

CONRAD®

NEW YORK

With Exclusive Catering by



Fall 2016 Dinner

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.

COCKTAIL RECEPTION

Cocktail Receptions include the Conrad Hosted Bar with choice of one Bar Snack and six Specialty Canapés.

ONE HOUR 85

TWO HOURS 110

BAR SNACKS

(Please select one)

Conchiglie Fritte
Spinach- Artichoke Grissini
Herbed Sea Salt Kettle Chips
Plantain Chips with Mole Poblano Salt
Sea Salt & Malt Vinegar Kettle Chips
Crudit  with Sage Aioli
House-Marinated Olives
"Bloody Mary" Peanuts
Sour Cream, Onion & Dill Popcorn
USE's Bar Nut

CHILLED CANAPÉS

Beef Carpaccio, Mustard, Capers & Parmesan
Caviar & Cr me Fra che Tart
Fluke Tartare with Grapefruit, Sesame & White Soy
Yellowfin Tuna Tartare, Olive, Capers & Celery
Quail Egg & Boccones with Pickled Pepper
Baby Radish, Vadouvan Butter & Sesame Salt
Meyer Lemon Hummus with House made Air Bread
House made Tostada with Avocado & Cilantro
Roasted Golden Beet & Goat Cheese Tartelette
Carrot & Coconut Tartelette with Sesame & Coriander
Celery Root & Apple Velout  with Truffles & Cr me Fra che
Prosciutto & Robiolina Mousse Cannoli with Sicilian Pistachios
Foie Gras Mousse with Caramelized Pear & Boston Brown Bread

WARM CANAPÉS

Sea Urchin with Pickled Turnip
Mac & Cheese Croquette with Gruy re Fondue
House made Beef Slider with Aged Cheddar & Tomato Jam
Pigs in a Blanket with Deli Mustard
Harissa Spiced Lamb Slider with Lemon, Yogurt & Cucumber
Pan-Seared Crab Cake, Lemon Tartar & Espelette Pepper
Tarte Flamb e, Applewood-Smoked Bacon & Fromage Blanc
Chicken Pot Pie with Rosemary Cream
Pastrami in Rye
Potato and Caviar on Gaufrette
Lobster Corn Dog

COCKTAIL STATIONS

TASTE OF INDIA 36

Chaat Masala Samosa
Chicken Tikka Masala
Curried Cauliflower with Golden Raisins and Almonds
Fried Chickpeas with Smoked Paprika
Steamed Turmeric Basmati Rice
Warm Naan Bread
Green Mango Chutney, Cucumber Raita, Tamarind Chutney

BREAKFAST FOR DINNER 36

Anson Mills Grits with Cajun Shrimp
Crispy Red Bliss Potatoes, Shallots, and Dill
Potato, Zucchini, and Parmesan Frittata
Quiche with Wild Mushrooms, Leeks, and Goat Cheese
Selection of Morning Pastries
Smoked Salmon with Seasonal Accompaniments

MEZE 31

Cauliflower Salad with Tahini and Pomegranate Molasses
Fatoush Salad with Pita Crisps and Sumac Dressing
Marinated Beet Salad with Walnuts, Orange and Feta
Lamb Kofta with Cumin & Sumac
Tabbouleh with Parsley & Mint
Fava Bean Falafel
Labne with Za'tar
Lemon Hummus
Middle Eastern Pickles
Citrus Baba Ghanoush
Pita and Lavash

ARTISANAL CHEESES AND CHARCUTERIE 40

Artisanal Bread and Seasonal Fruits & Nuts
Whole Grain Mustard, Cured Olives and Cornichon

SUSHI 56* (5 pieces per person)

Selection of Freshly Prepared Maki and Nigiri
Served with Hijiki, Gari, Wasabi & Soy Sauce

ITALIAN 39

Insalata Verde
Kale Caesar Salad with Olive Oil Bread Crumbs

(Please select two)

Garganelli with Ruby Shrimp, Asparagus & Glazed Carrots
Ricotta Cavatelli with Roasted Tomatoes, Fava Beans & Mint
Orecchiette with Fennel Sausage, Broccoli Rabe, Chili Flakes
Ricotta Agnolotti with English Peas and Pancetta

SPA DAY 35

Haricots Verts and Citrus Salad, French Breakfast Radishes
House-made Vegetable Burger with Smoked Tomato Aioli
Kale Caesar Salad with Olive Oil Croutons
Red Leaf Lettuce with Shaved Fennel, Orange, Hazelnuts
Fresh Pressed Juices
Seasonal Crudit  with Basil Aioli

