

CONRAD®

NEW YORK

With Exclusive Catering by



Fall 2018 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

ONE HOUR 90

TWO HOUR 120

BAR SNACKS

Crispy Conchiglie Pasta with Parmesan

Beet Chips with Orange Salt

Togarashi-Dusted Rice Chips

Vegetable Chips

Seasonal Crudité with Black Pepper-Parmesan Aioli

Spiced Nuts with Rosemary

Trail Mix with Curry Spice and Honey

Barbecue-Spiced Popcorn

White Cheddar Popcorn

Spinach Artichoke Grissini

Black Peppered Goat Cheese Crackers

SEASONAL COCKTAILS

Priced per person

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Winter Packs a Punch 14

Bourbon, Spiced Winter Grenadine, Pressed Cider, Lemon

New York, New York 14

Sparkling Wine, Apricot and Cherry Liqueurs, Pernod, Lemon

CHILLED CANAPÉS

Beef Carpaccio, Parmesan, Capers Mustard

Chicken Liver Mousse, Caramelized Onions, Rye Toast

Fluke Crudo with Yuzu, Pickled Chile, White Soy and Sesame

Foie Gras Toast, Sauternes, Pineapple

Lobster Salad Toast on Butter Toasted Brioche

Shrimp Cocktail, Brown Butter Béarnaise

Smoked Salmon Rillettes, Cucumber, Trout Roe Vinaigrette

Caviar and Crème Fraîche Gougère Gruyère

Smoked Trout Salad, Everything Bagel Crisp, Pickled Shallot

Yellowfin Tuna Tartare with Olive, Capers, Olive Ficelle

Vietnamese Vegetable Summer Roll, Jalepeño-Yuzu Jam

Spicy Beef Tartare, Mint, Thai Chili, Cucumber, Lime on Sourdough Ficelle

Walnut Pesto Focaccia Crostino, Fontina, Aged Balsamic

Mandarin Duck, Scallion, Cucumber, Moo Shu Chip

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

Butternut Squash Pot Pie, Maple Pickled Mustard Seeds

Pan-Seared 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

Beef Yakitori, Ginger, Soy

Chaat Masala Samosa, Green Mango Chutney

Chicken Milanese Slider, Lemon Capers Aioli

Chicken Pot Pie, Root Vegetables, Rosemary Velouté

Parsnip Soup, Horseradish Gremolata

Spiced Lamb Flatbread, Straccino, Peperonata

Rigatoni Bolognese, Parmesan, Basil

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 38

Patatas Bravas with Saffron Aioli
Albóndigas - Spanish-Style Meatballs in Spicy Tomato Sauce
Roasted Mushrooms, Sheep's Milk Cheese, Grilled Leeks and Garlic
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 38

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, 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 **250**
Minimum 1 Chef per 50 guests

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, 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

MEZZE 35

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

RUSTIC FLATBREADS 34

(Please select three)

Artichoke & Kale with Pecorino Béchamel
 Black Mission Fig with Goat Cheese, Arugula & Pine Nuts
 Charred Eggplant with Goat Cheese & Roasted Red Peppers
 Fennel Sausage with Peppers, Caramelized Onions & Fresh Ricotta
 Hen of the Woods Mushrooms with Kale, Ricotta & Thyme
 Prosciutto with Ricotta & Arugula
 Roasted Grape with Walnut & Rosemary
 Roasted Tomatoes with Basil & Fresh Mozzarella

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 56

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

CARVING

Chef Attendant Required **250**

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, Hominy

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

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, Jalapeño



BUFFET DINNER 154

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Freshly Brewed Unsweetened Iced Tea 5

Please select two First Courses, three Entrées and two Desserts

Served with Artisanal Breads

FIRST COURSE

Soup

Roasted Autumn Mushroom Soup

Vegetable and Farro Soup with Lemon and Basil

Roasted American Harvest Pumpkin Veloute

Salad

Kale Caesar Salad with Focaccia Croutons and Parmesan Cheese

Petite Greens with Shaved Garden Vegetables with Chianti Vinaigrette

Acini de Pepe with Fire-Roasted Bell Peppers, Olives, Charred Zucchini and Basil Vinaigrette

