

CONRAD®

NEW YORK

With Exclusive Catering by



UNION
SQUARE
EVENTS™

Spring – 2019 Breakfast, Breaks & 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 The Union Square Events culinary team, with a mission to create unparalleled dining experiences to thoroughly inspire our guests.



CONTINENTAL BREAKFAST BUFFET 75

Orange Juice, Grapefruit Juice and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

SLICED FRUIT PLATTER

ASSORTED NEW YORK BAGELS

Sweet Butter, Cream Cheese, Nutella and Peanut Butter

MORNING PASTRIES

Served with Sweet Butter and Preserves

(Please Select Four)

Mini Croissant

Mini Pain au Chocolate

Blueberry Muffin with Oat Streusel

Double Chocolate Chip Muffin – Gluten Free

Carrot Cream Cheese Muffin

Country Biscuit

Fruit Danishes

Cinnamon Roll

Sourdough Toast

Whole Grain Toast

ENHANCED MORNING CEREALS

(Please Select One)

Cheerios, Chex, Frosted Flakes & Raisin Bran with 2%,
Skim and Soy Milks

Bircher Müesli with Oats, Greek Yogurt and Fruit

Greek Yogurt with Coconut-Sunflower Seed Granola
with Raisins

Parfait with Coconut-Sunflower Seed Granola and Cherry
Compote

Chia Seed Pudding with Toasted Coconut, Guava and
Blueberries

ENRICHMENTS FROM OUR KITCHEN

Breakfast Wraps **12**

(Please Select Two)

Bacon, Egg and Cheese

Egg, Spinach and Gruyère

Egg, Wild Mushrooms, Pepper Jack

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

Hard-Boiled Eggs **6**

Thinly-Sliced Prosciutto and Artisanal Cheese **12**

Avocado Flat Bread, Heirloom Tomatoes, Jicama, Basil **12**

Breakfast Burrito Scrambled Eggs, Tortilla, Traditional
Accompaniments **12**

BREAKFAST BUFFET 81

Orange Juice, Grapefruit Juice and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

SLICED FRUIT PLATTER

ASSORTED NEW YORK BAGELS

Sweet Butter, Cream Cheese, Nutella and Peanut Butter

MORNING PASTRIES

Served with Sweet Butter and Preserves

(Please Select Four)

Mini Croissant

Mini Pain au Chocolate

Blueberry Muffin with Oat Streusel

Double Chocolate Chip Muffin – Gluten Free

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Whole Grain Toast

ENHANCED MORNING CEREALS

(Please Select One)

Cheerios, Chex, Frosted Flakes & Raisin Bran with 2%, Skim and Soy Milks

Bircher Müesli with Oats, Greek Yogurt and Fruit

Greek Yogurt with Coconut-Sunflower Seed Granola with Raisins

Parfait with Coconut-Sunflower Seed Granola and Cherry Compote

Chia Seed Pudding with Toasted Coconut, Guava and Blueberries

ENRICHMENTS FROM OUR KITCHEN

(Please Select One)

Soft Scrambled Eggs with Chive Crème Fraîche

Egg White Frittata Spinach, and Goat's Cheese

Frittata with New Potatoes, Sweet Peppers and Parmesan

Frittata with Asparagus, Ramps, and Manchego

(Please Select One)

Applewood-Smoked Bacon

Chicken & Apple Sausage

Pork & Sage Sausage

Turkey Bacon

(Please Select One)

Fines Herbes Rösti Potatoes

Sweet Potato "Tots" with Sweet Peppers and Onions

Roasted Breakfast Potatoes, Smoked Paprika, Bell Pepper and

Arugula

PLATED BREAKFAST 83

Orange Juice, Grapefruit Juice and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

PRE-SET INDIVIDUAL FRUIT SALAD

PRE-SET SELECTION OF MORNING PASTRIES

Served with Sweet Butter and Preserves

(Please Select Four)

