DECOR

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Conference Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

VALET PARKING

We offer valet parking for your guest's convenience at \$10.00 daily and \$18.00 overnight.

FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set **no more than 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$300.00 reset fee**. Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

METHODS & CONDITIONS OF PAYMENTS

A non-refundable deposit is required for all functions, with the balance payable no later than 72 business hours prior to the event. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 45 business days prior to the event. The Hotel must have a credit card on file for all the events, regardless of final payment method. Social Events are to be fully prepaid one week prior to the Event.

SIGNS & DISPLAYS

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, elevators or building exterior. Any signs must be freestanding or placed on art easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Charges applied to hang banners at \$50.00 per banner. Banner size to be advised prior to arrival.

LOST AND FOUND

The InterContinental Tampa does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during or following patron's event.

DAMAGE

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

ADDITIONAL BANQUET SERVICE STAFF

Additional service staff can be made available for your specific needs at the following rates: Server at \$125.00 each and Captains at \$175.00 each per every four (4) hour shift; Bartender at \$75 each and Cashier at \$75 each per every (2) hour shift.

ADDITIONAL KITCHEN SERVICE STAFF

Additional kitchen staff can be made available for your specific needs at the following rates: Chef in Attendance at \$125.00 each; and Carver in Attendance at \$75.00 each.

LATE NIGHT STAFF SURCHARGE

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$25.00 per hour each; Captains \$50.00 per hour each; Bartenders at \$25 per hour each; and Cashiers at \$25 per hour each.

SHIPMENTS

A portage of \$10.00 each one time fee in/out per Box will be charged; client must fill out internal shipping authorization form to ensure proper shipment.

BANQUET CHECKS

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

PRICING

Menu prices are subject to change up to (90) days prior to the function.

APPROVAL

Client signature: _____

By signing this agreement, I acknowledge that I read and understood the Banquet Information and Requirements Information.

Catering Estimates

To assist in budgeting for your upcoming event, please reference the following. The prices are for estimation purposes only. The final cost of your event will depend upon the actual menu items selected. Please note that prices are exclusive of tax and gratuity.

Breakfast

Continental	19 - 23
Plated	20 - 30
Buffet	29 - 45

Breaks

Standard AM/PM Breaks	12 - 19
-----------------------	---------

Lunch

Plated	20 - 37
Buffet	39 - 50

Reception / Hors D'Oeuvres

5-6 pieces, per guest, prior to Dinner	25 - 36
16-20 pieces, per guest, without Dinner	80 - 120
Action Stations, per guest	16 - 24

Dinner

Plated	46 - 68
Buffet	64 - 88
Duo Entrées	65 - 73

Cocktail Reception

1 Hour Open Bar	16 - 18
2 Hour Open Bar	24 - 26
Each Additional Hour of Open Bar	8

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

INTERCONTINENTAL BREAKFAST



Clearwater

19

Fresh Orange, Grapefruit and Vegetable Juices
Muffins, Crumb Cakes and an Assortment of Danish
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Specialty Teas

Belleair

23

Fresh Orange, Grapefruit and Vegetable Juices
Medley of Seasonal Sliced Fruits, Assorted Yogurts with Fresh Berries
Danish, Muffins and Bagels
Butter, Cream Cheese and an Assortment of Jams
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Specialty Teas

Heart Smart

20

Fresh Orange, Grapefruit and Vegetable Juices
All Bran Muffins and Blueberry Muffins
Parfait Bar: Granola, Dried Fruits and Assorted Yogurts
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Specialty Teas

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

BREAKFAST BUFFETS

Express Breakfast Buffet

29

Assortment of Fruit and Vegetable Juices
Fresh Seasonal Sliced Fruits and Berries
Farm Fresh Scrambled Eggs with Grated Cheddar, Floridian Breakfast Potato Hash
Applewood Smoked Bacon, Link Sausage
Fresh Bakery Basket, Butter, Assortment of Jams, Cream Cheese
Freshly Brewed Gourmet Coffee, Decaffeinated and Specialty Teas

The Executive Breakfast Buffet

32

Assortment of Fruit and Vegetable Juices
Fresh Seasonal Sliced Fruit Display, Assorted Yogurts
Stuffed Banana and Ricotta French Toast with Maple Syrup
Farm Fresh Scrambled Eggs

Choice of Two Breakfast Meats
Applewood Smoked Bacon, Link Sausage, Chicken Apple Sausage or Grilled Ham

Floridian Breakfast Potato Hash
Assorted Fresh Baked Breakfast Pastries
Freshly Brewed Gourmet Coffee, Decaffeinated and Specialty Teas



Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

Bayside Brunch Buffet

45

Assortment of Fruit and Vegetable Juices
Fresh Seasonal Sliced Fruit and Berries
Smoked Norwegian Salmon Served with Tomatoes
Red Onions, Capers, Chopped Hard Cooked Egg
Seasonal Mixed Greens Salad
Tomato, Mozzarella and Basil Salad
Prosciutto and Melon Salad
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Link Sausage
Floridian Breakfast Potato Hash
Chicken in Tomato Artichoke Ragout
Penne Pasta, Bay Shrimp and Scallop in Boursin Cream
Fire Roasted Top Sirloin with Mushroom Cabernet
Fresh Croissants, Danish, Muffins and Assorted Bagels
Butter & Fruit Preserves
Freshly Brewed Gourmet Coffee, Decaffeinated and Specialty Teas



Omelet Station

\$8/Person

Farm Fresh Eggs
Made to Order with
Assorted Enhancements

Chef Attendant Fee
\$100/First Hour
\$25/Additional Hour

Bloody Marys & Mimosas \$45/Pitcher

One Pitcher Serves
Approximately 6 Glasses

Prices subject to 23% Service Charge and 7% Sales Tax

Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

PLATED BREAKFAST

All Breakfast Entrees Include: Freshly Brewed Gourmet Coffee, Decaffeinated and Specialty Teas
Fresh Orange Juice and Breakfast Pastry Platter

Traditional Breakfast

Farm Fresh Scrambled Eggs with Grated Cheddar
Served with a Selection of Applewood Smoked Bacon and Maple Glazed Link Sausage
Floridian Breakfast Potato Hash

20

Banana Ricotta Stuffed French Toast

Maple Syrup and Strawberry Compote
Grilled Sausage Patties

20

Steak and Eggs

Fire Grilled Filet Steak
Farm Fresh Scrambled Eggs with Grated Cheddar
Floridian Breakfast Potato Hash

30

Sweetwater Frittata

Shrimp, Crab, Tomato and Spinach
Floridian Breakfast Potato Hash

25

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

BREAKFAST ENHANCEMENTS

	Per Person	Per Dozen
Fluffy Egg and Cheese Croissant Sandwich	6	
Fresh Seasonal Sliced Fruits and Berries	6	
Ham, Egg and Cheese Biscuit	6	
Breakfast Burrito with Chorizo and Jack Cheese	6	
Assorted Cold Traditional Cereals	4	
Assorted Breakfast Pastries		48
Assorted Muffins and Fruit Breads		48
Bagels with Cream Cheese		48
Blueberry Crumb Cake		48
Fresh Baked Cinnamon Rolls		48
Smoked Salmon Platter with Traditional Accompaniments Serves 20 people	225	

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

AFTERNOON DELIGHTS



Sun Coast Healthy Alternative

15

Fresh Fruit, Granola and Yogurt Parfaits
Assorted Bottled Juices
Assorted Vitamin Water
Bottled Spring Water

The Energizer

12

Selection of Balance Bars and Power Bars
Red Bull and Pomegranate Juice
Bottled Spring Water and Assorted Natural Drinks

The Cookie Creation

14

Freshly Baked Assorted Cookies and Chocolate Fudge Brownies
Cold Chocolate and White Milk (Regular and 2%)

“Destination” Chocolate

19

Chocolate Truffles
Decadent Fudge Brownies
Chocolate Chip Cookies
Chocolate Covered Strawberries
Cold Chocolate and White Milk (Regular and 2%)

Vive La France

18

Fresh Seasonal Berries and Grapes
European Cheese Display
With Artisan Breads, Crostinis and Baguettes
Smoked Salmon Smear with Gherkins, Tomatoes and Onions
Bottled Spring and Sparkling Waters

Brain Freeze

15

Selection of Specialty Ice Cream Bars
Häagen-Dazs Ice Cream Bars
Frozen Juice Bars
Bottled Water

Field of Dreams

16

Nachos Con Queso and Salsa
Buttery Popcorn, Chips & Dip and Mixed Nuts
Miniature Corn Dogs with Whole Grain Mustard
Fresh Squeezed Lemonade

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

A LA CARTE

BEVERAGES

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee	58/Gallon
Authentic Italian <i>illy</i> Coffee	72/Gallon
Selection of Specialty Teas	48/Gallon
Fresh Lemonade	36/Gallon
Fruit Punch	36/Gallon
Variety of Chilled Juices	60/Gallon
Bottled Spring Waters	4/Bottle
Assorted Soft Drinks	4/Can
Bottled Natural Juices	5/Bottle

