

CONRAD®

NEW YORK

With Exclusive Catering by



Fall 2018 Breakfast

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

Sourdough Toast

Whole Grain Toast

ENHANCED MORNING CEREALS

(Please select one)

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

Bircher Müesli 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

(Please select four)

Croissants

Pain au Chocolat

Corn Muffin

Apple Muffin

Roasted Vegetable Scone

Country Biscuit

Fruit Danishes

Cinnamon-Pecan Roll

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

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