Mini Croissant

Mini Pain au Chocolate

Blueberry Muffin with Oat Streusel

Double Chocolate Chip Muffin – Gluten Free

Carrot Cream Cheese Muffin

Country Biscuit

Fruit Danishes

Cinnamon Roll

Sourdough Toast

Whole Grain Toast

MAIN COURSE

(Please Select One)

Brioche French Toast with Vanilla Peach Compote and Devonshire Cream

Belgian Waffle with Strawberry-Honey Maple Syrup

Poached Egg, Avocado and Turkey Bacon

BREAKS

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

EMPANADA 40

Chicken, Beef and Veggie Empanadas
Plantain Chips
Petite Greens with Shaved Garden Vegetables Salads
Black Bean, Corn and Avocado Salad
Tropical Punch
Lime-Lemonade

SWEET DELIGHTS 40

Lemon Coconut Cupcake
Chocolate Cupcake with Coffee Buttercream
Double Fudge Brownie
Peanut Butter-Chocolate Chip Blondie
Fruit Kebabs

BUILD-YOUR-OWN TRAIL MIX 42

Assorted Dried Fruit, Smoked Almonds, Wasabi Peas
Yogurt Pretzels, M&M's, Mixed Seeds & Grains
Chocolate Covered Espresso Beans
Seasonal Selection of Whole Fruit

CHIPS AND DIPS 40

Tortilla Chips, Pita Chips & Crispy Lavash Crackers
Fire-Roasted Tomato Salsa & Guacamole
Lemon Hummus, Whipped Ricotta
Seasonal Vegetable Crudit 

ENERGY BOOST 42

Smoked Almonds, Chocolate Covered Espresso Beans
Assorted Dried Fruit with Dark Chocolate
Chia Seed Energy Bars
Seasonal Vegetable Crudit  with Hummus

BALL PARK 43

Cracker Jacks
Mini Dogs
Mini Assorted Pretzels with Cheese
Assorted Condiments
Ginger Beer

CONCESSIONS 40

Selection of Artisanal Popcorns
Assorted Hard & Soft Candies
Individually Packaged Candy and Chocolate Bars
Cape Cod Chips and Famous Amos Cookies
Seasonal Selection of Whole Fruit

POWER MUFFINS 38

Blueberry Muffin with Oat Streusel
Double Chocolate Chip Muffin (Gluten-Free)
Caramelized Onion-Goat Cheese Muffin with Walnut Streusel
Seasonal Selection of Whole Fruit

FOREST 38

Dark & White Chocolate Chips, Almonds, Pumpkin Seeds, Dried Cherries, Raisins and Mixed Berries

MILK AND COOKIES 39

Chocolate Chip Cookie
Banana Oatmeal Cookie
Lemon Ginger Cookie
Assorted Milk Shooters

FITNESS 40

Milk and Cereal Bar
Granola Bar
Ronnybrook Farm Assorted Yogurt Shooters
Seasonal Selection of Whole Fruit

HOUSEMADE BRIOCHE DOUGHNUTS 40

Lemon Curd and Earl Grey Sugar
Milk Chocolate Cr meux and Powdered Sugar
Rhubarb Jam and Strawberry Sugar

BUILD-YOUR-OWN PARFAIT 40

Selection of Infused Greek Yogurts
(Vanilla, Citrus and Plain Non-Fat)
Dried Fruit, Nuts and Housemade Granola
Seasonal Selection of Whole Fruit

BUILD YOUR OWN SALAD KABOBS 38

Gem Lettuce, Iceberg Lettuce and Endive
Blue Cheese Dressing, Cesar Dressing and Ranch Dressing
Bacon, Blue Cheese, Caper, Onion, Scallion, Herbs and Seeds
Tomatoes, Cucumber and Parmesan Cheese

FRESHLY BREWED COFFEE 20

Coffee, Decaffeinated Coffee and Selection of Teas

INFUSED WATER 5

Served in Dispenser
Orange, Lemon-Lime, Grapefruit

SOFT DRINKS ENHANCEMENT

\$7 per person for 2 hours (based on Guarantee)
Individually Bottled Regular and Diet Sodas
Individually Bottled Still and Sparkling Water

