

CATERING & EVENTS - BREAKFAST

CONTINENTAL

The Wake Up Call

Freshly Squeezed Orange & Cranberry Juices
Sliced Seasonal Fruits & Berries
Freshly Baked Danishes, Croissants & Muffins
Assortment of Breakfast Bagels with Toaster
Artisan Butter, Preserves, Marmalade, & Cream Cheese

Devine Donuts

Assortment of Local Donuts
Displayed on Conrad Indy's Signature "Donut Wall"
Fresh Seasonal Fruits & Berries

Conrad Continental

Freshly Squeezed Orange & Cranberry Juices
Sliced Seasonal Fruits & Berries
Assorted Individual Flavored Yogurts with Granola
Assorted Breakfast Cereals Served with 2%, Skim & Soy Milk
Freshly Baked Danishes, Croissants & Muffins
English Muffins & Breakfast Bagels with Toaster
Artisan Butter, Preserves, Marmalade & Cream Cheese

ADDITIONAL ENHANCEMENTS

Omelet Station Enhancement

Free Range Egg & Omelet Station*
Diced Ham, Pork Sausage, Crumbled Bacon,
Tomatoes, Onions, Mushrooms, Bell Peppers, Fresh Spinach
Salsa, Egg Whites & Shredded Cheddar & Swiss Cheeses

Breakfast Sandwiches Enhancement

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

Breakfast Burrito Enhancement

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

Free Range Scrambled Eggs

with Cheddar Cheese & Chives

Free Range Hard Boiled Eggs

Classic Eggs Benedict

served on an English Muffin with Canadian Bacon & Hollandaise
Sauce (Free Range Eggs)

Organic Steel Cut Oatmeal _____

served with Brown Sugar, Raisins, Goji Berries, Dried Cherries &
Organic Almonds

Stacked Buttermilk Pancakes _____

Seasonal Fruit Compote, Maple Syrup & Whipped Cream
Choice of Blueberry or Chocolate Chip

French Toast _____

Hawaiian Sweet Bread Dipped in a Cinnamon-Vanilla Egg Batter
Maple Syrup, Powdered Sugar & Whipped Cream

Belgian Waffles

Seasonal Fruit Compote & Whipped Cream

Organic Fruit Smoothie Station

Organic Fruits, Yogurts, Protein Powder, Organic Honey & Vanilla

Yogurt Parfait Martini Bar

Assorted Seasonal Berries, Nuts & Granola

CATERING & EVENTS - BREAKFAST

BREAKFAST BUFFET

Classic American Breakfast

Freshly Squeezed Orange & Cranberry Juices
Seasonal Fruits & Berries
Free Range Scrambled Eggs with Cheddar Cheese & Chives
Applewood Smoked Bacon & Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions
Freshly Baked Danishes, Croissants & Muffins
Artisan Butter, Preserves & Marmalade

Farmer's Market Breakfast

Freshly Squeezed Orange & Cranberry Juices
Seasonal Fruits & Berries
*Free Range Egg & Omelet Station with
Diced Ham, Pork Sausage & Crumbled Bacon
Tomatoes, Onions, Mushrooms, Fresh Spinach & Bell Peppers
Salsa, Egg Whites & Shredded Cheddar & Swiss Cheeses
Applewood Smoked Bacon & Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions
Freshly Baked Danish, Croissants & Muffins
Assortment of Breakfast Bagels with Toaster
Artisan Butter, Preserves, Marmalade & Cream Cheese

Healthy Starter

Freshly Squeezed Orange & Cranberry Juices
Seasonal Fruits & Berries
Whole Seasonal Fresh Fruit
Assorted Individual Flavored Yogurts
Granola & Muesli Served with 2%, Skim & Soy Milk
Frittata with Free Range Eggs, Spinach, Cremini Mushrooms, &
Assorted Bell Peppers
Oatmeal with Raisins & Brown Sugar
Whole Wheat Muffins & Banana Bread

