



CONRAD®

NEW YORK
DOWNTOWN

With Exclusive Catering by



SUMMER 2019 BREAKFAST, BREAKS & LUNCH

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

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

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

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, Cippolini 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