

HOTEL  
**INDIGO**<sup>®</sup>

AN IHG HOTEL

NYC FINANCIAL DISTRICT

# MEETING & EVENTS MENU





## BREAKFAST

### Deluxe Continental

Orange, apple and cranberry juice

Sliced fresh fruit, fruit yogurts

Breakfast cereals with milk

Bagels, croissants, muffins and Danish, butter, cream cheese, jams, preserves

Freshly brewed regular and decaffeinated coffee and tea

*\$20 per person, plus taxes*

### Breakfast Buffet

Orange, apple and cranberry juice

Sliced fresh fruit, fruit yogurts, breakfast cereals with milk

Scrambled eggs, French toast with maple syrup

Breakfast potatoes, pecan wood smoked bacon or pork sausage links

*\$28 per person, plus taxes*

### Boxed Breakfast

Please select one (1) of the following options. Both include a whole fresh fruit, a granola bar and choice of bottled juice or water:

Scrambled eggs and cheese on a toasted croissant

*\$16 per person, plus taxes*

Bagel with cream cheese and jelly, muffin

*\$14 per person, plus taxes*

Menus and prices subject to change. All food and beverage is subject to applicable state sales tax of 8.875% and a 20% taxable service charge. Any applicable taxes also will be added.

Consuming raw or undercooked meats may increase your risk of foodborne illness



## BREAKS

*All breaks include freshly brewed regular and decaffeinated coffee and tea, regular and diet soft drinks and bottled water  
Minimum of 10 guests*

### BREAK STATIONS

Chips and Dips – Warm tortilla chips, chunky salsa, sliced jalapenos, hot sauce, nacho cheese, pita chips, flatbreads, hummus and olive tapenade  
*\$10 per person, plus taxes*

Power Break – Assorted protein shakes, assorted smoothies, assorted granola bars, bottled Essentia Water  
*\$12 per person, plus taxes*

NY Sports Break – Warm NY style jumbo pretzels with a cheese dipping sauce, miniature franks in a blanket with ketchup and mustard and individual bags potato chips  
*\$12 per person, plus taxes*

Sweets Break – Home baked brownies, blondies and cookies  
*\$10 per person, plus taxes*

Hot Dog Cart Break – Pork or beef hot dogs, fresh buns with fixings that include sauerkraut, relish, onions, chili, nacho cheese, pickles and peppers  
*\$15 per person, plus taxes*

Coffee Break – Freshly brewed regular and decaffeinated coffee and tea  
*\$5 per person, plus taxes*

Hot and Cold Beverage Break – Freshly brewed regular and decaffeinated coffee and tea, regular and diet soft drinks, bottled water  
*\$7 per person, plus taxes*

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## EXECUTIVE DAY MEETING PACKAGE

*\$65 per person, plus taxes*

*Minimum of 10 guests*

### Pre-Meeting

Freshly brewed regular and decaffeinated coffee and tea

Assortment of fruit juices: orange, apple and cranberry

Assortment of breakfast pastries

### Mid-Morning

Refresh coffee and tea, sliced seasonal fruit

### Mid-Afternoon

Refresh coffee and tea, assorted soft drinks, freshly baked cookies and brownies

### Buffet Lunch

Field mixed greens with assorted accompaniments and raspberry vinaigrette

Grilled boneless breast of chicken topped with artichokes and fresh mushrooms

Penne Pasta with pesto sauce

Crispy filet of salmon with lemon olive oil and fresh thyme

Chive whipped potatoes, mixed seasonal vegetables

Rolls and butter

### Desserts

Seasonal sliced fresh fruit, brownies, cookies, white chocolate mousse cake

### Beverages

Freshly brewed regular and decaffeinated coffee and tea, regular and diet soft drinks, bottled water

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## THEMED BUFFETS

### Big Apple

Appetizers – Chilled asparagus with roasted beets and shallot vinaigrette, Spinach and arugula salad with apples, almonds and raspberry vinaigrette

Entrees– Grilled pepper-crusted tenderloin of beef in a Dijon mustard sauce, Baked tilapia with sauteed yellow and green zucchini, black olive vinaigrette, Chicken breast with parmesan crust and tomato stew, medley of green and yellow wax beans, smashed potatoes, assorted breads

Desserts – Brownies, blondies and raspberry squares, grilled pineapple with coconut shavings

Beverages – Freshly brewed regular and decaffeinated coffee and tea, regular and diet soft drinks.

*\$35 per person, plus taxes*

### Healthy

Salads – Mixed baby greens with assorted dressings

Appetizers – Israeli couscous with black beans, oven dried tomatoes and spinach, grilled vegetables with crumbled goat cheese, fresh herbs and balsamic reduction

Entrees– Teriyaki grilled salmon, grilled breast of chicken with whole grain Dijon mustard sauce, grilled flatbread and freshly baked rolls with white bean hummus, tzatziki and baba ganoush

Desserts – Angel food cake with fresh berries and whipped cream

Beverages – Freshly brewed regular and decaffeinated coffee and tea, and bottled water

*\$30 per person, plus taxes*

### Southern Comfort

Salads – Mixed baby greens with assorted dressings, black eyed peas and Virginia ham salad, lemon coleslaw

Entrees– Southern fried chicken, hickory smoked barbecue ribs, candied yams, buttered corn cobs, freshly baked biscuits, waffles

Desserts – Fresh apple pie, red velvet cake

Beverages – Freshly brewed regular and decaffeinated coffee and tea, pitchers of lemonade, iced tea, regular and diet soft drinks

*\$30 per person, plus taxes*

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## THEMED BUFFETS

### New York Deli

Salads – Pasta Salad with grilled chicken, grilled artichokes, kalamata olives and roasted tomato vinaigrette, grilled vegetable salad with truffle dressing and parmesan shavings

Deli – Oven roasted turkey breast, cured ham and sliced roast strip loin, domestic and imported sliced cheeses, pickles, vine-ripened tomatoes, marinated olives and lettuce leaves, horseradish cream, Dijon mustard and mayonnaise, individual bags of chips, assortment of breads

Desserts – New York Style cheesecake, whole fruit and fresh baked cookies.

Beverages – Freshly brewed regular and decaffeinated coffee and tea, regular and diet soft drinks.

*\$30 per person, plus taxes*

### Salad and Sandwiches

Salads – Pasta Salad with grilled chicken, grilled artichokes, kalamata olives and roasted tomato vinaigrette, grilled vegetable salad with truffle dressing and parmesan shavings.

Sides – Individual bag of chips

Sandwiches and Wraps – Please select up to three (3) of the following sandwiches or wraps:

- *Chicken Caesar Wrap*
- *Roast beef with julienne of sauteed onions and horseradish cream on a baguette,*
- *Sliced Turkey and cole slaw with Russian dressing on a Kaiser roll*
- *Seared Tuna with mache and crispy onions and chili mayo wrap*
- *Grilled eggplant and roasted red peppers, buffalo mozzarella and basil on a mini baguette*

Desserts – Sliced fresh fruit platter, brownies and blondies

Beverages – Freshly brewed regular and decaffeinated coffee, tea, and regular and diet soft drinks

*\$30 per person, plus taxes*