

CONRAD®

NEW YORK

With Exclusive Catering by



UNION
SQUARE
EVENTS™

Fall 2018

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.





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

Sweet Butter, Cream Cheese, Nutella and Peanut Butter

MORNING PASTRIES

Served with Sweet Butter and Preserves

(Please select four)

Croissants

Pain au Chocolat

Corn Muffin

Apple Muffin

Roasted Vegetable Scone

Country Biscuit

Fruit Danishes

Cinnamon-Pecan Roll (nuts)

Sourdough Toast

Whole Grain Toast

ENHANCED MORNING CEREALS

(Please select one)

Cheerios, Chex, Frosted Flakes & Raisin Bran with 2%, Skim and Soy Milks

Bircher Muesli with Oats, Greek Yogurt and Fruit

Greek Yogurt with Maple Pecan Granola

Parfait with Maple Pecan Granola and Spiced Pear Compote

Chia Seed Pudding with Toasted Coconut and Mango

ENRICHMENTS FROM OUR KITCHEN

Fruit Kebabs (2 per guest) **8**

Hard-Boiled Eggs **6**

Thinly-Sliced Prosciutto and Cheese **12**

Steel-Cut Irish Oatmeal with Brown Sugar **10**

BREAKFAST WRAPS 12

(Please select two)

Bacon, Egg and Cheese

Egg, Spinach and Gruyère

Egg, Chorizo and Roasted Pepper



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

Sweet Butter, Cream Cheese, Nutella and Peanut Butter

MORNING PASTRIES

Served with Sweet Butter and Preserves

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Parfait with Maple Pecan Granola and Spiced Pear Compote

Chia Seed Pudding with Toasted Coconut and Mango

SELECTIONS FROM OUR KITCHEN

(Please select one)

Soft Scrambled Eggs with Chive Crème Fraîche

Egg White Frittata with Leeks, Potato, Broccoli, Aged White Cheddar

Frittata with Roasted Squash, Swiss Chard, Fresh Mozzarella

Frittata with Sweet Potatoes, Goat Cheese, Pine Nuts

(Please select one)

Applewood-Smoked Bacon

Chicken & Apple Sausage

Pork & Sage Sausage

Turkey Bacon

(Please select one)

Fines Herbes Rösti Potatoes

Rosemary Roasted Marble Potatoes and Sweet Peppers

Red Bliss Potatoes with Golden Beets and Duck Confit



CHEF ATTENDED STATIONS

Chef Attendant Required **275**

Minimum 1 Chef per 50 guests

EGG & OMELET 24

Farm Fresh Eggs Prepared à la Minute
with Seasonal Vegetables and Artisanal Cheeses

BREAKFAST BURRITOS 26

Scrambled Eggs on Fresh Flour Tortillas
Jalapeño, Radish, Black Beans
Salsa Verde, Salsa, Sour Cream and Hot Sauce

BREAKFAST STATIONS

OATMEAL BAR 22

Assorted Toppings & Milks
Almond, Cinnamon, Brown Sugar
Bananas, Mixed Berries, Spiced Pear Compote
Chia Seeds, Cacao Nibs, Mixed Seeds

SMOKED SALMON 24

Trio of Salmon - Citrus, Gravlax, Pastrami
New York Bagels, Pumpnickel and Mini Baguettes
Crème Fraîche, Cream Cheese and Accoutrements

MINIATURE QUICHES 26

Lorraine, Broccoli Cheddar, Wild Mushroom
Market Greens and Herb Salad with Chianti Vinaigrette

AVOCADO FLATBREADS 26

Flax Seed Black Radish and Farm Fresh Egg
Walnut, Arugula and Wild Mushrooms
Beet Cured Salmon, Lambs Lettuce and Poppy Seeds

