



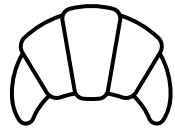
CATERING MENU

MEETINGS & CONFERENCES

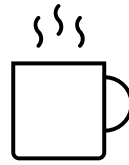


INTERCONTINENTAL.
NEW YORK BARCLAY

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BREAKFAST



BREAKS



PLATED MENUS



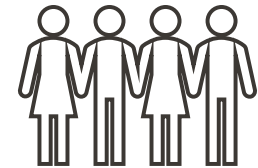
BUFFET MENUS



HORS D'OEUVRES



BEVERAGES



EXPERIENCES



INTRODUCTION

Events at The Barclay

Designed in classic residential-style, including elegant detailing reminiscent of the hotel's 1920's heritage, the InterContinental New York Barclay's meeting and event space offers countless options for hosting your corporate meeting or conference. The expansive 20,000 square feet of space, including two large ballrooms and an additional five breakout rooms, allows a wide range of configurations to perfectly suit the style of your event. From booking to execution, including audio-visual, catering and technology needs, our expert team is available to ensure a successful event.

From the moment you contact us, our experienced and certified event planners will be your guiding hand throughout the process. We work closely with you to bring your vision to life in our event space in Midtown.

CATERING THE INTERCONTINENTAL LIFE

BREAKFAST





BREAKFAST

BUFFET

SERVED WITH YOUR CHOICE OF TWO CHILLED JUICES (ORANGE, GRAPEFRUIT, APPLE, CRANBERRY) AND ORGANIC FREE TRADE BARCLAY BLEND, DECAFFEINATED COFFEE, DAMMANN FRÈRES TEAS

CONTINENTAL | \$82 per guest

- Market Style Fresh Fruit
- Artisanal Pastry Basket
- Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Chef's Selection of Breakfast Pound Cakes, Assorted Mini Bagels, Assorted Mini Muffins
- Gluten Free Muffins
- Served with Local Honey, Vermont Butter and Fruit Preserves
- Greek Yogurt Parfait with Autumn Cranberry Compote and Gluten and Nut Free House-Made Granola

HEALTHY START | \$87 per guest

- Two Juices or Green Iced Tea and Fruit Infusion
- Market Style Fresh Fruit
- Red Mill Chia Seed Parfait with Fresh Berries and Gluten and Nut Free House-Made Granola
- A Selection of Organic and Greek Yogurts
- Mini Whole Wheat Bagel Assortment
- Bran Carrot-Pumpkin Muffins, Zucchini Poppy Bread, Banana Walnut Bread, Lemon Yogurt Cake
- Served with Local Honey, Vermont Butter and Fruit Preserves

THE PARK AVENUE | \$106 per guest

- Market Style Fresh Fruit
- A Selection of Organic and Greek Yogurts
- Artisanal Pastry Basket: Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Chef's Selection of Breakfast Pound Cakes, Assorted Mini Bagels, Assorted Mini Muffins
- Gluten Free Muffins - Served with Local Honey, Vermont Butter and Fruit Preserves
- Challah French Toast with Banana Compote and Maple Syrup
- Scrambled Eggs with Fine Herbs
- Selection of any two from the following items:
- Berkshire Bacon, Pork Sausage, Turkey Bacon, Chicken Apple Sausage, Virginia Ham, Grilled Seasonal Vegetables or Breakfast Potatoes

THE BARCLAY BREAKFAST | \$118 per guest

- Market Style Fresh Fruit
- A Selection of Organic and Greek Yogurts
- Artisanal Pastry Basket: Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Chef's Selection of Breakfast Pound Cakes, Assorted Mini Bagels, Assorted Mini Muffins
- Gluten Free Muffins - Served with Local Honey, Vermont Butter and Fruit Preserves
- House Smoked Salmon with Traditional Garniture
- Pancakes with Whipped Southern Style Honey Butter and Maple Syrup
- Scrambled Eggs with Fine Herbs
- Herb Roasted Fingerling Potatoes with Thyme, Shallot and Chives
- Selection of any one from the following items:
- Berkshire Bacon, Pork Sausage, Turkey Bacon, Chicken Apple Sausage, Virginia Ham, or Grilled Seasonal Vegetables



BREAKFAST

BRUNCH BUFFET MENU

SERVED WITH YOUR CHOICE OF TWO CHILLED JUICES (ORANGE, GRAPEFRUIT, APPLE, CRANBERRY) AND ORGANIC FREE TRADE BARCLAY BLEND, DECAFFEINATED COFFEE, DAMMAN FRÈRES TEAS

\$127 per guest

- Fruit Salad
- A Selection of Greek and French Style Yogurt
- Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Chef's Selection of Breakfast Pound Cakes, Assorted Mini Muffins, Gluten Free Muffins, Rugalach and Cinnamon Babka
 - All above served with Local Honey, Vermont Butter and Fruit Preserves
- Assorted Local Cheeses and Cold Cuts with Marinated Olives
- Wallkill Smoked Salmon with Traditional Garniture
- Chocolate Chip Belgian Waffles with Banana Compote
- Scrambled Eggs with Fine Herbs
- Truffle Eggs Benedict
- Chicken Apple Sausage
- Choice of Turkey Bacon or Berkshire Pork Bacon
- Herb Roasted Fingerling Potatoes with Thyme, Shallot and Chives

Based on two-hour service and minimum of 15 guests

For events requiring a carver, bartender or station attendants, a fee of \$350 per attendant will be applicable for the first three hours. A charge of \$100 per hour per attendant applies for each additional hour.

For groups less than 25 guests, a surcharge of \$8 per person applies.

BREAKFAST

PLATED

SERVED WITH YOUR CHOICE OF JUICE (ORANGE, GRAPEFRUIT, APPLE, CRANBERRY) AND ORGANIC FREE TRADE BARCLAY BLEND, DECAFFEINATED COFFEE, DAMMAN FRÈRES TEAS

Please Select One Option from Each Category – \$114 per guest

TO START

SLICED FRUIT PLATE

- Seasonal Fresh Fruit

RED MILL CHIA SEED PARFAIT

- With Fresh Berries and Gluten and Nut Free House-Made Granola

BIRCHER MUESLI

- Granola Parfait with Greek Yogurt and Local Honey

GRANOLA PARFAIT

- With Fresh Apple, Red Pear and Fruit Coulis

RUBY RED GRAPEFRUIT BRÛLÉE

ACCOMPANIMENTS

- Berkshire Bacon, Pork Sausage, Chicken Apple Sausage, Virginia Ham, Slow Roasted Pork Loin, Turkey Bacon or Grilled Seasonal Vegetables

ENTRÉES

SCRAMBLED EGGS WITH HERB ROASTED FINGERLING POTATOES

- Heirloom Cherry Tomatoes, Frisée Salad

SCRAMBLED EGGS WITH HOUSE SMOKED SKUNA BAY SALMON

- Heirloom Cherry Tomatoes and Crisp Potato Latke (Egg Whites Available)

SPINACH AND GREEN MARKET VEGETABLE FRITTATA

- Herb Roasted Fingerling Potatoes and Baby Arugula Salad

QUICHE LORRAINE

- Baby Kale, Gruyere, Caramelized Onion and Frisée Salad with Bacon Lardons

TRADITIONAL CHALLAH FRENCH TOAST

- Blueberry Lavender Compote, Whipped Grand Marnier Mascarpone, Macerated Berries and Maple Syrup

TRADITIONAL EGGS BENEDICT WITH ENGLISH MUFFIN

- Canadian Bacon and Hollandaise with Herb Roasted Fingerling Potatoes

CRAB CAKE UNDER POACHED EGGS WITH SAUCE CHORON

- Pencil Asparagus, Herb Roasted Fingerling Potatoes

HOMESTYLE CORNED BEEF HASH WITH POACHED EGGS

- Hollandaise and Baby Arugula Salad

GLAZED LOBSTER OMELET

STATIONS

OMELETTE STATION | \$35 per guest

- Local Organic Eggs, Egg Whites and Egg Substitute Available
- With a selection of:
 - Local Goat Cheese, Feta, New York Cheddar, Gruyere
 - Asparagus, Mushrooms, Smoked Salmon, Tomato, Peppers
 - Green Onion, Spinach, Tofu, Virginia Ham or Berkshire Bacon

Chef Attendant Required for every 50 Guests

FRENCH TOAST STATION | \$36 per guest

- Cinnamon French Toast with the following toppings:
 - Nutella, Sliced Banana, Strawberries, Walnuts, Warm Maple Syrup, Blueberry Preserve, Whipped Cream

Chef Attendant Required for every 50 Guests

BUILD-YOUR-OWN-PARFAIT | \$26 per guest

- Greek Yogurt with the following toppings:
 - Gluten Free and Nut Free Granola, Mixed Berries, Toasted Almond Slivers, Toasted Coconut, Local Honey, Agave Nectar, Cranberry and Apple Compote

BREAKFAST SANDWICH AND WRAP PLATTERS

- The Lexington Muffin
 - Sunny Side up Eggs with New York Cheddar, Catskills Canadian Bacon on Griddled English Muffin
- On a Croissant
 - Scrambled Egg with Gruyere, Berkshire Bacon, Chives, Green Chili (Scrambled Egg Whites Available)
- Tortilla Wrap
 - Scrambled Eggs, New York Cheddar Cheese, Roasted Peppers, Jalapeño

Add One Selection - \$16 per guest

Add Two Selections - \$25 per guest

BREAKFAST MEATS

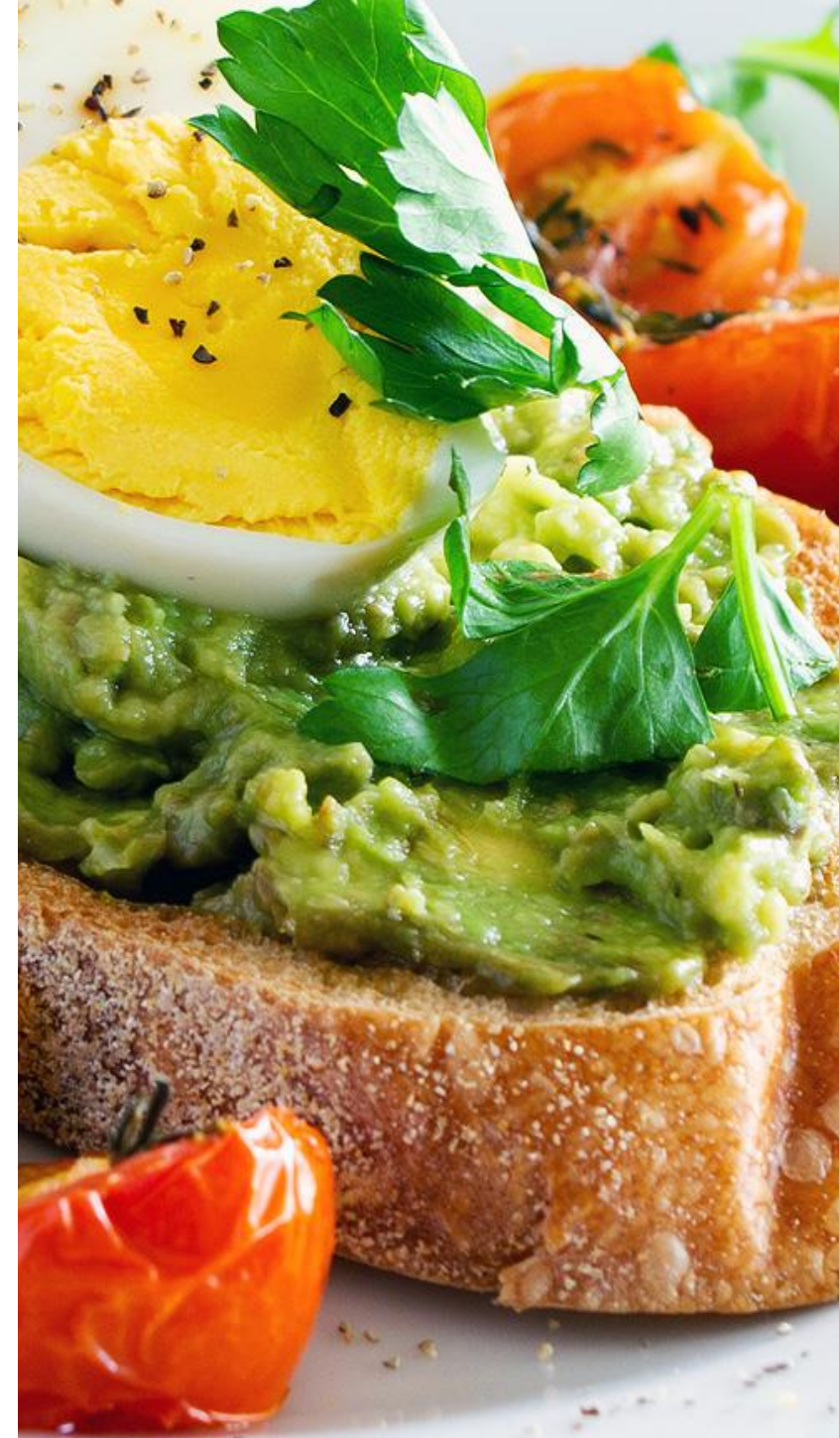
- Smoked Berkshire Bacon, Turkey Bacon, Pork Sausage, Chicken Apple Sausage, Virginia Ham, Slow Roasted Pork Loin, Beef Sausage or Grilled Vegetables

Add One Selection - \$16 per guest

Add Two Selections - \$25 per guest

Based on two-hour service and minimum of 15 guests

For events requiring a carver, bartender or station attendants, a fee of \$350 per attendant will be applicable for the first two hours.