BRUNCH

Traditional

Sliced Seasonal Fruits & Berries
Smoked Salmon with Diced Red Onions, Capers, Cream Cheese & Mini Bagels
*Egg & Omelet Station: Diced Ham, Pork Sausage, Crumbled Bacon, Onions, Tomatoes, Mushrooms, Fresh Spinach, Bell Peppers, Salsa, Egg Whites, and Shredded Cheddar & Swiss Cheeses
Applewood Smoked Bacon & Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions
Mixed Organic Field Greens with Bourbon Sugared Pecans, Goat Cheese & Roasted Shallot Vinaigrette
Sautéed Breast of Chicken with Porcini & Morel Mushroom Cream and Grilled Seasonal Vegetables
Pan Seared Mahi-Mahi with Jasmine Rice & Coconut Curry
*Herb Crusted Prime Rib Carving Station served with Port Wine Demi
Freshly Baked Danishes, Croissants & Muffins
Artisan Butter, Preserves & Marmalade
Freshly Squeezed Orange, Cranberry, & Tomato Juices

Conrad Brunch

Sliced Seasonal Fruit & Berries
Assorted Individual Flavored Yogurts with Granola
Assorted Breakfast Cereals Served with 2%, Skim & Soy Milk
Smoked Salmon - offered with Chopped Onions, Capers, Egg Whites, Egg Yolks, Diced Tomatoes & Chives
Cream Cheese and Assorted Bagels
Choice of Spinach, Mushrooms & Gruyere or Applewood Smoked Bacon & Fontina Quiche
Freshly Baked Danishes, Crossiants & Muffins
Artisan Butter, Preserves & Marmalade
Freshly Squeezed Orange, Cranberry & Tomato Juices

Morning Mixers

Champagne & Mimosas

Bloody Mary's

Screwdrivers

*Bartender required - fee will apply

Prices are per person. Food and beverage prices fluctuate in accordance with market conditions, menu prices will be established no earlier than forty-five (45) days prior to your Event. At that time, we will confirm in writing your menu prices for your planned food and beverage functions. Served buffets require one Attendant per 25 people for service at a rate of \$250. All buffets require a minimum of 25 people; subject to incur an additional per person fee. Prices are based on 60 minutes of service. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your sales agreement.

CATERING & EVENTS - BREAKFAST

PLATED BREAKFAST

Benedict Breakfast

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Two Poached Free Range Eggs & Canadian Bacon on an English
Muffin topped with Hollandaise Sauce
Roasted Yukon Gold Potatoes with Peppers & Onions
Steamed Asparagus & Roasted Roma Tomato
(Groups Less Than 25)

Farmer's Plate

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Free Range Scrambled Eggs with Pico de Gallo, Diced Ham, Bacon,
Onions, Mushrooms & Cheddar Cheese
Roasted Yukon Gold Potatoes with Peppers & Onions
Steamed Asparagus & Roasted Roma Tomato
Family Style Buttermilk Biscuits
Artisan Butter, Preserves & Marmalade

Griddle Plate

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Your Choice of:
French Toast Made with Hawaiian Sweet Bread
Dipped in a Cinnamon-Vanilla Egg Batter
Served with Maple Syrup, Powdered Sugar & Whipped Cream
-or-
Stacked Buttermilk Pancakes Served with Strawberries, Maple Syrup &
Whipped Cream
Applewood Smoked Bacon or Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions

All American

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Free Range Scrambled Eggs with Cheddar Cheese & Chives
Applewood Smoked Bacon
Roasted Yukon Gold Potatoes with Peppers & Onions
Family Style Pastries & Muffins
Artisan Butter, Preserves & Marmalade

Rising Sun

Freshly Squeezed Orange Juice
Mini Yogurt Parfait
Assorted Seasonal Berries, Nuts & Granola
Frittata with Free Range Eggs, Spinach,
Cremini Mushrooms & Assorted Bell Peppers
Turkey Bacon
Steamed Asparagus & Roasted Roma Tomato

CATERING & EVENTS - BREAKS

BREAK PACKAGES

Rejuvenation Break

Housemade Organic Trail Mix
Yogurts & Fresh Fruit
Conrad Cranberry Granola
Almonds & Pistachios
Energy Drinks

South of the Border

Housemade Tortilla Chips
Mango Salsa, Guacamole, White Queso Borracho & Cumin
Black Bean Dip

Italian Break

Mini Spinach & Goat Cheese Pizza
Mini Italian Subs
Meyer Lemon Bars
Tiramisu, Cannolis & Housemade Assorted Biscotti
Italian Sodas & Creams, Variety of Press Pot Coffee
(Break Requires a Minimum of 20 People)

