

CONRAD®

NEW YORK

With Exclusive Catering by



UNION
SQUARE
EVENTS™

Spring – 2019 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 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

BAR SNACKS

Crispy Conchiglie Pasta with Parmesan

Kettle Chips with Herb Sea Salt

Margarita Salted Tortilla Chips and Fire-Roasted Salsa

Vegetable Chips

House-Marinaded Olives

Seasonal Crudité with Black Pepper-Parmesan Aioli

Spiced Nuts with Rosemary

Barbecue-Spiced Popcorn

Sea Salt Popcorn

White Cheddar Popcorn

Aleppo-Parmesan Crackers

Tomato-Black Olive Grissini

SEASONAL COCKTAILS

Priced per person

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Tart and Stormy 14

Goslings Rum, Tart Cranberry, Ginger Beer, Lime

Side Door 14

Cognac, Sour Orange, Bay Leaf Syrup, Lemon

CHILLED CANAPÉS

Foie Gras Toast, Sauternes, Blueberry

Lobster Salad Toast on Butter Toasted Brioche

Fluke Crudo with Yuzu Vinaigrette, Cucumber, Radish and Espelette

Smoked Salmon Rillettes with Trout Roe

Caviar and Crème Fraîche Gougère Gruyère

Poached Shrimp with Brown Butter, Lemon and Herbs

Smoked Trout Salad, Everything Bagel Crisp and Pickled Shallot

Shrimp Ceviche with Smoked Tomato Vinaigrette and Crispy Tortilla

Yellowfin Tuna Tartare with Olive, Capers and Celery on Olive Ficelle Toast

Beef Tartare with Shallots, Capers and House-Potato Chips

Mandarin Duck, Scallion, Cucumber and Moo Shu Chip

Focaccia Panzanella with Tomatoes, Capers and Basil

Sweet Pea and Pesto Crostino, Pecorino-Romano

Mushroom Palmier with Artichoke Caponata Pine Nuts and Calabrian Chile

WARM CANAPÉS

Pastrami in Rye Croquette, Deli Mustard

Mac and Cheese Croquette Gruyère Fondue

House-Made Beef Slider with Bacon Aioli, Sharp Cheddar, Lettuce, Tomato

Peekytoe Crab Cake, Lemon Tartar and Old Bay Aioli

Buttermilk Fried Chicken, Cabbage Slaw, Pickled Jalapeño

Pigs in a Blanket, Pickled Mustard Seeds

Chicken and Corn Tostadita, Avocado Crema

Chaat Masala Samosa, Green Mango Chutney

Chicken Milanese Slider, Lemon Caper Aioli

Spiced Lamb Flatbread, Stracchino, Peperonata

Rigatoni Bolognese, Parmesan, Basil

Sweet Corn Soup with Chile Oil and Lime

Époisses and Brie Tartlette with Rhubarb Jam and Almonds

Spring Carrot Soup with English Peas and Olio Verde

COCKTAIL STATIONS



BISTRO 37

Beef Tartare with Shallots, Capers and House-Made Potato Chips
Comte Cheese and Caramelized Onions and Toasted Country Bread
Endive Salad with Dijon Vinaigrette
Haricot Verts Salad with Shallots and Dill
Jambon de Paris on Ficelle, Whipped Butter and Cornichons
Country Ham, Saucisson Sec and Seasonal Pâté Dijon Mustard,
Cornichons and Artisanal Bread

TAPAS 40

Patatas Bravas with Saffron Aioli
Albóndigas - Spanish-Style Meatballs in Spicy Tomato Sauce
Roasted Mushrooms and Sheep's Milk Cheese, Grilled Leeks and
Garlic Confit
Sautéed Shrimp with Romesco Sauce, Toasted Almonds and Parsley
Eggplant Escabeche, Shishito Peppers & Sundried Tomatoes
Stuffed Piquillo Peppers with Braised Beef
Seared Octopus, Grapefruit and Fennel
Sliced Serrano Ham and Aged Manchego Cheese
Marinated Olives, Honey, Membrillo and Artisanal Breads

