



# RECEPTION

25 Piece Minimum per Item.

One Hour Reception Recommendation: 3-4 pieces per person

Two Hour Reception Recommendation: 6-8 Pieces per person

## COLD HORS D'OEUVRES

\$7.00 per piece

Brie Cheese, Sliced Strawberries, Kiwi & Macadamia Nuts on a Toasted Crostini

Brie Cheese on Crostini with Dried Fruit Chutney

Candied Stone Fruit on Walnut Bread, Blue Cheese

Crisp Wonton with Chinese Style Chicken Salad

Curry Chicken Salad on Crisp Raisin Bread

Chilled Jumbo Gulf Shrimp with Cocktail Sauce

Foie Gras Mousse Filled Pâté à Choux with Fresh Berry Chutney

Goat Cheese Crostini with Sun-Dried Tomato Pesto

Grilled Asparagus Wrapped in Prosciutto with Sweet Garlic Aioli

Hummus on Pita Crisps with Kalamata Olives

Lobster Medallion on Flatbread with Lemon Aioli

Lump Crab and Avocado Relish on Tortilla Crisp

Sesame Mango Tuna Tartar on Wonton

Sliced Beef Tenderloin on Bleu Cheese Crostini with a Port Wine Reduction

Smoked Salmon on a Blini Crème Fraîche and Caviar

Tomato, Basil & Olive Oil Bruschetta

## HOT HORS D'OEUVRES

\$8.00 per piece

Artichoke Boursin Beignet

Beef Wellington in Puff Pastry

Boursin with Sun-Dried Tomato and Basil Tartlet

Beef Skewers with Hoisin Glaze

Crab Rangoon

Coconut-Fried Gulf Shrimp

Grilled Chicken Satay with Spicy Peanut Sauce

Jerked Chicken Skewer with Tropical Fruit Glaze

Mini Crab Cakes with Spicy Remoulade

Mini Lamb Shepherd's Pie with Brûlée Roasted Mashed Potatoes

New Zealand Lamb Chop with Mint Cabernet Sauce

Nutmeg Dusted Pork Tenderloin on Corn Crisp with Confit Apples

Panko Crusted Chicken with Thai Dipping Sauce

Pumpkin Puff with Shallot Jalapeño Fig Jam

Scallops Wrapped in Bacon

Shrimp Skewer with Sweet Chili Garlic Sauce

Smoked Duck and Brie Cheese with Cinnamon Sweet Potato

Vegetable Spring Rolls with Sweet Thai Chili Sauce

Wonton Fried Shrimp with Thai Dipping Sauce

A 25% service charge & applicable taxes will be added to all prices.



# PLATED DINNER

Entree Price Includes Soup, Salad, Artisan Rolls & Butter,  
Dessert or Cake Service, and Lavazza Coffees & Tea Leaves.  
An Additional Course is \$6 per person.

## ENTREES

**Sun-Dried Tomatoes, Spinach & Boursin Cheese Stuffed Chicken Breast**  
Parmesan Risotto and Marsala Cream \$54

**Chinese Five Spice Pork Loin**  
Jasmine Rice and Lemon Ginger Cream \$56

**Roasted Filet of Beef**  
Horseradish Mashed Potatoes,  
Porcini and Morel Cream \$69

**Coriander-Scented Seared Tuna**  
Wasabi Smashed Potatoes, Miso Ginger Glaze \$56

**Grilled Skirt Steak**  
Jasmine Rice and Lemon Ginger Cream \$56

**Basil Orange Scented Salmon**  
Coconut Risotto, Papaya Beurre Blanc \$58

**New Zealand Rack of Lamb**  
With Dauphine Potatoes, Mint Pesto and Port Wine Demi Glaze \$74

**Caramelized Onion & Wild Mushroom Stuffed Chicken**  
Parmesean Polenta Truffle and Marsala Cream \$54

## VEGETARIAN ENTREES

**Vegetable Neapolitan**  
Marinated Grilled Vegetables Stacked with a Tomato Coulis Sauce \$48

**Spicy Thai Eggplant**  
With Jasmine Rice and Red Curry Sauce \$48

**Risotto Primavera**  
Seasonal Vegetables with Creamy Parmesan Risotto \$48

## DUETS

**Aged Angus Petite Filet & Jumbo Lump Crab Cake**  
Cognac Demi Glaze and Truffle Risotto \$74

**Five Spice Encrusted Petite Filet & Miso Sake Sea Bass**  
Wasabi Mashed Potatoes, Shiitake and Enoki Mushrooms \$82

**Orange Dusted Mahi-Mahi & Grilled Chicken Breast**  
Jasmine Rice, Mango and Cucumber Relish \$62

**Boursin Herb Seared New York Strip & Garlic Shrimp**  
Whipped Potato and Cognac Demi \$74

**Filet of Beef & Butter-Poached Maine Lobster Tail**  
Roasted Garlic Mashed Potatoes and Béarnaise \$95

**Peppercorn Seared Filet & Macadamia Nut Encrusted Halibut**  
Yukon and Sweet Potato Dauphine & Sherry Cream \$76

**Ancho Glazed Filet & Cumin Scented Chicken Breast**  
Red Beans and White Rice \$72

A 25% service charge & applicable taxes will be added to all prices.  
Offering choice of entree selections will incur additional fees. Please consult with your Event Manager.



