

CONRAD®

NEW YORK

With Exclusive Catering by



UNION
SQUARE
EVENTS™

Spring – 2019 Reception

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

ONE HOUR 90

TWO HOUR 120

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, Celериac, 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

SWEETS

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

Chocolate Ice Cream
 Lemon Ice Cream
 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**