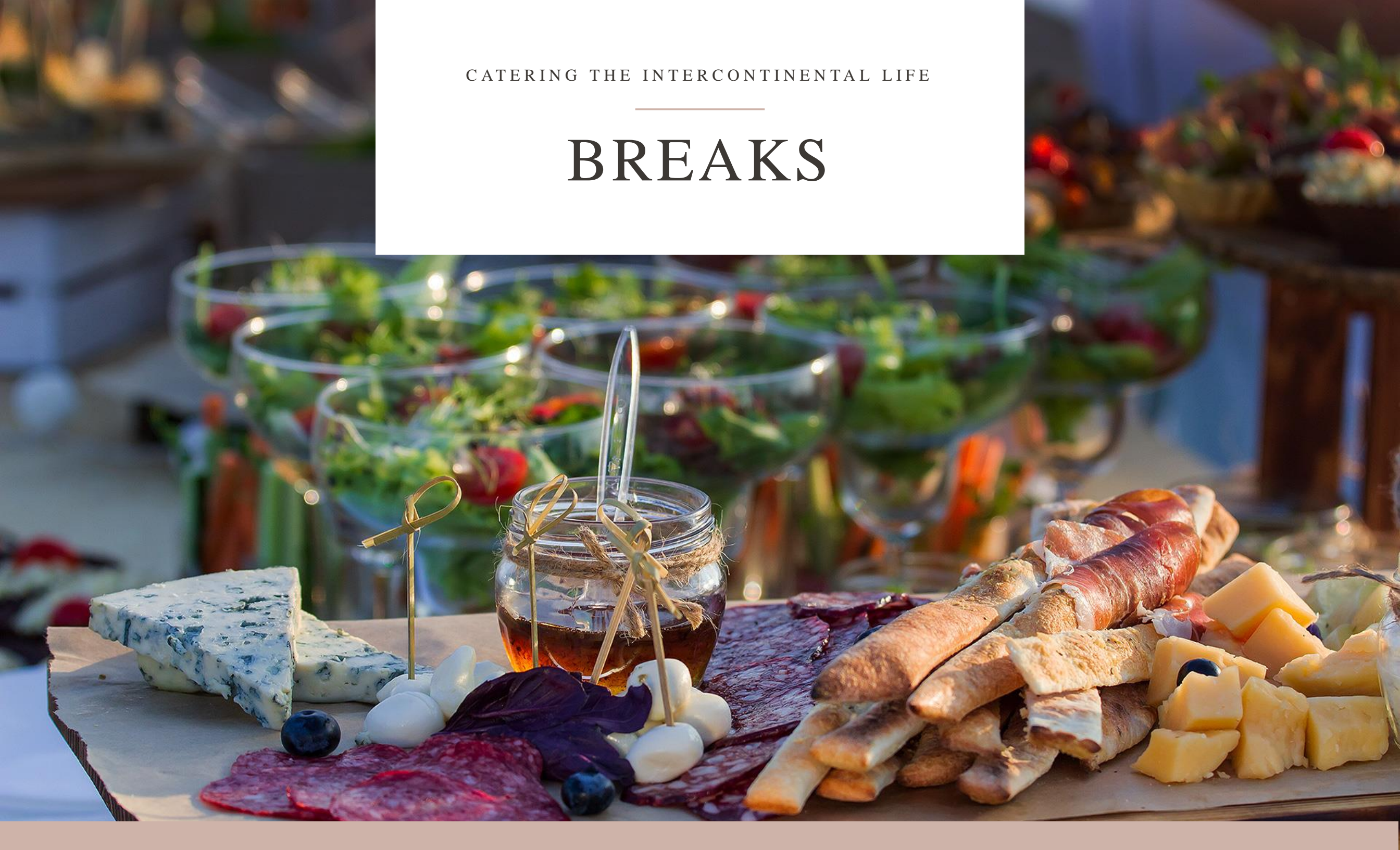


ENHANCEMENTS

- **WHOLE ROASTED BEEF TENDERLOIN**
Béarnaise Sauce, Mini Brioche Rolls and Barclay Pickles
\$47 per guest – Chef Attendant Required
- **WHOLE VIRGINIA HAM**
Mustard, Barclay Pickles, Southern Style Honey Butter, Jalapeño Biscuits
\$34 per guest – Chef Attendant Required
- **WHOLE FRUIT SELECTION**
\$10 per guest
- **SLICED SEASONAL FRUIT PLATTER**
\$19 per guest
- **ASSORTED MINI BAGELS**
Philadelphia and Everything Schmear
\$14 per guest
- **HOUSE SMOKED SUSTAINABLE SMOKED SALMON**
Diced Tomato, Red Onion, Capers, Hard Boiled Egg
\$33 per guest
- **BAGEL AND LOX**
Red Onion, Tomato, Capers, Dill Cream Cheese
\$25 per guest
- **ENERGY BARS**
Kind, Clif, Larabars, and Protein RX Bars
\$18 per guest
- **FRESH FRUIT AND VEGETABLE SMOOTHIES**
Tropical Fruits, Berries, Organic Fruits
\$19 per guest
- **GLUTEN FREE BAKERY**
Chef's Selection of Gluten Free Breads and Muffins
\$30 per guest
- **BELGIAN WAFFLES**
Strawberry Compote, Sullivan County, New York Syrup
\$16 per guest
- **ASSORTED YOGURTS**
Organic and Greek Style Fruit, Honey and Vanilla Yogurt
\$14 per guest
- **ASSORTED BREAKFAST BAKERY BREADS**
Zucchini Poppy, Lemon Yogurt, Chocolate Marble, Banana Walnut
\$16 per guest
- **PANCAKES (SELECT TWO)**
Buttermilk, Lemon Ricotta, Blueberry, Chocolate Chip
\$16 per guest
- **INDIVIDUAL COLD CEREAL BOXES**
Whole, Skim, 2%, and Lactaid
\$11 per guest
- **HOT OATMEAL OR CREAM OF WHEAT**
Brown Sugar, Dried Fruit, Raw Nuts
\$14 per guest
- **ORGANIC HARD BOILED EGGS**
\$10 per guest
- **MINI CUPCAKES AND ECLAIRS**
An Assortment of Mixed Flavored Gourmet Eclairs and Mini Cupcakes
\$25 per guest

CATERING THE INTERCONTINENTAL LIFE

BREAKS





BREAKS

BEVERAGE BREAK

BASED ON TWO HOURS OF SERVICE.

COFFEE BREAK | \$27 per guest

- Organic Free Trade Barclay Blend, Decaffeinated Coffee and DAMMAN Frères Teas

COFFEE BY THE GALLON | \$190 per gallon

- Organic Free Trade Barclay Blend, Decaffeinated Coffee and DAMMAN Frères Teas
- (Only for groups of 75 or more)

Assorted Soft Drinks and Mineral Water - **\$9 each**

An initial charge of \$27 per guest will be charged per Coffee Break. After (2) hours of service, Coffee Breaks are refreshed and charged based on consumption or by the per person price listed above.

BREAKS

BREAK SELECTIONS

BASED ON TWO HOURS AND INCLUDES ORGANIC FREE TRADE BARCLAY BLEND, DECAFFEINATED COFFEE, DAMMAN FRÈRES TEAS

BUILD A BREAK

- **Pick 3 - \$49 per guest**
- **Pick 4 - \$55 per guest**
- **Pick 5 - \$61 per guest**

Pick individual items from the following categories:

BEVERAGES

- Whole, Strawberry and Chocolate Milk
- Mexican Hot Chocolate
- Iced Tea (Traditional, Lemon, Peach and Raspberry)
- Fresh Fruit Smoothies
- Living Juice Shots (Green Vitality, Carrot Kick and Red Radiance)
- Seasonal Spa Waters

Additional Beverage on Consumption: **\$12 per bottle**

- Red Bull
- Vitamin Water
- Green Tea Iced Tea
- Blueberry-Açaí-Kafir-Lime-Black Iced Tea

BREAKFAST SELECTION

- Pastel de Nata (Portuguese Custard Tart)
- Nutella Croissant
- Almond Croissant
- Assorted Scones with Clotted Cream and Preserves
- Kouign-Amann (Caramelized Croissant Dough)
- Mini Bagels with Whitefish Salad and Caviar

COOKIES

- Chocolate Chip
- Peanut Butter
- Cranberry Orange Oatmeal
- Red Velvet
- Pecan Coconut
- Biscotti
- Italian Cookies
- Macarons

CHOCOLATE

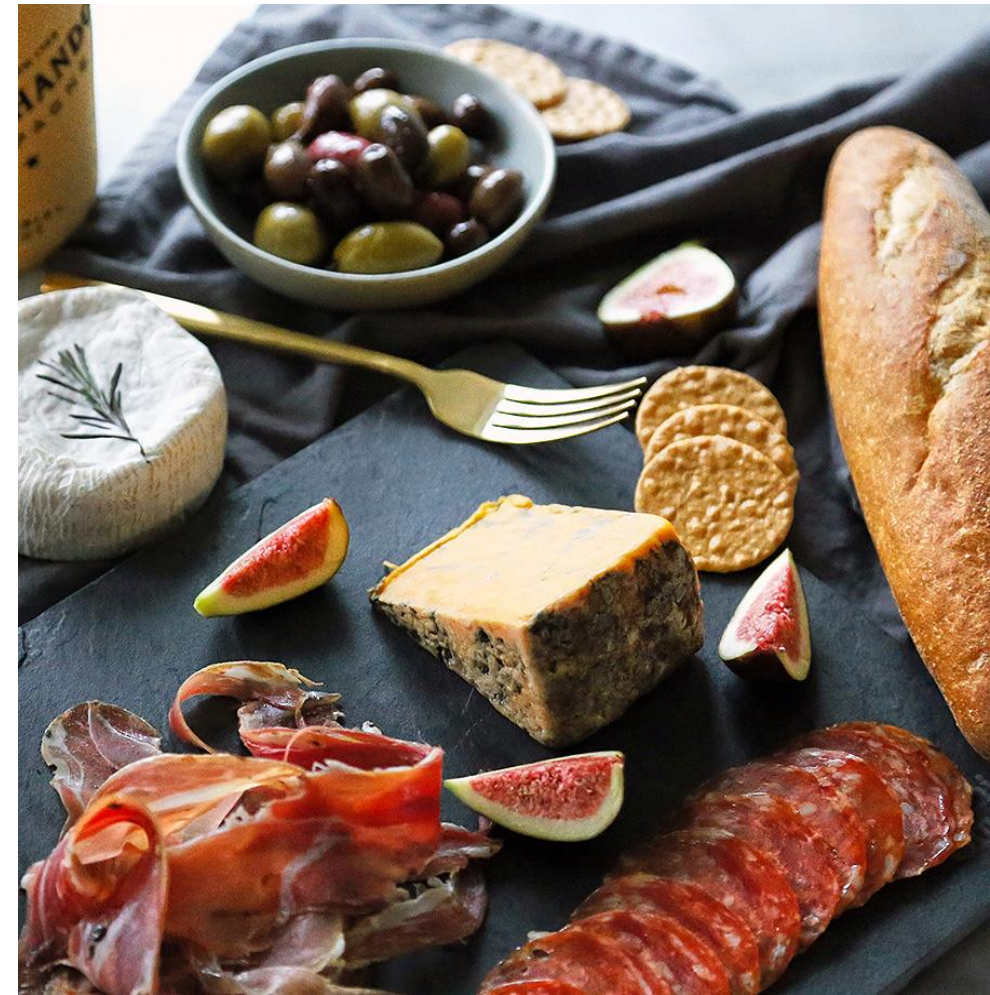
- Chocolate Bark (Milk and Dark)
- Chocolate Covered Pretzels
- Chocolate Éclairs