Beverage Package

Lavazza Coffee and Decaf Artisan Hot Teas
Coca-Cola Soft Drinks
Conrad Bottled Water
Available 2-8 Hours

Apple Season Energy Break

Market Display of Apples & Pears
Apple Chips
Fresh Baked Poached Pear Bars
Apple Muffins
Almonds & Pistachios
Assorted Organic Granola Bars

Theatre Break

White Cheddar Cheese Popcorn
Hot Jumbo Pretzels with Spicy Mustard & Hot Cheese Sauce
Movie Candies & Cracker Jacks

Chocolate Overload

Fudge Brownies
Freshly Baked Chocolate Chip Cookies
Chocolate Dipped Strawberries
Assorted Truffles
Chocolate Milk

A LA CARTE

A' La Carte Food Items

Individual Fruit Flavored Yogurts	Haagen-Dazs Ice Cream, Yogurt & Sorbet Bars
Nature Valley Granola Bars	
Sliced Seasonal Fruits & Berries	Fudge Brownies & Blondies
Whole Seasonal Fresh Fruit	Hot Jumbo Pretzels with Spicy Mustard & Hot Cheese
Assorted Cookies Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut	Deluxe Mixed Nuts
Chocolate Dipped Strawberries	Individual Bags of White Cheddar Popcorn
Assorted Candy Bars	Individual Bags of Trail Mix

A' La Carte Beverage Items

Lavazza Premium Blend Coffees & Artisan Teas	Organic Fruit Smoothies
Hot Chocolate	Vitamin Water
Iced Tea	Coconut Water
Lemonade	Assorted Bottled Fruit Juice
Whole, Skim & 2% Milk	Assorted Coca-Cola Soft Drinks
Freshly Squeezed Orange, Grapefruit, Apple or Cranberry Juices	Assorted Energy Drinks
	Voss Water - Still or Sparkling
	Conrad Brand Water

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CATERING & EVENTS - LUNCH

SOUP, SALAD & DESSERT

Salads

Red & Golden Beet Salad
Saffron Braised Cipollini Onions, Torched Goat Cheese Crostini,
Lemon Vinaigrette

Bibb Lettuce Cup
Mixed Greens, Plum Tomatoes, Pine Nuts, Marinated Cucumbers,
Cranberries and White Balsamic Nutmeg Vinaigrette

Romaine Lettuce with Fennel
Maytag Bleu Cheese, Mandarin Oranges, Candied Pecans and
Champagne Vinaigrette

Mixed Green Salad with Cucumber Wrap
Teardrop Tomatoes, Crispy Pommes Frites, Balsamic Vinaigrette

Saffron-Poached Lobster on Cucumber Salad
White Balsamic Vinaigrette

Soup

Tomato Basil Bisque
Grilled Cheese Crouton

Cream Wild Mushroom Bisque

Grilled Chicken Vegetable Soup
Saffron & Sweet Corn

Conrad Lobster Bisque
Tarragon Cream

Plated Desserts

Chocolate Truffle Mousse Cake
With Fresh Berries

Chocolate Mousse Cake
Raspberry Bombe Filling & Fresh Raspberry

Fresh Fruit Tart
Sweet Butter Crust, Mango Cream, Fresh
Fruit

Tiramisu
Chocolate Dipped Biscotti

Opera Torte
Espresso Anglaise, Chocolate Sauce

White Chocolate Cheesecake
Seasonal Fruit Compote, Chocolate Sticks

Passion Fruit Bavarian
With Vanilla Bean & Exotic Fruit Compote

PLATED LUNCH

Vegetable Neapoleon (V)
Marinated Grilled Vegetables Stacked with a Tomato Risotto

Risotto (V)
Season Vegetables with Creamy Parmesan Risotto

Tea Smoked Breast of Chicken
Ginger Lemon Cream, Whipped Potatoes, Root Vegetables

Herb Encrusted Pork Loin
Roasted Pears, Seasonal Vegetables, Parmesan Crusted
Polenta

Sun-Dried Tomatoes, Spinach, & Boursin
Cheese Stuffed Chicken Breast

Sherry Cream Sauce, Parmesan Risotto, Seasonal
Vegetables

Wild Mushroom Stuffed Chicken
Truffle Roasted Red Bliss Potatoes, Seasonal Vegetables