BREAKFAST ENHANCEMENTS

Applewood-Smoked Bacon **8**

Chicken & Apple Sausage **8**

Pork & Sage Sausage **8**

Turkey Bacon **8**

Smoked Salmon with Classic Accompaniments **15**

Rosemary Roasted Marble Potatoes and Sweet Peppers **8**

Red Bliss Potatoes with Golden Beets and Duck Confit **8**

Fines Herbes Rösti Potatoes **8**

Hard-Boiled Eggs **6**

Soft Scrambled Eggs with Chive Crème Fraîche **8**

Egg White Frittata with Leeks, Potato, Broccoli, Aged White Cheddar **8**

Frittata with Roasted Squash, Swiss Chard, Fresh Mozzarella **8**

Frittata with Sweet Potatoes, Goat Cheese, Pine Nuts **8**

Steel-Cut Irish Oatmeal with Brown Sugar **10**

Brioche French Toast with Roasted Apples and Brown Butter Cream **10**

Belgian Waffle with Whipped Honey Butter and Maple Syrup **10**

Seasonal Selection of Whole Fruit **6**

BREAKFAST WRAPS 12

(Please select two)

Bacon, Egg and Cheese

Egg, Spinach and Gruyère

Egg, Chorizo and Roasted Pepper

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

Served with Sweet Butter and Preserves

(Please select four)

Croissants

Pain au Chocolat

Corn Muffin

Apple Muffin

Roasted Vegetable Scone

Country Biscuit

Fruit Danishes

Cinnamon-Pecan Roll

MAIN COURSE

(Please select one)

Belgian Waffle with Whipped Honey Butter and Maple Syrup

Poached Egg with Roasted Sweet Potato and Pancetta on Pumpernickel Toast

Country Biscuits and Sausage Gravy



BREAKS

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

SULLIVAN STREET FLATBREADS 40

Field and Forest Mushrooms
Potato and Rosemary
Roasted Tomato, Olive Oil and Sea Salt
Zucchini and Gruyère

SWEET DELIGHTS 40

Brown Sugar Cupcake with Vanilla Frosting
Passion Fruit Cupcake with Mint Frosting
Double Fudge Brownie
Chocolate-Pecan Bar
Fruit Kebabs

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

CHIPS AND DIPS 40

Tortilla Chips, Pita Chips & Crispy Lavash Crackers
Fire-Roasted Tomato Salsa & Guacamole
Lemon Hummus, Whipped Ricotta
Seasonal Vegetable Crudité

ENERGY BOOST 42

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

HIGH TEA SANDWICHES AND MACARONS 40

Roast Beef and Watercress on Marble Rye
Tarragon Chicken Salad on Multigrain
Smoked Salmon on Pumpnickel
Pumpkin Macaron with Cinnamon Buttercream
Graham Macaron with Marshmallow Buttercream & Chocolate Ganache

CONCESSIONS 40

Selection of Artisanal Poppcorns
Assorted Hard & Soft Candies
Individually Packaged Candy and Chocolate Bars
Cape Cod Chips and Famous Amos Cookies
Seasonal Selection of Whole Fruit

POWER MUFFINS 38

Blueberry Muffin with Oat Streusel
Apple Pie Muffin (Gluten-Free)
Banana Chocolate Chip Muffin
Seasonal Selection of Whole Fruit

CEREAL BAR 39

Assorted Cereals, Housemade Granola
Whole Milk, Almond Milk, Soy Milk
Almonds, Blueberries, Chocolate Chips, Toasted Coconut
Mixed Dried Fruit, Honey and Marshmallows

MILK AND COOKIES 39

Apple Oat Cookie
Chocolate Chip Cookie
White Chocolate, Pistachio and Cranberry Cookie
Assorted Milk Shooters

FITNESS 40

Apple, Apricot and Cheddar Bar
House made Granola Bar
Ronnybrook Farm Assorted Yogurt Shooters
Seasonal Selection of Whole Fruit

HOUSEMADE BRIOCHE DOUGHNUTS 40

Vanilla Pudding and Fall Spiced Chocolate Sugar
Pecan Pie Cream and Maple Sugar
Apple Jam and Rosemary Sugar

