



INTERCONTINENTAL.  
HOTELS & RESORTS



BANQUET KIT 2025

# COFFEE BREAK



# COFFEE BREAK AM

Plain Croissant  
Blue Berry Muffin  
Pineapple Danish  
Coconut Madeleines  
Tropical Seasonal  
Whole Seasonal Cut  
2 Kinds Of Juice  
Tea & Coffee

Cheese Croissant  
Chocolate Danish  
Raspberry Muffin  
Cheese & Tomato  
Sandwich  
Whole Fruits  
Tropical Seasonal Cut  
Fruits  
2 Kinds Of Juice  
Tea & Coffee

Plain Croissant  
Pain au Chocolat  
Banana Bread  
Tuna Scallion Sandwich  
Fruit Cake  
Whole Seasonal Fruit  
Tropical Seasonal Cut  
Fruits  
2 Kinds Of Juice  
Tea & Coffee

# DOMINICAN COFFEE BREAK

Salt fish Accra  
Cheese Bake  
Banana Peze  
Jerk Spiced Chicken Wrap  
Tropical Seasonal Cut Fruits  
Whole Fruits  
Tea & Coffee  
2 kinds of juice



# COFFEE BREAK PM

Cookies  
Hazelnut Praline  
Ham & Cheese Sandwich  
Whole Fruits  
Tropical Seasonal Cut  
Fruits  
2 Kinds Of Juice  
Tea & Coffee

BBQ Chicken Sandwich  
Pulled Pork & Veg Roll  
Chocolate Brownie  
Sesame Madeline  
Tropical Seasonal Cut  
Fruits  
Cookies  
Whole Fruits  
2 Kinds Of Juice  
Tea & Coffee

Dasheen Ball  
Lamb Samosa  
Creole Spiced Chicken  
Wrap  
Cheesecake Brownies  
Tropical Fruit Tart  
Tropical Seasonal Cut  
Fruits  
Cookies  
Whole Fruits  
2 Kinds Of Juice  
Tea & Coffee

Breaded Mozzarella Stick  
Chicken Tikka Sandwich  
Passion Fruit Macaron  
Coconut Cheese Cake  
Tropical Seasonal Cut  
Fruits  
Cookies  
Whole Fruits  
2 Kinds Of Juice  
Tea & Coffee

CANAPÉ



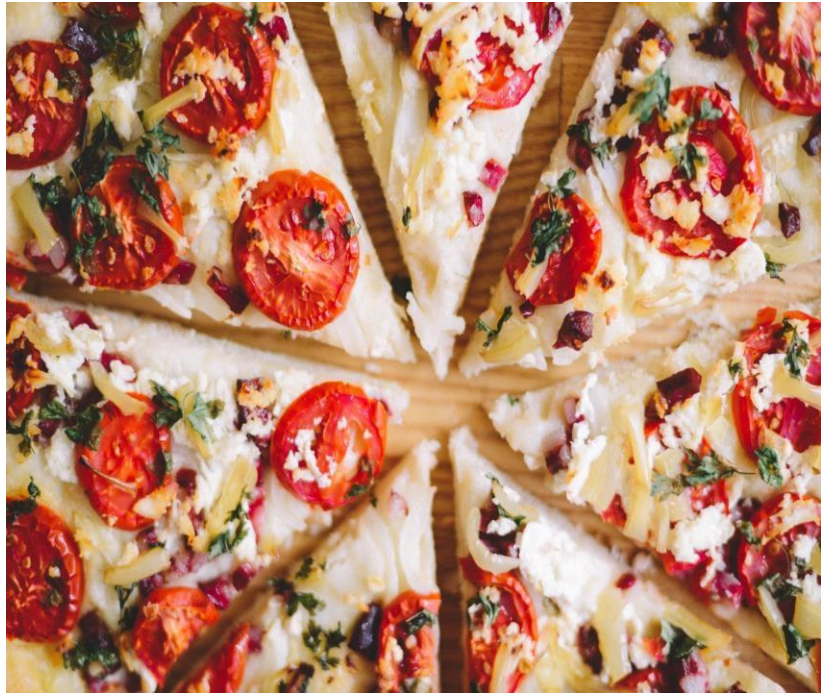
# CREATE YOUR OWN CANAPÉ SELECTION - COLD