Herb Seared Atlantic Salmon
Ginger-Lime Cream, Tomato Relish, Risotto

Roasted Filet of Beef
Morel & Porcini Cream Sauce, Mashed Potatoes, Sautéed
Asparagus & Sunburst Squash

Petite Filet & Breast of Chicken
Yukon Gold Garlic Whipped Potatoes, Seasonal Vegetables

All Lunch Prices include Soup or Salad, Entrée and Dessert. A charge of \$6++ will be added should you choose to add an additional course (soup or salad) with your entree. Beverages are a la carte; Iced Tea and/or Coffee service available for +\$3 per person for plated meals. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your Sales Agreement. (V) - Vegetarian Option.

CATERING & EVENTS - LUNCH

LUNCH BUFFET

Mixed Grill Salad Bar

Mesquite Chicken Breast, Marinated Flank Steak
Grilled Jumbo Shrimp
Pasta Salad with Assorted Seasonal Grilled Vegetables
Fresh Crispy Romaine, Applewood Smoked Bacon
Sliced Avocado, Plum Tomatoes, English Sliced Cucumber, Crumbled Bleu Cheese, Shredded Parmesan Cheese Croutons, Hard-boiled Eggs, Sliced Red Onions
Creamy Buttermilk Ranch & White Balsamic Vinaigrette
Artisan Rolls & Butter

Conrad BBQ

Mixed Organic Green Leaf & Herb Salad with White Balsamic Dressing
Cole Slaw with Buttermilk & Caraway Seed Dressing
Classic Red Bliss Potato Salad
BBQ Boneless Breast of Chicken
Grilled Hamburgers
BBQ Baby Back Ribs
Baked Beans
Green Beans Sauteed with Bacon & Onions
Southwest Cornbread Muffins
Sliced Seedless Watermelon

South of the Border

Mixed Organic Greens with Grilled Onions, Tomato Vinaigrette & Chipotle Ranch Dressing
Refried Pinto Beans
Spanish Rice
Roasted Sliced Ancho BBQ Flank Steak
Chicken Enchiladas
Chicken & Beef Fajitas
Sauteed Peppers & Onions Served with Flour Tortillas
Guacamole, Shredded Lettuce, Shredded Cheddar Cheese, Salsa & Sour Cream
Housemade Tortilla Chips & Salsa

Wrap Buffet

Pasta Salad With Assorted Seasonal Grilled Vegetables
Sliced Red & Yellow Tomatoes, Buffalo Mozzarella & Basil
Choice of Three (3) Wraps:
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

Made For You Deli Buffet

Tomato Bisque with Grilled Cheese Croutons
Mixed Organic Green Leaf & Herb Salad with two Vinaigrette Dressings
Pasta Salad with Assorted Seasonal Grilled Vegetables
Sliced Seasonal Fruits & Berries
Kettle Chips
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

Little Italy

Antipasto Display with Sopressata & Capicola
Hearts of Romaine, Garlic Croutons, Grated Parmesan Cheese
Sliced Red & Yellow Tomatoes, Buffalo Mozzarella & Basil
Drizzled with a Balsamic Reduction
Sweet Italian Sausage with Peppers & Onions
Prosciutto Wrapped Chicken with Parmesan Risotto
Baked Ziti
Garlic Bread & Freshly Baked Breadsticks

Taste of Spain

Artichoke & Roasted Tomato Soup
Mixed Organic Green Leaf & Herb Salad with White Balsamic Dressing
Braised Fennel & Root Vegetable Salad
Cranberry, Wild Rice & Roasted Pecan Salad
Herb Roasted Breast of Chicken with Cheese Polenta, Saffron Tomato Broth
Seared Chorizo Stuffed Pork Loin with Garlic Mashed Potatoes
Garlic and Oregano Roasted Shrimp with Lemon Butter Haricot Verts

Desserts

Chef's Dessert Trios

Seasonal Fruit Tart with Vanilla Creme
Flourless Chocolate Torte with Whipped Chocolate Mousse and Seasonal Fruit
White Chocolate Cheesecake with Seasonal Compote

CATERING & EVENTS - DINNER

SOUP, SALAD, DESSERT

Soups

Tomato Basil Bisque
Grilled Cheese Crouton

Conrad Lobster Bisque
Pernod Cream

Potato Leak Soup
Brie Cheese

Indiana Corn "Cappuccino"