JOE COFFEE STATION (Additional **14** per person)

**BOTTLED SPECIALTY BEVERAGES AVAILABLE
UPON REQUEST**



BENTO BOX 91

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas **20**

Freshly Brewed Unsweetened Iced Tea Station **5**

Please Select One Salad, Three Main Courses, Choice of Fruit Salad or Mixed Berries, and One Dessert

SALADS

Roasted Heirloom Carrot Salad with English Peas, and Ginger Vinaigrette

Herb Pistou Yukon Gold Potato Salad, Pimentón and Celery

Grilled Corn and Zucchini Quinoa Salad

Lemon Orzo Salad, Asparagus, Artichokes, Tomatoes, Feta Cheese

Baby Beet Salad with Shaved Fennel, Pickled Strawberries, Purslane

MAIN COURSE

Fish

Roasted Salmon Fennel, Lentils, Watercress, and Scallion Vinaigrette

Seared Tuna with Eggplant Caponata, Farro, Charred Tomato and Basil Aioli

Poultry

Roasted Chicken, Baby Marble Potato Leek Salad, Lemon Chimichurri

Herbed Chicken Breast with Vegetable Wild Rice Pilaf, Balsamic Glaze

Slow-Roasted Chicken with Spring Bean Salad, Tomato Caper Relish

Beef

Grilled Flank Steak with Vegetable Stir-Fry, Organic Brown Rice, Sweet Soy Glaze and Cilantro

Roasted Sirloin with Asparagus, Corn Succotash and Tomatillo Salsa

Seared Beef Tenderloin with Parmesan Sweet Potatoes, Arugula, Sun-dried Tomatoes, Parsley and Balsamic Aioli

Vegetarian

Soy Marinated Tofu, Buckwheat Noodle Salad, Hoisin and Carrots

Herb Marinated Eggplant, Amaranth and Legume Salad, Olives and Rosemary

DESSERTS

Peanut Butter-Chocolate Chip Blondie

Double Fudge Brownie

Chocolate-Espresso Biscotti

Banana-Oat Sandwich Cookie with Coffee Buttercream

FRESH FRUIT

Fruit Salad

Mixed Berries



BOXED LUNCH 91

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas **20**

Freshly Brewed Unsweetened Iced Tea Station **7**

Please Select One Salad, Three Sandwiches and One Dessert

Served with Cape Cod Kettle Chips, Garlic Dill Pickles and Whole Fruit

SALADS

Kale Caesar Salad with Focaccia Croutons and Parmesan Cheese

Petite Greens with Shaved Garden Vegetables with Chianti Vinaigrette

Lemon Orzo Salad, Asparagus, Artichokes, Tomatoes, Feta Cheese

Baby Beet Salad with Shaved Fennel, Pickled Strawberries, Purslane

Frisée and Mache with Shaved Wisconsin Cheddar and Scallion Buttermilk Dressing

Grilled Corn and Zucchini Quinoa Salad

SANDWICHES

All Sandwiches Available as Gluten-Free Upon Request

Poultry

Smoked Turkey Breast with Swiss Cheese, Red Leaf Lettuce and Dijon on Cranberry Walnut Bread

Marinated Grilled Chicken with Black Beans, Manchego Cheese, Piquillo Peppers, Chipotle Aioli on Whole Wheat Wrap

Grilled Chicken with Fresh Mozzarella, Applewood Smoked Bacon on Ciabatta

Beef/Pork

Roast Beef with Sharp Cheddar and Horseradish Aioli on Baguette

Italian Hero, Artisan Salumi, Sweet Cherry Peppers, Oregano, Vegetables Giardiniera on Baguette

Sliced Top Sirloin, Caramelized Balsamic Onions, Tomatoes, Swiss on Ciabatta

Vegetarian

Portobello Mushrooms with Mozzarella, Charred Onions and Roasted Peppers on Ciabatta