POPCORN

- Butter
- Truffle
- Caramel
- Sriracha Lime

HEALTHY OPTIONS

- Build-Your-Own Trail Mix
- Hummus Crudités
- Kale Chips





BREAKS

BREAK SELECTIONS

BASED ON TWO HOURS AND INCLUDES ORGANIC FREE TRADE BARCLAY BLEND, DECAFFEINATED COFFEE, DAMMAN FRÈRES TEAS

SIGNATURE NY PRETZEL WITH ASSORTED DIPPING SAUCES

- Classic Sea Salt
- Truffle Cheddar
- Cinnamon Raisin
- Feta Olive
- Everything

POWER BAR

- Protein Bar
- Kind Bars
- Kashi
- Cliff
- Larabar

SWEETS

- Warm Monkey Bread with Bourbon Crème Anglaise
- Canelé (Vanilla Soft Baked Custard with a Caramelized Crust)
- Assorted Mini Cupcakes
- Assorted Cake Pops (Iced Cake Lollipops with Various Toppings)
- Mini Artisanal Donuts
- Candy Shop (Assorted Candies)
- Waffles & Dinges™

FRUIT

- Market Style Fresh Fruit
- Individual Mixed Berries
- Mini Fruit Keobob with Yogurt Dipping Sauce
- Coconut Chia Pudding with Sliced Dates and Banana

CUSTOM MACARON TREE

- Assorted Macarons (Displayed on a Chocolate Tree)

Additional \$59 per guest

NESPRESSO BAR

- Variety of Capsules

Additional \$25 per guest

SOLATO SUNDAE BAR

Choice of gelato/sorbet or yogurt with 3 toppings of your choice

- Cherries
- Chocolate Sauce
- Caramel Sauce
- Whipped Cream
- Mixed Berries
- Nuts
- Sprinkles
- Crisps
- Crushed Cookie

Additional \$59 per guest

Chef attendant required at \$350 per chef for groups of 50 or more

CATERING THE INTERCONTINENTAL LIFE

PLATED MENUS



PLATED MENUS

ENTRÉE SALADS

TWO COURSE PLATED LUNCH (SELECT MAIN SALAD AND DESSERT). COFFEE SERVICES IS INCLUDED IN THE PRICE

Two Course Lunch - \$130 per guest

SELECT ONE:

- **SUPER GREENS BOWL**

Black Lentils, Chickpeas, Roasted Sweet Potatoes, Raw Carrots, Spicy Broccoli, Shredded Napa Cabbage, Beets, Roasted Almonds, Baby Spinach, Lime Squeeze, Greek Yogurt Dressing

- **ADOBO BOWL**

Baby Spinach, Pickled Red Onion, Adobo Spiced Chickpeas, Brown Rice, Queso Fresco, Red Kidney Beans, Corn, Pico de Gallo, Tortilla Chips, Lime Crema, Salsa Verde, Torn Cilantro

- **GREEN GODDESS SALAD**

Red Leaf Lettuce, Avocado, Tomato, Pancetta, Red Onion, Garbanzo Beans, Green Goddess Dressing

- **KALE AND EGG BOWL**

Organic Boiled Egg on Bed of Baby Kale Greens, Castelvetrano Olives, Heirloom Tomatoes, Easter Egg Radishes, Dill Fingerling Potatoes, Quinoa, Fresh Herbs, Curly Scallions and Shallot Vinaigrette

- **BABY KALE CAESAR**

Baby Kale, Romaine Hearts, Shaved Egg, Parmesan Focaccia Croutons

SALAD ENHANCEMENTS:

- **MAINE LOBSTER**

\$22 per guest

- **GRILLED CHICKEN**

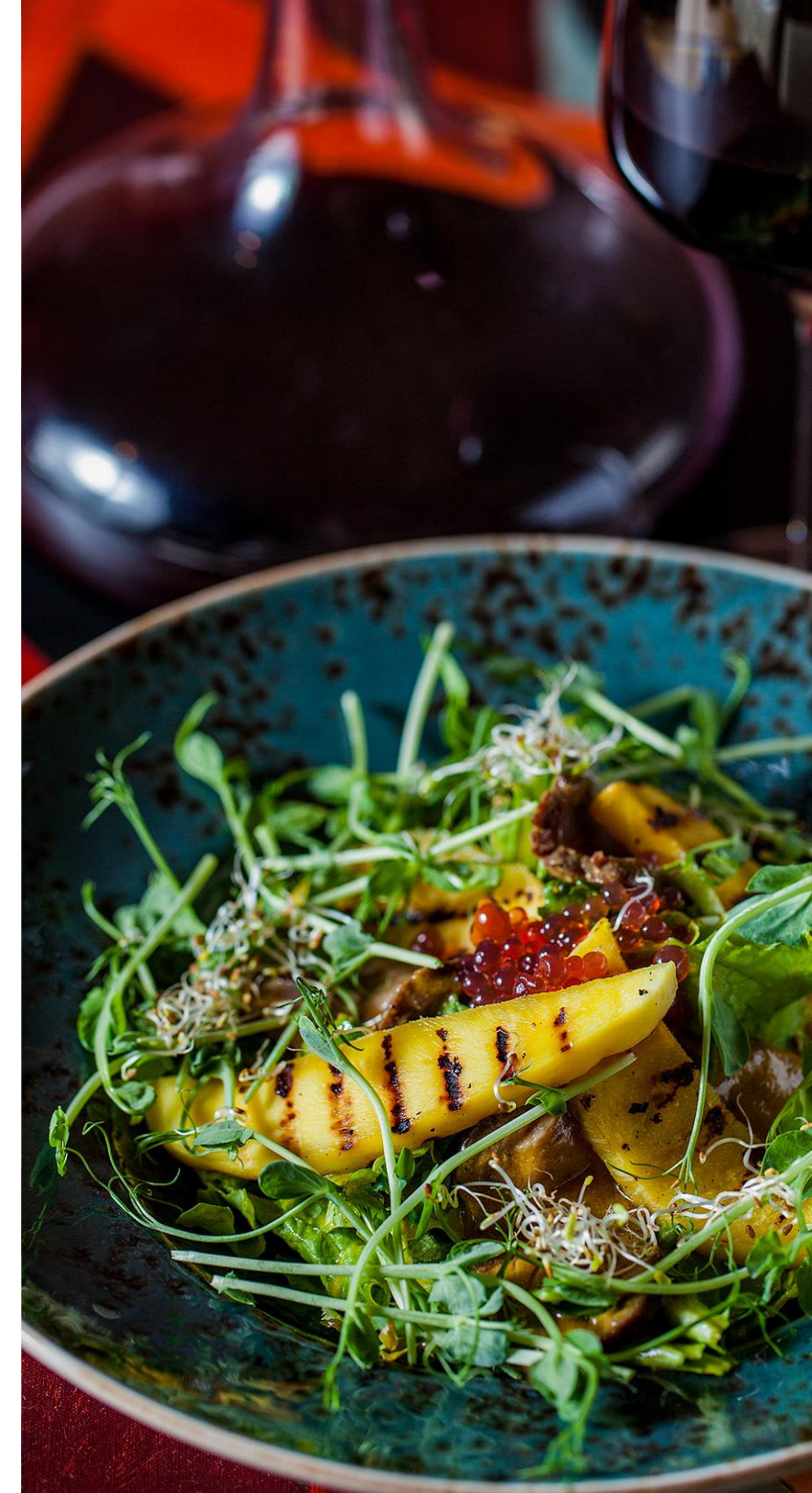
\$22 per guest

- **CHILI MARINATED FLANK STEAK**

\$22 per guest

- **SHRIMP SCAMPI**

\$22 per guest



PLATED MENUS

DESSERTS

TWO COURSE PLATED LUNCH

DESSERT (PICK ONE):

- **CHOCOLATE CRUNCH**
Dark Chocolate Mousse, Praline
- **NEW YORK CHEESECAKE**
Fresh Berry, Lime, Mint
- **MOLTEN CHOCOLATE CAKE**
Crème Fraîche Ice Cream
- **APPLE PIE A LA MODE**
Vanilla Ice Cream
- **CARAMELO (GF)**
Silk Chocolate Praline Sabayon with Two Layers of Sprinkled Hazelnut Chocolate Dacquoise
- **MARJOLAINE (GF)**
Four Layers of Hazelnut Dacquoise Filled with Vanilla Mousse, Praline Mousse, Chocolate Mousse, Chocolate Dacquoise Filled with Pistachio Mousse and Topped with Chocolate Sabayon Mousse
- **RASPBERRY TART**
Mixed Berry Coulis
- **APPLE TATIN**
Crème Anglaise
- **TRUFFON CAKE**
Chocolate Ganache, Chocolate Mousse, Meringue, Raspberry Coulis
- **COCONUT MANGO SHORTBREAD**
Butter Crumble with Light Coconut Mousse and Mango Fruit Compote
- **GIANDUJA CHOCOLATE TART**
Chocolate Tart with Hazelnut, Pistachio and Candied Orange
- **CHOCOLATE MOUSSE CAKE (DF, GF)**
Dairy Free, Gluten Free
- **TAHITIAN VANILLA CRÈME BRÛLÉE (GF)**



PLATED MENUS

LUNCH & DINNER

PICK ONE FIRST COURSE, ONE ENTRÉE, ONE DESSERT. COFFEE SERVICE IS INCLUDED IN THE ENTRÉE PRICE

Lunch - \$156 per guest

Dinner - \$204 per guest

SOUPS

- Caprese Bisque with Tomato, Baby Mozzarella and Basil
- Lemon Chicken Soup with Orzo and Dill
- Butternut Squash Bisque, Coconut Milk and Smoked Harissa
- Vegetable Minestrone with Baby Kale and Parmesan
- Thai Coconut Shrimp Soup
- Truffle Corn Chowder
- Roasted Cauliflower Soup and Leek Soup
- Green Pea and Spinach Soup
- Mexican Tortilla Soup

SALADS

- **FRISÉE AND BLUE MOON ACRES
BABY GREENS**
Goat Cheese, Mushroom Medley, Shaved Manchego and Lemon Thyme Vinaigrette
- **PARMESAN BABY KALE SALAD**
Baby Kale with Boiled Organic Egg, Shaved Parmesan, Frisée and Focaccia Croutons
- **PETIT BURRATA**
Heirloom Tomato Basil Relish, Micro Basil and Arugula, White Balsamic, Extra Virgin Olive Oil and Parmesan Crisp
- **WATERCRESS AND ENDIVE SALAD**
New York Goat Cheese, Pomegranate, Marcona Almonds, Summer Melon and Fig Balsamic Dressing