BUILD-YOUR-OWN PARFAIT 38

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

BRUSCHETTA 40

Assorted Flatbreads with:
Tuscan White Bean and Lemon, Traditional Tomato, Olive Tapenade,
Black Pepper Burrata, Peas and Mint, Extra Virgin Olive Oil and Sea Salt

SOFT DRINKS ENHANCEMENT

\$7 per person for 2 hours (based on Guarantee)
Individually Bottled Regular and Diet Sodas
Individually Bottled Still and Sparkling Water

SPECIALTY BEVERAGE ENHANCEMENT

Minimum Guarantee of 20 people
Freshly Brewed Iced Coffee (*per 2 hours*) **8**
Freshly Brewed Unsweetened Iced Tea (*per 2 hours*) **5**

Individually Bottled Specialty Beverages Available Upon Request

FRESHLY BREWED COFFEE 20

Coffee, Decaffeinated Coffee and Selection of Teas

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



BENTO BOX 91

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas **20**

Freshly Brewed Unsweetened Iced Tea Station **5**

Please select one Salad, three Main Courses, Choice of Fruit Salad or Mixed Berries, and one Dessert

SALADS

Roasted Carrot Salad with Dates, Radicchio, Goat Cheese and Cardamom Vinaigrette

Yukon Gold Potato Salad with Cucumber and Pommery Mustard

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

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

Baby Beet Salad with Frisée, Parsnips and Currant Vinaigrette

MAIN COURSE

Fish

Roasted Salmon with Lemon, Lentils, Watercress and Cornichon

Seared Tuna with Cauliflower Caponata, Farro, Charred Broccoli and Basil Aioli

Poultry

Pan-Seared Chicken with Roasted Carrots, Fennel, Spice Blended Basmati Rice and Dill

Herbed Chicken Breast with Multi-Colored Potatoes, Celeriac and Kale

Slow-Roasted Chicken with Autumn Beans, Piquillo Peppers and Cilantro Achiote Crema

Beef

Grilled Flank Steak with Vegetable Stir-Fry, Organic Brown Rice, Sweet Soy Glaze and Cilantro

Roasted Sirloin with Parsnips, Buckwheat, Harvest Root Vegetables and Herb Pistou

Seared Beef Tenderloin with Parmesan Sweet Potatoes, Arugula, Sun-Dried Tomatoes, Parsley and Balsamic Aioli

Vegetarian

Roasted Upstate Squash, Poached Pears, Napa Cabbage, Sage and Wild Rice

Herb Marinated Eggplant, Amaranth and Legume Salad, Olives and Rosemary

DESSERTS

Chocolate-Pecan Bar

Double Fudge Brownie (Nut-Free)

Cranberry Lime Biscotti

Apple Oat Sandwich Cookie with Cinnamon Buttercream

FRESH FRUIT

Fruit Salad

Mixed Berries



BOXED LUNCH 90

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas **20**
Freshly Brewed Unsweetened Iced Tea Station **5**

Please select one Salad, three Sandwiches and one Dessert

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

SALADS

Roasted Carrot Salad with Dates, Radicchio, Goat Cheese and Cardamom Vinaigrette
Yukon Gold Potato Salad with Cucumber and Pommery Mustard
Shaved Garden Vegetables with Chianti Vinaigrette
Red Quinoa Salad with Long Beans, Shaved Radishes, Fennel and Citrus Soy Vinaigrette
Acini de Pepe with Fire-Roasted Bell Peppers, Olives, Charred Zucchini and Basil Vinaigrette

SANDWICHES

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

Black Forest Ham and Gouda Cheese with Thyme Dijonnaise on Herb-Baked Italian Roll
Smokehouse Pastrami and Swiss Cheese with Tomatoes, Caramelized Onions on Sourdough Bun
Roast Beef with Sharp Cheddar and Horseradish Aioli on Baguette