SNACKS

Assortment of Freshly Baked Cookies	42/Dozen
Chocolate Fudge Brownies	42/Dozen
Mini Dessert Pastries	60/Dozen
Haagen-Dazs Ice Cream Bars	6/Bar
Assorted Candy Bars	4/Bar
Granola Bars, Balance Bars and Power Bars	5/Bar
Cinnamon Churros	38/Dozen
Soft Chewy Warm Pretzels with Mustard and Cheese Sauces	44/Dozen
Assorted Finger Sandwiches	34/Dozen
Chocolate Dipped Strawberries	36/Dozen
Individual Yogurts	4/Each
Whole Fruit	3/Piece
Buttered Popcorn or Chips	3/Bag
Mixed Nuts, Trail Mix	36/Pound
Nacho Station: Chips, Warm Cheese, Guacamole, Salsa, Sour Cream	8/Person



Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

PLATED LUNCH

Light Luncheon Selections Include Choice of Dessert, Selection of Freshly Brewed Gourmet Coffee, Decaffeinated, Specialty Teas and Iced Tea
All Sandwiches Served with Choice of Vegetable Pasta Salad, Roasted Baby Bliss Potato Salad, Tropical Slaw or Fruit Cup

Smoked Turkey on Focaccia

Shaved Smoked Turkey Breast on Focaccia Bread
With Baby Greens, Provolone Cheese and Basil Aioli

21

Grilled Shrimp Salad

Grilled Shrimp with Parmesan Crisps
Marinated Beefsteak Tomatoes and Baby Leaf Greens

25

Sliced Chilled Tenderloin Ciabatta

With a Horseradish Dijonnaise Sauce, Watercress, Fire Roasted Tomato
Topped with Melted Brie Cheese

31

Traditional Cobb Salad

Crisp Baby Greens with Diced Tomato, Scallions, Avocado,
Chopped Eggs, Cucumber, Bacon and Gorgonzola Cheese

20

With Grilled Chicken

22

Traditional Cuban Sandwich

Ham, Roast Pork, Swiss Cheese and Dill Pickle on Classic Cuban Bread
Served with a Cup of Black Bean Sopa
(Maximum of 50 Guests for Cuban Sandwiches)

30

Savory Flat Iron Steak Salad

With Grilled Portobello Mushroom and Tuscan Bean Salad
Roasted Bell Peppers and Field Greens with Basil Oil

30

Prices subject to 23% Service Charge and 7% Sales Tax

**For any special dietary or vegetarian restrictions, please inquire with your Catering Manager for menu alternatives.



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

THE TRAVELER'S LUNCH BOX



Lunch Box Menu is designed for Groups of 100 or less.
If over 100 Guests, an additional \$5 per person surcharge will apply.

Prices subject to 23% Service Charge and 7% Sales Tax

Create Your Own

30

Choose One Item from Each Selection

Salad Choices

Fresh Fruit Salad
Orzo Pasta Salad

Sandwich Choices

Roast Beef and Cheddar
Honey Baked Ham and Baby Swiss
Roast Turkey Breast and Monterey Jack
Italian with Provolone
Grilled Chicken

Dessert Choices

Decadent Chocolate Chunk Brownie
Gourmet Chocolate Chip Cookie

Fruit Choices

Apple
Banana

Assorted Sodas and Bottled Water Available for Selection
at Time of Lunch Box Delivery

Lunch Boxes Include Lettuce, Tomato, Sweet Red Onion, Mayonnaise,
Mustard and Zesty Italian Dressing

Also Includes Individual Bags of Gourmet Chips



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

PLATED HOT LUNCHES

Includes Choice of Salad, Chef's Seasonal Vegetable, Dessert Selection, Warm Rolls and Butter
Freshly Brewed Gourmet Coffee, Decaffeinated, Specialty Teas and Iced Tea

Salad Choices

InterContinental Salad

Crisp Baby Greens, Tomato, Cucumber, Carrot Confetti and Shaved Bermuda Onion

Classic Caesar Salad

Chopped Romaine, Garlic Croutons and Fresh Parmesan Cheese

Greek Salad

Wild Mix Greens, Hot House Tomato, Sweet Red Onion, Kalamata Olives, Trio of Bell Peppers, Feta Cheese
Served with Herb Vinaigrette

Entrée Selections

Citrus Grilled Chicken Served with Floridian Rice and Mango Salsa	30
Pan Seared Grouper Served with Spinach, Forest Mushrooms, Red Pepper with a Citrus Beurre Blanc	*Market
Roasted Chicken Served with Sweet Corn and Tomato Relish with Thyme Red Potato Hash	30
Herb Crusted Snapper Served with Sweet Onion Marmalade and Wild Mushroom Risotto	33
Herb Crusted Petite Filet Filet of Aged Beef Tenderloin Served with Parmesan Whipped Potatoes	37



Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

LUNCHEON BUFFETS

Skyway Salad Buffet

44

Classic Caesar Salad with Herbed Sourdough Croutons and Fresh Shaved Parmesan Cheese

Create Your Own Greek Salad with Crisp Baby Field Greens, Kalamata Olives, Shaved Bermuda Onion, Trio of Bell Peppers, Divina Tomatoes, Sprinkled with Feta Cheese Served with Herb Vinaigrette

Plum Tomato and Fresh Basil Salad

Saffron Orecchiette Salad with Ratatouille

Tuna Niçoise Salad

Poached Chicken, Golden Raisin and Cashew Salad

Sliced French Baguettes, Pitas and a Variety of Warm Breads

Sliced Fresh Seasonal and Tropical Fruits with Wild Berries Tossed in a Vanilla Bean Yogurt

Assorted Gourmet Cookies and Pastries

Dale Mabry Deli

40

Chef's Soup Du Jour

Garden Salad with Choice of (2) Dressings

Fusilli Pasta and Roasted Vegetable Salad

Classic Potato Salad

Thin Sliced Roast Turkey, Virginia Ham, Roast Beef
Choice of ONE: Tuna Salad, Chicken Salad, Ham Salad
Assorted Breads

Sliced Cheddar Cheese, Baby Swiss, Provolone and Pepper Jack

Dill Pickles, Shaved Bermuda Onion, Vine Ripe Tomato, Crisp Leaf Lettuce,
Dijon Mustard, Horseradish Sauce, Basil Aioli and Mayonnaise

Minted Fresh Fruit Salad

Decadent Gourmet Mini Pastries

Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups

All Buffets Include
Selection of
Freshly Brewed
Gourmet Coffee,
Decaffeinated,
Specialty Teas and Iced Tea

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

LUNCHEON BUFFETS (continued)

Westshore Buffet

48

Chef's Soup Du Jour

Crisp Baby Green and Arugula Salad with Mustard Herb Vinaigrette

Fusilli Roasted Red and Yellow Tomatoes with Herb Truffle Vinaigrette

Pan Roasted Breast of Chicken with Mango Salsa and Port Wine Demi-Glace

Herb Encrusted Gulf Grouper with Shellfish Butter Sauce

Wild Rice Pilaf, Wild Mushroom and Chive

Chef's Choice of Vegetables

Variety of Warm Breads

Chef's Specialty Cakes

Venice to Milan

50

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese

Antipasto Salad

Pesto White Bean and Arugula Salad

Ravioli with Wild Mushroom Beef Bolognese

Chicken Saltimbocca with a Red Wine Veal Stock Reduction

Savory Italian Sausage and Peppers Ragout with Fresh Herbs

Rigatoni with Baby Broccoli, Gulf Shrimp, Red Chili Flake, Roasted Garlic and Shaved Parmesan

Freshly Baked Garlic Bread

Italian Cakes and Mini Pastries

Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups

All Buffets Include
Selection of
Freshly Brewed
Gourmet Coffee,
Decaffeinated,
Specialty Teas and Iced Tea

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

Fort Desoto Cookout

39

- Spicy White Chili, Caramelized Red Onion, Monterey Jack and Cheddar Cheese
- Carved Watermelon Basket with Seasonal Fruits and Wild Berries
- Classic Cole Slaw
- Home Style Macaroni Salad
- Red Skinned Potato Salad with Crisp Bacon
- Grilled Hamburger Sliders
- Grilled Hot Dogs
- Honey Vinegar BBQ Chicken Quarters
- Sweet Buttered Corn
- Fresh Baked Rolls and Assortment of Condiments
- Apple Crumble Tart with Fresh Cream, Peach Cobbler and Gourmet Cookies
- Fresh Squeezed Lemonade

LUNCHEON BUFFETS (continued)

Taste of Tampa

48

- Cuban Salad, Crisp Greens, Spanish Olives, Julienne Red Peppers and Sharp Cheese Served with Sour Orange Vinaigrette
- Black Bean Sopa, Cilantro Crème and Tomatoes
- Mojo Roasted Pork with Cubano Barbecue Sauce
- Ybor Paella with Fresh Gulf Seafood, Chicken and Chorizo Sausage
- Yuca with a Cuban Sofrito, Sautéed Spanish Onion, Fresh Garlic and Oregano
- Sugar Cane Roasted Plantains
- Flan, Chayote Fritters and Coconut Cookies
- Cuban Bread and Butter

**Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups**

**All Buffets Include
Selection of
Freshly Brewed
Gourmet Coffee,
Decaffeinated,
Specialty Teas and Iced Tea**

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

Tampa to Tampico

50

Create Your Own Tacos and Fajitas

Spicy Cilantro and Lime Beef

Southwest Grilled Chicken

Diced Tomato, Minced Red Onion, Cilantro, Grated Cheddar Cheese, Sliced Black Olive and Jalapeño

Fresh Southwest Salsa and Pico de Gallo

Sour Cream and Fresh Lime Wedges

Yellow Spanish Rice with Black Beans

Vegetable Tamale with Rock Shrimp Red Chili

Warm Flour Tortillas and Yellow Corn Tortillas

Mexican Flan, Almendra Puff

LUNCHEON BUFFETS (continued)



Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups

All Buffets Include
Selection of
Freshly Brewed
Gourmet Coffee
Decaffeinated,
Specialty Teas and Iced Tea

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

DINNER

Includes Choice of Salad, Vegetable, Starch, Warm Rolls and Butter, Choice of Dessert
Freshly Brewed Gourmet Coffee, Decaffeinated, Specialty Teas and Iced Tea

APPETIZERS

Seared Sea Scallops and Mango Risotto	13
Half Maine Lobster Cocktail	20
Goat Cheese Ravioli and Seared Duck Breast with Sage Brown Butter	15



Prices subject to 23% Service Charge and 7% Sales Tax

Salad Choices

Beefsteak Tomatoes

Feta Cheese, Shaved Bermuda Onion and Basil Vinaigrette

Classic Caesar Salad

Chopped Romaine, Garlic Croutons and Fresh Parmesan Cheese

InterContinental Salad

Crisp Baby Greens, Tomato, Cucumber, Carrot Confetti and Shaved Bermuda Onion

Dressing Choices:

Basil Balsamic Vinaigrette

Chunky Blue Cheese

Pepper Ranch

Zesty Italian

Raspberry Vinaigrette

DUO ENTRÉE SELECTIONS

Tournedos of Beef and Sesame Grilled Salmon 68

Presented on a Bed of Ginger Spinach with Roasted Red Pepper and Teriyaki Sauce

Grilled Chicken and Shrimp 65

Grilled Breast of Chicken with Red Pepper Sauce and
Marinated Jumbo Shrimp with Orange Marmalade

Land and Sea 73

Charbroiled Filet Mignon

Accompanied by Three Grilled Shrimp with Roasted Garlic Demi



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

ENTRÉES

Herb Roast Tenderloin of Beef

Fresh Herb Crusted Tenderloin of Beef, Rosemary Port Demi Glaze,
Grilled Portobello Mushrooms, Sauté of Swiss Chard and Roast Potatoes

68

Roasted Mahi

Citrus Beurre Blanc and Red Pepper, Wild Mushroom Risotto
Served with Chef's Seasonal Vegetables

48

Florida Grouper

Grilled Florida Grouper, Baby Leeks
Avocado Mango Salsa, Couscous with a Ginger Carrot Cream
Served with Chef's Seasonal Vegetables

52

Pan Seared Breast of Chicken

Pesto Seared Chicken Breast with a Mondavi Reduction
Thyme Whipped Yukon Potatoes, Served with Seasonal Braised Vegetable

46

Ancho Roasted Pork Loin

Sweet Potato Mash with Dried Cherry and Onion Jus
Served with Chef's Seasonal Vegetables

50

Sweet Corn Crusted Salmon

Served with Orange Beurre Blanc, Saffron Six Blend Rice and Seasoned Vegetables

52

Roast Chicken Saltimbocca

Chicken Breast Stuffed with Prosciutto, Garlic and Mozzarella
Served with Parmesan Mashed Potatoes, Braised Vegetables and Roasted Garlic Pan Jus

48

Prices subject to 23% Service Charge and 7% Sales Tax

**For any special dietary or vegetarian restrictions, please inquire with your Catering Manager for menu alternatives.



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

DINNER BUFFETS

Bayshore Buffet

70

InterContinental Salad
Crisp Baby Greens, Tomato, Cucumber, Carrot Confetti and Shaved Bermuda Onion

Caesar Salad
Crisp Romaine Hearts, Anchovies Fillets, Parmesan Cheese and Classic Caesar Dressing

Pan Roasted Chicken Breast with Mushroom Sauce
Scallop and Tarragon Gulf Grouper with Shellfish Butter Sauce
Herb Roasted Sirloin of Beef with Candied Shallot Cabernet Demi-Glace