- **PETIT WEDGE SALAD**
Bibb Lettuce, Gorgonzola Cheese, Applewood Smoked Bacon, Red Grape Tomato and Fine Herb Dressing
- **TRADITIONAL CAESAR SALAD**
Whole Wheat Croutons, Baby Green and Baby Red Romaine and Parmigiano-Reggiano
- **GREEN PULSE SALAD**
Blue Moon Greens, Toasted Red Quinoa, Chickpeas, Black Lentils, Feta Cheese, Sunflower Seeds and Lemon Thyme Vinaigrette
- **STEAK HOUSE SALAD**
Baby Iceberg, Gorgonzola Cheese, Berkshire Bacon, Red Grape Tomato and Chives and Fine Herb Dressing
- **BOSTON LETTUCE SALAD**
Toasted Pumpkin Seeds and Pomegranate Salad, Marcona Almonds, Citrus Segments and Tangerine Vinaigrette
- **GREEN GODDESS SALAD**
Red Leaf Lettuce, Avocado, Tomato, Pancetta, Red Onion, Garbanzo Beans and Green Goddess Dressing
- **BUTTERNUT SQUASH AND FARRO SALAD**
Farro, Roasted Butternut Squash, Arugula, Pistachios, Orange Zest, Shaved Parmesan and Honey Dijon Dressing

PLATED MENUS

LUNCH & DINNER

COLD APPETIZERS

- **CLASSIC PINK SHRIMP COCKTAIL**
Avocado, Spicy Cocktail Sauce and Lemon
Additional \$10 per guest
- **SMOKED STURGEON SALAD**
Wild American Sturgeon Caviar, Chive, and Corn Pancake
Additional \$10 per guest
- **GRILLED VEGETABLE AND SHALLOT TART**
Pecorino, Braised Fennel Mousse, Aged Balsamic and Blue Moon Acres Greens
Additional \$10 per guest
- **CANDY CANE BEET AND MANGO SALAD**
Toasted Walnuts, Crumbled Goat Cheese, Frisée
Additional \$10 per guest

HOT APPETIZERS

- **SWEET PEA, LEMON AND RICOTTA RAVIOLI**
Grilled Baby Artichoke, Pecorino Cream, Sorrento Lemon
- **ROASTED CAULIFLOWER**
Sunflower and Pumpkin Seeds, Goat Cheese and Salsa Verde

ENTRÉES

- **BURGUNDY MARINATED HANGER STEAK**
Roasted Garlic Mashed Potatoes, Caramelized Shallots, Broccolini, Oven Dried Tomato and Béarnaise Sauce
- **NEW YORK STEAKHOUSE**
Dry Aged New York Strip, Whipped Potato, Creamed Spinach, Buttermilk Onion Rings, Cracked Peppercorn Sauce
- **SAUTÉED BEEF TENDERLOIN**
Porcini Potato Gratin, Grilled Seasonal Vegetables and Bordelaise Sauce
\$14 supplement
- **DRY AGED NEW YORK STRIP STEAK AU POIVRE**
Hasselback Potato, Roasted Asparagus and Chimichurri
\$14 supplement
- **GRILLED Tournedos of Beef**
Herb Rösti, Asparagus, Hen of the Woods and Red Wine Sauce
\$19 supplement
- **BAROLO BRAISED BEEF SHORT RIB**
Parmesan Creamy Polenta and Grilled Baby Fennel
\$14 supplement

- **ROSEMARY RACK OF DOMESTIC LAMB**
Barley and Root Vegetable Risotto, Shallot Marmalade and Lemon Herb Gremolata
\$25 supplement
- **NY ROASTED BREAST OF CHICKEN**
Haricot Verts Amandine, Parmesan Mashed Potatoes and Tarragon Lemon Jus
- **PAN SEARED CHICKEN**
Sweet Pea Calabrese Sausage Risotto, Jumbo Asparagus and Thyme Jus
- **GINGER MARINATED CHICKEN BREAST**
Baby Bok Choy, Anise Infused Jasmine Rice, Kaffir Lime and Coconut Cream Sauce

LUNCH & DINNER

ENTRÉES (CONTINUED)

- **MISO COD**
Basmati Fried Rice, Toasted Quinoa, Shaved Napa Cabbage and Micro Salad
- **PAN SEARED SEA BASS**
Okinawa Potato Purée, Sautéed Baby Spinach and Miso Yuzu Sauce
- **ROASTED SALMON**
Vichy Carrots, Rainbow Chard and Mustard Cream Sauce
- **STEAMED CHILEAN SEA BASS**
Lentil and Root Vegetable Stew
- **PAN SEARED COD**
Gigantes Beans, Chorizo, Beet Greens, Bouillabaisse and Saffron Aioli Crostata
- **PAN ROASTED RED SNAPPER**
Grilled Asparagus, Smoked Cauliflower Hash and Romesco Sauce
- **SAUTÉED MEDITERRANEAN BRANZINO**
Haricot Verts, Baby Peruvian Potato Medley, Roasted Celery Root and Tomato-Shallot Vinaigrette
- **LONG ISLAND BLACK SEA BASS**
Shaved Summer Vegetables, Parsnip Purée, Littleneck Clams and Chili Lime Sauce
- **CITRUS MARINATED WILD STRIPED BASS**
Roasted Baby Beets, Beet and Farro Risotto and Champagne Basil Sauce

VEGAN

- **LENTIL BOLOGNESE**
Mezzi Rigatoni, Sofritto, Black Lentils, San Marzano Tomatoes
- **BUTTERNUT LEEK AND SPINACH RISOTTO**
Bomba Spanish Rice, Maple Pecans
- **CURRIED COCONUT RICE BOWLS**
Seared Tofu, Peas, Mint, Asparagus, Coconut Milk
- **VEGETABLE BIRYANI**
Basmati Rice, Cashew, Raisins, Chickpeas, Eastern Spices
- **CAULIFLOWER STEAK**
Vichy Carrots, Roasted Sweet Potatoes, Chimichurri Sauce
- **THREE BEAN VEGETABLE CHILI**
Spaghetti Squash, Cilantro, Vegan Lime Sour Cream

VEGETARIAN ALTERNATIVES

- **GRILLED VEGETABLE PHYLLO**
Asiago, Israeli Couscous, Parsnip Purée and Porcini Broth
- **SWEET PEA, LEMON AND RICOTTA RAVIOLI**
Grilled Baby Artichoke, Pecorino Cream and Sorento Lemon
- **VEGETABLE LASAGNA ROLL**
- **JERSEY ASPARAGUS RISOTTO, SUMMER TRUFFLE**
- **SUMMER VEGETABLE WELLINGTON**
Hummus, Sweet Paprika Emulsion
- **WHOLE WHEAT RAVIOLI WITH SEASONAL VEGETABLES (VB)**
- **GRILLED VEGETABLE WITH BULGAR WHEAT TABBOULEH (VG)**

PLATED MENU

DESSERTS

DESSERT

- **CHOCOLATE CRUNCH**
Dark Chocolate Mousse and Praline
- **NEW YORK CHEESECAKE**
Fresh Berry, Lime and Mint
- **MOLTEN CHOCOLATE CAKE**
Crème Fraîche Ice Cream
- **APPLE PIE A LA MODE**
Vanilla Ice Cream
- **WARM CINNAMON DONUTS**
Prune Armagnac Gelato
- **CARAMELO (GF)**
Silk Chocolate Praline Sabayon with Two Layers of Sprinkled Hazelnut Chocolate Dacquoise
- **PECAN TARTLET**
Chantilly Cream
- **APPLE TATIN**
Crème Anglaise
- **TRUFFON CAKE (GF)**
Chocolate Ganache, Chocolate Mousse, Meringue, Raspberry Coulis
- **COCONUT MANGO SHORTBREAD**
Butter Crumble with Light Coconut Mousse and Mango Fruit Compote
- **GIANDUJA CHOCOLATE TART**
Chocolate Tart with Hazelnut, Pistachio and Candied Orange
- **CHOCOLATE MOUSSE CAKE**
Vegan, Dairy Free and Gluten Free
- **TAHITIAN VANILLA CRÈME BRÛLÉE (GF)**





CATERING THE INTERCONTINENTAL LIFE

BUFFET MENUS



BUFFET MENUS

LUNCH & DINNER

SELECT ONE SOUP, TWO SALADS, TWO ENTREES, ONE SIDE, ONE VEGETABLE, ONE PASTA AND TWO DESSERTS. COFFEE IS INCLUDED IN THE PRICE.

Lunch - \$176 per guest
Dinner - \$208 per guest

BREADS (SELECT THREE)

- Multi Grain, Cheese Brioche, Epi Roll, Sourdough Clam Roll, Pumpernickel Roll, Olive Roll

SOUPS (SELECT ONE)

- Split Pea and Smoked Ham Hock Soup
- Caprese Bisque with Tomato, Baby Mozzarella and Basil
- Potato Leek, Chive-herb Pistou
- Butternut Squash Bisque, Coconut Milk, Smoked Harissa
- Vegetable Minestrone with Baby Kale and Parmesan
- Vegetable Minestrone with Sardinian Couscous
- Corn Bisque with Brooklyn Ricotta and Lime
- Chicken Soup, Sardinian Couscous and Dill
- Chicken Tortilla Soup
- Smoked Tomato and Coriander
- Black Truffle Corn Chowder
- New England Clam Chowder
- Roasted Carrot and Fennel
- Vegetable Minestrone

SALADS (SELECT TWO)

- **PARMESAN BABY KALE SALAD**
Shaved Egg, Grape Tomato, Parmesan Focaccia Croutons
- **QUINOA SALAD**
Baby Kale, Chickpeas, and Roasted Potato
- **FRENCH BEAN SALAD**
Heirloom Tomato, Frisée, Goat Cheese, Shallot Mustard Vinaigrette
- **CAESAR SALAD**
Whole Wheat Croutons, Parmigiano Reggiano, Lemon Pepper Emulsion
- **GREEN PULSE SALAD**
Blue Moon Greens, Toasted Red Quinoa, Chickpeas, Black Lentils, Feta Cheese, Sunflower Seeds, Lemon Thyme Vinaigrette
- **GREEN GODDESS SALAD**
Avocado, Tomato, Pancetta, Red Onion and Garbanzo Beans, Red Leaf Lettuce, Green Goddess Dressing

- **BOSTON LETTUCE SALAD**
Pumpkin Seeds, Pomegranate, Candied Pecan, Tangerine Vinaigrette
- **CANDY CANE BEET AND MANGO SALAD**
Toasted Walnuts, Goat Cheese, Frisée
- **MESCLUN SALAD**
Local Blue Cheese, Pistachio
- **PUGLIA BREAD SALAD**
Toasted Ciabatta, Lucky Red and Yellow Tomatoes, Oregano, Red Onion, Extra Virgin Olive Oil
- **MACHE AND PEAR SALAD**
Tri-Color Pee-wee Potato, Toasted Walnuts, Manchego Cheese, White Balsamic Vinaigrette Dressing
- **ARUGULA SALAD WITH OLIVES**
Feta, Toasted Hazelnuts, Red Onion, Kalamata Olives, Cider Vinegar and Dill

LUNCH & DINNER

SALADS (CONTINUED)

- **ANTIPASTI**
Roasted Tricolor Cauliflower, Diced Soppressata with Sicilian Pesto and Marjoram
- **TORN BURRATA POMODORO SALAD**
Cherry Tomatoes, Balsamic Vinegar and Parmesan Crostini
- **CAPRESE SALAD**
Mozzarella, Tomato, Basil and Extra Virgin Olive Oil
- **ASIAN CHICKEN SALAD**
Romaine, Bean Sprouts, Thai Basil, Mint, Jicama, Daikon, Orange, Wonton Crisps and Ginger Soy Vinaigrette
- **GREEK PASTA SALAD**
Orzo, Vegan Feta, Cucumber, Peppers, Red Onion, White Balsamic and Extra Virgin Olive Oil
- **BULGUR WHEAT TABBOULEH**
Bulgur Wheat, Lentils, Lemon, Heirloom Tomato, and Extra Virgin Olive Oil
- **VEGETARIAN PASTA SALAD**
Cucumber, Red Onion, Heirloom Cherry Tomatoes and Red Wine Vinaigrette (Whole Wheat Pasta Available)
- **WATERCRESS AND RED ENDIVE SALAD**
New York Goat Cheese, Fig Balsamic Vinaigrette, Teardrop Tomatoes and Summer Melon
- **SPRING GREEK SALAD**
Romaine, Scallions, Dill, Artichoke, Peas, Feta and Citrus Vinaigrette