Vegetarian

Portobello Mushrooms with Mozzarella, Charred Onions and Roasted Peppers on Ciabatta
Roasted Chestnut Hummus with Orchard Pears, Aged Balsamic and Arugula in Endive Wrap
Roasted Eggplant with Sliced Cucumbers, Miso-Crème Fraîche and Edamame on Whole Wheat Bun

DESSERTS

Chocolate-Pecan Bar
Double Fudge Brownie (Nut-Free)
Cranberry Lime Biscotti
Apple Oat Sandwich Cookie with Cinnamon Buttercream

CASUAL BUFFET LUNCH 94

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



Please select two Salads, three Sandwiches and two Desserts

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

SALADS

Kale Caesar Salad with Focaccia Croutons and Parmesan Cheese
Petite Greens with Shaved Garden Vegetables and 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 with Frisée, Parsnips and Currant Vinaigrette

SANDWICHES

All Sandwiches Available as Gluten-Free Upon Request

Poultry

Smoked Turkey Breast, Swiss Cheese, Red Leaf Lettuce, Dijo on Cranberry Walnut Bread
Marinated Grilled Chicken, Manchego Cheese, Piquillo Peppers, Black Beans, Chipotle Aioli on a Whole Wheat Wrap
Grilled Chicken with Fresh Mozzarella, Applewood Smoked Bacon on Ciabatta

Beef/Pork

Black Forest Ham, Gouda Cheese, Thyme Dijonnaise, Herb-Baked Italian Roll
Smokehouse Pastrami, Swiss Cheese, Tomatoes and Caramelized Onions on Sourdough Bun
Roast Beef with Sharp Cheddar and Horseradish Aioli on Baguette

Vegetarian

Portobello Mushrooms with Mozzarella, Charred Onions and Roasted Peppers on Ciabatta
Roasted Chestnut Hummus with Orchard Pears, Aged Balsamic and Arugula in Endive Wrap
Roasted Eggplant, Sliced Cucumbers, Miso Crème Fraîche, Edamame on Whole Wheat Bun

DESSERTS

Vanilla Custard Tart with Sour Cherry
Spiced Graham Cookie with Cardamom Marshmallow and Chocolate Glaze
Chocolate-Pecan Bar
Double Fudge Brownie (Nut-Free)
Parsnip Cake with Coconut Cream Cheese Frosting



BUFFET LUNCH 101

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 Forest Mushroom Soup

Vegetable and Farro Soup with Lemon and Basil

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, Radishes, Fennel and Citrus Soy Vinaigrette

Baby Beet Salad, Frisée, Parsnips and Currant Vinaigrette

MAIN COURSE

Fish

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

Roasted Sea Bass 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 with 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

Seared Beef Tenderloin with 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

Glazed Acorn Squash, Upstate Orchards, 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 Marmalade and Vanilla Chestnut Cream

Dark Chocolate Biscuit with Caramelized White Chocolate Ganache & Cocoa Nib Crunch (Nut-Free)

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

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PLATED LUNCH 102

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

Please select one First Course, one Entrée and one Dessert

Served with Artisanal Breads

FIRST COURSE

**Available as a pre-set option*

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, Pumpkin Crumble, Meyer Lemon Vinaigrette *

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



PLATED SWEETS

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



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 Crudit  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 B arnaise

Smoked Salmon Rillettes, Cucumber, Trout Roe Vinaigrette

Caviar and Cr me Fra che Goug re Gruy re

Smoked Trout Salad, Everything Bagel Crisp, Pickled Shallot

Yellowfin Tuna Tartare with Olive, Capers, Olive Ficelle

Vietnamese Vegetable Summer Roll, Jalepe o-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 Gruy re 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 Jalape o

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 Velout 

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
Sear 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 **275**
Minimum 1 Chef per 100 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 **2575**
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



SWEETS

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



BUFFET DINNER 154

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Freshly Brewed Unsweetened Iced Tea Station 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-Marinaded 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

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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

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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

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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

CONRAD

NEW YORK

With Exclusive Catering by



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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