



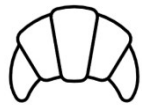
CATERING MENU

MEETINGS & CONFERENCES



INTERCONTINENTAL
HOTELS & RESORTS

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BREAKFAST



BREAKS



PLATED MENUS



BUFFET MENUS



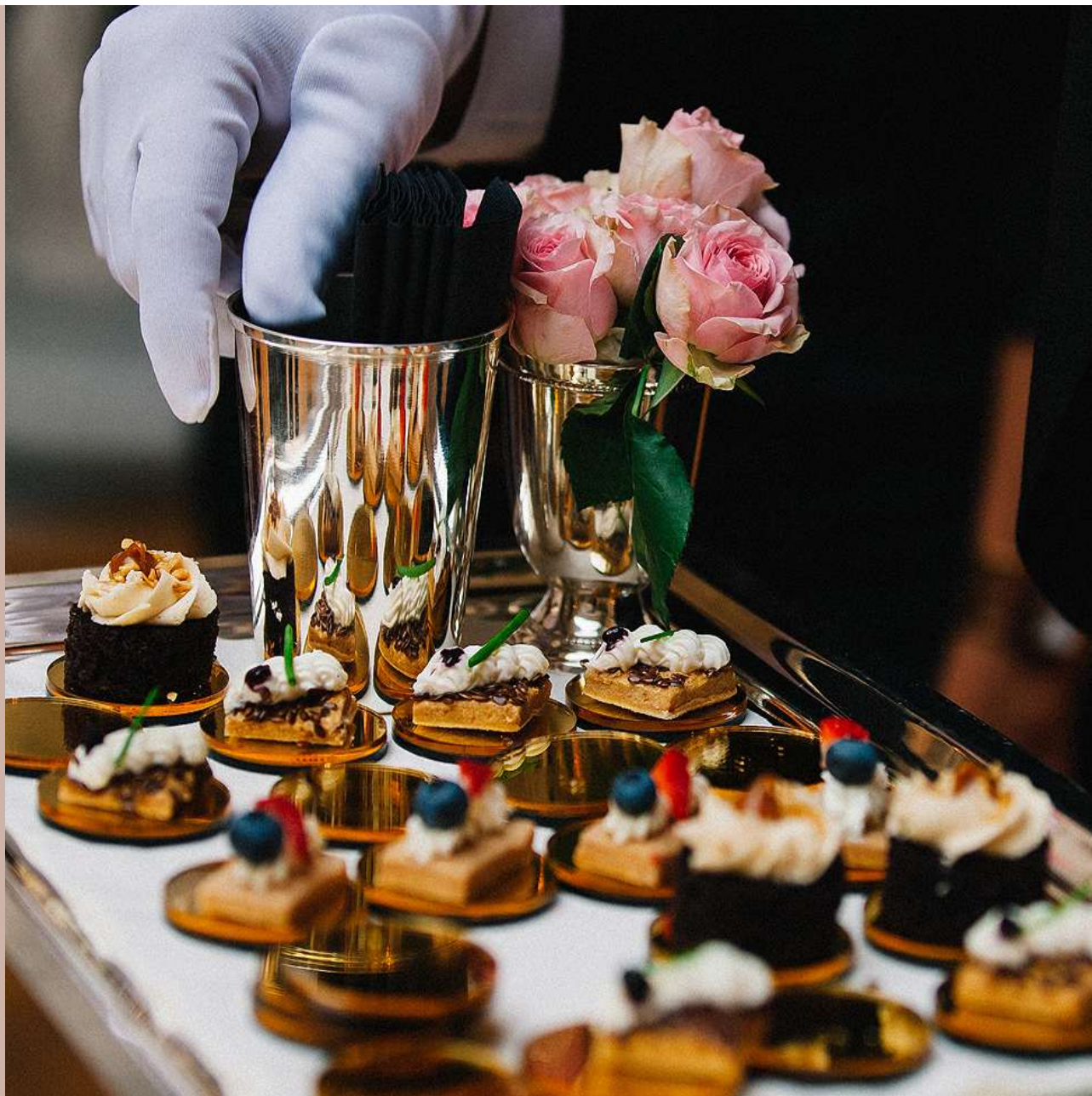
HORS D'OEUVRES



BEVERAGES



EXPERIENCES



INTRODUCTION

Events at The Barclay

Designed in classic residential-style, with 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 BUFFETS