- Tuna (Or) Mahi-mahi Tartare
- Sesame Crusted Yellowfin Tuna
- Teriyaki Glaze Chilled Prawn, Mango Lime Salsa
- Seared Beef Tataki Ponzu Sauce
- French Baguette Traditional Italian Bruschetta



# CREATE YOUR OWN CANAPÉ SELECTION - HOT

- Crunchy Arancini Taleggio
- Mini Chicken Satay with Peanut Sauce
- Bread Dasheen Ball
- Cod Fish Ball
- Cod Fish Accra
- Mini Chicken Tikka Skewer with Mint Yoghurt
- Bread Brie Stick
- Angus Meat Ball with Spicy Tomato Sauce
- Mini Beef Slider
- Creole Spiced Chicken Skewer
- Chicken Lollipop
- Chicken Tikka Tacos
- Home Made Local Chips



# CREATE YOUR OWN CANAPÉ SELECTION - SWEET

- Chocolate Brownie
- Dominican fruit Cake
- Berry Macaron
- Passion Fruit Eclairs
- Raspberry Eclairs
- Coconut Cake
- Mini Cup Cake
- Mango Profiteroles
- Mini Fruit Skewer



# BUFFETS



***Salads***

Trio of bean salad,  
Caesar salad Jerk spiced chicken salad,  
Niçoise salad

***Farm to table***

Carrot, cucumber, tomato, kale Lettuce,  
beetroot, pumpkin, sweet corn.

***Antipasti***

Grilled bell pepper, roasted eggplant, Marinated  
Pumpkins, semi dried tomato

***Dressing & condiments***

Ranch, Italian, passion fruit dressing Herb  
crouton, capers, olives, gherkins

***Soup***

Roasted pumpkin soup, coconut cream

***Main course***

Roasted Herb Crusted Pork loin &  
gremolata  
Pan fried reef fish Spicy Creole sauce.  
Chicken fricassee  
Red bean stew with Coconut Cream  
Stir fried vegetables with tofu  
Cumin & Peas Pulao Rice  
Roasted potato rosemary & garlic

***Dessert***

Passion Fruits Cheesecake  
Dominican Fruit Cake  
Tropical slice fruit  
Cream caramel  
Strawberry Pistachios Slice

*XCD160++*

***Salads***

Greek salad

Chicken Tikka salads

Beetroot crumble feta, toasted pecan nuts

Roasted beef glass noodles salad sesame dressing

***Farm to table***

Lettuce, water cress, white cabbage, tomato

Cucumber, red kidney beans, sweet corn

***Antipasti***

Roasted butternut squash, balsamic marinated

mushroom Baked root vegetables,

***Dressing & condiments***

Thousand island, balsamic, herb vinaigrette Herb

crouton, capers, olives, gherkins

***Soup***

Vegetable Minestrone Soup

***Main Course***

Roasted Chicken Leg with rosemary Garlic Jue

Catch of the day, Coconut Lemongrass Sauces

Beef Provençale

Potato gratin

Vegetable ratatouille

Steamed provision with herb butter

Callaloo Rice

***Desserts***

Passion Fruit Delight

Lemon tart & mixed fruits

Chocolates Cake

Tropical slice fruits

Strawberry Eclair

*XCD175++*

### ***Salads***

Poached Seafood, water cress salad  
Cajun chicken in spicy tomato salsa  
Quinoa Salad cranberry salad  
Ham and pasta Salad

### ***Farm to table***

Cucumber, tomato, chick peas, kale Local  
lettuce, beetroot, sweet corn, red cabbage

