



INTERCONTINENTAL®
NEW YORK TIMES SQUARE

BUFFET LUNCH SELECTIONS

New York Deli

Choice of Three Pre-Made Sandwiches or Deli Display

Pre-Made Sandwich Options:

Hummus, Eggplant, Tomato and Olive Tapenade on a Pita
Grilled Portabella, Goat Cheese, Hummus, and Sprouts in a Spinach Wrap
Poached Salmon with crunchy slaw and dill aioli served on Pretzel Bread
Roasted Turkey Club
Grilled Chicken Salad on a Flaky Croissant
Roasted New York Sirloin with Jarlsberg Cheese and Tomato served on a Baguette with Horseradish dressing
Grilled Chicken Caesar Wrap
Montauk Lobster Roll
Smoked Turkey Breast on a Whole Wheat Baguette with pancetta, baby greens, tomato, and whipped avocado
Prosciutto, Fresh Mozzarella, Tomato, and Basil on Focaccia
Portabella Burger with Arugula Pesto and Roasted Tomato Goat Cheese Spread
Falafel
New York Pastrami Rueben
Pulled Pork with Pepper Jack Cheese
Grilled Chicken Souvlaki with Tzatziki Sauce
Classic Grilled Cheese
Iberian Grilled Cheese with Iberian Ham and Manchego Cheese
Grilled Chicken Breast with Seared Tomatoes, Pepper Jack Cheese, and Chipotle Dressing on Ciabatta

Deli Display

To include:

Selection of Breads: Focaccia, Onion, Sesame, Whole Wheat, Croissant
Platter of Roasted Deli Meats: Baked Virginia Ham, Grilled Chicken Breast, Roast Sirloin, Smoked Turkey Breast
Assorted Cheeses: Sliced Swiss, Havarti, Mozzarella, American, Monterey Jack, Provolone

Accompaniments

Tomato Basil Puree Soup
Chopped Harvest Salad with Citrus Vinaigrette
Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato, and Olive
Old-Fashioned Potato Salad or Housemade Potato Chips
Assorted Brownies, Blondies, and Fruit Bars
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and Imported Teas
\$95.00 per Guest

*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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Jackson Heights

Tortilla Soup
Crisp Garden Greens with Creamy Cilantro Vinaigrette
Tortilla Chips with Three Bean Salsa and Guacamole
Chicken Fajitas and Portabella Fajitas with Sautéed Peppers and Onions, Served with Warm Flour Tortillas, Shredded Cheese, Tomato, Lettuce, and Sour Cream
Arepas con Queso Blanco
Barbecue Flank Steak
Frijoles and Spanish Rice
Mexican Chocolate Cake and Baby Flan (Flancito)
Fresh Seasonal Fruit Salad
\$100.00 per Guest

Pan-Asian

Miso Soup
Mixed Greens with Sesame Vinaigrette
Fresh Spring roll w/ Shrimp
Kimchee and Pickled Vegetables
Assorted Sushi and Sashimi
Yakinuku Glazed Salmon, Baby Bok Choi
Thai Green Curry Chicken with Bean Sprout, Cilantro, Chili Paste
Beef Negamaki
Steamed Pork and Kimchee Dumplings with Sweet Chile Dipping Sauce, Sake Soy, Black Vinegar Chile sauce
Sticky Coconut Rice
Szechuan Eggplant
Green Beans
Fortune Cookies
Green Tea Crème Brulee
Star Anise Marinated Fruit Salad
\$100.00 per Guest

Midtown Barbecue

Seafood Gumbo
Iceberg Lettuce Wedge with Vine Ripened Tomato, Crumbled Blue Cheese, and Balsamic Vinaigrette
Country Bean and Corn Salad
Old-Fashioned Potato Salad
Barbecue Brisket
Cornmeal-Crusted Catfish with Cajun Remoulade
Barbecue Chicken
Cheddar Grits
Buttermilk Biscuits and Cornbread
Seasonal Fruit Salad and Seasonal Fruit Cobbler
\$100.00 per Guest

