

CONRAD®

NEW YORK

With Exclusive Catering by



Fall 2016 Breakfast

Conrad New York is pleased to partner with Union Square Events as our exclusive Food & Beverage provider for meetings, conferences and events.

Union Square Events proudly presents the finest seasonal ingredients, sourced from local and artisanal producers, expertly prepared using traditional and modern cooking techniques.

Our menus are thoughtfully crafted by Executive Chef John Karangis and the Union Square Events culinary team, with a mission to create unparalleled dining experiences to thoroughly inspire our guests.

CONTINENTAL BREAKFAST BUFFET 70

Served with Freshly Squeezed Orange Juice, Cranberry Juice, and Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

SLICED FRUIT PLATTER

ASSORTED NEW YORK BAGELS WITH CREAM CHEESE, PEANUT BUTTER AND NUTELLA

ARTISANAL MORNING PASTRIES

Served with Sweet Butter and Preserves

(Please select four)

Croissants

Pain au Chocolat

Almond Croissants

Seasonal Muffins

Bacon and Cheddar Scones

Sourdough Toast

Whole Grain Toast

ASSORTED YOGURTS OR CEREAL

(Please select one)

Assorted Cereals with Milk, Skim, and Soy Milk

Bircher Muesli with Oats and Non-Fat Greek Yogurt

Non-Fat Greek Yogurt with house made Maple-Pecan Granola

Non-Fat Greek Yogurt & Red Currant-Vanilla Compote Parfait with house made Maple-Pecan Granola

ENRICH YOUR MORNING WITH ENHANCEMENTS FROM OUR KITCHEN

Egg Sandwiches **12**

Choice of Spinach, Bacon or Ham; Cheddar or Gruyère on English Muffins

Steel-Cut Irish Oatmeal with Cherry Compote and Brown Sugar **10**

Fruit Kebabs (2 per guest) **8**

Hard-Boiled Eggs **6**

BREAKFAST BUFFET 79

Served with Freshly Squeezed Orange Juice, Cranberry Juice, and Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

SLICED FRUIT PLATTER

ASSORTED NEW YORK BAGELS WITH CREAM CHEESE, PEANUT BUTTER AND NUTELLA

ARTISANAL MORNING PASTRIES

Served with Sweet Butter and Preserves

(Please select four)

Croissants

Pains au Chocolat

Almond Croissants

Seasonal Muffins

Bacon and Cheddar Scones

Sourdough Toast

Whole Grain Toast

ASSORTED YOGURTS OR CEREAL

(Please select one)

Assorted Cereals with Milk, Skim and Soy Milk

Bircher Müesli with Oats and Non-Fat Greek Yogurt

Non-Fat Greek Yogurt with house made Maple-Pecan Granola

Non-Fat Greek Yogurt & Red Currant-Vanilla Compote Parfait with house made Maple-Pecan Granola

FROM OUR KITCHEN

(Please select one)

Baked Eggs, Sharp Cheddar Cheese and Chives

Soft Scrambled Eggs with Chive Crème Fraîche

Frittata with Sweet Potato, Mushrooms and Swiss Chard

Sourdough Strata with Applewood-Smoked Bacon, Caramelized Onions and Gruyère

(Please select one)

Applewood-Smoked Bacon

Chicken & Apple Sausage

Sage Breakfast Sausage

Spanish Chorizo with Peppers and Onions

Turkey Bacon

(Please select one)

Fines Herbes Rösti Potatoes

Thyme-Roasted Fingerling Potatoes with Sweet Bell Peppers

Crispy Red Bliss Potatoes, Shallots and Dill

ENHANCEMENTS FROM OUR KITCHEN

to supplement breakfast buffets

- Baked Eggs, Sharp Cheddar Cheese and Chives **8**
- Soft Scrambled Eggs with Chive Crème Fraîche **8**
- Frittata with Sweet Potato, Mushrooms and Swiss Chard **8**
- Sourdough Strata with Applewood-Smoked Bacon
- Caramelized Onions and Gruyère **8**

- Egg Sandwich **12**
Choice of Spinach, Bacon or Ham
Cheddar or Gruyère on English Muffins

- Hard-Boiled Eggs **6**

- Trio of Smoked Salmon **15**
Citrus, Gravlox, Pastrami
Minimum Guarantee of 25 guests

- Applewood-Smoked Bacon **8**
- Chicken & Apple Sausage **8**
- Turkey Bacon **8**
- Sage Breakfast Sausage **8**
- Spanish Chorizo with Peppers and Onions **8**
- Crispy Red Bliss Potatoes, Shallots and Dill **8**
- Fines Herbes Rösti Potatoes **8**
- Steel-Cut Irish Oatmeal with Apple Compote **10**
- Brioche French Toast with Cherry Compote **10**
- Seasonal Selection of Whole Fruit (per person) **6**
- Fruit Kebabs (2 per guest) **8**

BREAKFAST STATIONS

to enhance breakfast buffets

(Minimum guarantee of 40 guests)

One Chef Attendant Required Per Every 50 Guests 225

HOUSE MADE FRUIT SMOOTHIE STATION **15**

Cucumber, Mint & Spinach

Berries & Mint

Apple & Honey

Wheat Grass Shots

EGG AND OMELET STATION **24**

Farm Fresh Eggs Prepared à la Minute

Seasonal Vegetables and Artisanal Cheeses

BELGIAN WAFFLE STATION **22**

House made Waffle Batter Prepared à la Minute

Maple Syrup, Mixed Berries, Nutella Mousse,

Tahitian Vanilla Cream and Honey Butter

SIR BENEDICT STATION **26**

Eggs Benedict Prepared à la Minute

English Muffins or Potato Latkes

Smoked Salmon, Country Ham or Sautéed Spinach

House made Hollandaise Sauce

SALMON STATION **24**

Trio of Salmon- Citrus, Gravlox, Pastrami

New York Bagels, Pumpnickel and Mini Baguettes

Crème Fraîche, Cream Cheese and Accoutrements

PLATED BREAKFAST 81

Served with Freshly Squeezed Orange Juice, Cranberry Juice, and Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

PRE-SET INDIVIDUAL FRUIT SALAD

PRE-SET ASSORTMENT OF MORNING PASTRIES

Served with Sweet Butter and Preserves

(Please select four)

Croissants

Pains au Chocolat

Almond Croissants

Seasonal Muffins

Bacon Cheddar Scones

MAIN COURSE

(Please select one)

Frittata with Sweet Potato, Mushrooms and Swiss Chard

Eggs Benedict with Country Ham, Roasted Cherry Tomato and Asparagus Salad

Sourdough Strata with Applewood-Smoked Bacon, Caramelized Onions and Gruyère

Brioche French Toast with Cherry Compote and Crème Fraîche