White Truffle Roasted Potatoes
Braised Root Vegetable Hash with Chive Glaze

Hearth Baked Breads, Rolls, Pita and Seeded Flat Breads with Butter

Chocolate Tortes and Cheesecakes

Taste of the Orient

67

Wonton Soup with Scallions

Crisp Baby Greens Salad with Mandarin Orange and Citrus Sesame Vinaigrette

Vegetable Spring Rolls with Sweet and Sour Plum Sauce

Vegetable Stir-Fry

Hoisin Roasted Half Duck with Orange Ginger Sauce and Tossed Sesame Seed

Beef and Broccoli

Sweet and Spicy Glazed Chinese Chicken

Tokyo Style Pork Fried Rice

Lemon Coconut Cake and Fortune Cookies

Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups

All Buffets Include
Selection of
Freshly Brewed
Gourmet Coffee,
Decaffeinated,
Specialty Teas and Iced Tea

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

DINNER BUFFETS (continued)

Caladesi Barbecue

64

New Potato Salad with Crisp Bacon

Home Style Macaroni Salad with Scallions

Crisp Field Greens, Cherry Tomatoes, Cucumbers, Radish and Red Onion
Served with Roasted Shallot Port Wine Vinaigrette

Spicy St. Louis Rib Stack with a New Mexico Barbecue Sauce
Chargrilled Chicken Quarter with Habanero Mango Barbecue Sauce
Slow Cooked Barbecue Pork Roasted with Kansas City Barbecue Sauce

Bourbon Baked Beans with Caramelized Onion Compote
Sweet Butter Yellow Corn on the Cobb

Jalapeño Sweet Corn Bread and Fresh Baked Buttermilk Biscuits

Strawberry Short Cake and Key Lime Mousse

The Sandkey

88

Caribbean Salad, Crisp Baby Greens, Mango, Mandarin Oranges, Bermuda Red Onion
Jicama, Pear Tomatoes and Citrus Vinaigrette

Tropical Fruit Salad

Scotch Bonnet Jamaican Jerk Chicken with Jicama Slaw

Pan Roasted Red Snapper with Mango, Banana, Chutney and Dark Rum Butter Sauce

Roasted Whole Suckling Pig with a Mojo and Sour Orange Glaze

Caribbean Barbecued Prawns with Coconut Red Curry Butter Sauce and Charred Oranges

Tropical Island Rice Pilaf

Island Strudel, Pineapple Upside Down Cake

(Carver Required)

Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups

All Buffets Include
Selection of
Freshly Brewed
Gourmet Coffee,
Decaffeinated,
Specialty Teas and Iced Tea

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

Channelside Buffet

74

Tuscany White Bean Soup

Caesar Salad-Crisp Hearts of Romaine, Parmesan Reggiano Cheese, Herb Sourdough Croutons Served with Caesar Dressing

Antipasto Salad-Marinaded Vegetables, Imported Olives, Italian Meats and Cheese Served with Olive Oil Vinaigrette

Chicken Cacciatore-Braised Chicken Quarter with Mushrooms, Peppers, Onion, Tomatoes and Red Wine

Ossobuco-Veal Shank Braised with Olive Oil, White Wine, Veal Stock Onions

Tomatoes and Garlic Served with Tomato Ragout and Gremolata

Seafood Pasta-Clams, Mussels, Shrimp & Scallops, Pancetta, Hot Chilies, Italian Parsley Garlic, White Wine & Olive Oil Served over Rigatoni

Pan Seared Grouper-With Fennel, Broccoli, Roasted Garlic in Red Wine Tomato Broth

Herb Garlic Roasted New Potatoes

Tiramisu Mousse and Chocolate Panna Cotta

DINNER BUFFETS (continued)

Taste of Lyon

74

Vichyssoise, Potato Leek Soup

Salad Niçoise, Crisp Baby Greens, Niçoise Olives, Cherry Tomatoes, French Green Beans, Hard Cooked Egg, Shaved Onion and Herb Vinaigrette

Endive and Apple Salad, Crisp Baby Watercress, Gorgonzola Cheese, Candied Walnuts Cherry Tomatoes & Mustard Vinaigrette

Pan Roasted Chicken Breast With a White Wine Beurre Blanc

Côte de Boeuf-Roasted Prime Rib of Beef with Classic Sauce Bordelaise and Truffled Shallots (Carver Required)

Swordfish Provencal-Grilled Swordfish with Garlic, Niçoise Olives, Tomatoes, Anchovies, White Wine and Olive Oil

Ratatouille

Fingerling Potatoes, Caramelized Onions, Bacon and Veal Stock

Tarte Tatin and White Chocolate Cream Puffs

Buffet Requires a
Minimum of 50 Guests,
A 20% Surcharge
Will be Applied
for Smaller Groups

All Buffets Include
Selection of
Freshly Brewed
Gourmet Coffee,
Decaffeinated,
Specialty Teas and Iced Tea