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

CONTINENTAL | \$88 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 and 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

GLUTEN-FREE CONTINENTAL | \$90 per guest

- Seasonal Fresh Fruit and Berries
- Naked Juices
- Living Juices
- Assorted Yogurts
- Muffins
- Bagels
- Cinnamon Buns
- Cream Cakes

HEALTHY START | \$90 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 and Mini Multigrain Croissant
- Bran Carrot Muffins, Zucchini Poppy Bread, Banana Walnut Bread, Lemon Yogurt Cake
Served with Local Honey, Vermont Butter and Fruit Preserves

THE PARK AVENUE | \$113 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 and 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, Halal Beef Sausage, Virginia Ham, Grilled Seasonal Vegetables or Breakfast Potatoes



BREAKFAST BUFFETS

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

THE BARCLAY BREAKFAST | \$125 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 and 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, Turkey Bacon, Pork Sausage, Chicken Apple Sausage, Virginia Ham, Smoked German Pork Loin or Grilled Seasonal Vegetables

ULTIMATE BRUNCH | \$157 per guest

Minimum of 25 Guests Required

- Fruit Salad
- A Selection of Greek and French Style 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 and Gluten-Free Muffins
Served with Local Honey, Vermont Butter and Fruit Preserves
- Assorted Local Cheeses and Cold Cuts with Marinated Olives
- Walkkill Smoked Salmon with Traditional Garniture
- Chocolate Chip Belgian Waffles with Banana Compote
- Scrambled Eggs and Fine Herbs
- Truffle Eggs Benedict
- Pork Sausage
- Choice of Turkey Bacon or Berkshire Pork Bacon
- Organic French Breast of Chicken with Red Wine Jus
- Campanelli Pasta with Asparagus, Roasted Garlic, Campari Tomatoes, Basil
- Herb Roasted Fingerling Potatoes with Thyme, Shallot, and Chives
- Roasted Vegetables

Priced for two hours of service.

For groups less than 20 guests, a labor fee of \$285.00 applies.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREAKFAST

PLATED

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

Please Select One Option from Each Category – \$122 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 Apples, 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)

BEEF TENDERLOIN WITH FRIED EGGS

- Tomato Provençal with O'Brien Potatoes

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

LEMON PAN TART

- Souffle with Macerated Berries

LOBSTER VOL AU VENT

- Hollandaise, Tomato on the Vine

Priced for two hours of service.

For groups less than 20 guests, a labor fee of \$285.00 applies.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREAKFAST / BRUNCH

STATIONS

FRENCH TOAST STATION | \$38 per guest

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

SMOOTHIE STATION | \$32 per guest

- Midnight Beet Berry
Red Beet, Blackberry, Blueberry, Strawberry, Banana,
Almond Milk, Flax Seed *DF*
- Peach on the Beach
Georgia Peach, Banana, Coconut Cream, Macha Powder,
Almond Milk *DF/GF*
- Pomegranate Passion
Pomegranate, Raspberry, Orange Juice, Rolled Oats, Goji
Berry, Greek Yogurt
- The Big Apple
Empire Apple, Baby Spinach, Pineapple, Avocado, Chia
Seeds, Cold Press Apple Juice *DF/GF*
- The King Kong
Banana, Cocoa Powder, Cinnamon, Natural Peanut Butter,
Rolled Oats, Oat Milk *DF*

BUILD-YOUR-OWN-PARFAIT | \$28 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

OMELETTE STATION | \$37 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

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 - \$18 per guest
Add Two Selections - \$27 per guest

BREAKFAST MEATS

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

Add One Selection - \$18 per guest
Add Two Selections - \$27 per guest

Based on two-hour service and minimum of 20 guests. Must be paired with a breakfast buffet.