Frisée and Mache with Shaved Wisconsin Cheddar and Scallion Buttermilk Dressing

Red Quinoa Salad with Long Beans, Shaved Radishes, Fennel and Citrus Soy Vinaigrette

Baby Beet Salad, Swiss Chard, Parsnips and Currant Vinaigrette

MAIN COURSE

Fish

Atlantic Salmon with Savoy Cabbage, Leeks, Whipped Potatoes and Arugula Pesto

Roasted Seabass with Jasmine Rice, Sesame Glazed Carrots, Baby Bok Choy and Soy Buerre Blanc

Coastal Shrimp with Wild Rice & Butternut Squash Pilaf, Spinach and Brown Butter Vinaigrette

Poultry

Amish Chicken Breast, Wilted Greens, Rosemary Roasted Potatoes, Parsley and Fig Jus

Pan-Seared Chicken Breast with Celeriac, Butternut Squash, Raisin Chickpea Salad and Truffle Jus

Roasted Chicken Breast with Taleggio Polenta, Olives, Fennel and Braised Peppers

Beef/Pork

Seared Beef Tenderloin, Caramelized Pearl Onions, Creamed Swiss Chard and Petite Carrots

Braised Beef Short Rib with Anson Mills Parmesan Grits, Parsnips, Pancetta and Citrus Gremolata

Roasted Sirloin with Fingerling Potatoes, Wild Mushroom Ragout, Mustard Greens and Red Wine Jus

Vegetarian

Charred Eggplant, Moroccan Couscous, Honey-Mint Turnips, Saffron-Cilantro Yogurt

Upstate Orchards Glazed Acorn Squash, Beluga Lentils, Collard Greens and Ginger-Maple Vinaigrette

Herb-Marinated Tofu, Autumn Vegetable Fried Rice and Broccoli

DESSERTS

Pumpkin Panna Cotta, Caramelized Pear, Caramelized Grains (Nut-Free)

Raspberry Macaron with Crème Fraîche Crèmeux and Rose Jam

Chestnut Mousse with Pear Cake and Almond Crunch

Lavender Sable with Grapefruit Crèmeux and Yogurt (Nut-Free)

Dark Chocolate Biscuit with Caramelized White, Chocolate Ganache and Cocoa Nib Crunch

A taxable 22% combined administrative fee and gratuity as well as applicable state sales tax will be applied to all food and beverage. Prices and items are subject to change.

Prices listed are per guest unless otherwise noted. Events less than 20 guests will be charged a \$250 small party labor fee



PLATED DINNER

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Individually Set Freshly Brewed Unsweetened Iced Tea **7**

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 poured a la minute*

Soup

Macintosh & Turnip Veloute with Toasted Curry Barley, Honey and Tarragon

Butternut Squash Soup with Pickled Cranberries, Brussels Sprouts, Quinoa

Celery Root-Truffle Soup, Parmesan, Apples, Hazelnuts

Salad

Lobster Salad, Sunchokes, Chestnuts and Celery

Burrata with Maple Kabocha Squash, Farro, Apples and Radicchio *

Market Greens with Radishes and Fines Herbs*

Sesame Cured Ocean Trout, Cucumbers, Black Sesame

Roasted Beets with Beluga Lentils, Smoked Labneh, Brown Beech Mushrooms *

Autumn Lettuce Salad with Roasted Maitake Mushrooms, Whipped Ricotta, Pumpernickel Crumble, Meyer Lemon Vinaigrette *

Pasta

Cavatelli with Roasted Pumpkin, Swiss Chard, Parmesan

Mushroom Lasagna, Kale, Pecorino Fondue

MAIN COURSE

Fish

Lemon Sole with Root Vegetable Chowder, Mushrooms, Meyer Lemon

Roasted Salmon with Balsamic Butter, Beluga Lentils, Fennel, Spinach

Roasted Halibut with Cauliflower, Preserved Lemon and Savory

Poultry

Brick-Pressed Chicken Breast with Four Grains, Roasted Mushrooms and Celery

Seared Chicken with Fregola, Baby Kale, Pepperonata and Roasted Garlic-Sage Jus

Roasted Chicken Breast with Braised Leeks, Fingerling Potatoes, Radicchio and Mustard Vinaigrette