ENTRÉES (SELECT TWO)

- **ROASTED COD**
Pepper Emulsion
- **ZUCCHINI WRAPPED HALIBUT**
Tomato Olive Fondue
- **SEARED BRANZINO**
Artichoke Barigoule, Chimichurri Sauce
- **PAN SEARED SALMON**
Sherry Shallot Vinaigrette
- **VEAL SCHNITZEL**
Lemon Caper Sauce
- **ROASTED PORK LOIN**
Natural Jus
- **NIHARI STYLE BRAISED SHORT RIBS**
Saffron Rice
- **GRILLED PETITE FILET MIGNON**
Red Wine Sauce
- **HERB MARINATED CHICKEN BREAST**
Mushroom Tarragon Cream Sauce
- **LEMON AND ROSEMARY GRILLED CHICKEN**
Salsa Verde and Black Garlic
- **PAN SEARED FRENCH BREAST OF CHICKEN**
Thyme Jus

BUFFET MENUS

LUNCH & DINNER

SIDES (SELECT ONE)

- Pancetta and Beluga Lentil Stew
- Green Lentil Stew
- Confit Fingerling Potatoes
- Steamed Dill Ratte Potatoes
- Grilled Yukon Potatoes
- Lemon Garlic Russet Potatoes

SIDES (SELECT ONE)

- Hen of the Woods Mushrooms
- Baby Spinach
- Braised Cabbage
- Grilled Asparagus
- Tricolor Baby Carrot
- Grilled Seasonal Vegetables
- Sautéed Broccolini with Lemon Oil
- Roasted Fennel, Parsnips and Baby Carrot

PASTA (SELECT ONE)

- **GEMELLI PASTA**
Peas, White Wine, Goat Cheese
- **WILD MUSHROOM RAVIOLI**
Swiss Chard, Parmesan Cream Sauce
- **STUFFED SHELLS**
Vegetable Ratatouille, Provençale Tomato Sauce
- **CAMPANELLI PASTA**
Asparagus, Roasted Garlic, Campari Tomatoes, Basil
- **SHRIMP SCAMPI AND VONGOLE**
Fusilli Bucati, Heirloom Cherry Tomatoes



BUFFET MENUS

LUNCH & DINNER

ONE SOUP, TWO SALADS, TWO ENTREES, ONE SIDE, ONE VEGETABLE, ONE PASTA AND TWO DESSERTS. COFFEE SERVICE IS INCLUDED IN THE PRICE

Lunch \$176 per guest
Dinner \$208 per guest

GLUTEN FREE BUFFET

- **HEARTY POTATO LEEK SOUP**
Chives
- **LOCAL ASPARAGUS SALAD**
Shaved Parmesan, Hard Boiled Egg, Toasted Pecan,
White Balsamic Vinaigrette
- **BABY BEET SALAD**
Pickled Red Onions, Goat Cheese, Toasted Hazelnuts,
Micro Arugula, Sherry Vinaigrette
- **PRIME BEEF FLAT IRON STEAK**
Cipollini Onions, Chives, Bordelaise Sauce
- **GRILLED ATLANTIC SALMON**
Braised Baby Fennel, Dill, Lemon, Crack Pepper Cream Sauce
- **WILD MUSHROOM RISOTTO**
Arborio Rice, Thyme, Parmesan Cheese
- **ROASTED BABY CARROTS WITH FINE HERBS**
- **OVEN ROASTED FINGERLING POTATOES**
Fine Herbs
- **CHOCOLATE TART**
- **NEW YORK CHEESECAKE**



BUFFET MENUS

DELICATESSEN BUFFET

SERVED WITH ORGANIC FREE TRADE BARCLAY BLEND, DECAFFEINATED COFFEE AND DAMMAN FRÈRES TEAS

Lunch \$118 per guest
Dinner \$148 per guest

BUFFET

- Chicken Noodle Soup

Selection of:

- Smoked Turkey, Roast Beef, Corned Beef, Pastrami, Black Forest Ham, Provolone, Cheddar and Swiss Cheese
- Rye, Kaiser, Seven Grain
- Egg Salad, Cole Slaw, Potato Salad, Macaroni Salad
- Barclay Pickles
- Picked Tomato
- Assorted Kettle Fried Potato Chips
- Tomato, Butter, Lettuce, Deli Mustard, Russian Dressing, Mayonnaise

DESSERT

- Black and White Cookies, Mini New York Cheesecake
- Fruit Salad with Vanilla Citrus Syrup

SANDWICH BUFFET

SELECT ONE SOUP, AND ANY THREE HOT OR COLD SANDWICHES. COFFEE SERVICE IS INCLUDED IN THE PRICE

Lunch \$142 per guest
Dinner \$176 per guest

SANDWICH BUFFET

- **WILD MUSHROOM BARLEY SOUP
OR POTATO LEEK SOUP**
- **MIXED GREEN SALAD**
Pear Tomato, Cucumber, Fig Balsamic Vinaigrette

COLD

- **BABAGANOUSH SANDWICH**
Avocado, Sundried Tomato, Spicy Arugula, Chickpeas on Whole Wheat
- **SMOKED JAMBON**
Brie, Watercress, Caramelized Onion, Mayonnaise, Gluten Free Multigrain
- **VEGETABLE AND SPROUT STUFFED PITA**
Arugula, Roasted Peppers, Feta, Grilled Vegetables
- **BLT CHICKEN SALAD**
Lettuce, Tomato, Bacon, Seven Grain Bread
- **LEMON MARINATED CHICKEN CLUB**
Tomato, Mayo, Bacon, Organic Whole Wheat
- **SMOKED TURKEY ON CIABATTA**
Baby Spinach, Robiola Cheese, Cranberry, Mayonnaise
- **BUTTERED PRETZEL MAINE LOBSTER ROLL**

- **GRILLED CHICKEN CAESAR WRAP**
Romaine, Parmesan
- **ROAST BEEF**
Shaved Parmesan, Baby Arugula, Pesto Aioli, Baguette

HOT

- **CRISPY CHICKEN PARMESAN**
San Marzano Marinara, Hoagie Roll, Fresh Mozzarella
- **GRILLED BAVETTE STEAK**
Brie, Caramelized Onions, Pesto, Baguette
- **GRILLED PHILLY CHEESESTEAK**
- **REUBEN SANDWICH**
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Reverse Marble Rye

Served with the following:

- **CHIPS AND PICKLED TOMATOES**
- **COOKIES, BROWNIES AND BLONDIES**

THEMED BUFFETS

SERVED WITH ORGANIC FREE TRADE BARCLAY BLEND, DECAFFEINATED COFFEE AND DAMMAN FRÈRES TEAS

Lunch - \$185 per guest

Dinner - \$215 per guest

THE BOROUGHES

- **SINGLE FIRE SIGNATURE ROLLS AND CREAMERY BUTTER**
- **CHEF'S FRESHLY PREPARED SOUP OF THE DAY**
- **GREEK SALAD**
Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Red Wine Vinegar and Extra Virgin Olive Oil
- **MOROCCAN COUSCOUS SALAD**
Baby Red Mustard Greens, Feta Cheese, Cucumber, Mint
- **BAKED FREE-RANGE BONELESS LEMON CHICKEN THIGHS**
Fingerling Potatoes
- **GRILLED MONTAUK STRIPPED BASS**
Asparagus Spears, Red Pepper Coulis Sauce
- **CASCATELLI PASTA**
Buttered Shrimp, Pistachio Pesto, Toasted Herb Panko Crust
- **MÉLANGE OF FRESH HARVEST VEGETABLES**
- **CHEF'S SELECTION OF GOURMET DESSERTS**

ARTHUR AVE

- **FOCACCIA AND CIABATTA DINNER ROLLS & BUTTER**
- **TUSCAN WHITE BEAN AND GARLIC SOUP**
Spinach, Tomato and Parmesan Reggiano
- **CAESAR SALAD**
Sourdough Croutons, Baby Romaine Hearts, Sundried Tomatoes, Parmesan Cheese, Classic Caesar Dressing
- **GRILLED PEACHES & BURRATA MOZZARELLA**
Picked Basil, Aged Balsamic Reduction
- **SEARED BLACK BASS**
Tomato Basil Caper Sauce
- **SEARED FREE RANGE CHICKEN**
Pancetta, Cipollini Onions, Mushrooms & Marsala Sauce
- **CAVATAPPI PASTA**
Wild Arugula, Sundried Tomato Pesto, Parmesan
- **ASSORTED SEASONAL GRILLED VEGETABLES**
Pesto Marinated & Aged Balsamic Vinegar Reduction
- **ROASTED ITALIAN POTATOES**
Italian Seasoning, Garlic, Paprika and Parmesan Cheese
- **PISTACHIO AND RICOTTA CAKE, TORTA DELLA NONNA**
Pastry Cream, Almonds, Pine Nut Tart and Sliced Fruit

THEMED BUFFETS

THE FORKS

- SINGLE FIRE SIGNATURE ROLLS AND CREAMERY BUTTER
- CHEF'S FRESHLY PREPARED SOUP OF THE DAY
- ORIENT FARM FIELD GREENS
Toy Box Tomatoes, Toasted Walnuts, Goat Cheese, Raspberry Dressing
- SATURN FARMS ROMAINE, ARUGULA, CUCUMBER, ANCIENT GRAIN
Crescent Hard Boiled Eggs, Fine Herbs, Apple Cider Vinaigrette
- PAN SEARED ALL-NATURAL CHICKEN BREAST
Roasted Cipollini Onions, Artichokes, Heirloom Cherry Tomatoes, Chicken Jus
- BAKED FLUKE
Shaved Fennel, Mandarin Oranges, Citrus Sauce
- FUSILLI CALABRESE, SAFFRON, PERNOD CREAM
Southampton Lobster
- HERB ROASTED NORTH FORK BABY POTATOES
Rosemary, Thyme, Olive Oil
- WELLS HOMESTEAD ASPARAGUS
Lemon Zest
- CHEF'S SELECTION OF GOURMET DESSERTS



BUFFET MENUS

ARTISANAL BOXED LUNCH

\$102 per guest
(minimum order 25 people)

- **JOE'S**

Roast Beef, Turkey Breast with Finlandia Swiss, Lettuce, Tomato, Onion, Horseradish

- **TURKEY BRIE**

Smoked Turkey, Brie, Dried Cranberries, Green Apple, Mixed Greens

- **GREEK TURKEY**

Turkey, Hummus, Alfalfa Sprouts, Kale, Cucumber, Marinated Sundried Tomato, Feta

- **MAMA MIA**

Prosciutto, Fresh Mozzarella, Marinated Sundried Tomato, Arugula, Basil, Roasted Red Peppers

- **FARMHOUSE CHICKEN SALAD**

Chicken Salad with Dried Cranberries, Cucumbers, Shredded Red Cabbage, Green Leaf Lettuce, Tomato

- **TUNA DIJON**

Tuna Salad, Carrots, Cucumbers, Alfalfa Sprouts, Tomato

- **VEGETARIAN SPECIAL**

Avocado, Romaine Lettuce, Tomatoes, Carrots, Cucumbers, Alfalfa Sprouts, Shredded Red Cabbage, Sweet Peppers

- **CAPRESE**

Fresh Mozzarella Cheese, Roasted Red Peppers, Tomatoes, Basil, Capers, Sundried Tomato Pesto

SELECTION OF BREAD OR WRAP

- 7 Grain, Wheat, Focaccia, Sourdough, Bagel, White, Brioche, Kaiser Roll, Ciabatta, Marble Rye, Club, Pumpernickel, Croissant, Rye, Whole Wheat Roll, Sun Dried Tomato Wrap, Spinach Wrap, Whole Wheat Wrap

