

BUFFETS

BUFFET MENU I

Soups

Ox-tail consommé with Sherry
Cream of the Season

Salads

Mini-Salads of Guacamole and Langoustines
Endives with Pyrenean Blue Cheese and Nuts
Smoked Salmon and Cod, Sweet and Sour Pickle
and Tender Spring Onions
Couscous with Vegetables à la Menthe
Your choice: (Seasonal Tomato, Cucumber, Peppers, Olives, etc.)
Variety of Spanish Cheeses

Hot Dishes:

Free-Range Chicken with Garlic and Green Asparagus
Roast Potatoes with Tender Spring Onions
Line-Fished Hake a la Bilbaína
Mediterranean Vegetable Rice

Desserts:

Apple Pie
Sliced Fresh Fruit
Variety of Sweet Shots from our Dessert Chef

"InterContinental" Wine Selection
Water, Beer and Soft Drinks
Coffee and Mignardises

€58

Plus 10% VAT

*For fewer than 40 persons
please ask for the rental price of an additional room.*

BUFFETS

BUFFET MENU 2

Soups

Seafood Soup
Cream of the Season
Shot Glasses of Cream of Melon and Wild Mint

Salads

Pipirrana Malagueña (Marinated Onion, Tomato, Pepper and Cucumber Salad)
Lettuce Hearts and Cantabrian Anchovies
Tuna Fish Potato Salad in Black Sesame Seed Crunch
White Asparagus with Tri-Colour Pepper Vinaigrette or Traditional Mayonnaise
Your choice: (Seasonal Tomato, Cucumber, Peppers, Olives, etc.)
Variety of Spanish and International Cheeses

Hot Dishes:

Cod with Red Vizcaína Sauce
Bamboo Duck and Caramelised Oyster Sauce
Medallions of Galician Veal with Red Wine Sauce
Grilled Mediterranean Vegetables
Salmon Cubes with Cava and Broccoli Florets
Orecchiette Pasta Sautéed with Vegetables and Fresh Tomato Sauce
Seafood Fideuá (Noodle Paella)

Desserts:

Fruit Salad
Mille-Feuille InterContinental
Sliced Seasonal Fresh Fruit
Dark Chocolate Cake
Variety of Sweets in Shot Glasses from the Master Dessert Chef

"InterContinental" Wine Selection
Water, Beer and Soft Drinks
Coffee and Mignardises

€65

Plus 10% VAT

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