



# CONRAD®

NEW YORK  
DOWNTOWN

With Exclusive Catering by



## SUMMER 2019

The Conrad New York Downtown 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  
Served with Sweet Butter, Cream Cheese, Nutella and Peanut Butter

## MORNING PASTRIES Please Select Four

Served with Sweet Butter and Preserves

- 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 and Raisin Bran  
with 2%, Skim and Soy Milks
- Bircher Müesli with Oats, Greek Yogurt and Fruit
- Greek Yogurt with Coconut-Sunflower Seed Granola and Raisins
- Parfait with Coconut-Sunflower Seed Granola and Cherry Compote
- Chia Seed Pudding with Toasted Coconut, Guava and Blueberries



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## 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 **8** 2 per guest

Hard-Boiled Eggs **6**

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

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

Breakfast Burrito **12**

Scrambled Eggs, Tortilla, Traditional Accompaniments

# 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

Served with Sweet Butter, Cream Cheese, Nutella and Peanut Butter

## MORNING PASTRIES Please Select Four

Served with Sweet Butter and Preserves

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 and Raisin Bran

with 2%, Skim and Soy Milks

Bircher Müesli with Oats, Greek Yogurt and Fruit

Greek Yogurt with Coconut-Sunflower Seed Granola and 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 & Arugula

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# 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 Please Select Four

Served with Sweet Butter and Preserves

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 Four

Brioche French Toast with Vanilla Peach Compote  
and Devonshire Cream  
Belgian Waffle with Strawberry-Honey Maple Syrup  
Poached Egg, Avocado and Turkey Bacon

## ENRICHMENTS FROM OUR KITCHEN

Breakfast Wraps **12** Please Select Two  
Bacon, Egg and Cheese  
Egg, Spinach and Gruyere  
Egg, Wild Mushrooms, Pepper Jack

Fruit Kabobs **8** 2 per guest

Hard-Boiled Eggs **6**

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

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

Breakfast Burrito **12**

Scrambled Eggs, Tortilla, Traditional Accompaniments

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# BREAKS

Available After 10:00AM

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All Breaks Served with Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

## POWER MUFFINS 38

Blueberry Muffin with Oat Streusel  
Yellow Squash-Pine Nut Muffin (Gluten-Free)  
Blackberry-Lime Pound Cake  
Seasonal Selection of Whole Fruit

## FOREST 38

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

## BUILD YOUR OWN SALAD KABOBS 38

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

## MILK AND COOKIES 39

Chocolate Chip Cookie  
Chewy Oat and Peanut Cookie  
Cinnamon Chip and Yogurt Cookie  
Assorted Milk Shooters

## CHIPS AND DIPS 40

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

## BUILD-YOUR-OWN PARFAIT 40

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

## 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

## 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

Chocolate Cupcake with Toasted Meringue  
Apricot Cupcake with Pistachio Buttercream  
Double Fudge Brownie  
Brandied Cherry & Chocolate Chip Blondie  
Fruit Kabobs

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# BREAKS

CONTINUED

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## FITNESS 40

Almond, Oat and Blueberry Bar  
Granola Bar  
Ronnybrook Farm Assorted Yogurt Shooters  
Seasonal Selection of Whole Fruit

## HOUSEMADE BRIOCHE DOUGHNUTS 40

Cherry Jam and Lemon Sugar  
Yogurt, White Chocolate Crèmeux and Lavender Sugar  
Mango-Passion Fruit Curd and Coconut Sugar

## ENERGY BOOST 42

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

## 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

## BALL PARK 43

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

## FRESHLY BREWED COFFEE 20

Coffee, Decaffeinated Coffee and Selection of Teas

## BEVERAGE ENHANCEMENTS

### INFUSED WATER 5

Orange, Lemon-Lime, Grapefruit

### SOFT DRINKS 7

Individually Bottled Sodas, Still and Sparkling Water

## JOE COFFEE BARISTA STATION 14

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# BUFFET LUNCH 101

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Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
Freshly Brewed Unsweetened Iced Tea Station **5** Individually Set **7**