TASTE OF INDIA 40

Fried Chickpeas with Smoked Paprika
Charred Shishito Salad with Tahini Vinaigrette
Chaat Masala Samosa
Chicken Tikka Masala Kababs
Curried Cauliflower Salad with Nigella Seeds and Preserved Lemon
Lamb Vindaloo with Warm Naan Bread
Traditional Indian Sauces—Tamarind Chutney and Cucumber Raita

PAN ASIAN 38

Roasted Mushroom Bao Bun with Green Peas and Chiles
Barbecue Pork Bao Bun with Hoisin and Cucumber
Korean Grilled Pastrami Bao Bun with Chinese Mustard
Served with Pickled Vegetables, Hoisin Sauce, Sesame-Soy,
Gochujang, Sweet and Sour Sauce

(Please Select Three)

Chile-Marinated Chicken Wings with Mango and Mint
Pea Green Dumpling Vegetable Dumpling with Sesame Soy
Shrimp Dumpling with Ginger and Garlic
Chilled Lo Mein Salad with Miso-Soy
Soy-Glazed Eggplant and Napa Cabbage Kimchi
Stir-Fried Baby Bok Choy with Toasted Sesame

SUSHI 56

Chef Attendant Required **400**
Station Attendant **275**
Minimum 1 Chef per 50 guests
(5 pieces per person)

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

PASTA 39

Insalata Verde, Shaved Vegetables, and White Balsamic Vinaigrette
Kale Caesar Salad with Olive Oil Bread Crumbs and Shaved
Parmesan
Artisanal Breads

(Please Select Three)

Campanelle with Ruby Shrimp, Celeriac, Watercress and Capers
Whole Wheat Penne, Radicchio, Prosciutto and Fennel
Butternut Squash Ravioli, Trumpet Mushrooms and Vanilla Truffle
Butter
Fusilli with Black Olives, Arugula and Roasted Tomato Sauce

FOOD TRUCK STAND 40

Bagel Crisp and Lox Tartine
Barbecue Pork Bao Buns with Hoisin and Cucumber
Fava Bean Falafel with Tahini Sauce
Green Chile-Marinated Chicken Tamales with Salsa Verde
House-Made Beef Slider with Aged Cheddar and Tomato Jam
House-Made Pastrami on Rye with Aged Gruyère and Deli Mustard
Seasonal Pickled Vegetables and Garlic-Dill Pickles

SOUTHERN 39

Classic Coleslaw with Carrots and Dill
Macaroni and Cheese
Buttermilk Biscuits
Corn Bread with Jalapeño-Honey Butter
Vegetable Jambalaya

(Please select three)

Anson Mills Grits with Cajun Shrimp, Scallions and Mushrooms
Hickory-Smoked Pulled Pork with Carolina-Style Barbecue Sauce
Smoked Baby Back Ribs with Cayenne and Brown Sugar
Slow-Smoked Beef Brisket with Bourbon-Molasses Barbecue Sauce
Buttermilk Fried Chicken and Hot Honey

COCKTAIL STATIONS

MEZE 37

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

SLIDERS 40

Local Pickled Vegetables
Sea Salt & Black Pepper Kettle Chips

(Please Select Three)

Classic Meatballs with Tomato-Basil Sauce
Housemade Beef Slider with Bacon Aioli
Black Bean Slider with Roasted Tomato Jam on Brioche
Smoked Brisket with Bourbon-Molasses Barbecue Sauce
Pork Belly Slider with Green Mango Slaw on King's Hawaiian Roll
Pulled Pork with Carolina Barbecue Sauce on Martin's Potato Roll

ARTISANAL MARKET CHEESES AND CHARCUTERIE 40

Assorted Imported Salumi
Cave-Aged, Imported and Regional Cheeses
Whole Grain Mustard, Cured Olives and Local Pickles
Local Bread and Seasonal Fruits & Nuts