TAPAS 36

Alb ndigas- Spanish-Style Meatballs, Spicy Tomato Sauce
Saut ed Shrimp with Romesco Sauce
Bacalao Croquetas with Orange Aioli
Eggplant Escabeche, Shishito Peppers, Sundried Tomatoes
Oxtail-Stuffed Piquillo Peppers
Seared Octopus, Grapefruit and Fennel
Fried Chickpeas
Marinated Olives

RUSTIC FLATBREADS 40

(Please select four)

Artichoke & Kale with Pecorino B chamel
Black Mission Fig with Goat Cheese, Arugula & Pine Nuts
Charred Eggplant with Goat Cheese & Roasted Red Peppers
Fennel Sausage with Peppers, Onions & Fresh Ricotta
Hen of the Woods Mushrooms with Kale, Ricotta & Thyme
Prosciutto with Ricotta & Arugula
Roasted Grape with Walnut & Rosemary
Roasted Tomatoes with Basil & Fresh Mozzarella

CARVING

Chef Attendant Required **225**

Accompanied by Artisanal Bread

Apple-Smoked Turkey

Cranberry-Orange Chutney **35**

Herb-Roasted Pork Loin

Coriander Mojo **38**

Roasted Rack of Lamb

Tomato, Mint, and Olive Chutney **42**

Bone-In Rib Eye Steak

Salsa Verde and Red Wine Jus **46**

(Please select one)

Caesar Salad with Garlic Croutons

Endive, Arugula, and Radicchio Salad

Kale Caesar Salad with Olive Oil Croutons

Beet & Poached Pear Salad, Champagne Vinaigrette

ASIAN 35

Vegetable Dumplings & Shrimp Shumai

Korean Grilled Pastrami

Slow-Roasted Pork

Chili-Marinaded Chicken Wings with Mango and Mint

Napa Cabbage Slaw

Stir-Fried Baby Bok Choy with Toasted Sesame

TAQUERIA 36

Tortilla Chips & Fire-Roasted Tomato Salsa

Plantain Chips & Black Bean Hummus

(Please select three)

Chicken Mole Pipian, Grilled Chicken Mole

Barbacoa, Beef with Chipotle and Guajillo Peppers

Carnitas al Pastor, Braised Pork Shoulder with Mexican Spices and Pineapple

Verduras, Roasted Portobello Mushrooms with Zucchini, Corn and Poblano Peppers

SOUTHERN 39

Buttermilk Fried Chicken

Smoked Baby Back Ribs with Barbecue Sauce

Buttermilk Corn Bread

Macaroni and Cheese

Classic Cole Slaw

CHILLED SEAFOOD STATION 57

Poached Gulf Shrimp

Lump Crab Salad

Market Selection of Four East and West Coast Oysters

Champagne-Jalapeño Mignonette

Freshly Grated Horseradish

Cocktail Sauce

Lobster Available for additional \$10

SLIDERS 38

Local Pickled Vegetables

Sea Salt & Black Pepper Kettle Chips

(Please select three)

Beef Burger Slider

Fried Chicken Slider with Cream Coleslaw

House made Vegetable Burger with Napa Cabbage Kimchi

Buttermilk Biscuit with Sweet Butter & Country Ham

Classic Meatballs with Tomato-Basil Sauce

Pork Belly Slider with Green Mango Slaw on King's Hawaiian

PASSED DESSERTS 28

STATIONARY SWEETS 32

(Please select six)

Almond Financier with Sour Cherry

Butterscotch-Chocolate Lollipop with Caramelized Cocoa Nibs

Caramel Choux Puff with Foie Gras-Hazelnut Mousse

Macerated Apple Tartelette with Dulcey Chocolate

Milk Chocolate Tartelette with Sunflower Seed Brittle

Mint Ganache and Dark Chocolate Brownie

Peanut Butter-Candied Bacon Push Pop

Pink Peppercorn Marshmallow with Raspberry Crunch

Roasted Orange, Rum & Marzipan Cake

Sarsaparilla Float with Vanilla Ice Cream

Stout Cupcake with Peanut Buttercream

Chocolate Almond Apricot Cake

Chocolate Cupcake with Pistachio Buttercream

Cream Cheese Mousse, Carrot Cake, Walnut Crunch

Dark Chocolate Lollipop with Raspberry

Fall-Spice Potato Doughnut

Cinnamon Cupcake with Honey Buttercream

Lemon Macaron with Honey Buttercream Buttercream

Fruit Skewers

Graham Macaron with Butternut Squash-Milk Chocolate

Ice Cream Cones

Inside Out Mallomars

Macarons Glacés

COFFEE AND CORDIAL BAR 34

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Bailey's Irish Cream

Disaronno Amaretto

Romana Sambuca

Benedictine & Brandy

Kahlua

Cointreau

Southern Comfort

Campari

BUFFET DINNER 150

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Freshly Brewed Unsweetened Iced Tea: Iced Tea Station **5**; Individually Set **7**

Served with Artisanal Breads. Please select two first courses, three main courses, and two desserts.