## FIRST COURSE Please Select Two

### 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

### Soup

Chicken Lime Tortilla Soup  
Roasted Tomato and Orange Soup  
Warm Pea Soup with Mint Crème Fraîche

## MAIN COURSE Please Select Three

### Fish

Pan-Seared Arctic Char with Pineapple Salsa and Coconut Rice with Pineapple Salsa and Lime Vinaigrette  
Red Snapper with Herb Roasted Yukon Potato, Lemon Haricot Vert and Tomato Capers Ragoût  
Coastal Shrimp with Kale Tabbouleh, Heirloom Cherry Tomato and Tzatziki Sauce

### 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 Israeli Couscous Medley, Tomato Cucumber Salsa

### Beef/Pork

Seared Beef Tenderloin with Eggplant Caponata and Potato Purée  
Veal Piccata with Wild Rice Mixed Grains, Arugula, Apricots and 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 Mediterranean Rice Pilaf and Tzatziki Sauce  
Grilled Teriyaki Tofu with Soba Noodle, Spring Vegetable with Sesame Ginger Dressing

## DESSERTS Please Select Two

Pistachio Macaron with Orange Blossom Mousseline and Blackberry (Contains Nuts)  
Passionfruit Mousse with White Chocolate Crispy and Raspberry Glaze  
White Chocolate Mousse with Almond Biscuit, Pink Peppercorn and Lemon (Contains Nuts)  
Tres Leche Parfait with Roasted Peaches  
Black Cocoa Cake with Walnut Praline and Coffee Mousse (Contains Nuts)

Served with Artisanal Bread

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# CASUAL BUFFET 94

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Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
Freshly Brewed Unsweetened Iced Tea Station 5

## SALADS Please Select Two

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 Please Select Three

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 Smoked Gouda, Applewood Smoked Bacon, Whole Grain Mustard 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, Roasted Red Pepper Sauce, Pickled Red Onion, Jalapeño, Havarti Cheese 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 Please Select Two

Double Fudge Brownie  
Brandied Cherry and Chocolate Chip Blondie  
Orange Panna Cotta with Whisky and Cherry Compote  
Lemon Chamomile Cheesecake with Blackberry  
Almond-Plum Tart with Orange Jam and Blackberry (Contains Nuts)

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

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# BOXED LUNCH 91

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas 20

Freshly Brewed Unsweetened Iced Tea Station 5

## SALADS Please Select One

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 Please Select Three

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, Roasted Red Pepper Sauce, Pickled Red Onion, Jalapeño, Havarti Cheese 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 Please Select One

Brandied Cherry and Chocolate Chip Blondie

Double Fudge Brownie

Anise Semolina Biscotti

Chewy Oat and Peanut Cookies

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

# BENTO BOX 91

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Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas **20**  
Freshly Brewed Unsweetened Iced Tea Station **7**

## SALADS Please Select One

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 Please Select Three

### Fish

Pan Seared Salmon, Lentils, Roasted Fennel, Sun-dried Tomatoes, 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 Please Select One

Brandied Cherry and Chocolate Chip Blondie  
Double Fudge Brownie  
Anise Semolina Biscotti  
Chewy Oat and Peanut Cookies

## FRESH FRUIT Please Select One

Fruit Salad  
Mixed Berries

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# PLATED LUNCH

Pricing is Determined by your Main Course Selection

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Basket of Artisanal Bread  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
Freshly Brewed Unsweetened Iced Tea Station **5** Individually Set **7**

## FIRST COURSE Please Select One

\*Available as a pre-set option

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 Please Select One – Choice of Entrée, \$25 per Guest Based on Higher Priced Item

### Poultry **105**

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

### Fish **110**

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

### Beef **115**

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

### Silent Vegetarian Options

Broccoli, Fried Artichoke Fricassee with Smoked Tomato Vinaigrette, Fava Beans, Cipollini Onions, Wild Rice and Quinoa  
Heriloom Bean Ragoût with Fennel Baby Turnips and Carrots

# PLATED LUNCH

CONTINUED

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## DESSERTS Please Select One

Hazelnut Chocolate Tart with Roasted Nectarines, Oat Powder and Mandarin Orange Sorbet (Contains Nuts)