Beef

Beef Filet with Grilled Baby Leeks, Bok Choy, Sweet Potatoes, Five-Spice Bourbon Jus

Braised Short Rib with Chestnuts, Carrots, Sorrel, Bone Marrow-Mustard Jus

Roasted Beef Tenderloin with Potato Gratin, Maitake Mushrooms, Sautéed Spinach and Black Truffle Vinaigrette

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SWEETS

PLATED DESSERTS

- Apple Tarte Tartin with Walnuts, Rum Raisin and Whipped Crème Fraîche
- Devil's Food Cake with Sweet Cherry Buttercream, Chocolate Crèmeux and Sour Cherry Sorbet
- Mascarpone Cheesecake with Cocoa Nib Tuile, Juniper Pears and Blood Orange Sorbet
- D'Anjou Pear with Chocolate Streusel, Red Wine Jus and Black Pepper Ice Cream
- Sweet Potato Carrot Cake with Lemon Cream Cheese Frosting, Compressed Apples with Ginger Rum Ice Cream

PRE-SET DESSERTS

- Devil's Food Cake with Sweet Cherry Buttercream, Chocolate Crèmeux
- Mascarpone Cheesecake with Cocoa Nib Tuile and Juniper Pears
- Sweet Potato Carrot Cake with Lemon Cream Cheese Frosting and Compressed Apples

STATIONARY SWEETS 32

PASSED DESSERTS 28

(Please select six)

- Ice Cream Cones
- Chocolate Covered Marshmallow Shortbread Cookie
- Pecan Financier with Concord Grape
- Pomegranate Rose Marshmallow
- Chocolate Almond Apricot Cake
- Chocolate-Pecan Bar
- Double Fudge Brownie
- White Chocolate Chestnut Ganache with Cocoa Nib Tuile
- Sticky Toffee Pudding
- Caramel Banana Cake with Chocolate Ganache
- Milk Chocolate Tartelette with Sunflower Seed Brittle
- Macerated Apple Tartelette with Dulcey Chocolate
- Pumpkin Macaron with Cinnamon Buttercream
- Graham Macaron with Marshmallow Buttercream and Milk Chocolate Ganache
- Brioche Doughnut with Vanilla Pudding and Fall Spiced Chocolate Sugar
- Brioche Doughnut with Apple Jam and Rosemary Sugar
- Brown Sugar Cupcake with Vanilla Frosting
- Passion Fruit Cupcake with Mint Frosting

COFFEE AND CORDIAL BAR 26

Bartender Required **275**

Minimum 1 Bartender per 50 guests

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

Freshly Brewed Coffee, Selection of Teas

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., La Marca, Italy

Sauvignon Blanc, Matua Valley, Marlborough, NZ

Chardonnay, Hess Collection, Monterey, CA

Pinot Noir, Seven Daughters, CA

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

Seasonal Specialty Cocktails

Priced per person

Winter Packs a Punch 14

Bourbon, Spiced Winter Grenadine, Pressed Cider, Lemon

New York, New York 14

Sparkling Wine, Apricot and Cherry Liqueurs, Pernod, 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

Sauvignon Blanc - LoveBlock, Marlborough, NZ **85**

Pinot Grigo, Terlato, Friuli, IT **80**

Sancerre, D. Reverdy Ducroux, **82**

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

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

Chardonnay, Patz & Hall, Russian River Valley, CA **92**

RED

Pinot Noir, Tanglely Oaks, Sonoma, CA **85**

Pinot Noir, MacMurray Ranch, Sonoma, CA **87**

Cabernet Sauvignon, BR Cohn Silver Label, North Coast, CA **90**

Pinot Noir, Suduri, Willamette Valley **105**

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

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

Custom Selections Available Upon Request

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