



INTERCONTINENTAL®
NEW YORK TIMES SQUARE

RECEPTION MENU

Butler Passed Cold Hors D'Oeuvres

Fish

Classic Jumbo Shrimp Cocktail with Tangy Cocktail Sauce
Spicy Tuna Tartare in a Black Sesame Cone
Céviche Shooters
Seared Tuna on Daikon with Scallion Sake Drizzle
Smoked Salmon Rosettes on Black Bread with Dill Honey Mustard
Thai Spiced Chilled Shrimp with Red Curry Mayonnaise
Montauk Lobster Roll
Yukon Gold Potatoes with Crème Fraîche and Caviar
California Rolls with Red Chili Soy Sauce

Poultry

Peking Duck Rice Paper Roll

Meat

Lamb Carpaccio with Sweet Chili Dipping Sauce
Peppered Tenderloin of Beef with Horseradish Cream

Vegetarian

Buffalo Mozzarella and Tomato Canapé with Pesto Drizzle
Marinated Vegetable Kebabs with Yogurt Dipping Sauce

Butler Passed Hot Hors D'Oeuvres

Fish

Jumbo Lump Crab Cakes with Cajun Rémolade
Miso Seared Scallop in a Ginger Wasabi Broth

Poultry

Chicken Tikka Masala with Yogurt Dipping Sauce

Meat

Garlic Sausage en Croûte with Matt's Fancy Mustard
Beef Negamaki with Sweet Chili Dipping Sauce
Andouille Sausage en Croûte with White Bean Green Onion Purée
Pork and Shrimp Dumplings with Sriracha Ponzu Dipping Sauce
Zatar Baby Lamb Chops with Tahini Garlic Sauce

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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Vegetarian

Spiced Chickpea Cake with Apricot-Currant Chutney

Ratatouille Tartlets

Gruyère Chive Fritters

Truffled Asparagus Pizza

Vegetable Potstickers with a Sake-Soy Dipping Sauce

Vegetable Samosa with Cilantro Chutney

4 Choices per Guest - \$50.00 per Guest

6 Choices per Guest - \$60.00 per Guest

8 Choices per Guest - \$70.00 per Guest

10 Choices per Guest - \$80.00 per Guest

*All Prices Listed Above are Valid for the First Hour of Service.

**Please Add \$20.00 More per Guest Based on Minimum Guaranteed for Each Additional Hour.

***A Minimum of 20 Guests is Required.



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RECEPTION ENHANCEMENTS

Hummus Display

Chickpea Hummus, Olives, Pita Bread, Tzatziki Sauce, and Crisp Vegetable Crudités
\$22.00 per Guest

Grilled Vegetable Display

Seasonal Selection of Grilled Vegetables with Extra Virgin Olive Oil, Basil Purée, and Balsamic Drizzle
\$25.00 per Guest

Local and Regional Artisan Cheese Board

A Seasonal Selection of Local Sheep, Cow, and Goat Milk Cheeses with Fresh and Dried Fruits and Spiced Pecans
\$28.00 per Guest

Traditional Antipasti

A Selection of Cured Meats and Sausages, Olives, Grilled Asparagus, Tricolor Peppers, and Artichoke Hearts with Parmesan, Mozzarella, Barrel-Aged Balsamic Vinegar and Extra Virgin Olive Oil
\$32.00 per Guest

Dim Sum

Assortment of Shrimp, Pork, and Vegetable Dumplings served in Bamboo Steamer Baskets with Sweet Chile Dipping Sauce, Sake-Soy Sauce, Black Vinegar and Scallion Dipping Sauce
\$34.00 per Guest

Classic Shrimp Cocktail

Poached Jumbo Shrimp on Ice with Cocktail and Louis Sauces, Horseradish, Lemon, and Tabasco
\$37.00 per Guest

Viennese Station

Display of Petit Fours, Miniature Cakes and Pies; Black and White Cookies; Chocolate Covered Strawberries; Decadent Chocolate Truffles; and Espresso Bar
\$45.00 per Guest

Sushi and Sashimi Presentation

Elaborate Presentation of Sushi Rolls, Nigiri Sushi, and Sashimi with Wasabi, Soy Sauce, Picked Ginger, and Chopsticks
\$48.00 per Guest

Seafood Table

Opulent Display of Shrimp, Crab Claws, Oysters, Clams on the Halfshell with Cocktail and Mignonette Sauces, Horseradish, Lemon and Tabasco
\$51.00 per Guest

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ACTION STATIONS

Sweet Crêpe Station

Crêpes Made to Order with choice of the following: Banana Nutella, Crunchy Hazelnuts, Caramelized Pear, Walnut, and Cranberry Mascarpone

\$24.00 per Guest

Pasta Station

Gemelli Pasta, Roasted Eggplant, Broccoli Rabe, Cannellini Beans, and Roma Tomato
Cavatappi Pasta with 14th Street Artisanal Sausage, Roasted Red Bell Peppers, and Seared Cipollini Onions
Torchietti Pasta, Seasonal Organic Mushrooms in a White Wine Sauce with Parsley-Infused Organic Olive Oil
Focaccia and Semolina Bread, Red Pepper Flakes, with Black Pepper

\$36.00 per Guest

Risotto Station

Wild Mushroom Risotto with Coddled Organic Hen Egg and Asiago Shaved Truffles
Butternut Squash Risotto with Toasted Walnuts, Sage, and Fontina Cheese

\$39.00 per Guest

Savory Crepe Station

Lobster Newburg (First Seen at Delmonico's Restaurant NYC in 1876)
Sautéed Veal Tips, Chanterelles, Morels, and Madeira Cream

\$41.00 per Guest

Chef Dave's Chili Dog

Smoked Beef and Pork Hot Dog Smothered in Onions, Mustard, and his "Secret" Chili Sauce

\$41.00 per Guest

*A labor charge of \$275.00 shall apply if fewer than 25 guests are guaranteed.

** Reception Enhancement and Station Prices are Based upon a One-Hour Reception. All Action Stations require a Chef Attendant Fee of \$275.00.

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CARVING STATIONS

Salt-Cured Salmon

House-Cured Gravlox with Pumpernickel and Dill Mustard
\$26.00 per Guest

Traditional Turkey

Heritage Breed Free-Range Turkey Breast with Homestyle Gravy, Cranberry Chutney, Buttermilk Biscuits, and Semolina Cranberry Rolls
\$27.00 per Guest

Roast Tenderloin

Peppered Roast Tenderloin of Beef with Truffle Sauce, Brioche, Caramelized Onion, and Silver Dollar Rolls
\$39.00 per Guest

Peking Duck

Peking Duck with Steamed Buns, Hoisin Sauce and Scallions
\$41.00 per Guest

Sushi Bar

Dedicated Sushi Chef or Kimono Attendant with Hand-Crafted Display of Sushi Rolls and Sashimi, Pickled Ginger, Wasabi, and Soy Sauce
\$40.00 per Guest

Foie Gras Melba

Whole Seared Locally Harvested Hudson Valley Foie Gras Carved to Order, With Roasted Peaches and Sauternes on Croissant Toast.
\$42.00 per Guest

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** Carving Station Prices are Based upon a One-Hour Reception. All Carving Stations require a Chef Attendant Fee of \$275.00.

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