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

DELECTABLE DESSERT SELECTIONS

For Lunch or Dinner Choices

Traditional Tiramisu
With Cappuccino Cream

Key Lime Panna Cotta
With Candied Lime

Spiced Carrot Cake
With Cream Cheese Frosting

Apple Crumble Tart
With Butterscotch Drizzle

Chocolate Crunch Bar
Milk Chocolate Mousse
Atop a Crunchy Praline Crust

Cheesecake with Three Elements
Cheesecake Platter with
Choice of 3 Seasonal Accompaniments



Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

DESTINATION EARTH ORGANIC MENUS

Breakfast Buffet 36
100% Mango Naked Juice
Seasonal Organic Fruit & Berry Display
Stonyfield Organic Yogurt Parfaits
Organic Pecorino, Heirloom Tomato & Turkey Scramblers with Organic Wheat Toast
Served with Sustainable *illy* Coffee Service and Tea Forte

Break 7
Organic Chocolate Macadamia Smoothies

Lunch Buffet 42
All Natural Mixed Green Salad with Tomato, Carrot, Onion and Radish
Served with Sunflower Seed Vinaigrette & Topped with Cahaba Farms Micro Celery
Organic Almond Crusted Salmon
"Mind, Body & Spirit" Organic Cashew Chicken
Roasted Fennel and Organic Sea Beans
Cheiftain All Natural Wild Rice Blend
Organic Fruit Compote with Whipped Cream
Served with Sustainable *illy* Coffee Service and Tea Forte

Dinner Buffet

Choice of (2) Entrees 80

Choice of (3) Entrees 87

Plant City Organic Cucumber Salad with Meyer Lemon Olive Oil and Organic Sea Salt
Heavenly Farms Organic Vine Ripe Tomato Salad with Arugula and Organic Balsamic Vinaigrette
ENTRÉE CHOICE 1 - All Natural Snake River Pork Loin with Tangerine and Lime Honey Glaze
ENTRÉE CHOICE 2 - Organic Grass Fed Beef Strip Loin with Pumpkin Seed & Arugula Pesto and Sweet Red Wine Reduction
ENTRÉE CHOICE 3 - Sustainable Oven Roasted Corvina with Organic Blood Orange Olive Oil
All Natural Wheat Berry Pilaf
Seasonal Organic Vegetable Ratatouille
All Organic Watermelon and Lime Curd Parfait
Served with Sustainable *illy* Coffee Service and Tea Forte



~ Guided by Principles of Sustainability ~

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

RECEPTIONS

	Per Person	
Imported and Domestic Cheese Display Fresh Fruit, Dried Fruit and Assorted Nuts With Whole-Grain Mustards, French Bread and Crackers	12	
Montage of Fresh Vegetable Crudités Served with Fresh Herb Sour Cream	8	
Mediterranean Display Crostinis, Lavash, Crackle Bread, Crackers and Seasoned Focaccia Served with a Trio of Gourmet Spreadable Delights: Tomato-Basil ~ Mushroom Confit ~ Hummus ~ Roasted Eggplant Caponata Tahini ~ Olive Tapenade ~ Herbed Cheese Mousse ~ Spinach & Artichoke	12	
Chilled Seafood Bar Chilled Jumbo Shrimp, Scallops and Oysters Served with Fresh Lemon, Bloody Mary Cocktail Sauce, Mignonette Sauce and Remoulade *Add Lobster at Market Price (Based on 3 Pieces Per Person)	12	
Chilled Jumbo Gulf Shrimp and Snow Crab Claws Served with Fresh Lemon, Bloody Mary Cocktail Sauce and Classic Remoulade (Based on 3 Pieces Per Person)	12	
Hand Rolled Sushi Assorted Sushi Rolls with Pickled Ginger, Wasabi and Hoisin Soy Reduction (Based on 5 Pieces Per Person)	18	
Baked Brie en Croute with Sliced Apple and Raspberry Compote With French Breads (Serves 30 Guests)	Per Platter 150	
Whole Smoked Norwegian Salmon Capers, Egg White & Yolk, Shallots, Chives, Red Onion and Crème Fraiche Toasted Bread Points and French Baguette	225	
Seasonal Stone Crab (Available May through October)	*Market	