Kale and Hummus, Pickled Carrots, Halloumi Cheese on Ciabatta

Greek Salad Wrap, Feta and Olives

DESSERTS

Peanut Butter-Chocolate Chip Blondie

Double Fudge Brownie

Chocolate-Espresso Biscotti

Banana-Oat Sandwich Cookie with Coffee Buttercream



CASUAL BUFFET LUNCH 94

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Freshly Brewed Unsweetened Iced Tea 7

Please select two Salads, three Sandwiches and two Desserts

Served with Housemade Kettle Chips, Assorted Pickled Vegetables and Selection of Whole Fruit

SALADS

Kale Caesar Salad with Focaccia Croutons and Parmesan Cheese
Petite Greens with Shaved Garden Vegetables with Chianti Vinaigrette
Lemon Orzo Salad, Asparagus, Artichokes, Tomatoes, Feta Cheese
Baby Beet Salad with Shaved Fennel, Pickled Strawberries, Purslane
Grilled Corn and Zucchini Quinoa Salad

SANDWICHES

All Sandwiches Available as Gluten-Free Upon Request

Poultry

Smoked Turkey Breast with Swiss Cheese, Red Leaf Lettuce and Dijon on Cranberry Walnut Bread
Marinated Grilled Chicken with Black Beans, Manchego Cheese, Piquillo Peppers, Chipotle Aioli on Whole Wheat Wrap
Grilled Chicken with Fresh Mozzarella, Applewood Smoked Bacon on Ciabatta

Beef/Pork

Roast Beef with Sharp Cheddar and Horseradish Aioli on Baguette
Italian Hero, Artisan Salumi, Sweet Cherry Peppers, Oregano, Vegetables Giardiniera on Baguette
Sliced Top Sirloin, Caramelized Balsamic Onions, Tomatoes, Swiss on Ciabatta

Vegetarian

Portobello Mushrooms with Mozzarella, Charred Onions and Roasted Peppers on Ciabatta
Kale and Hummus, Pickled Carrots, Halloumi Cheese on Ciabatta
Greek Salad Wrap, Feta, Olives

DESSERTS

Double Fudge Brownie
Peanut Butter Blondie
Vanilla Pudding with Banana, Peanut and Sugar Wafer (Contains Nuts)
Semolina Tart with Lavender Cream and Strawberries
Passion Fruit-Vanilla Cheesecake with Blackberries

BUFFET LUNCH 101

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Freshly Brewed Unsweetened Iced Tea: Station **7**; Individually Set **9**

Please Select Two First Courses, Three Entrées and Two Desserts

Served with Artisanal Breads

FIRST COURSE

Soup

Roasted Forest Mushroom Soup
Vegetable and Farro Soup with Lemon and Basil
Warm Pea Soup with Mint Crème Fraîche

Salad

Kale Caesar Salad with Focaccia Croutons and Parmesan Cheese
Petite Greens with Shaved Garden Vegetables with Chianti Vinaigrette
Lemon Orzo Salad, Asparagus, Artichokes, Tomatoes, Feta Cheese
Baby Beet Salad with Shaved Fennel, Pickled Strawberries, Purslane
Grilled Corn and Zucchini Quinoa Salad

MAIN COURSE

Fish

Pan-Seared Arctic Char with Pineapple Salsa and Coconut Rice with Pineapple Salsa and Lime Vinaigrette
Red Snapper with Whipped Potatoes, Chives, Baby Spinach and Tomato Caper Ragoût
Coastal Shrimp with Roasted Fennel and Oven-Dried Tomatoes, Herb Couscous

Poultry

Roasted Chicken Breast, Saffron Rice Pilaf Roasted Garlic-Rosemary Jus
Pan-Seared Chicken Breast with Market Carrots, Swiss Chard and Citrus Jus
Roasted Organic Chicken, with Toasted Barley Salad, Market Tomatoes, Cucumbers and Basil Pesto