For events requiring a carver, bartender or station attendants, a fee of \$395 per attendant will be applicable for the first two hours.

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BREAKFAST / BRUNCH

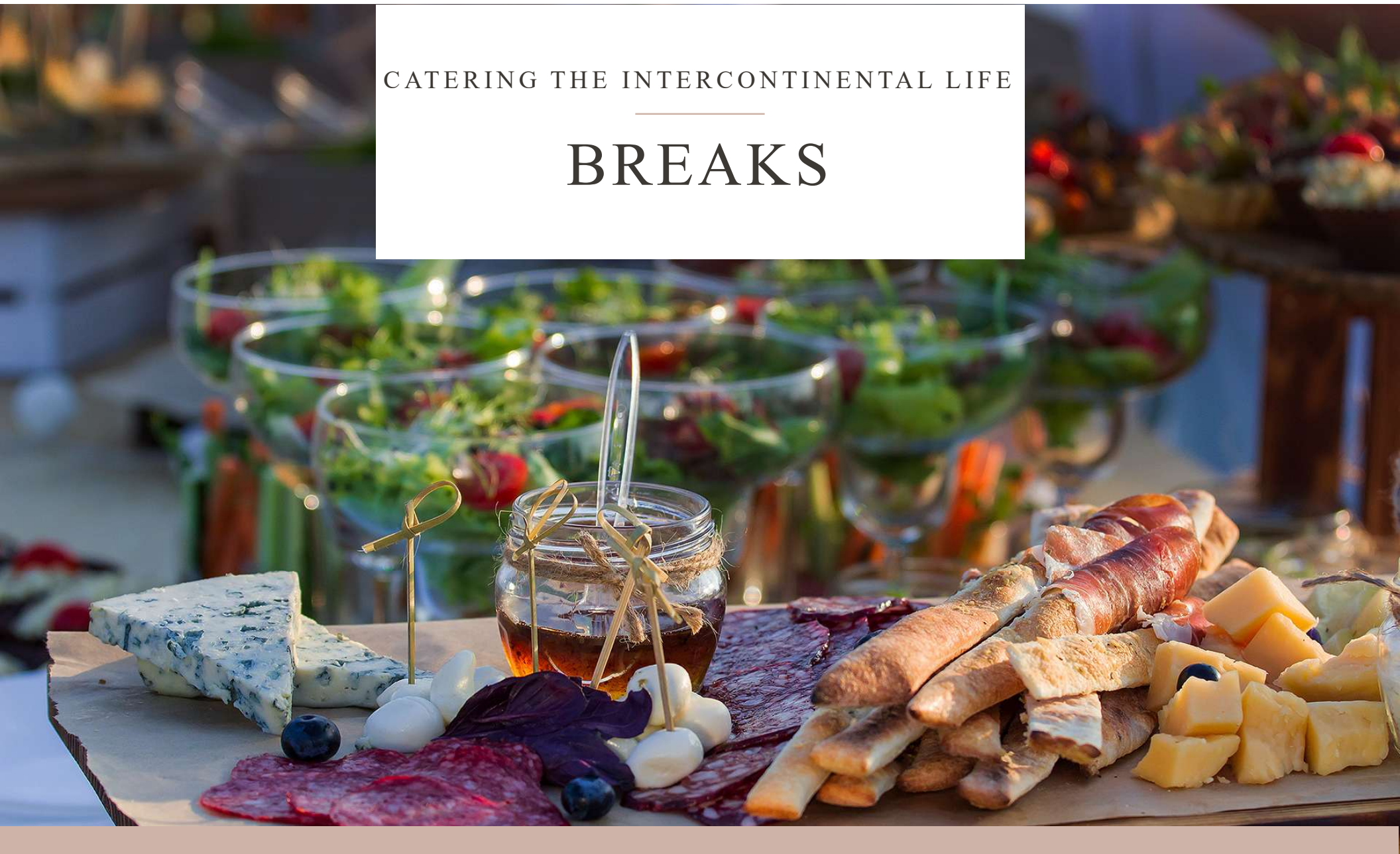
ENHANCEMENTS

- **WHOLE FRUIT SELECTION**
\$12 per guest
- **ASSORTED YOGURTS**
Organic and Greek Style Fruit, Honey and Vanilla Yogurt
\$16 per guest
- **ASSORTED VEGAN YOGURT**
Vanilla, Strawberry Rhubarb, Lemon Elderflower, Passion Fruit
\$21 per guest
- **ASSORTED NAKED JUICES**
\$20 per guest
- **LIVING JUICES**
Organic Fresh Start – Ginger, Lemon, Apple
Organic Pineapple Punch – Pineapple, Kale, Apple
\$27 per guest
- **INDIVIDUAL COLD CEREAL BOXES**
Whole, Skim, 2%, and Lactaid
\$13 per guest
- **ENERGY BARS**
Kind, Clif, Bars and Protein RX bar
\$20 per guest
- **ASSORTED BREAKFAST BAKERY BREADS**
Zucchini Poppy, Lemon Yogurt, Chocolate Marble, Banana Walnut
\$18 per guest
- **HOT OATMEAL OR CREAM OF WHEAT**
Brown Sugar, Dried Fruit, Raw Nuts
\$16 per guest
- **ORGANIC HARD-BOILED EGGS**
\$13 per guest
- **HOUSE SMOKED SALMON**
Lemon, Red Onion, Capers, Hard Boiled Egg
Egg Whites available upon request
\$36 per guest
- **BELGIAN WAFFLES**
Strawberry Compote, Sullivan County New York Syrup
\$18 per guest
- **PANCAKES (SELECT TWO)**
Buttermilk, Lemon Ricotta, Blueberry, Chocolate Chip
