

# CONRAD®

NEW YORK

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With Exclusive Catering by



## **Fall 2016 Lunch**

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.

**BENTO BOX 90**

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas per person **19**

Freshly Brewed Unsweetened Iced Tea Station **5**

**Please select three combinations to include: one salad, one main course, one fresh fruit and one dessert.**

**SALADS**

Baby Kale Caesar Salad

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

Chickpea Salad with Quinoa and Cucumbers

Market Vegetable and Mesclun Salad with Herb Vinaigrette

Tri-color Baby Potato Salad, Chimichurri Vinaigrette

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

**MAIN COURSE*****Poultry***

Slow-Roasted Chicken with Glazed Carrots, Turnips, Spinach, and Barley

Pan-Roasted Chicken Breast with Fingerling Potatoes and Haricots Verts

***Beef***

Grilled Tenderloin of Beef with Rosemary, White Beans and Carrots

Roasted Tenderloin of Beef with Haricots Verts, Wax Beans, Roasted Peppers and Pickled Shallots

***Fish***

Pan-Roasted Atlantic Salmon with Parsnip Purée and Brussels Sprouts

Yellowfin Tuna with Red Pepper Relish Grilled Romano Beans and Fingerling Potatoes

***Vegetarian***

Roasted Cauliflower Steaks with Sweet Potato and Wild Rice

Roasted Eggplant with Delicata Squash, Wilted Spinach, and Herb Couscous

**FRESH FRUIT**

Seasonal Fruit Salad

Mixed Berries

**SWEETS**

Rum Raisin Blondie

Double Fudge Brownie

Lemon Pecan Biscotti

Mocha Chip Shortbread with Espresso Ganache

**CASUAL BUFFET LUNCH 89**

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
Freshly Brewed Unsweetened Iced Tea: Iced Tea Station 5; Individually Set 7

**Accompanied by House made Kettle Chips, Assorted Pickled Vegetables and Selection of Whole Fruit  
Please select two salads, three sandwiches and two desserts.**

**SALADS**

Market Greens Salad with Chianti Vinaigrette  
Frisee and Mache with Buttermilk Dill Dressing  
Chickpea Salad with Quinoa and Cucumbers  
Wild Rice Salad with Autumn Root Vegetables  
Marinated Cucumber Salad with Roasted Eggplant and Labne  
Orzo Salad with Feta, Black Olives, Preserved Lemon and Parsley  
Kale Caesar Salad, Shredded Parmigiano-Reggiano and Focaccia Croutons  
Japanese Eggplant with Edamame, Maitake Mushrooms, Carrots and Chili-Sesame Dressing

**SANDWICHES**

*All Sandwiches Available as Gluten-Free Upon Request*

**Poultry**

Smoked Turkey with Bread and Butter Pickles, and Gruyère on 7-Grain Bread  
Roasted Turkey with Apple, Walnut-Goat Cheese and Watercress on Baguette  
Smoked Turkey with Tomato, Bacon, and Avocado Mayonnaise on Whole Grain Bun  
Roasted Chicken with Applewood-Smoked Bacon, Sweet Potato, Apricots and Watercress on Baguette  
Grilled Chicken with Mozzarella, Roasted Tomatoes, Arugula and Balsamic Aioli on Ciabatta  
Grilled Chicken with Applewood-Smoked Bacon, Arugula and Roast Garlic Aioli on Ciabatta

**Beef**

Roasted Beef with Sharp Cheddar and Horseradish Aioli on Baguette  
Pastrami with Whole Grain Mustard and Pickles on Challah

**Pork**

Black Forest Ham with Havarti Cheese, Fresh Cucumber, and Whole Grain Mustard on Baguette  
Roast Pork Loin with Pickled Red Cabbage and Honey-Mustard on Pretzel Bread