Prices subject to 23% Service Charge and 7% Sales Tax



CHEF'S ACTION STATIONS

Requires Chef Attendant or Carver - see page 3 for fees



<p>Pasta Station Rigatoni, Veal Ravioli and Saffron Fusilli Served with Bolognese Sauce, Wild Mushroom Marsala and Carbonara Accompaniments Include Roasted Garlic, Roasted Tomatoes, Artichokes, Mushrooms, Roasted Peppers, Olive Oil and Parmesan Cheese Add Chicken or Shrimp \$4 Per Person</p>	<p>Per Person 20</p>
<p>Asian Wok Tokyo Spicy Garlic Jumbo Shrimp and Snow Peas Stir-Fry Beef and Baby Broccoli with Toasted Sesame Hoisin Sweet and Spicy Chicken with Cashew and Scallions Thai Stir-Fry Vegetables</p>	<p>22</p>
<p>Potato Martini Bar Yukon Gold Whipped Potato with Sautéed Shrimp, Chives, Mushrooms, Smoked Salmon, Gorgonzola Cheese, Parmesan Cheese, Sour Cream, Scallions, Smoked Bacon, Whipped Sweet Potato with Walnuts Display in Martini Glasses</p>	<p>16</p>
<p>Fajita Station Cilantro Lime Beef, New Mexico Chicken, Flour and Yellow Corn Tortillas, Salsa, Jalapenos, Avocado, Chopped Cilantro, Sour Cream and Roasted Green Chillies</p>	<p>18</p>
<p>Greek Island Carver Grilled Sliced Leg of Lamb, Stuffed Grape Leaves, Marinated Greek Olives, Greek Meatballs, Cucumber-Yogurt Sauce, Pita Bread and Roasted Peppers</p>	<p>24</p>
<p>Horseradish Crusted Strip Loin (Serves 25 People) Served with Assorted Rolls, Stone Ground Mustard and Red Wine Reduction</p>	<p>Each 325</p>
<p>Steamship Round of Beef (Serves 100 People) Served with Assorted Rolls and Horseradish Sauce</p>	<p>800</p>

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

HORS D'OEUVRES
(Minimum of 50 Pieces Per Item)

Hot Hors D'Oeuvres

5 Per Piece

- Vegetable Egg Roll, Plum Sauce
- Spinach and Cheese in Phyllo
- Boursin Stuffed Artichoke
- Assorted Petite Quiche
- Chicken Empanada
- Beef Brochette with Sweet Peppers
- Chicken Tenderloin Satay Served with Peanut Sauce
- Mini Beef Wellington
- Chicken Wellington
- Scallops Wrapped in Bacon with Brown Sugar Glaze and Toasted Almonds
- Cozy Shrimp
- Petit Crab Cakes with Sauce Remoulade
- Asparagus in Phyllo

Cold Hors D'Oeuvres

5 Per Piece

- Crostini with Gorgonzola, Red Onion and Plum Tomato
- Curry Chicken Salad Canapés
- Goat Cheese and Spinach Pine Nut Crostini
- Fresh Mozzarella with Prosciutto Ham, Basil and Pesto
- Blackened Beef Tenderloin Bite
- Grilled Chicken with Feta Cheese, Black Olive and Roasted Sweet Peppers
- Grilled Ahi Tuna with Mango Aioli
- Roasted Vegetable Tartlet
- Chef's Assorted Canapés

Hot Hors D'Oeuvres

6 Per Piece

- Sweet-n-Sour Duck Spring Roll
- Baby Lamb Chops Served with Minted Sauce
- Jumbo Barbecue Bacon Wrapped Shrimp with Sweet and Spicy Barbecue Sauce
- Coconut Lobster Lollipop

Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

BAR BEVERAGE SERVICE

Hosted

Top Shelf Cocktails
Premium Cocktails

Per Drink

8
7

Wine by the Glass
Imported Beer
Domestic Beer
Bottled Water
Assorted Sodas

7
7
6
4
4

Hosted Hourly

Top Shelf Cocktails

One Hour
Two Hours
Each Additional Hour

Per Person

18
26
8

Premium Cocktails

One Hour
Two Hour
Each Additional Hour

16
24
8

Hosted Event Tickets

Top Shelf Cocktails
Premium Cocktails

8
7



Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com

BAR BEVERAGE SERVICE (continued)

Specialty Drinks

Cordials and Cognacs
Martinis

Per Drink

10
10

Per Gallon

Champagne Punch
Mimosa Punch
Sangria
Rum Punch

100
100
100
100

Cash Bar

Top Shelf Cocktails
Premium Cocktails
Wine by the Glass
Imported Beer
Domestic Beer
Bottled Water
Assorted Sodas

Per Drink

9
8
8
8
7
5
5

Banquet Champagne

Salmon Creek

Per Bottle

36



Prices subject to 23% Service Charge and 7% Sales Tax



4860 W. Kennedy Blvd., Tampa, FL 33609 / Phone: 813-286-4052 / Fax: 813-286-4051 / www.intercontampa.com