RAW BAR 60

Lobster Tails with Lemon Aioli
Fluke Crudo with Cherry-Jalapeno Relish
Scallop Crudo, Pickled Chile and Lemon Confit
Market Selection of East and West Coast Oysters
Classic Mignonette Sauce, Tabasco, and Lemon
Poached Gulf Shrimp with Horseradish-Black Pepper Cocktail Sauce

CEVICHE STATION 42

Sea Scallop Ceviche with Passion Fruit, Fresno Chiles
Fluke Ceviche with Mango Salsa, Lime, Jalapeño, Plantain Chips
Tuna Ceviche with Hearts of Palm, Tomatillo, Avocado
Shrimp Ceviche in Fire-Roasted Tomato Salsa, Pickled Onion and Jalapeño

CARVING

Chef Attendant Required **275**
Minimum 1 Chef per 50 guests

Accompanied by Artisanal Breads

Apple-Smoked Turkey **35**
Cranberry-Orange Chutney

Mustard-Crusted Lamb Racks with Rosemary and Garlic **42**
Preserved Lemon-Roasted Red Pepper Relish

Saffron Poached Salmon **37**
Capers and Dill

Beef Tenderloin **38**
Beef Jus, Horseradish Cream and Steak Sauce

Carving Accoutrements

(Please Select One From Salads OR Warm Accompaniments)
Salads

Endive, Arugula & Radicchio Salad with Oregano Vinaigrette
Golden Beets with Quinoa and Fines Herbes
Kale Caesar Salad with Olive Oil Bread Crumbs and Parmesan

Warm Accompaniments

Charred Broccoli with Toasted Pine Nuts and Lemon Vinaigrette
Roasted Fingerling Potatoes with Rosemary and Garlic

TAQUERIA 37

Margarita-Salted Tortilla Chips, Fire-Roasted Tomato Salsa,
Guacamole, Arbol Chile Salsa, Carrot Salsa, Mango Salsa

(Please Select Three)

CHICKEN- Grilled Chicken with Pipián Verde, Pumpkin Seeds, Allspice

PORK- Pork Carnitas, Cumin, Mexican Oregano, Orange

VEGETABLE- Ancho Chile-Spiced Mushrooms and Zucchini, Tomatoes,
Black Beans and Hominy

BEEF- Braised Beef Barbacoa, Chipotle, Pasilla Pepper Spice, Cinnamon,
Coriander



BUFFET DINNER 154

Freshly Brewed Coffee, Decaffeinated Coffee 7

Please Select Two First Courses, Three Entrées and Two Desserts

Served with Artisanal Breads

FIRST COURSE

Soup

Market Carrot Soup with Coriander
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 Lime Vinaigrette
Red Snapper with Whipped Potatoes, Chives, Baby Spinach and Tomato Caper Ragout
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
Vanilla Éclair with Praline Cream

PLATED DINNER

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Wine will be charged on consumption during dinner.

Plated Dinners include a one-hour Conrad hosted bar with specialty canapés. The price of your meal is determined by your Main Course selection:

Poultry 210

Fish 220

Beef 225

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*

Soup

Chilled Avocado Gazpacho with Shrimp, Baby Corn and Radish *

Fire-Roasted Tomato Soup with Marinated Shrimp and Avocado

Pea Soup with Spring Vegetables

Pasta

Arugula Pesto and Ricotta Doppio Raviolo with Tomato Fondue

Goat Cheese and Ricotta Agnolotti with Slow-Roasted Tomatoes

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 Zucchini Blossom and Spinach, Fregola, Espelette Rouille

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, Cipollini Onions, Wild Rice and Quinoa

Heirloom Bean Ragout with Fennel, Baby Turnips and Carrots



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SWEETS

PLATED DESSERT

Cocoa Nib Sable with Mint and Lime Ganache with a 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 DESSERT

