



INTERCONTINENTAL®  
NEW YORK TIMES SQUARE

# CONTINENTAL BREAKFAST

## **Continental Breakfast**

Fresh Sliced Seasonal Fruit and Berries

Steel Cut Oatmeal with Brown Sugar, Raisins, and Toasted Almonds

Bakery Basket with Croissants, Danish, Muffins, and Bagels

Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey, and Assorted Natural Preserves

Orange, Grapefruit, Apple, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$59.00 per Guest

## **InterContinental Breakfast**

Fresh Sliced Seasonal Fruit and Berries

Steel Cut Oatmeal with Brown Sugar, Raisins, and Toasted Almonds

Whole Wheat Breakfast Wrap with Spinach, Tomato, and Egg Whites

Bakery Basket with Croissants, Danish, Muffins, and Bagels

Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey, and Assorted Natural Preserves

Orange, Grapefruit, Apple, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$64.00 per Guest

## **Breakfast Pastry Retray**

Upon request, your Banquet Servers will retrain leftover breakfast pastries for your break. A fee of \$250.00 shall apply.

\*A labor charge of \$275.00 shall apply if fewer than 10 guests are guaranteed.

Prices are quoted exclusive of 8.875% State Sales Tax and 24% Service Charge. These Menus are Effective for 2017 and are Subject to Change.

All Menus are Subject to 2 Hours of Service unless noted otherwise. Our Menu may contain Wheat, Eggs, Soy, or other allergens. Please contact a Manager to discuss any special dietary restrictions. New York State Law requires disclosure that the consumption of raw or undercooked meat, fish, or egg products may increase your risk of foodborne illness.



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# PLATED BREAKFAST

All Main Course Breakfast Selections Include a Choice from Act One and Act Two, Freshly Squeezed Orange Juice, Breakfast Pastry Assortment with Butter and Natural Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Herbal and Imported Teas.

## Act One – Select One of the Following:

Fresh Sliced Seasonal Fruit and Berries served with Honey Yogurt Drizzle  
Organic Fat Free Greek Yogurt and Housemade Granola Parfait  
Sectioned Ruby Red Grapefruit  
Banana Strawberry Smoothie  
Open-faced Granola Bar Sandwich with Nutella, dried fruit, and chopped almonds

## Act Two

New York Aged Cheddar Cheese Omelet with Smokehouse Bacon and Homefried Potatoes  
\$70.00 per guest

Frittata with Oven Toasted Tomato, Spinach, Mushroom, and Feta Cheese  
\$70.00 per guest

Egg White, Mushroom, and Spinach Quiche, Arugula Tomato Salad  
\$70.00 per guest

Toasted Bagel served with Locally Grown Catskills Smoked Salmon, Sliced Beefsteak Tomato, Cream Cheese, Sliced Red Onions, Capers, and Lemon  
\$77.00 per guest

Challah French Toast served with Caramelized Bananas, Fresh Berry Mascarpone, Agave-Cinnamon Butter, Chicken Apple Sausage, and Grilled Roma Tomato  
\$77.00 per guest

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# BUFFET BREAKFAST

All breakfast buffets come with the following: Bakery Basket with Croissants, Danish, Muffins, and Bagels; Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey, and Assorted Natural Preserves; Orange, Grapefruit, Cranberry, and Tomato Juices, Freshly Brewed Coffee and Decaffeinated Coffee and a Selection of Herbal and Imported Teas.

## All American Breakfast Buffet

Fresh Sliced Seasonal Fruit Salad  
Scrambled Eggs with Chives  
Chicken Apple Sausage  
Smokehouse Bacon  
Potatoes O'Brien  
Selection of Individual Yogurts  
\$70.00 per Guest

## Gotham Breakfast Buffet

*Select Three of the Following:*

Fresh Sliced Seasonal Fruit and Berries  
Assorted Greek Yogurt and Housemade Granola  
Parfait of Organic Greek Yogurt and Housemade Granola. Choose from Very Berry, Banana Mango, or Apples and Honey.  
Steel Cut Oatmeal with Brown Sugar, Raisins, and Toasted Almonds  
Assorted Cold Cereals with Whole and Skim Milk  
Sliced Domestic Cheese Selection  
Sliced Black Forest Ham  
Wild Blueberry and Butter Baguettini  
Peanut Butter and Honey on Brioche  
Strawberry Banana and Mango Smoothie Shooters

*Select Four of the Following:*

Mini Ham, Egg, and Cheese Breakfast Sandwich served on Hard Roll  
Whole Wheat Wrap with Egg Whites, Arugula, and Tomato  
Breakfast Burrito with Chorizo, Scrambled Eggs, and Jack Cheese  
Scrambled Eggs and Cheese on a warm Buttermilk Biscuit  
Blueberry Silver Dollar Pancakes served with locally harvested Old Homestead Maple Syrup  
Cinnamon Raisin French Toast with Agave Fruit Compote  
Scrambled Eggs with Chives  
Scrambled Eggs with Aged New York Cheddar Cheese  
Egg White Frittata with Seasonal Vegetables and Harissa Sauce  
Locally Grown Hudson Valley Smoked Salmon and Tomato Benedict  
Chicken Apple Sausage  
Thick-Cut Sugar-Cured Bacon

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New York's Own Esposito Breakfast Sausage