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Central Park

Romaine Lettuce, Cucumbers, Beefsteak Tomatoes, and Red Onions in a Yogurt Chive Dressing
Grilled Vegetable Display
Moroccan Couscous Salad with Mint, Basil, and Tricolor Peppers
Miso-Glazed Halibut with Hibachi Baby Bok Choy and Sake-Soy Sauce
Grilled Breast of Chicken with Asparagus and Roasted Red Pepper Coulis
Rachel's Mushroom Pasta with Seasonal Organic Mushrooms and White Wine
Whole Wheat and Seven-Grain Rolls
Seasonal Fruit Salad
Angels and Devils Cakes
Agave-Marinaded Strawberries
\$100.00 per Guest

Little Italy

Tuscan White Bean Soup
Traditional Caesar Salad
Panzanella Salad with Crusty Focaccia Croutons, Arugula, European Cucumbers, Roma Tomatoes, Red Onion, Fresh Basil, and Red Wine Vinaigrette
Caprese Salad with Aged Balsamic Drizzle
Orecchietti: a three-bean ragoût served with Escarole and Roma Tomato
Seabass a la Vongole Maraichère
Chicken Parmesan Pillows
Focaccia Bread, Olive, and Ciabatta Rolls
Assorted Italian Mini-Pastries
Biscotti
\$100.00 per Guest

Lower Manhattan

Matzo Ball Soup
Iceberg Salad with Blue Cheese, Russian Dressing, Oil and Vinegar
Assorted Pickle Relish Tray
Old-Fashioned Cole Slaw
Mini Potato Knishes and Mini Pastrami Reubens
Sliced Meats to include House Roasted Turkey Breast and Kosher Salami
Hot Corned Beef and Pastrami
Sliced Cheese Platter to include: Jarlsberg, Muenster, Provolone and New York Cheddar.
New York Cheesecake
Black and White Cookies
Halavah
\$100.00 per Guest

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Union Square: Build Your Own Buffet

Act One - Select Three of the Following:

Tomato Basil Puree Soup
Classic Chicken Noodle Soup
Crab and Corn Chowder
Organic Wild Greens and Balsamic Vinaigrette
Vine-ripened tomatoes, Fresh Mozzarella, Fresh Basil, and Extra Virgin Olive Oil
Baby Spinach Salad with Eggs, Tomato, Bacon, Herb Croutons, and Bleu Cheese Vinaigrette
Pipe Pasta Salad with Shaved Fennel, Grilled Baby Artichokes, and Ricotta Salata Cured Lemon
Green Bean Salad with Tomato, Cucumber, and Feta Cheese
Chopped Harvest Salad with Citrus Vinaigrette
Seasonal Grilled Vegetable Display
Waldorf Salad

Act Two - Select Three of the Following:

Fish

Arugula-Crusted Salmon with Roasted Baby Porcini and Mushroom Jus
Butter Poached Halibut with Yellow Squash Caponata and Asparagus Velouté
Lobster Mac and Cheese

Poultry

Roasted French Cut Chicken Breast with Natural Jus
Chicken Breast filled with Spinach and Boursin Cheese with a Roasted Red Pepper Demi-Glace
Casarecce Pasta, Braised Chicken, and Vegetables

Meat

Pepper-Crusted New York Strip with Marchand de Vin
Maple Glazed Pork Loin with Braised Fennel – Toronto Yorkville
Shepherd's Pie – London Park Lane
Braised Short Ribs with Roasted Root Vegetables

Vegetarian

Torchetti Pasta, Roma Tomato Roasted Eggplant, Broccolini and Roasted Garlic
Butternut Squash Ravioli with Sage-Infused Fontina Cream
Eggplant Ratatouille en Croûte

Sides - Select Two of the following (Includes Assorted Dinner Rolls and Butter):

Cauliflower Gratin	Spinach and Orzo
Seasonal Vegetable Medley	Herb-Roasted Fingerling Potatoes
Ratatouille	Fresh Fruit Salad
Broccoli and Potato Gratin	

Curtain Call – Select One of the Following:

Assorted French and Italian Pastries	Assorted Brownies, Blondies, and Dessert Bars
Apple Crumb Pie and New York Cheesecake	