All boxed lunches include the following:

- Cape Cod Kettle Chips or Terra Chips
- Whole Fruit
- Cookie or Brownie
- Barclay Water





BUFFET MENUS

BENTO BOX ROADSHOW LUNCH

AN ASIAN TRADITION BROUGHT TO THE INTERNATIONAL PALATE

\$109 per guest

Choice of Land, Sea or Farm

LAND

- Marinated Hanger Steak with Avocado on Warm Baguette
- Heirloom Cherry Tomato and Haricot Vert Salad
- Truffle Potato Chips
- Apple Tart
- Mixed Berries

FARM

- Spit Roasted Organic Chicken
- Watercress, Jicama, Orange Salad
- Black Bean, Wild Rice and Quinoa Wrap
- Grilled Corn Salad
- Key West Key Lime Tartlet

SEA

- Roasted Thai Salmon and Lemongrass Grilled Chicken
- Coconut and Ginger Rice
- Baby Bok Choy with Sesame
- Tropical Fruit Salad
- Roasted Cashews



CATERING THE INTERCONTINENTAL LIFE

HORS D'OEUVRES



RECEPTIONS

HOT HORS D'OEUVRES

VEGETARIAN

- Macaroni and Cheese with Black Truffle
- Asian Vegetable Spring Roll with Sweet Chili Sauce
- Spanakopita
- Curried Vegetable Samosa
- Risotto Arancini with Asparagus and Wild Mushrooms
- Goat Cheese and Honey Phyllo
- Edamame and Corn Quesadilla
- Grilled Vegetable Brochette with Cucumber Cumin Yogurt
- Grilled Vegetable Brochette with Coriander Emulsion
- Edamame Dumpling
- Vegetable Pakora (Vegetable Chickpea Fritter)
- Mini Falafel with Lemon Tahini Dipping Sauce
- Brandied Peaches and Brie Puff
- Wild Mushroom, Roasted Garlic Crostini, Extra Virgin Olive Oil

SEAFOOD AND SHELLFISH

- Maui Shrimp Spring Roll with Sweet and Spicy Pineapple Sauce
- Mini Carolina Crab Cakes, Sorrel Aioli
- Tempura Shrimp, Yum Yum Sauce
- Salmon Satay, Lime Cilantro Cream

POULTRY AND MEATS

- Peking Duck Spring Roll, Plum Sauce
- Peanut Chicken Satay
- Chicken Tequila Taquito with Salsa Verde
- Chicken Empanada with Roasted Vegetable and Avocado-Cilantro Relish
- Coney Island Mini Franks with Sauerkraut and Deli Mustard
- Persillade Crusted Baby Lamb Chops with Mustard Thyme Rub
- Mini Beef Wellington, Horseradish Cream Slider
- Mongolian BBQ Short Rib Pot Pie
- Ginger Chicken Meatball with Honey Soy Sauce
- Shanghai Soup Pork Dumplings
- Hoisin Glazed Beef Short Rib Bao
- Peach BBQ Brisket Wrapped in Pork Belly
- Mini Ruben En Croute with Thousand Island Dipping Sauce
- Texas Boneless Chicken Wings with Bacon and Jalapeño
- Moroccan Lamb Kebob with Chermoula Sauce
- D.C. Style Crab Cigar, Sriracha Aioli
- Miso Glazed Shrimp & Spring Onion Skewer
- Bacon and Jalapeño Bites, Maple Dipping Sauce
- Slab Bacon Skewers, Bourbon Mayo

RECEPTIONS

COLD CANAPÉS

VEGETARIAN

- Taste of Tomato in a Pesto Cone, Raw, Confit
- Ciliegine, Teardrop Tomato Basil Brochette
- Spring Vegetable Ratatouille on Toasted Herb Crostini
- Grilled Grapes on Herbed and Bleu Cheese Polenta
- Wild Mushroom Truffle Salad in Savory Cone
- Picked Beet Root and Sheep Cheese Salad
- Hudson Valley Brie Crostini, Muscat Grape
- Endive, Gorgonzola Mousse, Caramelized Walnuts
- Watermelon Pops, Feta Cheese, Micro Basil & Balsamic Reduction
- San Daniele Prosciutto, Asparagus Spear, Basil Cream

POULTRY AND MEATS

- Smoked Chicken Salad with Radish and Asparagus
- Spicy Steak Tartare with Sunny Side Up Quail Egg on Brioche
- Hudson Valley Foie Gras Mousse with Walnut Raisin Crisp
- Assortment of Deviled Eggs
- Chilled Summer Rolls with Peking Duck and Asian Vegetable Slaw
- Marcona Dusted Prosciutto and Melon
- Endive Petals, Smoked Duck Salad
- Chili Cajun Shrimp, Cream Cheese Mashed Peas Crostini
- Montauk Crab Salad Tartlet
- Lobster Medallion, Yukon Gold Potato, Crème Fraîche, Caviar
- Smoked Duck Breast, Fig Spread, Camembert, Micro Arugula, Brioche
- Ahi Tuna Tartare, Avocado, Chives, Sesame Soy, Cucumber
- Beef Tenderloin Carpaccio, Horseradish Cream, Parmesan, Micro Arugula

SEAFOOD AND SHELLFISH

- House Smoked Skuna Bay Salmon, Crème Fraiche, American Caviar, Buckwheat Blini
- Shrimp Mocktail (Deconstructed Shrimp Cocktail on Petit Pipette)
- Salmon Tartare with Daikon and American Trout Caviar
- Chilled Oysters with New York Apple Cider Gelée and Radish Salad
- Maine Buttered Lobster Rolls with Tarragon Aioli
- Salt Baked Peruvian Potato with Crème Fraiche and Caviar
- Citrus Cured Sea Bass Bellini with Caviar
- Smoked Sable and Candy Cane Beet

Selection of 6 Items - \$70 per guest for the first hour

Selection of 8 items - \$81 per guest for the first hour

Add \$30 per guest for each additional hour

RECEPTION STATIONS

HUNTS POINT MARKET RAW BAR

- Wasabi Crème Fraiche, Traditional Cocktail Red Wine Mignonette
- Grilled Seafood Salad with Pico De Gallo
- Peruvian Style Ceviche
- Jonah Crab Cocktail
- Maine Lobster Cocktail
- Long Island Clams on the Half Shell
- East Coast and West Coast Oysters
- Jumbo Shrimp

Supplements:

Florida Stone Crab Claws
Alaskan King Crabs
Wild Sturgeon Caviar
\$11 per supplement

\$72 per guest for the first hour
\$36 per guest for each additional hour

Ice Carved Displays available at an additional charge

MEDITERRANEAN VEGETABLE MEZZE

- Artichokes, Grilled Fennel and Olive Salad with Pepperoncini and Feta
- Eggplant Caviar, Tzatziki and Roasted Pepper and Spicy Feta Spread with Grilled Pita
- Bulgur Wheat Tabbouleh with Greek Oregano, Lemon, Cucumber and Heirloom Cherry Tomatoes
- Sardinian Couscous Salad with Roasted Baby Beets
- Gigante Bean Salad with Roasted Root Vegetables, Parsley and Jerez Vinegar

\$36 per guest for the first hour
\$18 per guest for each additional hour

MACARONI AND CHEESE STATION

- A Variety of Artisanal Macaroni and Farmstead Cheeses
- Truffle Mac and Cheese
- Andouille Sausage and Roasted Pepper
- Caramelized Onion-Parmesan Breadcrumbs and Goat Cheese
- Porcini and Gruyere

\$59 per guest for the first hour
\$30 per guest for each additional hour

INTERNATIONAL CHEESE AND CHARCUTERIE DISPLAY

- Local and International Cheese (Aged, Hard and Soft Cow, Sheep and Goat Cheeses)
- Local and Imported Dried and Cured Meats, Sausages and Terrines
- Bresaola, Spicy Capicola, La Quercia Prosciutto, Jamon Iberico, Saucisson, Smoked Duck Breast
- Accompanied by Mediterranean Olives, House Seasoned Nuts, Grape Clusters, Dried Fruit and Chutney, Lavender Honey
- Epi Rolls, Herb Crostini, Cranberry Walnut Pullman

\$83 per guest for the first hour
\$41 per guest for each additional hour

DIM SUM CART

STEAMED DIM SUM

Vegetarian (Leek, Carrot and Sweet Potato) Pork (Shitake, Soy and Cabbage) Beef (Scallion, Jalapeño, Sesame and Black Pepper) Chicken (Spanish Onion, Cabbage and Sesame)

WOK SAUTÉED POTSTICKERS

Pork (Chinese Cabbage, Scallion and White Pepper) Vegetable (Tofu, Carrot, Soy and Sesame)

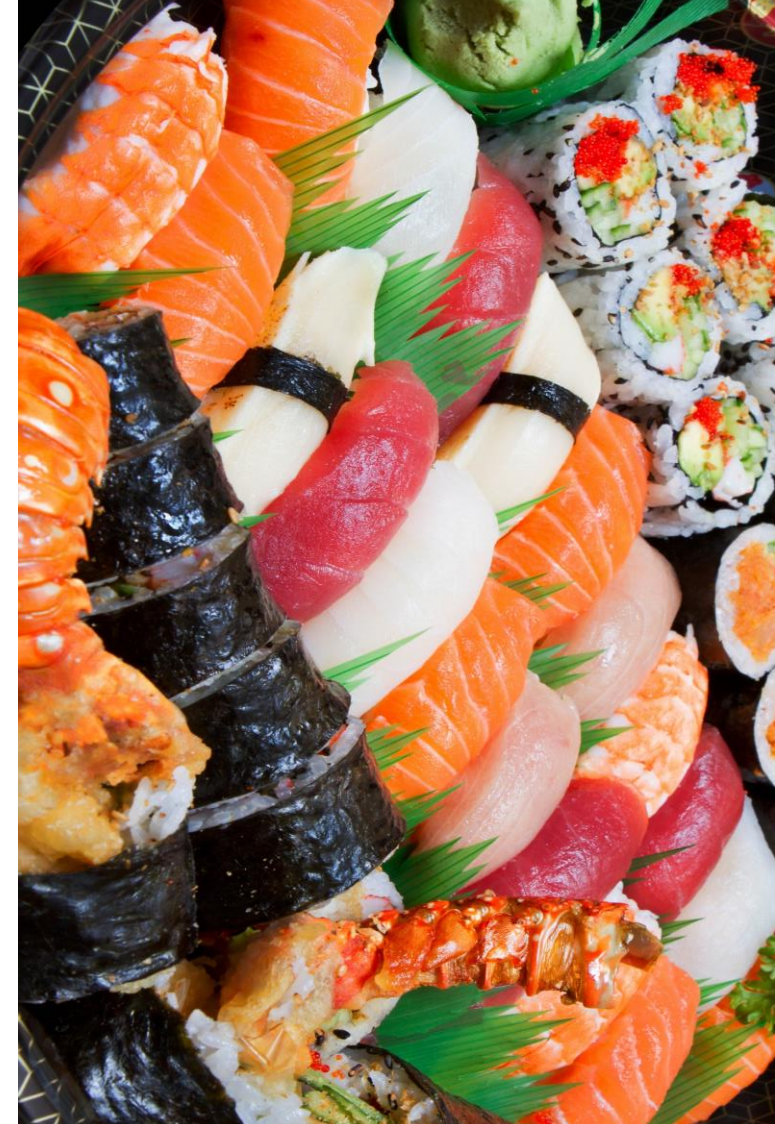
CRISPY SPRING ROLL

Vegetarian (Carrot, Bean Curd, Pepper and Soy)

\$83 per guest for the first hour
\$41 per guest for each additional hour

Minimum of 100 guests

Chef attendant required per 15 guests at \$350 per attendant



RECEPTION STATIONS

FARMERS MARKET ORGANIC VEGETABLES

- Grilled and Chilled Seasonal Vegetables
- Raw Carrots, Golden and Green Patty Pan Squash, Florets of Tricolor Cauliflower
- Fresh Herb and Buttermilk Ranch
- Local Garlic and Onion Dip