Truffle Foam & Porcini Dust

Salads

Hearts of Romaine
Pancetta, Parmesan Crisp
Classic Housemade Caesar Dressing

The Indy Wedge
Pear Tomatoes, Red Onion, Cucumbers, Bacon, Flat Bread with Bleu
Cheese & White Balsamic Vinaigrette

Poached Pear on Boston Bibb Lettuce
Maytag Bleu Crostini, Crispy Sweet Potatoes & Dried Cranberries

Organic Mixed Greens with Parmesan Cheese Crostini
Crispy Sweet Potatoes, Grape Tomatoes & White Balsamic
Vinaigrette

Lobster Cucumber Salad
Served with a Cilantro Lime Dressing

La Rosa and Frisee with Goat Cheese Crostini
Mandarin Oranges, Dried Cranberries, Candied Pecans, White
Balsamic Nutmeg Vinaigrette

Plated Desserts

Chocolate Truffle Mousse Cake
With Fresh Berries

Chocolate Mousse Cake
Raspberry Bombe Filling & Fresh Raspberry

Fresh Fruit Tart
Sweet Butter Crust, Mango Cream, Fresh Fruit

Tiramisu
Chocolate Dipped Biscotti

Opera Torte
Espresso Anglaise, Chocolate Sauce

White Chocolate Cheesecake
Seasonal Fruit Compote, Chocolate Sticks

Passion Fruit Bavarian
With Vanilla Bean & Exotic Fruit Compote

CATERING & EVENTS - DINNER

ENTREES

Spicy Thai Eggplant (V)
with Seasonal Vegetables

Parmesan Risotto (V)
with Seasonal Vegetables

Vegetable Neopolitan (V)
Marinated Grilled Vegetables
Stacked with a Tomato Coulis Sauce

Sun-Dried Tomatoes, Spinach & Boursin Cheese
Stuffed Chicken Breast
Parmesan Risotto & Marsala Cream

Caramelized Onion & Wild Mushroom Stuffed Chicken
Parmesan Polenta Truffle & Marsala Cream

Chinese Five Spice Pork Loin
Jasmine Rice, Lemon Ginger Cream

Herbed Seared Atlantic Salmon
Served with Ginger-Lime Cream, Tomato Relish,
Risotto

Basil Orange Scented Mahi-Mahi
Coconut Risotto, Papaya Beurre Blanc

Coriander Scented Seared Tuna
Wasabi Smashed Potatoes
Miso Ginger Broth

Grilled Skirt Steak
Cuban Congi Rice, ChimiChurri Sauce

Roasted Filet of Beef
Horseradish Mashed Potatoes Porcini & Morel
Cream Sauce

Aged Angus Petite Filet & Jumbo Lump Crab Cake
Cognac Demi Glace, Truffle Risotto

New Zealand Rack of Lamb
with Mint Pesto & Port Wine Demi Glaze
Dauphine Potatoes

Boursin Herb Seared New York Strip & Garlic Shrimp
Whipped Potato, Cognac Demi

Peppercorn Seared Filet & Macadamia Nut Encrusted
Halibut
Yukon & Sweet Potato Dauphine & Sherry Cream

Five Spice Encrusted Petite Filet & Miso Sake Sea Bass
Wasabi Mashed Potatoes, Shiitake & Enoki Mushrooms

Filet of Beef & Butter Poached Lobster Tail
Roasted Garlic Mashed Potatoes, Bearnaise

CATERING & EVENTS - DINNER

DINNER BUFFETS

Indy Dinner

Corn & Bacon Chowder
House Salad Station
Crab Salad with Avocado & Red Onion
Sliced New York Strip with Port Demi
Mushroom Stuffed Grilled Herb Chicken
Sweet Potatoes with Honey & Lavender
Seared Pork Loin with Smoked Tomato Broth
Roasted Garlic Yukon Mashed Potatoes
Creamed Spinach
Seasonal Vegetables
Fried Biscuits & Apple Butter

Asian

Miso Soup
Soba Noodle Salad, Sweet Chili Sesame Seed Vinaigrette
Green Papaya Salad
Vegetable Fried Rice
Honey Ginger Chicken
Flank Steak with Soy Glaze
Stir Fried Vegetables
Jasmine Rice