Smoked Vanilla Mousse with Brownie Biscuit, Orely's Crèmeux and Rosé Poached Peaches

Strawberry Panna Cotta with Walnut Sable and Parmesan Crumble (Contains Nuts)

Angel Food Cake with Raspberry and Mint, Lemon-Poppy Seed Streusel, Whipped Crème Fraîche (Contains Nuts)

Key Lime Custard with Whipped Coconut Cream, Pineapple and Brown Sugar Tuile

## Pre-Set Desserts

Hazelnut Chocolate Tart with Roasted Nectarines (Contains Nuts)

Strawberry Panna Cotta with Walnut Sable and Parmesan Crumble (Contains Nuts)

Key Lime Custard with Whipped Coconut Cream and Pineapple

# RECEPTION

One Hour 90 | Two Hours 120

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Cocktail Receptions Include the Conrad Hosted Bar with Choice of One Bar Snack and Six Specialty Canapés

## BAR SNACKS Please Select One

Crispy Conchiglie Pasta with Parmesan  
Kettle Chips with Herb Sea Salt  
Margarita Salted Tortilla Chips and Fire-Roasted Salsa  
Vegetable Chips  
House-Marinated Olives  
Seasonal Crudité with Black Pepper-Parmesan Aioli  
Spiced Nuts with Rosemary  
Barbecue-Spiced Popcorn  
Sea Salt Popcorn  
White Cheddar Popcorn  
Rosemary-Sea Salt Crackers  
Spicy Sesame Grissini

## SEASONAL COCKTAIL ENHANCEMENTS

### Tart and Stormy 14

Goslings Rum, Tart Cranberry, Ginger Beer, Lime

### Side Door 14

Cognac, Sour Orange, Bay Leaf Syrup, Lemon

## CANAPÉS Please Select Six

### Chilled

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

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

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# RECEPTION STATIONS

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## 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

## MEZE 37

Baba Ghanoush with Garlic & Citrus  
Fava Bean Falafel  
Labne with Za'tar and Olive Oil  
Lamb Kofta with Cumin & Sumac  
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  
Hummus with Tahini, Middle Eastern Pickles, Pita and Lavash

## TAQUERÍA 37

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

### Please Select Three

Grilled Chicken with Pipián Verde, Pumpkin Seeds, Allspice  
Pork Carnitas, Cumin, Mexican Oregano, Orange  
Braised Beef Barbacoa, Chipotle, Pasilla Pepper Spice, Cinnamon,  
Coriander  
Ancho Chile-Spiced Mushrooms and Zucchini, Tomatoes, Black Beans  
and Hominy

## 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  
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

## 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

## SOUTHERN 39

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

### 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

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# RECEPTION STATIONS

CONTINUED

## 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

## 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

## 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

## 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

## 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-Marinaded 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

## 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

## SUSHI 56

Required: Chef Attendant 400 Station Attendant 275  
1 Chef and 1 Attendant per 50 guests

Selection of Freshly Prepared Maki and Nigiri (5 pieces per person)  
Served with Hijiki, Gari, Wasabi & Soy Sauce