# PLATED DINNER

Entree Price Includes Soup, Salad, Artisan Rolls & Butter,  
Dessert or Cake Service, and Lavazza Coffees & Tea Leaves.  
An Additional Course is \$6 per person.

## SALADS

### Hearts of Romaine

Pancetta, Parmesan Crisp, Classic Housemade Caesar Dressing

### The Indy Wedge

Pear Tomatoes, Red Onion, Cucumber, Bacon  
Bleu Cheese Crostini, White Balsamic Vinaigrette

### Poached Pear on Boston Bibb Lettuce

Bleu Cheese Crostini, Crispy Sweet Potatoes  
Candied Pecans, Port Wine Vinaigrette

**Lola Rosa and Frisee with Goat Cheese Crostini**  
Mandarin Oranges, Dried Cranberries, Candied Pecans  
Champagne Vinaigrette

### Lobster Cucumber Salad

Served with a Cilantro Lime Dressing +\$2.50

### Organic Mixed Greens with Parmesan Cheese Crostini

Crispy Sweet Potatoes, Grape Tomatoes, Sliced  
Cucumber, White Balsamic Vinaigrette

## SOUPS

### Tomato Basil Bisque

Grilled Cheese Crouton

### Conrad Lobster Bisque

Pernod Cream +\$2.50

### Potato Leek Soup

Brie Cheese

### Indiana Corn "Cappuccino"

Truffle Foam & Porcini Dust

## DESSERTS

### Tiramisu

Chocolate-Dipped Biscotti

### White Chocolate Cheesecake

Seasonal Fruit Compote and Chocolate Sticks

### Chocolate Truffle Mousse Cake

Brandy Snap with Fresh Berries

### Italian Cream Cake

Caramel and Candied Pecans

### Passion Fruit Bavarian

Vanilla Bean and Exotic Fruit Compote

### Opera Torte

Chocolate Sauce and Espresso Anglaise

### Fresh Fruit Tart

Sweet Butter Crust, Mango Cream, Fresh Fruit

A 25% service charge & applicable taxes will be added to all prices.

# BAR MENU

HOURLY PACKAGES/HOSTED BARS

\*\$250 Bartender Fee

## VIENNA

### Includes:

House Wine & Assorted Beer, Grey Goose Vodka, Belvedere Vodka, Tanqueray 10 Gin, Bacardi Silver Rum, Jack Daniels Whiskey, Crown Royal Blended Whiskey, Knob Creek Single Barrel Bourbon, Johnnie Walker Black Blended Scotch, Glenlivet 12 Single Malt Scotch, Patron Blanco Tequila, Captain Morgan Rum

One Hour	\$39
Two Hours	\$45
Three Hours	\$51
Four Hours	\$57
Five Hours	\$63

## CAIRO

### Includes:

House Wine & Assorted Beer, Ketel One Vodka, Tito's Vodka, Bacardi Silver Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Crown Royal Blended Whiskey, Makers Mark Bourbon, Dewars Scotch, Milagro Tequila, Captain Morgan Rum

One Hour	\$27
Two Hours	\$34
Three Hours	\$42
Four Hours	\$49
Five Hours	\$56

## TOKYO

### Includes:

House Wine & Assorted Beer, Pearl Vodka, DonQ Rum, Tanqueray Gin, Jim Beam Whiskey, Seagram's VO Blended Whiskey, J&B Scotch, Lunazul Tequila

One Hour	\$24
Two Hours	\$30
Three Hours	\$36
Four Hours	\$42
Five Hours	\$48

## LONDON

### Includes:

Beer, Wine & Soda:  
William Hill Estate Chardonnay,  
William Hill Estate Cabernet Sauvignon,  
Red Rock Merlot, Imported Beer, Domestic Beer

One Hour	\$15
Two Hours	\$21
Three Hours	\$29
Four Hours	\$33
Five Hours	\$39

## CONSUMPTION BAR

Vienna Brand Cocktails	\$11	Red Rock Merlot	\$9
Cairo Brand Cocktails	\$10	Imported Beer	\$8
Tokyo Brand Cocktails	\$9	Domestic Beer	\$7
William Hill Estate Chardonnay	\$9	Assorted Coca-Cola Soft Drinks	\$6
William Hill Cabernet Sauvignon	\$9	Voss Bottled Water	\$6
Le Grand Noir Brut	\$38/bottle		

## NON-ALCOHOLIC BEVERAGES

Four Hours	\$16
Five Hours	\$20

\* A 25% service charge & applicable sales tax will be added to all prices.







