

Catering

InterContinental Cairo Citystars

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BEVERAGE PACKAGE

Ongoing Beverage for 1 hour

Soft Drink

Mineral Water

Mocktails

Tea & Coffee

USD 10 per person for minimum 10 guests

LIGHT COFFEE BREAK

Selection of Fresh Juices

Mineral Water

Freshly brewed coffee, decaffeinated coffee, herbal and leaf teas

Full cream, skimmed milk

Signature homemade cookies

Selection of Fresh Oven Baked Bakeries

Fruit Salad Served in Shot Glasses

USD 15.00 per person minimum 10 guests

RICH COFFEE BREAK

Selection of Fresh Juices

Mineral Water

Freshly brewed coffee, decaffeinated coffee, herbal and leaf teas

Full cream, skimmed milk

Selection of French pastries

Assorted Oriental sweet

Selection of Mini Sandwiches

Seasonal sliced fruit

USD 21.00 per person minimum 10 guests

COCKTAIL MENU

COLD

Japanese crab salad

Acapulco seafood ceviche

Shrimp, truffle, green apple

Lobster roll, wasabi mayo, sesame

Poached octopus, potato, sun-dried tomato

Salmon rillettes & cucumber jelly crostini

Big shell pasta stuffed with homemade marinated salmon

Dry beef, marinated eggplant, basil mayo, crispy focaccia

Veal tenderloin eggplant marinated truffle mayo crispy endive

Smoked duck breast, fig & mint jelly, truffle mayo, toast bread

HOT

Explosive goat cheese doughnuts

Mozzarella & basturma spring roll

Truffle & burrata cheese muffalleta

Spanish mushroom & potato croquette

Shrimp tempura, mango chutney taco

Shrimp popcorn, wasabi mayonnaise nachos

Andalusian calamari with white & black aioli

Greek lamb burger, tzatziki, tomato bun

Grilled chicken tikka masala, wrap sandwich

Mini Lebanese kofta, cherry sauce, pistachio

DESSERT

Mini churro's

Mini calisson

Mini rose tartlet

Mini mojito Baba

Mango panna cotta

White chocolate taco

Selection of mini eclair

Selection of macaroon

Exotic fruit minestrone

Selection of mini crème brulee

Selection of Oriental mini pastries

12 canapés USD 22 per person minimum 10 guests

18 canapés USD 33 per person minimum 10 guests

24 canapés USD 45 per person minimum 10 guests

LUNCH/DINNER SET MENU

MENU 1

STARTER

Goat Cheese Salad

Goat cheese, caramelized walnut, green salad and honey mustard vinaigrette

MAIN COURSE

Beef Medaillion Mushroom sauce

Served with gratin potato and rusted vegetable

DESSERT

Raspberry Chocolate Cake

Served with red berry coulis

MENU 2

STARTER

Exotic Seafood Salad

Shrimp, calamari, mesclun salad, Mikado vegetables, and lemon zest

Olive oil & lemon dressing, cilantro

MAIN COURSE

Chicken Forestier

Stuffed chicken with wild mushroom,

Served with tomato arancini and grilled vegetables,

Rosemary chicken cream sauce

DESSERT

Seasonal Fruit Mousse Dome

Served with fruit coulis sauce

MENU 4

STARTER

Shrimp Caesar Salad

Mini shrimps, Parmesan cheese, garden fresh salad, pesto croutons, Caesar dressing

MAIN COURSE

Veal Striploin

Served with eggplant escabeche, roasted potato, rosemary

DESSERT

Soft Chocolate Creamy Brownie

Served with berry coulis

USD 40 per person minimum 10 guests