## RAW BAR 60

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

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# CARVING STATIONS

Chef Attendant **275**

1 Chef Attendant Required per 50 guests

**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

Salad

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 Vegetables

Charred Broccoli with Toasted Pine Nuts and Lemon Vinaigrette

Roasted Fingerling Potatoes with Rosemary and Garlic

Served with Selection of Artisanal Breads



# SWEETS

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## STATIONARY SWEETS 32

### PASSED DESSERTS 28

Please Select Six

Brioche Doughnut with Yogurt White Chocolate Crèmeux and Lavender Sugar

Brioche Doughnut Cherry Jam and Lemon Sugar

Blueberry Lemonade Macaron

Peaches and Cream Macaron

Chocolate Cupcake with Toasted Meringue

Apricot Cupcake with Pistachio Buttercream

Double Fudge Brownie

Brandied Cherry and Chocolate Chip Blondie

Sugar Cones with House-Made Ice Cream and Sorbet

Thin Mint Ice Cream Sandwich

Orange Creamsicle Float

Strawberry-Yuzu Marshmallow

Dulcey Chocolate Tartelette with Smoked Sea Salt

Lemon Meringue Tartelette

Orange Panna Cotta with Whisky and Cherry Compote

Pretzel Crisp with Orange Blossom Ricotta

Hazelnut Cookie with Cassis and Roasted Milk Chocolate

Black Cocoa Cake with Walnut Praline and Coffee Mousse

## SUNDAE BAR 40

Chef Attendant 275

1 Chef Attendant Required per 50 guests

Coconut Caramelia Ice Cream

Blackberry 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 275

1 Bartender Required per 75 guests

Freshly Brewed Coffee, Selection of Teas

Bailey's Irish Cream

Disaronno Amaretto

Romana Sambuca

Benedictine & Brandy

Kahlua

Cointreau

Southern Comfort

Campari

# CONRAD HOSTED BAR

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Bartender **275**

1 Bartender Required per 75 guests

## SPIRITS

Vodka	Gin
Grey Goose	Bombay Sapphire
Tito's	

Tequila	Rum
Patron Silver	Bacardi Superior

Bourbon	Whiskey
Maker's Mark	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

Tart and Stormy **14**

Goslings Rum, Tart Cranberry, Ginger Beer, Lime

Side Door **14**

Cognac, Sour Orange, Bay Leaf Syrup, Lemon

## BAR ENHANCEMENTS

Priced per Bottle

### 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**

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# BUFFET DINNER 154

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Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

## FIRST COURSE Please Select Two

### 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

### Soup

Market Carrot Soup with Coriander  
Chicken Lime Tortilla Soup  
Warm Pea Soup with Mint Crème Fraîche

## MAIN COURSE Please Select Three

### 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 Ragoût  
Coastal Shrimp with Roasted Fennel, 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 Wild Rice Mixed Grains, Arugula, Apricots and 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 Please Select Two

Pistachio Macaron with Orange Blossom Mousseline and Blackberry (Contains Nuts)  
Passionfruit Mousse with White Chocolate Crispy and Raspberry Glaze  
White Chocolate Mousse with Almond Biscuit, Pink Peppercorn and Lemon (Contains Nuts)  
Tres Leches Parfait with Roasted Peaches  
Black Cocoa Cake with Walnut Praline and Coffee Mousse (Contains Nuts)

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# PLATED DINNER

Pricing is Determined by your Main Course Selection

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Includes a One Hour Reception of the Conrad Hosted Bar with Choice of One Bar Snack and Six Specialty Canapés

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
Wines are Charged on Consumption During Dinner

## FIRST COURSE Please Select One

\*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\*

### 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

## MAIN COURSE Please Select One – Choice of Entrée, \$25 per Guest Based on Higher Priced Item

### Poultry 210

- 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

### Fish 220

- 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

### Beef 225

- 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

### Silent Vegetarian Options

- Broccolini, Fried Artichoke Fricassee with Smoked Tomato Vinaigrette, Fava Beans, Cipollini Onions, Wild Rice and Quinoa
- Heirloom Bean Ragoût with Fennel, Baby Turnips and Carrots

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# PLATED DINNER

CONTINUED

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With Exclusive Catering by



## DESSERTS Please Select One

Hazelnut Chocolate Tart with Roasted Nectarines, Oat Powder and Mandarin Orange Sorbet (Contains Nuts)

Smoked Vanilla Mousse with Brownie Biscuit, Orelly's Crèmeux and Rosé Poached Peaches

Strawberry Panna Cotta with Walnut Sable and Parmesan Crumble (Contains Nuts)

Angel Food Cake with Raspberry and Mint, Lemon-Poppy Seed Streusel, Whipped Crème Fraîche (Contains Nuts)

Key Lime Custard with Whipped Coconut Cream, Pineapple and Brown Sugar Tuile

### Pre-Set Desserts

Hazelnut Chocolate Tart with Roasted Nectarines (Contains Nuts)

Strawberry Panna Cotta with Walnut Sable and Parmesan Crumble (Contains Nuts)

Key Lime Custard with Whipped Coconut Cream and Pineapple