# LATE NIGHT SNACKS

Combine any two stations, enjoy 10% off each station.  
Combine any three stations, enjoy 20% off each station.

## Pizza Station

Pepperoni, Sausage and Cheese Pizzas  
Warm Garlic Breadsticks with Hot Marinara Sauce,  
Cheese and Ranch Dressing \$19 per person

## Chips & Dips Station

Housemade Tortilla Chips  
Salsa, Guacamole and Queso Borracho  
Cumin Black Bean Dip \$15 per person

## Breakfast Bites Station

Mini Sausage, Egg and Cheese Burritos, Mini Chicken  
and Country Ham Biscuits \$16 per person

## Breadsticks & Sauces Station

Breadsticks  
Hot Marinara, Cheese and Ranch Dressing \$15 per person

## Slider Station

Mini-Cheeseburgers and Mini-Pork Tenderloin Sandwiches  
French Fries and Assorted Condiments \$19 per person

## Chicken Finger Station

Deep-Fried Chicken Fingers, Kettle Chips and  
Onion Rings with Assorted Dipping Sauces \$19 per person

## French Fry Station

Truffle Fries, Spicy Sweet Potato Fries,  
Curried French Fries \$16 per person

## Popcorn Station

Assorted Flavors: Truffle, Caramel, Basil, Butter,  
Ancho and Cheddar \$14 per person

## Ice Cream Station

Haagen-Dazs Ice Cream  
Prepared by an Ice Cream Specialist  
Hot Fudge, Banana Halves, Caramel, Strawberries,  
M&M's, Crushed Cookies, Chopped Pecans, Sprinkles,  
Whipped Cream and Cherries \$24 per person  
(2 Chef Attendants required per 50 people at \$175 each)

## Candy Station

Assorted Candy Bars and Jars of Sweets \$21 per person

A 25% service charge & applicable taxes will be added to all prices. Buffets require a minimum of 25 people.  
Groups less than 25 must guarantee for 25 people. Prices are based on 60 minutes of service.

# WEDDING PARTY

Must be served in Conrad event space.

## BREAKFAST

\$18 per person

### Continental

Freshly Squeezed Orange Juice  
Sliced Seasonal Fruits & Berries  
Assorted Individual Flavored Yogurts with Granola  
Lavazza Premium Coffees & Tea Leaves  
English Muffins & Breakfast Bagels with Toaster  
Artisan Butter, Preserves, Marmalade & Cream Cheese  
Freshly Baked Pastries

## LUNCH

\$32 per person

### Salads (Choose one)

Mixed Organic Green Leaf & Herb Salad with two Vinaigrette Dressings  
Pasta Salad with Assorted Seasonal Grilled Vegetables  
Sliced Seasonal Fruits & Berries

### Sandwiches (Choose three)

Greek Wrap - Sliced Grilled Chicken Breast, Kalamata Olives, Tomatoes, Cucumbers & Feta Cheese  
Roast Beef Wrap - Sliced Roast Beef, Lettuce, Onion, Tomatoes & Horseradish Cream Sauce  
Italian Wrap - Sliced Capicola Ham, Salami, Provolone Cheese with Tomatoes  
Veggie Wrap - Portobello Mushrooms, Roasted Peppers, Avocado & Hummus Spread in a Spinach Wrap  
Ham, Pepperoni & Salami with Provolone on a Kaiser Roll  
Smoked Turkey Breast with Swiss in a Spinach Wrap  
Roasted Beef & Cheddar with Horseradish Mayonnaise on Sourdough  
Grilled Vegetables with Pesto on Focaccia Bread

### Includes:

Assorted Chips & Pretzels  
Freshly Baked Assorted Cookies  
Conrad Bottled Water

## A LA CARTE

### Breakfast Burritos \$8 each

Flour Tortilla Filled with Onions, Peppers,  
Scrambled Eggs & Cheese accompanied with Salsa

### Breakfast Sandwiches \$8 each

Ham, Egg & Cheese Croissant  
- or -  
Sausage, Egg & Cheese Biscuit

### Beverages

Lavazza Premium Coffees & Tea Leaves \$50 per gallon  
Freshly Squeezed Orange, Grapefruit, Apple or Cranberry Juices \$20 per carafe  
Assorted Coca-Cola Soft Drinks \$3 each  
Conrad Brand Bottled Water \$4 each  
Assorted Energy Drinks \$5 each

Individual Fruit Flavored Yogurts	\$6 each
Nature Valley Granola Bars	\$4 each
Sliced Seasonal Fruits & Berries	\$10 per person
Whole Seasonal Fresh Fruit	\$3.50 per piece
Deluxe Mixed Nuts	\$25 per pound
Individual Bags of Assorted Chips, Pretzels or Popcorn	\$3 each

A 25% service charge & applicable taxes will be added to all prices.