\$102.00 per Guest

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EXECUTIVE LUNCHBOX

Boxed Lunch

Please Select One Item

Radiatore with Julienne Vegetables, Roma Tomato, and Fresh Basil Vinaigrette

Jicama and Granny Smith Apple Slaw

Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato, and Olive

Please Select up to Three Choices:

Poached Salmon with crunchy slaw and dill aioli on Pretzel Bread

Roasted Turkey Club

Grilled Chicken Salad on a Flaky Croissant

Roasted New York Sirloin with Jarlsburg Cheese, Tomatoes, and Horseradish Dressing on a Baguette

Grilled Chicken Caesar Wrap

Grilled Portabella, Goat Cheese, Hummus, and Sprouts on a Spinach Wrap

\$83.00 per Guest

All Boxed Lunches come with a House Baked Cookie, Terra Chips, Granola Bar, and one (1) soft drink or bottled water per guest.

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PLATED LUNCH

MENU

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

Act One – Select One of the Following:

Curried Cauliflower and Granny Smith Apple Soup with Red Curry Oil
Tomato Basil Puree Soup with Mini Grilled Cheese Sandwiches
Grandma Eva's Chicken Noodle Soup
Frisee, Watercress, and Radicchio Salad with Baby Heirloom Tomatoes and Goat Cheese in a Warm Bacon Vinaigrette
Wild Baby Greens with Caramelized Pears and Maytag Blue Cheese with a Cranberry Drizzle
Golden Beet Salad with Organic Mixed Greens, Goat Cheese Croustade, and Red Beet Vinaigrette
Beefsteak Tomato and Mozzarella Napoléon with Basil Splash and Parmesan Crisp
Wild Mushroom and Goat Cheese Tart with Classic Frisée Salad and Chive Truffle Oil
Maryland Style Crab Cake with Pea Tendril, Frisée Salad, and Chile Garlic Remoulade
Creamy Polenta with Braised Radicchio, Melted Tomato, and Gorgonzola

Act Two – Select One of the Following:

Fish

Seared Atlantic Salmon with Julienne Fennel, Baby Squash, Baby Marble Potatoes, and Tomato Jus
\$90.00 per Guest

Grilled Halibut with Minted Couscous and Vegetable Tagine
\$94.00 per Guest

Chilled Sesame Scented Poached Salmon with Cucumber and Pickled Daikon
\$92.00 per Guest

Poultry

Sofrito Grilled Chicken Breast, Seared Vegetables, Aztec Rice Blend, and Avocado Chili Cream
\$83.00 per Guest

Chicken Pot Pie – Sautéed Chicken Breast, Button Mushrooms, Baby Carrots, Celery Root, Pearl Onions, and Sherry Cream in a Flaky Crust
\$83.00 per Guest

Chilled Cilantro Lime Chicken Breast with Couscous Salad and Peach Mayonnaise
\$88.00 per Guest

Five Spice Chinese Chicken Salad with Mixed Greens, Toasted Cashews, Soba Noodles, and Lemongrass Vinaigrette
\$88.00 per Guest

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Meat

Petit Filet Mignon with Yukon Gold and Asparagus Hash with Grilled Plum Tomato in a Madeira Glaze
\$96.00 per Guest

Grilled Grass-Fed Piedmontese New York Strip with Sautéed Spinach and Molten Macaroni and Cheese
\$102.00 per Guest

Deconstructed Cobb Salad with Sliced Beef Filet
\$102.00 per Guest

Vegetarian

Grilled Vegetable Wellington Nestled in Ratatouille
\$79.00 per Guest

Deconstructed Grilled Vegetable Lasagna with Filetto di Pomodoro
\$91.00 per Guest

Curtain Call – Select One of the Following:

Flourless Chocolate Cake Topped with Macerated Berries
Carrot Cake With Cheesecake Frosting
New York Cheesecake Topped With Strawberry Compote
Lemon Mousse Cake With Blueberry Compote
Fresh Berries and Sorbet
Mixed Berry Tart With Tahitian Vanilla Mascarpone
Rustic Apple Tart With Cinnamon Ice Cream

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**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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