



INTERCONTINENTAL®
NEW YORK TIMES SQUARE

PLATED DINNER

All Plated Dinners come with Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and Imported Teas.

Act One – Select One of the Following:

Wild Baby Greens with Caramelized Pears, Maytag Blue Cheese, and Cranberry Drizzle
Beefsteak Tomato and Mozzarella Napoléon with Basil Splash and Parmesan Crisp
Lobster Bisque Laced with Cognac
Smoked Salmon and Potato Napoléon with Crème Fraîche, and Caviar
Wild Mushroom Risotto with Asiago and Truffle Shavings
Arugula, Baby Bella, and Shaved Fennel Salad with Aged Parmesan Porcini Vinaigrette
Goat Cheese and Wild Mushroom Tart with Classic Frisée Salad and Chive Truffle Oil
Seared Waku Tuna with Wasabi Soy Crème Fraîche and Kimchee Slaw
Maryland Style Crab Cake with Pea Tendril, Frisée Salad, and Chile Garlic Rémoulade
Crab and Corn Chowder with Lobster Ravioli

Act Two – Select One of the Following:

Fish

Seared Atlantic Salmon with Spinach, Wild Mushroom Orzo, and Wild Mushroom Jus
\$128.00 per Guest

Grilled Halibut with Minted Couscous and Vegetable Tagine
\$134.00 per Guest

Wasabi-Crusted Tuna with Thai Long Beans and Sushi Rice with a Sake-Ginger-Soy Dipping Sauce
\$139.00 per Guest

Poultry

Southwest Grilled Chicken Breast with Grilled Vegetables, Aztec Rice Blend, Avocado, and Chile Cream
\$113.00 per Guest

Pan-Seared Fossil Farms Organic Chicken Breast, Truffled Potato Cake, Wild Mushroom Compote, and Madeira Jus
\$118.00 per Guest

Crispy Peking Duck Breast with Israeli Couscous, Duck Confit, Roasted Cipollini Onions, and Pomegranate Molasses
\$139.00 per Guest

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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Meat

Pan-Seared Filet Mignon with Sautéed Baby Spinach, Grilled Roma Tomato, Boulangère Potato, and Barolo Sauce
\$139.00 per Guest

Grass-Fed Piedmontese New York Strip with Green Peppercorn, Dauphinoise Potato, Green and Yellow Haricot Verts, and Caramelized Shallots
\$144.00 per Guest

Grilled Veal Chop with Caramelized Onion, Pancetta Polenta, Asparagus, and Morel Compote
\$144.00 per Guest

Roasted Rack of Lamb with Baby Ratatouille, Wild Mushroom Risotto, and Hendrick's Gin Lamb Jus
\$144.00 per Guest

Vegetarian

Wild Mushroom Ravioli with Roasted Eggplant, Spinach, Tomatoes, Shiitake Mushrooms, and Porcini Oil
\$108.00 per Guest

Curtain Call – Select One of the Following:

Chocolate Explosion: Chocolate Cake, Chocolate Mousse, Chocolate Ganache, and Blood Orange Confit

Lemon Mousse Torte with Fresh Blueberries and Blueberry Compote

Carrot Cake with Cheesecake Frosting

Flourless Chocolate Cake with Macerated Berries

New York Cheesecake with Strawberry Compote

Seasonal Berries and Sorbet in a Chocolate Tuile

Rustic Apple Tart with Cinnamon Ice Cream

Seasonal Fruit Tart with Coconut Sorbet

Strawberry Shortcake

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

**A charge of \$25 per person will be applied for tableside choice between 2 Entrees.

***A charge of \$20 per person will be applied for dual entrée.

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BUFFET DINNER

Gotham Buffet

All Buffet Dinners include Assorted Breads and Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas.

Act One (Category I)

Soups

Tomato Cucumber Salad with Dill and Red Onion Vinaigrette
Gazpacho Trio: Red, Yellow, and Green Tomato Gazpacho
Spicy Crab Bisque
Tomato Basil Purée Soup and Baby Grilled Cheese Sandwiches

Salads

Frisee Salad with Bacon Lardons, Goat Cheese, Grape Tomatoes, Croûtons, and French Vinaigrette
Vine-Ripened Red Tomatoes with Fresh Mozzarella, Basil, and Extra Virgin Olive Oil
Grilled Vegetable Display with Aged Balsamic Glaze
Hearts of Romaine with Classic Caesar Dressing
Baby Spinach Salad with Bacon, Eggs, Tomatoes, Herbed Croûtons, and Blue Cheese Vinaigrette
Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato, and Olive

Act Two (Category II)

Fish

Wasabi-Crusted Salmon and Hibachi Baby Bok Choy with Sake-Ginger-Soy Sauce
Grilled Halibut with Melted Leeks, Chanterelle, and Baby Bella Porcini Foam
Lobster Mac and Cheese

Poultry

Southwestern Chicken Breast Stuffed with Jalapeno, Black Beans, Pepper Jack Cheese, and Tomato, with a Roasted Tomato Demi-Glace
Pan-Seared Organic Chicken Breast with Truffled Baby Gold Potatoes in a Madeira Glaze

Meat

Pan-Seared Filet Mignon with Balsamic Tomato Jam and Petit Sirah Demi-Glace
Pepper-Crusted New York Sirloin with Pink Peppercorn Cognac Sauce
Braised Short Ribs with Parsnip Purée

Vegetarian

Vegan Mushroom Pasta with Seasonal Mushrooms and Torchietti
Penne Pasta with Broccoli Rabe, Fresh Tomatoes, Roasted Eggplant Basil, Olive Oil, and Garlic

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Curtain Call (Category III)

House Baked Granola Apples with Calvados Chantilly

New York Cheesecake with Macerated Strawberries

Flourless Chocolate Cake with Raspberries and Raspberry Mango Purée

Seasonal Sliced Fresh Fruit

Sides

Grilled Asparagus

Broccoli and Cheddar Potato Gratin

Choice of Two Items from Each Category: \$123.00 per Guest

Choice of Three Items from Each Category: \$139.00 per Guest

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