FIRST COURSE

Soup

Butternut Squash Soup with Pumpkin Seed-Brown Butter Crumble

Wild Mushroom Soup with Sherry and Thyme

Smoked Tomato Soup with Crispy Pasta and Aged Pecorino

Salad

Organic Red Quinoa Salad with Baby Kale and Pickled Cranberries

Orzo Salad with Feta, Black Olive, Preserved Lemon, and Parsley

Kale Caesar Salad with Focaccia Croutons and Parmesan Cheese

Market Greens Salad with White Balsamic Vinaigrette

Roasted Beet Salad with Blue Cheese and Toasted Almonds

MAIN COURSE

Fish

Pan-Seared Salmon with Celery Root, Roasted Mushrooms, and Pomegranate Molasses

Pan-Seared Sea Bass with French Lentils, Chorizo, and Roasted Peppers

Seared Tuna with Charred Broccoli, Toasted Pine Nuts, and Lemon

Poultry

Roasted Chicken Breast with Brussels Sprouts, Apples and Pancetta

Organic Chicken Breast with Roasted Sweet Potatoes, Pearl Onions, and Walnuts

Roasted Chicken with Parsnips, Tuscan Kale, and Farro

Beef

Roasted Sirloin with Braised Beans and Cabernet Jus

Seared Beef Tenderloin with Roasted New Potatoes, Cipollini Onions, and Porcini Jus

Short Rib au Poivre with Ricotta Cavatelli and Braised Red Cabbage

Vegetarian

Bombolotti with Roasted Fennel and Tarragon Cream Sauce

Root Vegetable Cassoulet

Penne with Roasted Tomatoes, Spinach, and Parmesan

DESSERTS

Chocolate Napoleon, Crisp Praline, Pain De Gênes, Roasted Pear

Cream Cheese Mousse, Carrot Cake, Walnut Crunch

Lemon-Orange Blossom Mousse, Chocolate Biscuit, Chocolate Praline Crèmeux

Fall-Spiced Bavarian, Gingerbread Cake, Lemon-Ginger Gelée

Giant Cream Puff, Chai Crèmeux, Caramelized Spiced Pear

Caramelized White Chocolate Mousse, Almond Biscuit, Tropical Fruit Crèmeux

PLATED DINNER

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Freshly Brewed Unsweetened Iced Tea Individually Set **7**

Served with Artisanal Breads. Please select one first course, one main course and one dessert.

Plated Dinners include a one-hour Conrad hosted bar with specialty canapés.

Wine will be charged on consumption during dinner

Choice of Entrée- additional \$25 per guest based on higher priced item

The price of your meal is determined based on your entrée selection:

Poultry 205

Fish 215

Beef/Lamb 220

FIRST COURSE***Soup***

Potato Velouté with American Caviar, Pickled Onion, and Rye

White Bean Brodetto with Pancetta, Parmigiano-Reggiano, and Salsa Verde

Pasta

Ricotta Gnocchi with Roasted Squash and Sage-Brown Butter

Celery Root Agnolotti with Black Truffle and Straciatella

Ricotta Cavatelli with Roasted Pumpkin, Tuscan Kale, and Pecorino Romano

Salad

Market Greens Salad with Radishes and Fines Herbs

Roasted Beet Salad with Candied Citrus, Pistachio, and Verjus Emulsion

Roasted Root Vegetable Salad with Carrot-Ginger Vinaigrette

Roasted Squash and Pear Salad with Duck Confit and Pain d'Épices

Yellowtail Crudo with Citrus Yogurt, Fennel Confit, and Celery

MAIN COURSE***Fish***

Roasted Sea Bass with Chickpeas and Eggplant

Roasted Arctic Char with Black-Eyed Peas

Halibut with Lobster Mousse, Savoy Cabbage and Glazed Vegetables

Poultry

Cherry Wood-Smoked Duck Breast with Turnips and Pancetta

Brick-Pressed Chicken with Confit Fingerling Potatoes, Creamed Kale, and Salsa Verde