\$32 per guest for the first hour

\$16 per guest for each additional hour

MIDDLE EASTERN SELECTION

- Ancient Grain Salad with Mint, Oregano, Red Onion and Roasted Garlic
- Tahini Hummus Spread with Grilled Pita
- Fattoush with Radish, Tomato, Sumac, Mint, Pomegranate, Pita, Marinated Chicken Thigh Skewers with Preserved Lemon and Za'atar Spiced Corn
- Shawarma Kabobs with Cinnamon Cumin Labneh Green Herb Falafel, Cucumber Salad

\$44 per guest for the first hour

\$23 per guest for each additional hour

GOURMET SLIDERS AND MINI BUNS

- Montauk Roadside Lobster Roll on Griddled Brioche
- Truffle Tater Tots and Waffle Fries
- American Cheeseburger, Lettuce, Tomato, Onion and Special Sauce
- Sausage and Peppers Mini Hoagie with Caramelized Onions
- Mini Philadelphia Style "Jim's" Cheesesteak

\$52 per guest for the first hour

\$27 per guest for each additional hour

Chef Attendant required for every 75 guests at \$350 per Attendant

12 AND UNDER

- Popcorn, Peanuts, Cracker Jacks, Cotton Candy
- All Beef Hot Dog with Fix-Ins
- Assorted Mini Pizza
- Chicken and Beef Soft Tacos
- Buffalo Chicken Salad
- Wedge Salad with Bacon and Ranch

\$45 per guest for the first hour

\$23 per guest for each additional hour

RECEPTION STATIONS

DESSERT (CHOICE OF ONE)

- CHEF'S SELECTION OF ASSORTED MINI DESSERTS
- FRENCH CRÊPE STATION WITH ASSORTED SAUCES AND FIXINGS
- WAFFLES AND DINGES STATION
Chocolate Dipped Belgian Waffles and Plain Belgian Waffle, Dulce de Leche, Chocolate Fudge, Walnuts, Whipped Cream, Strawberries, Speculaas
- S'MORES STATION
Torched S'mores, Dark, White, or Milk Chocolate Squares and Graham Crackers

\$37 per guest for the first hour

\$19 per guest for each additional hour

SPECIALTY AFFOGATO STATION

- Solato Vanilla Ice Cream with Espresso Shot

\$40 per guest for the first

\$20 per guest for each additional hour

Chef attendant required for stations at \$350 per attendant

RECEPTIONS

SUSHI

SUSHI AND MAKI MIDTOWN EAST

- Spicy Tuna, Fuji Maki (Tuna, Salmon, Whitefish, Avocado), Phoenix Maki (Spicy Tuna, Tempura Crunch), Shrimp Tempura Maki, Vegetable Maki Roll, Salmon Maki, Tuna Maki, Eel Maki, Tuna Sushi, Shrimp Sushi, Salmon Sushi, Yellowtail Sushi, Sashimi Combination on a Boat, Traditional Accompaniments

\$68 per guest for the first hour

\$34 per guest for each additional hour

PARK AVENUE SPECIAL SUSHI

- Rainbow Maki, California Maki, Green Dragon Maki, Black Dragon Maki, Spicy Tuna Maki, Phoenix Maki, Shrimp Tempura Maki, Eel and Cucumber Maki, Scallop Sushi, Salmon Sushi, Yellowtail Sushi, Seaweed Salad, Vegetarian Selection, Edamame, Crudo Sashimi on the Spoon, Sashimi Combination on a Boat, Traditional Accompaniments, Spicy Sauce, Eel Sauce, Mango Sauce

\$85 per guest for the first hour

\$44 per guest for each additional hour

GRAND SUSHI STATION

- Soft Shell Crab, Rainbow Maki Roll, California Maki, Green Dragon Roll with Eel and Avocado, Spicy Tuna Roll, Lover's Maki Roll, Shrimp Tempura Roll, Salmon Maki, Tuna Maki, Eel Maki, Toro Sushi, Scallop Sushi, Salmon Sushi, Yellowtail Sushi, Tiny Size Sushi, Edamame, Seaweed Salad, Crudo Sashimi on Japanese Spoon, Sashimi Combination on a Boat

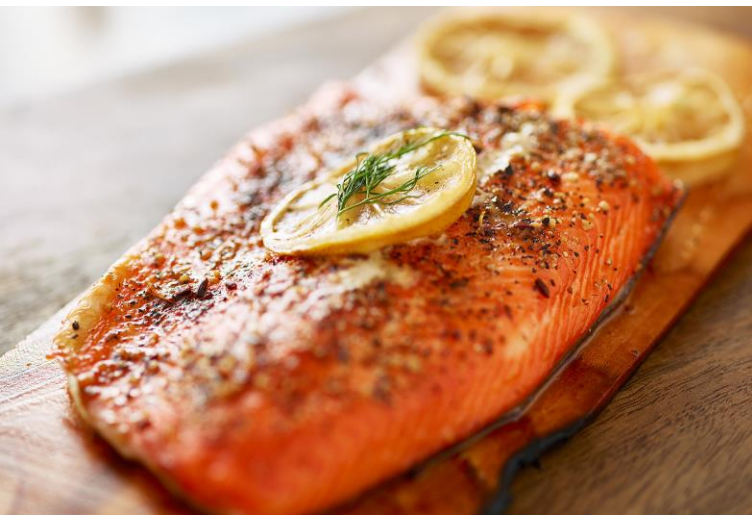
\$97 per guest for the first hour

\$50 per guest for each additional hour

**Minimum of 100 guests for all sushi stations*

**Chef attendant required per 75 guests at \$350 per attendant*





SPECIALTY CARVING DISPLAYS

BEEF TENDERLOIN

- Bordelaise and Béarnaise Sauces, Grilled Vegetables, Epi Rolls

\$60 per guest for the first hour
\$30 per guest for each additional hour

ROASTED PRIME RIB

- Au Jus, Horseradish Sauce, Mini Brioche, Whipped Potatoes, Caramelized Onions

\$55 per guest for the first hour
\$28 per guest for each additional hour

TRADITIONAL ROAST TURKEY

- Smashed Sweet Potato, Cranberry Relish, Sausage and Cornbread Stuffing, Sage Gravy

\$43 per guest for the first hour
\$22 per guest for each additional hour

DOMESTIC AND AUSTRALIAN LAMB

- Slow Roasted Mint and Rosemary Leg of Domestic Lamb, Guava Mustard Crusted Rack of Australian Lamb, Mint-Madeira Jus, Whole Grain Mustard Sauce and Brioche

\$60 per guest for the first hour
\$30 per guest for each additional hour

PORK LOIN

- Whole Mojo Marinated Pork Loin, Slow Roasted Black Beans with Smoked Ham Hock, Orange and Citrus Mustard Sauce and Cilantro Chimichurri

\$43 per guest for the first hour
\$22 per guest for each additional hour

PEKING DUCK

- Chef Carved Peking Style Roasted Duck Handmade Moo Shu Pancakes and Lotus Buns Hoisin, Sauce, Cucumber, Scallions

\$54 per guest for the first hour
\$27 per guest for each additional hour

**Minimum of 100 Guests*

ENHANCED STATION ACCOMPANIMENTS

- Sauteed Seasonal Vegetables
- Creamed Spinach
- Market Wild Mushrooms
- Grilled Asparagus and Seasonal Squashes
- Roasted Root Vegetables
- Porcini Potato Gratin with Gruyere
- Smashed Red Skin Potatoes
- Herb Roasted Peruvian Baby Potato Medley
- Truffle and Butter Whipped Potatoes
- Ham and Scalloped Potato Gratinée

\$18 Per Guest Per Supplement

Minimum of 25 guests for all carving displays
All Carving Displays Require a Carving Chef at \$350 per Chef.

RECEPTIONS

RECEPTION ENHANCEMENTS

A CULINARY TOUR OF MANHATTAN AND THE BOROUGHES

SPANISH HARLEM

"East 96th Street to 140th Street"

- Guacamole Tradicional con Tostadas
- Beef Ropa Vieja and Shredded Amish Chicken Sofrito Empanadas
- Mexican Pork Shoulder and Poblano Cemita Sandwich with Mango
- Arroz con Pollo Colombiana
- Quinoa y Frijoles
- Fried Yuca with Smoked Paprika
- Chimichurri, Salsas Verde and Rojo

\$53 per guest for the first hour

\$26 per guest for each additional hour

CURRY HILL

"28th and Lexington"

- Assortment of Samosa and Pakoras
- Vegetable Biryani
- Chicken Tikka Masala
- Sustainable Tandoori Prawns
- Lamb Vindaloo
- Basmati Rice, Chutney and Cilantro Pesto
- Naan and Chapati Breads

\$53 per guest for the first hour

\$26 per guest for each additional hour

SOUTHEAST ASIA

"Population 735k"

- Tom Yum Shrimp Soup
- Mango and Green Papaya Salad
- Vietnamese Vegetable Summer Rolls with Chili Gai Yang Dipping Sauce
- Chicken and Beef Satay Marinated with Lemongrass with Crushed Peanut Satay Sauce
- Hilly Acres Farms Lamb Laarb Salad with Mint, Chili and Toasted Rice
- Shrimp Pad Thai with Peanut and Scallion

\$57 per guest for the first hour

\$28 per guest for each additional hour

ASTORIA, QUEENS

"A Greek Isle in the New York City Sea"

- Spanakopita
- Grilled Haloumi with Orange, Green Olive, Rosemary
- Grilled Pita with Tzatziki and Roasted Red Pepper and Feta Spreads
- Greek Chopped Salad with Cucumber, Red Onion, Olives and Feta
- Crispy Calamari Salad
- Grilled Monkfish with Capers, Tomatoes, Greek Oregano
- Moussaka
- Eggplant, Hilly Acres Farms Lamb, Organic Yogurt Bechamel

\$56 per guest for the first hour

\$28 per guest for each additional hour

CHINATOWN

Steamer Baskets of:

- Pork and Shrimp Shu Mai
- Chicken, Ginger and Napa Cabbage Dumplings
- Pan Fried Dumplings with Pork and Garlic Chives
- Teriyaki Chicken Wok Fry with Chinese Celery and Cashew Nuts
- Soba Noodle Salad, Scallions, Shiitake Mushrooms and Satay Vinaigrette
- Clams with Black Bean Sauce and Jasmine Rice
- Grilled Pork Belly, Miso Marinated Salmon and Steamed Buns

\$68 per guest for the first hour

\$34 per guest for each additional hour

PEKING DUCK CARVING TABLE

\$34 supplement per guest

Minimum of 100 guests

Chef attendant required per 75 guests at \$350 per attendant

MULBERRY STREET-LITTLE ITALY

- Traditional Antipasto Platters
- Caprese, Caesar Salad and Garlic Bread
- Eggplant Parmesan with Di Palo's Market Mozzarella
- Chicken Marsala with Wild Mushrooms
- Nonna's Sunday Meatballs
- Cannoli, Italian Cookies and New York Cheesecake

\$56 per guest for the first hour

\$28 per guest for each additional hour

CATERING THE INTERCONTINENTAL LIFE

BEVERAGES



BEVERAGE

BAR SELECTION

WINE, BEER AND SODA BAR

WINE

- Chardonnay Silver Gate, California Cabernet, Silver Gate, Juliette Rosé

BEER

- House Selection of (2) Domestic Beers and (2) Imported Beers

SODA

- Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Still and Sparkling Water

\$35 per guest for the first hour

\$19 per guest for each additional hour

PREMIUM OPEN BAR

LIQUOR

- Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Rittenhouse Rye Whiskey, Dewar's White Label Scotch, Sauza Blanco Tequila, Vermouth

WINE

- Chardonnay, Silver Gate, California Cabernet, Silver Gate, La Fête De Rosé, Campo Viejo Cava, Spain