Cornmeal Cured Canadian Bacon

Corned Beef Hash

Lyonnais Potatoes

Times Square Taters

Smashed Yukon Gold Potatoes with Caramelized Onions

\$80.00 per Guest

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# BRUNCH

## MENU

### Manhattan Brunch

Fresh Sliced Seasonal Fruit and Berries

Bakery Basket to Include: Croissants, Danish, Muffins, and Bagels with an assortment of spreads including Butter, Cream Cheese, Honey, and Assorted Natural Preserves

Catskills New York Smoked Salmon Display with Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions, Lemon, and Capers

Challah French Toast with Caramelized Bananas, Fresh Berry Mascarpone, and Agave-Cinnamon Butter

Smokehouse Bacon

Chicken Apple Sausage

Herbed Baby Bliss Potatoes

Farm Fresh Eggs – Our Chef prepares Organic Eggs and Omelets to Order. Toppings include: Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar, and Swiss Cheese

Lyonnais Potatoes

Orange, Grapefruit, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$110.00 per Guest

### Town and Country Brunch

Fresh Sliced Seasonal Fruit and Berries

Bakery Basket with Croissants, Danish, Muffins, and Bagels with an assortment of spreads including Butter, Cream Cheese, Honey, and Assorted Natural Preserves

Bagels with Catskills New York Smoked Salmon, Plain and Vegetable Cream Cheese, Beefsteak Tomatoes, Red Onions, Lemons, and Capers

Grilled Vegetables with Basil and Extra Virgin Olive Oil

Asparagus with Béarnaise Vinaigrette

Classic Eggs Benedict

Belgian Waffle Bites with Homestead Farms New York State Maple Syrup

Bananas Foster with Whipped Cream

Lyonnais Potatoes

Shallot-Crusted Tenderloin of Beef with Wild Mushroom Ragoût

Pan Seared Salmon over Couscous with Balsamic Tomato Jam

French and Italian Pastries

Orange, Grapefruit, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$125.00 per Guest

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\*\*These selections are subject to an additional Chef Attendant Fee of \$275.00 (One Attendant per 75 Guests).

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# CHEF-ATTENDED BREAKFAST STATIONS

Chef-Attended Stations may be ordered to enhance any of our Continental or Breakfast Buffets.

## **Breakfast Wrap Station**

Choose Two of the Following:

Serrano Ham, Mushrooms, Manchego Cheese

Scrambled Eggs, Onions, Peppers, Potatoes, and Provolone

Chorizo, Scrambled Eggs, Peppers, Tomatoes, and Jack Cheese

Scrambled Egg Whites with Roasted Turkey, Hash Browns, Diced Onions, and Jarlsberg Cheese

## **Farm Fresh Eggs**

Our Chef prepares organic eggs and Omelets to your specifications with Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses.

## **Belgian Waffle Station**

Enjoy warm, fluffy waffles with a variety of toppings including: locally harvested Old Homestead Maple Syrup, Mixed Berry Mascarpone, Strawberries, Crunchy Hazelnuts, Cinnamon-Apple Compote, Caramelized Bananas and Chocolate Sauce.

## **Breakfast Panini Station**

Choose Three of the Following:

Ham, Cheese, and Scrambled Eggs on Sourdough Bread

Scrambled Eggs, Spinach, Mushrooms, and Cheese on New York State-Milled Rye Bread

Banana Bread topped with Walnut Cream Cheese

Mini-Waffles with Nutella spread

Peanut Butter and Jelly on Cinnamon Raisin French Toast

All Chef-Attended Breakfast Stations are \$16.00 per Guest.

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# MORNING ENHANCEMENTS

**Hard-Boiled Eggs**

\$6.00 per Guest

**Assorted Cold Cereals with Whole and Skim Milk, Bananas, and Berries**

\$6.00 per Guest

**Organic Fat-Free Yogurt and Housemade Granola Parfait**

\$6.00 per Guest

**Classic Ham, Egg, and Cheese Sandwich**

\$7.00 per Guest

**Breakfast Burrito with Scrambled Egg, Chorizo, Jack Cheese, and Tomato Salsa**

\$8.00 per Guest

**Whole Wheat Wrap with Egg Whites, Tomato, and Spinach**

\$8.00 per Guest

**Smoothie Shooters: Choice of Banana and/or Strawberry or Pineapple and/or Papaya**

\$8.00 per Guest

**Assorted Scones with Mixed Berry Mascarpone and Whipped Agave Butter**

\$8.00 per Guest

**Assorted Low-Fat and Sugar-Free Muffins**

\$8.00 per Guest

**Steel Cut Oatmeal with Raisins, Bananas, and Brown Sugar**

\$9.00 per Guest

**Corned Beef Hash**

\$11.00 per Guest

**Fresh Seasonal Fruit Kabobs with Minty Honey Yogurt Sauce**

\$12.00 per Guest

**Cinnamon Raisin French Toast, Fresh Berry Mascarpone, and Maple Walnut Butter**

\$14.00 per Guest

**Short Ribs Benedict with Sauce Choron**

\$18.00 per Guest

**Locally Grown Catskills New York Smoked Salmon, Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions, Lemon, and Capers**

\$18.00 per Guest

**European Style Breakfast, Charcuterie, and Cheese Selection**

\$24.00 per Guest

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