\$18 per guest

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CATERING THE INTERCONTINENTAL LIFE

BREAKS





BREAKS

BEVERAGE BREAK

BASED ON TWO HOURS OF SERVICE.

COFFEE BREAK | \$30 per guest

- Organic Free Trade Barclay Blend, Decaffeinated Coffee and DAMMANN FRÈRES Teas

COFFEE BY THE GALLON | \$199 per gallon

- Organic Free Trade Barclay Blend, Decaffeinated Coffee and DAMMANN FRÈRES Teas
 - Only for groups of 75 or more
 - Gallon pricing only applies after a scheduled break, following the per person pricing period*

ILLY COFFEE CART

- Barista Attended | Please reach out to your Event Manager for pricing

ADD-ONS

- ASSORTED SOFT DRINKS, BARCLAY WATER, AQUA PANNA, SAN PELLEGRINO SPARKLING WATER - \$10.25 each
- RED BULL ENERGY DRINK - \$14 each
- HOUSE-MADE ICED TEA - \$80 per gallon
- HOUSE-MADE LEMONADE - \$70 per gallon
- NESPRESSO BAR - \$8 per capsule
- WATER BULLET COOLER - \$75 per bullet

The initial price 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 PACKAGES

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

AT THE GAME | \$65 per guest

- Cracker Jacks
- Sea Salt Soft Pretzel Twists
- Warm Mixed Nuts
- Assorted Potato Chips
- Mini Franks

WELLNESS PAUSE | \$53 per guest

- Living Juice
- Assorted Power Bars
- Fruit Kebabs w/ Yogurt Dipping Sauce
- Individual Trail Mix
- Individual Hummus Crudités