Indiana Steakhouse*

Iceberg Wedge Salad Station
Pear Tomatoes, Red Onion, Cucumber, Bacon, Flat Bread with Bleu Cheese & Cheddar Cheese
Carving Station
Whole Roasted Aged New York Strip Loin & Herb Crusted Roasted Carved Chicken with Creamed Horseradish Sauce & Cognac Demi & Sauteed Haricot Verts
Baked Potato Bar
Idaho Baked Potatoes, Bacon, Cheddar, Sour Cream & Chives
Artisan Rolls & Butter

Desserts

Chef's Dessert Trios

Seasonal Fruit Tart with Vanilla Creme
Flourless Chocolate Torte with Whipped Chocolate Mousse and Seasonal Fruit
White Chocolate Cheesecake with Seasonal Compote

CATERING & EVENTS - RECEPTION

COLD HORS D'OEUVRES

Tomato, Basil & Olive Oil Bruschetta

Lump Crab & Avocado Relish on Tortilla Crisp

Smoked Salmon on a Blini, Crème Fraiche & Caviar

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

Crisp Wonton with Chinese Style Chicken Salad

Sesame Mango Tuna Tartar on Wonton

Chilled Jumbo Gulf Shrimp with Cocktail Sauce

Grilled Asparagus Wrapped in Prosciutto with Sweet Garlic Aioli

Curry Chicken Salad on Crisp Raisin Bread

Hummus on Pita Crisp with Kalamata Olive

Goat Cheese Crostini with Sundried Tomato Pesto

Brie Cheese on Crostini with Dried Fruit Chutney

Lobster Medallion on Flat Bread with Lemon Aioli

Candied Stone Fruit on Walnut Bread, Bleu Cheese

Foie Gras Mousse Filled Pate a Choux with Fresh Berry Chutney

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

HOT HORS D'OEUVRES

Mini Crabcakes with Spicy Remoulade

Vegetable Spring Rolls with Sweet Thai Chili Sauce

Scallops Wrapped in Bacon

Panko Crusted Chicken with Thai Dipping Sauce

Coconut-Fried Gulf Shrimp

New Zealand Lamb Chop with Mint Cabernet Sauce

Beef Wellington in Puff Pastry

Crab Rangoon

Boursin with Sun-Dried Tomato & Basil Tartlet

Beef Skewers with Hoisin Glaze

Shrimp Skewer with Sweet Chili Garlic Sauce

Artichoke Boursin Beignet

Jerked Chicken Skewer with a Tropical Fruit Glaze

Grilled Chicken Satay with Spicy Peanut Sauce

Wonton Fried Shrimp with Thai Dipping Sauce

Mini Lamb Sheppard's Pies on Asian Spoon with Brulee Roasted Garlic Mashed Potatoes

Smoked Duck and Brie Cheese on Cinnamon Sweet Potato Wafer

Pumpkin Puff with Shallot Jalapeno Fig Jam

Nutmeg Dusted Pork Tenderloin on Corn Crisp with Confit Apples

Prices are per person. Food and beverage prices fluctuate in accordance with market conditions, menu prices will be established no earlier than forty-five (45) days prior to your Event. At that time, we will confirm in writing your menu prices for your planned food and beverage functions. 25 Piece Minimum per Item. Our Recommendation: One Hour Reception: 4-6 Pieces Per Person, Two Hour Reception: 8-10 Pieces Per Person. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your Sales Agreement.

CATERING & EVENTS - RECEPTION

ACTION STATIONS

Pasta Station

Includes Cavatappi & Penne Pasta & Cheese Tortellini Marinara, Alfredo & Pesto Sauces with Chicken, Shrimp & Italian Sausage, Fresh Spinach, Roasted Peppers, Mushrooms, Julienne Vegetables, Parmesan Cheese & Pine Nuts. Served with Garlic Breadsticks.