**Vegetarian**

Marinated Portobello Mushrooms with Fresh Mozzarella, Charred Onions, and Roasted Red Peppers on Ciabatta  
Roasted Pumpkin with Apples, Baby Kale and Caramelized Onion Aioli on Ciabatta

**DESSERTS**

Rum Raisin Blondie  
Double Fudge Brownie  
Chocolate Chip Cookie  
Cream Cheese Mousse, Carrot Cake, Walnut Crunch  
Sponge Cake, Cranberry Compote, Candied Orange, Vanilla Cream  
Maple Marshmallow and Caramélia Ganache Sandwich Cookie  
Mocha Chip Shortbread with Espresso Ganache  
Pine Nut and Pecorino Tart

**LUNCH BUFFET 95**

Freshly Brewed Coffee, Decaffeinated Coffee and a 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

***Salad***

Roasted Root Vegetable Salad with Carrot-Ginger Vinaigrette

Market Greens Salad with Chianti Vinaigrette

Raw and Roasted Root Vegetable Salad with Sherry Vinaigrette

Chickpea Salad with Quinoa and Cucumbers

Frisee and Mache with Buttermilk- Dill Dressing

Kale Caesar Salad with Focaccia Croutons and Parmesan Cheese

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

Wild Rice Salad with Autumn Root Vegetables

**MAIN COURSE*****Fish***

Pan-Roasted Atlantic Salmon with Parsnip Purée and Brussels Sprouts

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

Roasted Halibut with Cauliflower Caponata and Calabrian Chili

***Poultry***

Roasted Chicken with Parsnip, Tuscan Kale and Farro

Pan-Seared Chicken Breast with Braised White Beans and Salsa Verde

Pan-Seared Chicken Breast with Sweet Potato Purée, Swiss Chard and Rosemary Jus

***Beef***

Roasted Sirloin with Braised Beans and Cabernet Jus

Tenderloin of Beef with Haricots Verts, Carrots, Mushrooms and Marble Potatoes

Short Rib au Poivre with Ricotta Cavatelli and Braised Red Cabbage

***Vegetarian***

Root Vegetable Cassoulet

Bombolotti with Roasted Fennel and Tarragon Cream Sauce

Cavatelli with Roasted Squash and Sage Brown Butter

Roasted Cauliflower with Sardinian Couscous, Caramelized Fennel and Preserved Lemon

**DESSERT**

Caramelized White Chocolate Mousse, Almond Biscuit, Tropical Fruit Crèmeux

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

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

Cookies and Cream Macaron

Pistachio and Fig Tart

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

## PLATED LUNCH 99

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.**

### FIRST COURSE

#### *Soup*

Curried Squash Soup

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

#### *Salad*

Citrus-Cured Tuna with Saffron and Fennel

Heirloom Carrot Salad, Hon Shimeji Mushrooms, Vadouvan-Sunflower Seed Granola\*

Lightly-Smoked Arctic Char with Roasted Carrots, Tatsoi and Dill Crème Fraîche

Market Greens Salad with Chianti Vinaigrette\*

*\*Available as Pre-Set Selections*

### MAIN COURSE

#### *Fish*

Pan-Roasted Atlantic Salmon with Parsnip Purée and Brussel Sprouts

Slow-Roasted Arctic Char with Horseradish Gremolata, Salsify and Meyer Lemon Sauce

Grilled Mahi Mahi with Quinoa, Turnips, Juniper and Mint

#### *Poultry*

Cascun Farm Chicken with Cranberry Beans and Black Trumpet Mushrooms

Brick-Pressed Chicken with Wild Mushrooms, Parsnips and Salsa Verde

Pan-Roasted Chicken with Cauliflower, Cipollini Onions, Apples and Maple Jus

#### *Beef*

Beef Tenderloin with Roasted Carrots, Brussels Sprouts and Black Garlic

Braised Short Ribs with Rutabaga, Kohlrabi and Beets

Grilled Tenderloin with Roasted Sweet Potatoes, Kale and Rosemary Jus

### 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

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