Roasted Chicken with Sweet Potato Pain Perdu and Wild Mushrooms

Beef/ Lamb

Grilled Tenderloin with Roasted Sweet Potatoes and Rosemary Jus

Beef Tenderloin with Roasted Carrots, Brussels Sprouts, and Black Garlic

Braised Short Ribs with Rutabaga, Kohlrabi, and Beets

Roasted Lamb Chops with Farro, Turnips, Taggiasca Olives, and Mint

DESSERT

Raspberry Mousse with Graham Biscuit, Marshmallow Fluff and Peanut Butter Ice Cream
 Chocolate Ombre Tart with Candied Kumquat, Caramella Crunch and Roasted Chocolate-Cherry Sorbet
 Almond Cake with Chestnut Praline Crunch, Caramelized Coffee and Vanilla Ice Cream
 Soft Chocolate Cream & Caramel Custard with Pickled Cranberry, Candied Parsnip and Whiskey Ice Cream
 Lemon Olive Oil Custard with Pistachio Sable, Earl Gray Gelée and Whipped Crème Fraîche
 Roasted Baby Apple with Walnut Nougat, Caramelized Honey and Wheat Beer Ice Cream
 Milk Chocolate Panna Cotta with Poached Pear, Oat Streusel and Caramel Ice Cream
 Mascarpone Cheesecake with Roasted Apple, Caraway Tuile and Concord Grape Sorbet

PRE-SET DESSERT

Pistachio and Fig Tart
 Caramelized White Chocolate Mousse, Almond Biscuit, Tropical Fruit Crèmeux
 Fall Spiced Bavarian, Gingerbread Cake, Lemon Ginger Gelée

STATIONARY SWEETS 32

PASSED DESSERTS 28

(Please select six)

Almond Financier with Sour Cherry	Cream Cheese Mousse, Carrot Cake, Walnut Crunch
Caramel Choux Puff with Foie Gras-Hazelnut Mousse	Dark Chocolate Lollipop with Raspberry
Macerated Apple Tartelette with Dulcey Chocolate	Fall-Spice Potato Doughnut
Milk Chocolate Tartelette with Sunflower Seed Brittle	Cinnamon Cupcake with Honey Buttercream
Mint Ganache and Dark Chocolate Brownie	Lemon Macaron with Honey Buttercream Buttercream
Peanut Butter-Candied Bacon Push Pop	Fruit Skewers
Pink Peppercorn Marshmallow with Raspberry Crunch	Graham Macaron with Butternut Squash-Milk Chocolate
Roasted Orange, Rum & Marzipan Cake	Ice Cream Cones
Sarsaparilla Float with Vanilla Ice Cream	Inside Out Mallomars
Stout Cupcake with Peanut Buttercream	Butterscotch-Chocolate Lollipop with Caramelized Cocoa Nibs
Chocolate Almond Apricot Cake	Macarons Glacés
Chocolate Cupcake with Pistachio Buttercream	

HOSTED BAR

Vodka

Grey Goose
Tito's

Gin

Bombay Sapphire

Tequila

Patron Silver

Rum

Bacardi Superior

Bourbon

Maker's Mark

Whiskey

Crown Royal

Scotch

Johnnie Walker Black

Beer

Sam Adams, Blue Moon, Amstel Light
Stella Artois, Heineken, Corona Extra

Wine

Prosecco Brut D.O.C., Mionetto, Italy
Sauvignon Blanc, 2012, Matua Valley, Marlborough, NZ
Chardonnay, 2013, Hess Collection, Monterey, CA
Pinot Noir, 2011, Beringer Founder's Estate, Napa, CA
Cabernet Sauvignon, 2008, Hawk's Crest, St. Helena, CA

Seasonal Specialty Cocktails

Priced per person

Downtown Cider 14

Bourbon, Cider and Cinnamon

Conrad Royale 10

Prosecco, Crème de Cassis, topped with Blackberries

WINE LIST

CHAMPAGNE & SPARKLING WINE

Domaine Chandon, California **80**
Domaine Chandon Rosé, California **85**
Moët et Chandon, Brut Impérial, Champagne, FR **110**
Moët et Chandon, Impérial Rosé, Champagne, FR **150**
Veuve Clicquot, Yellow Label, Champagne, FR **160**

WHITE WINE

Pinot Grigio, Alta Luna, Veneto, IT **70**
Albariño, Martin Codax, Albariño, Rias Baixas **75**
Domaine Jean Paul Balland, Sancerre, Loire, FR **78**
Chardonnay, Rodney Strong "Chalk Hill" Sonoma, CA **80**
Chardonnay, Stag's Leap "Karia", Napa, USA **95**
Chardonnay, Cuvaison, Napa, USA **80**

ROSÉ WINE

Chateau D'Esclans "Whispering Angel", Provence **75**
Les Vignobles Guessissard, "les papilles", Provence **75**

RED WINE

Pinot Noir, Tangle Oaks, Sonoma, USA **82**
Pinot Noir, Mac Murray Ranch, Sonoma, USA **85**
Cabernet Sauvignon, BR Cohn Silver Label, North Coast, CA **88**
Ferrari-Carano "Siena", Meritage, Sonoma, USA **90**
Pinot Noir, Davis Bynum, Russian River Valley, USA **110**
Cabernet Sauvignon, Stag's Leap "Artemis", Napa, USA **155**