Salad Station

Mixed Greens, Tomatoes, Cucumbers, Croutons, Grilled Vegetables with Balsamic, Hearts of Romaine, Parmesan, Croutons, Assorted Dressings

Potato Bar

Truffle Potato Chips

Bacon Cheddar Whipped Yukon Gold Potatoes
Sweet Potatoes with Maple Butter & Frizzled Onions
Purple Peruvian Smashed Potatoes with Sour Cream & Chives

Carving Stations

All Carving Selections Served with Silver Dollar Rolls and Your Choice of Two Accompanying Sauces: Creamed Horseradish Sauce, Cherry Barbecue Sauce, Bearnaise, Wild Mushroom Cream, Cognac Demi

Apricot & Cranberry Stuffed Pork Loin (Serves 30)

Salmon En Croute (Serves 20)

Smoked or Roast Turkey Breast (Serves 25)

Herb Encrusted Roast Tenderloin of Beef (Serves 25)

Honey-Baked Bone-In Country Ham (Serves 35)

Whole Roasted Aged New York Strip Loin (Serves 45)

Roasted Bone-In Ribeye of Beef (Serves 40)

DISPLAYS

Grilled Vegetable Crudités

Yellow Squash, Cherry Tomatoes, Zucchini, Red Peppers, Eggplant & Portobello Mushrooms Brushed with a Balsamic Glaze, Served with Baguettes

Mediterranean Station

Hummus, Baba Ghanoush, Tabbouleh, Roasted Red & Yellow Peppers with Olives & Feta Cheese, Roasted Pine Nuts, Stuffed Grape Leaves, Tzatziki Cucumber Salad & Grilled Pita Bread

Fruit Display

Fresh Sliced Seasonal Fruit & Berries (Minimum of 10 people)

Conrad Miniature Desserts

Chef's Dessert Trios

Seasonal Fruit Tart with Vanilla Creme
Flourless Chocolate Torte with Whipped Chocolate Mousse and Seasonal Fruit
White Chocolate Cheesecake with Seasonal Compote

Elaborate Antipasto Display

Roasted Red Peppers, Grilled Eggplant
Marinated Wild Mushrooms, Imported Provolone, Goat Cheese
Pesto Marinated Bocaccini, Boursin, Prosciutto
Genoa Salami, Marinated Artichoke Hearts, Hearts of Palm
Kalamata Olives & Grilled Zucchini
Served with Assorted Breadsticks & Garlic Scented Baguette

Selection of Imported & Domestic Cheese

Bleu, Brie, Boursin, Swiss, Herbed Goat, Provolone, & Cheddar Cheeses; Served with Fresh Fruit Garnish, Nuts, Breads & Crackers

Charcuterie

A Selection of Genoa Salami, Prosciutto, Cured Ham, Pepperoni, Grilled Sausage, Basil and Balsamic Mozzarella, Brie Cheese, Herb Goat Cheese, Assorted Accoutrements and Breads

Smoked Salmon

Served with Capers, Chopped Egg, Red Onion, Diced Tomatoes, Sour Cream, Shallots, Chives & Parmesan Crostinis

Tandori Grill

Ginger Skewered Shrimp,
Garlic Mint Marinated Lamb Chops,
Orange & Basil Marinated Pork Loin, Curry Chicken Kabobs
Peanut & Sweet Chili Dipping Sauces

Freshly-Shucked Oysters on the Half Shell Market Price

Displayed on Ice
Served with Grey Goose Cocktail Sauce, Tabasco,
Fresh Horseradish & Crackers (Minimum 50)

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CATERING & EVENTS - UNIQUE OFFERINGS

LATE NIGHT SNACKS

Breakfast Bites Station

Mini Sausage, Egg, & Cheese Burrito
Mini Chicken & Biscuit & Country Ham

Chips & Dips Station

Housemade Tortilla Chips
Salsa, Guacamole, and White Queso Baracho
Cumin Black Bean Dip

French Fry Station

Truffle Fries
Spicy Sweet Potato Chips
Curried French Fries

Breadsticks & Sauces Station

Breadsticks
Hot Marinara, Cheese, & Ranch Sauces

Pop Corn Station

Assorted Flavors
Truffle, Carmel, Basil, Butter, Ancho, & Cheddar

Candy Station

Assorted Candy Bars & Jars of Sweets

Chicken Finger Station

Deep-Fried Chicken Fingers
Kettle Chips & Cheese
Onion Rings
Assorted Dipping Sauces

Pizza Station

Pepperoni, Sausage, and Cheese Pizzas Warm
Garlic Breadsticks
Hot Marinara Sauce, Cheese, and Ranch Sauces

Slider Station

Mini Cheeseburgers and Mini Pork Tenderloin Sandwiches –
French Fries with Assorted Condiments