BEER

- House Selection of (2) Domestic Beers and (2) Imported Beers

SODA

- Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Still and Sparkling Water

\$44 per guest for the first hour

\$19 per guest for each additional hour

DELUXE OPEN BAR

LIQUOR

- Titos Vodka, Grey Goose Vodka, Beefeater Gin, Makers 46 Bourbon, JW Black Scotch, Knob Creek Rye Whiskey, Bacardi Rum, Patron Silver Tequila, Vermouth

WINE

- Louis Martini Cabernet, Sonoma County
- Newton "Skyside," Chardonnay, North Coast
- Miraval Rosé, Prosecco Luca Paretti

BEER

- House Selection of (2) Domestic Beers and (2) Imported Beers

SODA

- Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Still and Sparkling Water

\$49 per guest for the first hour

\$25 per guest for each additional hour

All Bars Require a Bartender – \$350 Per Bartender



BEVERAGE

SPECIALTY WINE LIST

SPARKLING

- Prosecco Rosé Brut, Luca Paretti, IT **\$78**
- California Cuvée, J Vineyards, Sonoma, CA **\$86**

CHAMPAGNE

- Collet Brut, Aÿ, NV **\$122**
- Piper-Heidsieck, Brut, Champagne, FR **\$135**
- Moët & Chandon Brut, NV **\$198**
- Veuve Clicquot, Yellow Label, Champagne NV **\$198**
- Duval-Leroy, Brut, Champagne NV **\$145**

SAUVIGNON BLANC

- Sancerre, Jacques Dumont, Alsace, FR **\$92**
- Chenin Blanc, Saldo, CA **\$96**

CHARDONNAY

- Cakebread, Napa Valley, CA **\$133**
- Sonoma-Cutrer, Russian River, Sonoma, CA **\$80**

PINOT GRIGIO

- Santa Margherita, Valdadige, IT **\$88**
- Acrobat, Pinot Gris, OR **\$74**

ROSÉ

- Rosé, La Fête Du Rose, Provence, FR **\$70**

PINOT NOIR

- Carpe Diem, Anderson Valley, CA **\$103**
- Belle Glos Balade, Single Vineyard, CA **\$150**
- Böen, Pinot Noir, CA **\$78**

MERLOT

- Decoy, Sonoma County, CA **\$98**
- Chateau Puy-Blanquet 2017 Saint-Emilion Grand Cru, FR **\$107**

CABERNET SAUVIGNON

- Robert, Mondavi, Napa Valley, CA **\$120**
- Newton, "Skyside," Sonoma, CA **\$86**
- Silver Oak, Alexander Valley, CA **\$280**

WINES OF THE BEATEN PATH

- Saldo, Zinfandel, CA **\$97**
- Delas Frères, Syrah "Les Launes" Crozes-Hermitage, FR **\$82**
- Graffigna, Malbec, Centenario Reserve, Mendoza, AR **\$74**



BEVERAGE

SIGNATURE COCKTAILS

SUPERBERRY FIZZ | \$14

- Beefeater Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, Blueberries

ORGANIC AGAVE MARGARITA | \$14

- El Jimador Reposado Tequila, Organic Agave Nectar, Fresh Lime Juice

RED DAWN | \$14

- Portland 88, Limoncello, Lemon Juice, Pomegranate Grenadine

ON TAYLOR | \$14

- Tanqueray 10 Gin, Lustau East India Sherry, Honey Syrup

CABLE CAR | \$14

- Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup

LA PERLA | \$14

- Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur

HEMINGWAY DRY MARTINI | \$14

- Tanqueray Gin, Noilly Pratt Dry Vermouth

STEINBECK MANHATTAN | \$14

- Bulleit Bourbon, Martini & Rossi Sweet Vermouth, Angostura Bitters, Brandied Cherries

F. SCOTT OLD FASHIONED | \$14

- Maker's Mark Bourbon, Lemon Peel, Simple Syrup, Angostura Bitters

PADURA MOJITO | \$12

- Bacardi, Lime Juice, Simple Syrup, Mint Leaves, Soda

All Bars Require a Bartender – \$350 Per Bartender





BEVERAGE

“SPIKE-IT” STATIONS

COLLINS STAND | \$36 per guest (2 hrs)

- Fresh Lemonade, Iced Teas, Aromatic Syrups and Flavors, Fruit
- Additional Fruit Purées and Juices
- Bourbon, Gin and St. Germain

COLOR MY BUBBLES | \$28 per guest (2 hrs)

- Juices and Purees, Assorted Herbs
- Sparkling Wine, Liqueurs

STOREFRONT COFFEE CART | \$28 per guest (2 hrs)

- Freshly Brewed Batdorf™ Locally Roasted Coffee and Decaf
- House-Made Syrups, Flavored Whipped Cream, Sprinkles, Little Cookies
- Bailey's, Frangelico, Kahlua, Irish Coffee Setup

BLOODY MARY BAR | \$28 per guest (2 hrs)

- Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, Pepper, Salt
- Pickled Vegetables, Spices
- Smirnoff vodka, Beefeater Gin

EXCLUSIVE + LOCAL

EXPERIENCES

HISTORY WITH A TWIST | \$62 per guest (2 hrs)

Take a stroll down memory lane and embark on a journey through The Barclay's rich history, which spans nearly 100 years. Guests will pair off into small groups of 2-4 and be walked through a tailor-made cocktail making class to create a libation deeply rooted in our history. The Hemmingway Daquiri is a local favorite – named after Ernest Hemmingway who completed his famous novel *For Whom the Bells Tolls* at The Barclay!

EDIBLE ART | \$75 per guest (2 hrs)

Venture into the back of our house and learn to make an authentic Italian Focaccia. Achieve the perfect dough consistency with your hands and a little elbow grease before learning how to transform this mouthwatering Italian flatbread into an edible art masterpiece! While the dough is on the rise, guests are invited to choose from an assortment of hand-picked, fresh, and local ingredients (from our rooftop garden) and unleash their culinary creativity.

A SLICE OF NEW YORK | \$55 per guest (2 hrs)

There is little that is more synonymous with New York than pizza – now, you can make it your own. Using traditional ingredients, techniques, and local love, you and your guests will knead the dough, toss the pie, and top it with your favorite locally-sourced ingredients.

SIP, SAVOR, SPRITZ | \$44 per guest (1 hr)

Experience the sustainably-farmed, citrus packed, summer in a glass, Chandon Garden Spritz cocktail. Step into our Parlour Garden equipped with garden spritz cart and garden hedges, where your guests can sip and savor the fresh flavors and explore the various aromatic notes that accompany a variety of local herbs and fruits available to garnish.

BEEHIVE BUZZ | \$100 per guest (2 hrs)

In honor of our very own rooftop apiary, this unique experience supports sustainability, food production and the ecosystem. Guests will work together by way of an assembly line to construct their own colony wooden beehives, under the guidance of our beekeeper, Andrew Cotes. Assembled beehives will be donated to a local conservancy.

All experiences are subject to availability. Please contact your Event Manager for specific terms and conditions.



PREFERRED VENDOR LIST

DÉCOR/ FLORIST

ES BLOOMS
Rachel Hess
(646)-470-2280
rachel@esblooms.com
<http://www.esblooms.com/>

LIGHTING

ENCORE
Allan Brown
(212)-906-3118
allan.brown@encoreglobal.com
www.encoreglobal.com

ENTERTAINMENT

HANK LANE MUSIC & PRODUCTIONS
Ian Magid
(212) 767-0600
imagid@hanklane.com
www.hanklane.com

GET DOWN DJ GROUP

Anthony Colasurdo
(212) 697-9952
info@getdowndjgroup.com
www.Getdowndjgroup.com

FURNITURE RENTALS

BELL FURNITURE RENTAL, LLC
Marc Bell
(631) 495-0710
MarcB2355@gmail.com

ALAN PARTY RENTALS

(201) 288-3700
info@alanpartyrentals.com
www.alanpartyrentals.com

TRANSPORTATION

CAPRICORN LUXURY TRAVEL
(718)-729-3000
www.capricornluxury.com
The Hotel Concierge is able to connect you with Capricorn for any of your transportation needs

PHOTOGRAPHY

NATURAL EXPRESSIONS NY
(212) 616-5008
info@naturalexpressionsny.com
www.naturalexpressionsny.com

CLANE GESSEL STUDIO

(212) 991-8573
info@clanegessel.com
www.clanegessel.com

GAMES/ ENTERTAINMENT

TOTAL ENTERTAINMENT
(201)-894-0055
info@totalentertainment.com
www.totalentertainment.com

CATERING GUIDELINES

MENU SELECTION

To assure the availability of menu items, your selections must be submitted to the Catering/Events Department three weeks prior to your scheduled event. Custom menus should be discussed directly with your Catering or Event Manager.

No outside food or beverage may be brought into the hotel without prior approval. Any approved outside food and beverage will be charged the same gratuity and service charge based on hotel menu prices.

MEAL GUARANTEES

Your final guarantees must be specified and submitted by 10:00AM EST, 72 business hours prior to the day of your event. Monday and Tuesday guarantees are due by 12:00 noon the Thursday prior to the day of the event. An additional increase in a meal guarantee within 24 hours of the event will be subject to availability.

This number is considered the final guarantee, not subject to reduction. Upon request, we will prepare for attendance no more than 3% overset of your final guarantee for 100 guests or more. After the 72-hour period, guarantees may only be increased. If a guarantee is not given to the hotel on the date it is due, the original number on the contract will automatically become the guarantee. Final charges will be based on actual attendance or the guaranteed number, whichever is higher.

FOOD, BEVERAGE AND WINE

Due to license restrictions, all food and beverage menu items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied and/or prepared by a third party without the hotel's written approval. The InterContinental New York Barclay is required to abide by the regulations enforced by the New York State Liquor Commission, and as such, it is the policy of the Hotel that any outside beverage may not be brought onto the premises. Your Catering/Events Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

SERVICE CHARGE AND TAXES

All food and beverage charges, unless otherwise specified are subject to our customary 25% taxable banquet service charge. Food and beverage is subject to an 8.875% New York Sales Tax. In the event that your organization is tax-exempt, we are required to have a copy of your current New York Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card by the exempted organization.

CATERING GUIDELINES

BANQUET CHECKS

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

LINENS

The InterContinental New York Barclay provides floor-length white and gray linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

ENTERTAINMENT AND DECOR

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Events Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property. All vendors must provide proof of limited liability insurance.

All outside vendors must adhere to the policies and procedures of the hotel and must sign and acknowledge the Vendor Policy Agreement provided by the hotel.

ADDITIONAL LABOR FEES

Minimum Attendance	A minimum attendance of 10 is required for each meal function.
Waiter Labor Fee	For all meal functions where attendants fall below 20 guests, a labor fee of \$250 per buffet applies and additional supplemental charge of \$8++ per person is added to the menu price
Chef Attendants	Chef attendants are required for some menu items and stations. A labor charge of \$350 applies per attendant.
Bartenders	There is bartender fee of \$350 per bartender. One bartender is required per 75 guests.
Service Times and Overtime	Each meal period with the exception of cocktail reception is based on two hours of service time. Cocktail reception is based on one hour. Menu prices are based on the service times allotted. Overtime charges apply half hour after each meal period ends at the rate of \$50 per wait staff per hour or fraction thereof. Overtime and labor fees cannot be waived and are subject to 8.875% tax.

GENERAL INFORMATION

COAT ROOM

Self-serve coat check is not available. Coat check attendants are mandatory for groups. Please contact your Service Manager for pricing.

ATM MACHINE

For your convenience, an ATM machine is located in the lobby behind the Front Desk.

DAMAGE

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

DEPOSITS AND CANCELLATIONS

Each event is to be prepaid 14 days in advance, unless a credit application has been obtained (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, certified check or wire.

DIETARY RESTRICTIONS

The hotel is pleased to accommodate your guests' dietary restrictions. Please notify your Catering representative of any special dietary requests.

MENU PRICING

Menu prices and service charge will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

INTERNET CHANGES

(Meeting Rooms) – The hotel offers wired and wireless internet connections in our banquet space. Please contact a representative from Encore Global for pricing.