

CONRAD®

NEW YORK

With Exclusive Catering by



UNION
SQUARE
EVENTS™

Fall 2018 Lunch

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.





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)

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 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