Ricotta Cheesecake with Sesame Streusel and Port Glazed Cherries
Almond Cake with Poached Rhubarb and Black Tea Cream (Contains nuts)
Flourless Chocolate Cake with Coconut Mousse and Almond Cranberry Compote (Contains nuts)

STATIONARY SWEETS 32

PASSED DESSERTS 28

(Please Select Six)

Brioche Doughnut with Milk Chocolate Crèmeux and Powdered Sugar
Brioche Doughnut with Rhubarb Jam and Strawberry Sugar
Black Tea Macaron with Honey Buttercream and Lemon Marmalade
Chocolate Macaron with Caramel Buttercream and Café Mocha Ganache
Lemon Coconut Cupcake
Chocolate Cupcake with Coffee Buttercream
Double Fudge Brownie
Peanut Butter-Chocolate Chip Blondie
Sugar Cones with House-made Ice Cream and Sorbet
Thin Mint Ice Cream Sandwich
Ginger Float with Lemon Sorbet
Strawberry-Yuzu Marshmallow
Dulcey Chocolate Tartelette with Smoked Sea Salt
Strawberry Tartelette with Yogurt Meringue
Vanilla Pudding with Banana, Peanuts and Wafer Crumble
Pretzel Crisp with Orange Blossom Ricotta
Hazelnut Cookie with Cassis and Roasted Milk Chocolate
Chocolate Chip-Ganache Square with Toasted Meringue

SUNDAE BAR 40

Chef Attendant Required **275**
Minimum 1 Chef per 50 guests

Dark Chocolate Espresso
Lemon
Vanilla Ice Cream
Chocolate and Caramel Sauces
Toppings of Whipped Cream, Oat Streusel, Cherry Compote,
Chocolate Pearls, and Brownie Bits

COFFEE AND CORDIAL BAR 26

Bartender Required **275**
Minimum 1 Bartender per 50 guests
Freshly Brewed Coffee, Selection of Teas

Bailey's Irish Cream
Disaronno Amaretto
Romana Sambuca
Benedictine & Brandy
Kahlua
Cointreau
Southern Comfort
Campari

HOSTED BAR

Bartender Required **275**

Minimum 1 Bartender Per 50 guests

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

Samuel Adams, Blue Moon, Amstel Light

Stella Artois, Heineken, Corona Extra

Wine

Prosecco Brut D.O.C., Mionetto, Italy

Sauvignon Blanc, Matua Valley, Marlborough, NZ

Chardonnay, Hess Collection, Monterey, CA

Pinot Noir, Beringer Founder's Estate, Napa, CA

Cabernet Sauvignon, Hawk's Crest, St. Helena, CA

Seasonal Specialty Cocktails

Priced per person

Tart and Stormy 14

Goslings Rum, Tart Cranberry, Ginger Beer, Lime

Side Door 14

Cognac, Sour Orange, Bay Leaf Syrup, Lemon

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CHAMPAGNE & SPARKLING

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**

ROSÉ

Minuty Cotes De Provence, Rosé, FR **80**

WHITE

Borgo Conventi, Pinot Grigio, IT **73**

Domaine Jean Paul Balland, Sancerre, Loire, FR **78**

Chardonnay, Rodney Strong "Chalk Hill" Sonoma, CA **80**

Chardonnay, Stag's Leap "Karia", Napa, CA **95**

Chardonnay, Cuvaision, Napa, CA **80**

RED

Pinot Noir, Tangle Oaks, Sonoma, CA **82**

Pinot Noir, MacMurray Ranch, Sonoma, CA **85**

Cabernet Sauvignon, BR Cohn Silver Label, North Coast, CA **88**

Ferrari-Carano "Siena", Meritage, Sonoma, CA **90**

Pinot Noir, Davis Bynum, Russian River Valley, CA **110**

Cabernet Sauvignon, Stag's Leap "Artemis", Napa, CA **155**