Ice Cream Station

*Mixed by an Ice Cream Specialist
Hot Fudge, Banana Halves, Caramel, Strawberries, M&M's,
Crushed Cookies, Chopped Pecans, Sprinkles, Whipped
Cream, Cherries (2 Chef Attendants Required per 50
people*)

*Available after 9:00PM. Prices are per person. Food and beverage prices fluctuate in accordance with market conditions, menu prices will be established no earlier than forty-five (45) days prior to your Event. At that time, we will confirm in writing your menu prices for your planned food and beverage function. Combine any two stations, enjoy 10% off each station. Combine and three stations, enjoy 20% off each station. Prices based on 60 minutes of service. Buffets require a minimum of 25 guests; subject to incur additional per person fee otherwise. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your Sales Agreement.

CATERING & EVENTS - BAR & BEVERAGES

BANQUET & CATERING PACKAGES

Diamond

Grey Goose Vodka, Tanqueray 10 Gin, Bacardi Silver Rum, Jack Daniels Whiskey, Crown Royal Blended Whiskey, Knob Creek Single Barrel Bourbon, Johnny Walker Black Blended Scotch, Glenlivet 12 Single Malt Scotch, Patron Blanco Tequila, Bailey's Irish Cream, Kahlua, Frangelico

House Wine, Domestic & Imported Beer
Assorted Sodas and Voss Bottled Water

One Hour - Five Hours

Gold

Ketel One Vodka, Absolut Vodka, Bacardi Silver Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Crown Royal Blended Whiskey, Makers Mark Bourbon, Dewars Scotch, 1800 Tequila

House Wine, Domestic & Imported Beer
Assorted Sodas and Voss Bottled Water

One Hour - Five Hours

Silver

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

House Wine, Domestic & Imported Beer
Assorted Sodas and Conrad Bottled Water

One Hour - Five Hours

Bronze

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

One Hour - Five Hours

The Consumption Bar

Diamond Cocktails

Gold Brand Cocktails

Silver Brand Cocktails

House Wine

Imported Beer

Domestic Beer

American Craft Beer

Assorted Coca-Cola Soft Drinks

Premium Bottled Water

Conrad Bottled Water

CATERING & EVENTS - WINE

Champagne & Sparkling

Le Grand Noir, Brut, France

Mumm Napa Brut "Prestige", Napa Valley, California

Nicolas Feuillatte Brut Reserve, Ponsardin, France

Moët & Chandon "Dom Perignon", Espernay, France

Chardonnay

William Hill Estate, Central Coast, California

Wente "Riva Ranch", Monterey, California

Chateau St. Michelle "Indian Wells", Columbia Valley, Washington

Frei Brothers Reserve, Russian River, California

Stag's Leap Karia, Santa Maria Valley, California

Cakebread, Napa Valley, California

Additional White Varietals

Fess Parker "Epiphany" Grenache Blanc, Santa Barbara, California

Villa Maria Cellar Select Sauvignon Blanc, Marlborough, New Zealand

Charles Krug Sauvignon Blanc, Napa Valley, California

Cline Pinot Gris, Sonoma Coast, California

Maso Canali Pinot Grigio, Trentino, Italy

St. Gabriel Reisling, Germany

Prime Amore Moscato, Puglia, Italy

Edna Valley, Sauvignon Blanc, California

Torresella, Pinot Grigio, Italy

Pinot Noir

Pali "Huntington", Santa Barbara County, California

Argyle, Willamette Valley, Oregon

Cabernet Sauvignon

William Hill Estate, Central Coast, California

Josh Cellars, Central Coast, California

Frei Brothers Reserve, Alexander Valley, California

Charles Krug "Yountville", Napa Valley, California

Silverado, Napa Valley, California

Merlot

Red Rock, Central Coast, California

Frei Brothers Reserve, Dry Creek Valley, California

Northstar, Walla Walla, Washington

Additional Red Varietals

M. Chapoutier Petite Ruche, Chrozes Hermitage, France (100% Syrah)

Bogle Old Vine Zinfandel, Clarksburg, California

Guenoc Petite Syrah, Paso Robles, California

Don Miguel Gascon Malbec, Argentina

Vina Zaco Tempranilo, Rioja, Spain

Le Grand Noir, Pinot Noir, France