



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 Liquor, Sparkling Wines, White and Red House Wines, Imported and Domestic Beers, Soft Drinks, Mineral Waters*

*~\$16.00 Per Guest for the First Hour & \$9.00 Per Guest for Each Additional Hour~*

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

*-Premium Cocktails/Martinis/Cordials & Wine @ \$8.00 Per Drink~*

*~Beverages-Premium, Imported & Domestic Beers @ \$6.50 Each~*

*-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 \$4.00 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-\$55.00 Per Person*

*Chicken with Duck Confit-\$59.00 Per Person*

*Seabass-\$61.00 Per Person*

*Filet Mignon of Beef-\$65.00 Per Person*

*Filet Mignon & Crab-Stuffed Shrimp-\$70.00 Per Person*

*Rosemary Roasted Rack of Lamb-\$70.00 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)**

