



CONRAD[®]

NEW YORK
DOWNTOWN

HOLIDAY CATERING MENU

Conrad New York Downtown's renowned culinary team is here to help take the prep out of holiday home cooking with exclusive to-go holiday experiences, perfect for entertaining friends and families throughout the holiday season. Available from December 1 through December 31.



PLATTERS

GRILLED SHRIMP

Cajun remoulade

\$13.00 per person

BRIE EN CROUTE (REQUIRES HEATING) (V)

French brie, apricot jam, dried fruit and pecans in flakey puff pastry
served with red and green grapes and fine crackers

\$11.00 per person

DELUXE CHEESE PLATTER

variety of cheeses served with fruit, nuts, cheese preserves and fine crackers

3 cheeses - \$10.50 per person

4 cheeses - \$11.50 per person

5 cheeses - \$12.50 per person

ANTIPASTO PLATTER

three cheeses served with cured meats, olives, pickled accompaniments,
marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled
bread and crackers

\$12.50 per person

CHARCUTERIE PLATTER

to include sopressata, prosciutto, ham, bresaola, pâté, pickled
accompaniments, mixed olives and crostini

\$12.00 per person

SMOKED SALMON DIP

light and creamy served with olive oil crostini and market crudité.

\$8.50 per person

MEDITERRANEAN MEZE

creamy hummus drizzled with extra virgin olive oil, baba ghanoush, feta,
olives and fresh herbs. Served with pita chips

\$7.50 per person

HOT HORS D'OEUVRES

SAUSAGE ROLLS

with mustard dipping sauce

\$2.75 per piece

BRAISED LAMB MEATBALLS

*Moroccan-spiced lamb and almond meatballs with apricot glaze and cumin
creme fraiche*

\$3.00 per piece

SUGAR PLUM PUFFS (V)

*French brie in buttery puff pastry cup with honey-spiced plums, walnuts and
pomegranate jewels*

\$3.25 per piece

ARANCINI (V)

*mushroom risotto croquettes stuffed with Italian cheese and
delivered with a truffle aioli*

\$3.00 per piece

JUMBO LUMP CRAB CAKES

with cornichon remoulade

\$3.75 per piece

MINI BBQ BACON CHEESEBURGERS

Homemade brioche, cheddar, BBQ mayo and caramelized onions

\$3.50 per piece

BEEF WELLINGTONS

puff pastry, filet mignon, mushroom duxelles and red wine reduction

\$3.25 per piece

VEGETABLE EMPANADAS (V)

*onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack;
served with a chipotle aioli.*

\$3.00 per piece

MINI VEGETABLE EGGROLLS (V)

*Asian vegetables tossed with soy sauce, sesame oil and a touch of fresh
ginger - with ginger soy*

\$2.75 per piece

LEMONGRASS CHICKEN POT STICKERS

served with ginger soy.

\$2.75 per piece

ROOM
TEMP BITES

SLOW-ROASTED TOMATO AND HERB TART (V)
\$3.25 per piece

SMOKED BBQ CHICKEN SLIDER
BBQ sauce, cheddar cheese, tangy pickle
\$3.75 per piece

SHORT RIB SLIDER
slow-cooked short rib, pickled jalapeno, cheddar, and harissa aioli
\$4.00 per piece

FIVE SPICE PULLED PORK SLIDER
Asian slaw, sesame Sriracha aioli
\$3.75 per piece

CAPRESE SKEWERS (V GF)
fresh mozzarella, cherry tomato, basil, balsamic reduction and EVOO
\$3.00 per piece

BELGIAN ENDIVE CANAPES (V GF)
seasonal fruit, blue cheese, toasted hazelnuts, agave chipotle vinaigrette
and micro arugula
\$2.75 per piece

BLINI
smoked salmon, crème fraiche, caviar and dill
\$3.50 per piece

TENDERLOIN CANAPE
beef tenderloin canape - horseradish cream, red onion jam on olive oil crostini
\$3.50 per piece

DESSERT

HOLIDAY DESSERT MEDLEY
chef's choice selection of 5 seasonal desserts
\$3.00 per piece

HOLIDAY FEAST

\$60 per person

ENTREE (SELECT 2)

SAGE RUBBED PLAINVILLE FARMS TURKEY BREAST
Cranberry Horseradish Relish

HARISSA RUBBED ANGUS RIBEYE STEAK
Cipollini Bourbon Sauce

KOREAN BBQ ANGUS BEEF TENDERLOIN
Cool Mint Cilantro Cream Sauce

FLYING PIG FARM GLAZED HAM
Assorted Mustard and Pineapple Chutney

HERB CRUSTED NEW ZEALAND RACK OF LAMB
Peach-Bourbon Chutney Sauce

ROASTED WHOLE ATLANTIC SALMON
Bell Pepper Medley, Shitake Mushroom, Green Onion, Sweet Chili Sauce

SERVED WITH:

HOLIDAY SALAD
Baby arugula, poached pears, breakfast radish, pomegranate, candied hazelnut, ricotta salata, lemon vinaigrette

ROASTED BABY POTATOES
Scented with garlic and herbs

WINTER VEGETABLE GRATIN
fennel, sweet potatoes, celeriac, potato, Gruyere and brown butter panko crust

BRUSSEL SPROUTS
seared with garlic, bacon and parmesan

ARTISAN BREAD
served with compound butter and olive tapenade

FRENCH DESSERT MEDLEY
chef's choice selection of 4 desserts

ORDERING DETAILS

To place an order, please call 212-945-0100 or email atrio.restaurant@conradhotels.com.

*Orders must be placed and billed five days in advance.
Rush order pricing is available.*

Disposables flatware is available on request for an additional charge.

*Pick and delivery options are available. Delivery distance restrictions apply.
Delivery charges vary based on order size and location. Upgraded delivery
platters are available for an additional fee.*

*Orders cancelled less than 24 hours prior to pick-up/delivery
will result in a 100% charge.*

