



INTERCONTINENTAL.
HARBOR COURT
BALTIMORE

“Rehearsals on the Harbor”



~Cocktail Hour~

Premium Bar

JW Red Scotch, Jim Beam Bourbon, Seagram 7 Whiskey, Bacardi Light Rum, Sauza Gold Tequila, Pierre Ferrand Cognac, Fris Vodka, Beefeater Gin, Triple Sec, Amaretto, Coffee Liqueur, Sparkling Wines, White and Red House Wines, Imported and Domestic Beers, Soft Drinks, Mineral Waters

~\$19.00 Per Guest for the First Hour & \$14.00 Per Guest for Each Additional Hour~

Beverages are also available on consumption based on the following prices:

-Premium Cocktails @ \$8.00 Per Drink/Martinis @ \$10.00 Per Drink/Cordials & Wine @ \$9.00 Per Drink

-Deluxe Imported & Domestic Beers @ \$7.00 Each~

Butler-Passed Hors d'Oeuvres:

Cold Canapes:

Sesame Marinated Tuna in an Asian Spoon

Seared rare and served with a Spicy Seaweed Salad and Wasabi Aioli

Peppercorn Crusted Seared Beef Tenderloin

Thinly Sliced and Served on Challah with Horseradish Cream

Cherry Wood Smoked Duckling with Mango Chutney on Truffled Brioche Toast

Caprese Crostini

Fresh Mozzarella & Tomato, Marinated in Fresh Basil & Extra Virgin Olive Oil, Imported Aged Balsamic Vinegar, Fresh Garlic & Basil on a Toasted Crouton

Hot Hors d'oeuvres:

*Brie and Raspberry
in a Phyllo Hat*

*Sesame Chicken Tenders
with an Apricot Mustard Dipping Sauce*

*Marinated Lamb Chops
with a Mint Yogurt*

*Miniature Crab Cakes
with a Spicy Remoulade Dip*

*~All Hors d'oeuvres at \$6.00 Per Piece~
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*Three Course
Rehearsal Dinner Selections:*

~First Course Selections-Please Select One:~

*Butternut Squash Bisque
Flavored with Jack Daniels and Garnished with Granny Smith Apples*

*Roasted Duck Chowder
Rich Game Broth with Fennel, Sweet Potato, Fresh Rosemary and Sage*

*Frisee & Apple Salad
Baby Frisee with Caramelized Granny Smith Apples with Jerusalem Artichokes,
Grilled Asparagus Tips
& Brie Cheese with Sherry Vinaigrette*

*InterContinental Caesar Salad
Chopped Baby Romaine Lettuce with Classic Caesar Dressing, House Made Herb Croutons and Shaved Parmigiano-Reggiano*

~Entrée Selections~

Eastern Shore Chicken with a Rock Lobster Sauce

With Forest Mushrooms & Tuscan Couscous

Oven Roasted Chicken Breast

Stuffed with Duck Confit, accompanied by Whipped Sweet Potatoes and Herbed Mushroom Sauce

Portobello Encrusted Seabass

Accompanied with Herb Gnocchi, Roasted Shallots & Mushroom Emulsion

Horseradish Encrusted Filet of Beef

Served with Potatoes Au Gratin & Bordelaise Sauce

Petit Filet Mignon and Crab Stuffed Jumbo Shrimp

With Whipped Yukon Gold Potatoes, Cabernet Sauce and Citrus Cream

Rosemary Roasted Rack of Lamb

Winter Fruit Chutney, Asparagus and Dauphine Sweet Potatoes

~Dessert Selections~

Blackberry Napoleon

*Flaky Sugared Pastry with Crème Patissiere
Garnished with Fresh Seasonal Berries*

Granny Smith Apple Tart

On a Painted Plate with Caramel Sauce

Trio of Crème Brulees

*Chocolate, Vanilla & Strawberry Crème Brulees
Presented on a Plate in Asian Spoons*

Bittersweet Chocolate Ganache Tart

With a Fresh Raspberry Sauce

*Freshly Brewed Regular & Decaffeinated Coffees,
Assorted Teas to Include Herbal Tea*

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~Three Course Dinner Charge~

Eastern Shore Chicken-\$68.00 Per Person

Chicken with Duck Confit-\$70.00 Per Person

Seabass-\$75.00 Per Person

Filet Mignon of Beef-\$79.00 Per Person

Filet Mignon & Crab-Stuffed Shrimp-\$95.00 Per Person

Rosemary Roasted Rack of Lamb-\$80.00 Per Person

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*~House Wine Service with Dinner available at \$12.00 Per Person~
(Charges Subject to 22% Service Charge & 6% Maryland Sales Tax)*