



CONRAD®

NEW YORK
DOWNTOWN

With Exclusive Catering by



SUMMER 2019 DINNER

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.

RECEPTION

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

Menu Offerings & Pricing are Subject to Change | Maximum Serve Time is Two Hours

All Pricing is Per Guest and is Subject to 22% Service Charge and New York State Tax | All Meal Periods of Less than 20 Guests are Subject to \$275 Small Party Labor Fee

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

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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

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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
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

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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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