### ***Antipasti***

Grilled zucchini, Baked eggplant, Mushroom  
semi dried tomato

### ***Dressing & condiments***

Cocktail, French, Caesar dressing Herb  
crouton, capers, olives, gherkins

### ***Soup***

Callaloo soup, coconut cream

### ***Main Course***

Spinach Stuff Chicken Breast Creamy tomato  
sauce

Braised BBQ pork ribs

Lamb Roulade with Prunes and carrot

Grilled reef fish saffron herb sauce

Steamed vegetables toasted almond

***Lyonnaise Potatoes***

Mac & Cheese

Dominican vegetables rice

### ***Desserts***

Black Forest Gateau

Assorts Fruits tart

Cheese Cake

Passionfruit profiterole

Tropical slice fruits

Mix Red Berry Pistachios Slice

*XCD200++*

Freshly Baked Local & European Bread Display

***Salads***

Water Melon, Olives & Feta Cheese Salad

Tandoori Chicken Salad

Seared Tuna Salad With Lemon Segments And  
Roasted Tomatoes

Mediterranean Couscous Salad

***Farm To Table***

Local Lettuce, Romaine Lettuce, Masculine  
Leaves Grated Carrots, Sliced Beetroot, Radish,  
Sweet Corn, Red Kidney Beans, Local Tomatoes,  
Cucumber Slices,

***Dressings & Condiments***

Cocktail, Balsamic, Caesar, Italian, Mustard,  
Parmesan Shavings, Herb Croutons, Anchovies

***Soup***

Roasted Pumpkin Soup, Coconut Cream, Chives

***Main Course***

Beef Stew,

Creole Chicken, Pumpkin, Potato

Pot Roasted Lamb Leg, Rosemary, Garlic

Sweet & Sour Seafood, Capsicum, Pineapple

**Buttered Seasonal Vegetable**

Potato Gratin

**Cajun Roasted Root Vegetables**

Callaloo Rice - Local Spinach Rice

***Dessert***

Tropical Seasonal Cut Fruits

Chocolate Brownie, Fresh Fruit Tart,

Passion fruit Cheese Cake

Strawberry Pistachio Slice, Crème Brulé

Green Apple Delight

Carrot Cake with Cheese Foresting

Dark Chocolate Entremets

*XCD250++*

Freshly Baked Local & European Bread Display

***Salads***

Chicken Walldorf Salad

Lemongrass Poached Seafood, Herb Salad  
Spicy Roast Beef Salad Glass Noodles Salad,  
Basil Marinated Artichoke And Dried Tomato

***Farm to Table***

Local Lettuce, Romaine Lettuce, Masculine Leaves  
Grated Carrots, Sliced Beetroot, Sweet Corn Red  
Kidney Beans, Local Tomatoes, Cucumber Slices

***Dressings & Condiments***

Caesar, Balsamic, Cocktail, Lemon Olive Oil,  
Mustard, Parmesan Shavings, Herb Croutons,  
Anchovies Freshly Baked Local & European Bread  
Display

***Soup***

Seafood Bisque

***Main Course***

Creole Style Mix Grill  
(Cajun Chicken, Jerk Spiced Lamb,  
Grilled Sirloin Steak, Mushroom Sauce  
Chicken Biryani, Saffron Rice, Cashew Nut, Mint  
Pan Fried Reef Fish Lemongrass Passion Fruit Sauce  
Black Eye Bean Stew  
Farmer's Potato Gratin  
Buttered Seasonal Vegetable

***Dessert***

Tropical Seasonal Cut Fruits  
Cinnamon Craqueline  
Red Velvet with Cheese Cream  
Crème Caramel, Pistachio and Mango Slice  
Opera, Fresh Fruit Trat  
Berry Cheese Cake  
Dark Chocolate Entremets  
Green Apple Delight

*XCD280++*



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