Beef/Pork

Seared Beef Tenderloin with Eggplant Caponata and Potato Purée
Veal Piccata with Market Mixed Grains, Lemon Parsley Beurre Monte
Tamari Glazed Sirloin with Vegetable Fried Rice, Sesame Cabbage Slaw and Soy Beurre Blanc

Vegetarian

Mushroom and Spinach Stuffed Red Peppers with Wild Rice and Roasted Tomato Coulis
Falafel with Vegetarian Coconut Rice and Tzatziki Sauce
Grilled Teriyaki Tofu with Soba Noodle and Spring Vegetable

DESSERTS

Blackberry Mousse, Lemon Shortbread, Champagne, White Chocolate Glaze

Lemon-Ginger Panna Cotta with Pimms and Compressed Cucumber

Black Cocoa Cake with Vanilla Cream and Chocolate Glaze

Pistachio Jaconde with Black Currant Jam and Vanilla Mousse (Contains nuts)

Vanilla Éclair with Praline Cream (Contains Nuts)



PLATED LUNCH

Served with Artisanal Bread
 Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
 Individually Set Freshly Brewed Unsweetened Iced Tea 9

The price of your meal is determined by your Main Course selection:

Poultry	105
Fish	110
Beef	115

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

Please select one First Course, one Main Course and one Dessert

FIRST COURSE

**Available as a pre-set option*

Salad

- Beluga Lentil and Artichoke Salad with Asparagus & Saffron Vinaigrette *
- Gem Lettuce Wedge Salad with Black Pepper, Aioli and Cherry Tomatoes *
- Market Greens Salad with Radishes, Fines Herbes *
- Poached Lobster Tail with Bouillabaisse Vinaigrette
- Stracciatella with Smoked Speck, Castelveltrano Olives, and Farro Verde *
- Tomato Carpaccio with Stracciatella with Basil and White Balsamic Vinaigrette *

MAIN COURSE

Fish

- Poached Cod with Spring Vegetable Chowder, Asparagus, Fava Beans and Fingerling Potatoes
- Roasted Salmon with Beluga Lentils and Snap Peas
- Seared Salmon with Braised Radishes, Asparagus and Miso-Mustard Hollandaise

Poultry

- Roasted Chicken Breast with Mustard Vinaigrette, Braised Leeks, Fingerling Potatoes, and Radicchio
- Roasted Chicken Breast with Meyer Lemon-Fava Bean Pesto, Mushrooms, and Pickled Carrots
- Smoked Chicken with Roasted Red Pepper Purée, Spring Onions, Kale and Pickled Chiles

Beef

- Balsamic-Glazed Beef Short Rib with Salsa Verde, Black Pepper-Parmesan Fondant Potato, Carrots and Artichokes
- Fennel-Crusted Beef Short Rib with Preserved Lemon Jus, Navy Beans and Tomato Confit
- Roasted Beef Tenderloin with Arugula Pesto, Turnips, Swiss Chard and Chianti Vinaigrette

Vegetarian

- Broccolini, Fried Artichoke Fricassee with Smoked Tomato Vinaigrette, Fava Beans, Cippolini Onions, Wild Rice and Quinoa
- Roasted Gold Bar Squash with Pepparonata, Fava Beans, Baby Spinach and Quinoa

PLATED SWEETS

DESSERTS

Cocoa Nib Sable with Mint and Lime Ganache with Raspberry and Pomegranate Sorbet

Almond Cake with Poached Rhubarb, Raspberry Streusel and Black Tea Cream

Ricotta Cheesecake with Port Glazed Cherries, Sesame Streusel and Chocolate Sorbet

Flourless Chocolate Cake with Coconut Mousse, Almond Cranberry Compote and Coconut Sorbet

Lime Meringue Tart with Blackberry, Blueberry Mint Marmalade and Coconut Jam

PRE-SET DESSERTS

Ricotta Cheesecake with Sesame Streusel and Port Glazed Cherries

Almond Cake with Poached Rhubarb and Black Tea Cream

Flourless Chocolate Cake with Coconut Mousse and Almond Cranberry Compote