THE CRUMBLE CURATOR | \$51 per guest

Choice of Three Sweets Below

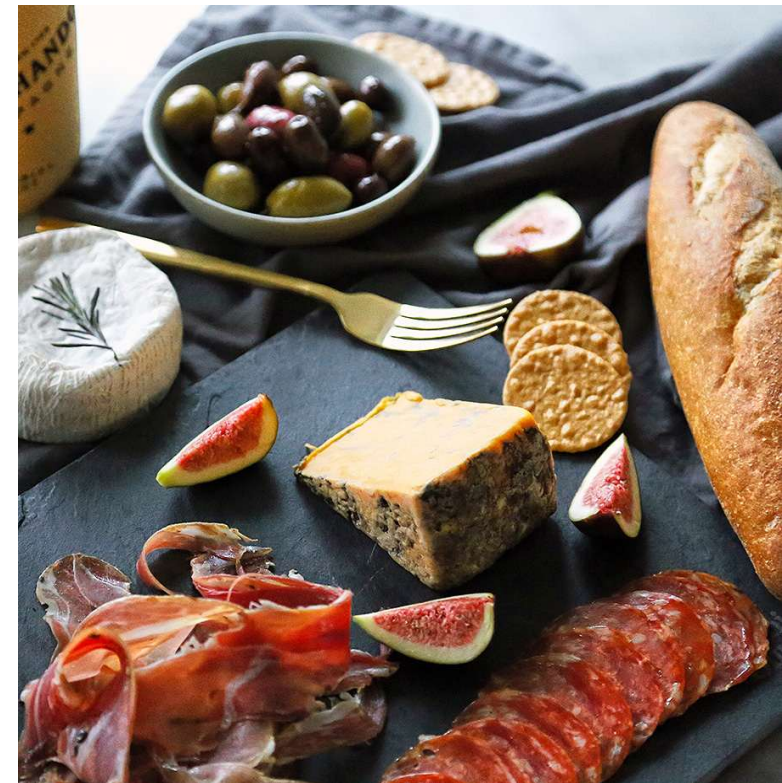
- Chocolate Chip Cookie
- S'mores Cookie
- Red Velvet Cookie
- Cran-Oatmeal-Orange Cookie
- Coconut-Pecan Cookie
- Peanut Butter Cookie
- Brownie
- Blondie

A MAD TEA PARTY | \$53 per guest

Choice of Three Tea Sandwiches Below

- Smoked Salmon, Pumpnickel (NF)
- English Cucumber w/ Dill, White (NF, VEG)
- Truffled Egg Salad, Italian Parsley, Whole Wheat (NF, VEG)
- BLT Turkey, Bibb Lettuce, Lucky Tomato, Bacon Mayo, Croissant Bun
- Jambon Blanc, Gruyere, Dijon Mustard, Sourdough

Served with Assorted Mini Desserts, Freshly Baked Scones, Devonshire Cream and Preserves



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BREAKS

BREAK SELECTIONS

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

BUILD A BREAK

- PICK 3 | \$53 per guest
 - PICK 4 | \$58 per guest
 - PICK 5 | \$65 per guest
- INFUSED SPA WATER (choice of two):
 - Orange Basil
 - Strawberries Lavender
 - Lemon Lime
 - Cucumber Dill
 - ASSORTED NAKED JUICES (GF, VEG)
 - WARM FRENCH TOAST STICKS
w/ Honey Maple Glaze
 - ASSORTED MUFFINS
 - ASSORTED WARM SCONES
 - GLUTEN-FREE MUFFINS (GF, VEG)
 - ASSORTED DONUTS (VEG)
 - WARM BREAD PUDDING BITES
w/ Bourbon Crème Anglais
 - BAVARIAN STYLE SOFT SALT PRETZELS
w/ Dijon Mustard
 - HOUSE FRIED TORTILLA CHIPS
w/ Salsa and Guacamole
 - ASSORTED MINI CUPCAKES
 - ASSORTED SWEET BARS
Lemon, Marble Cheesecake, Oreo Dream Bar, Truffle Melt Away
 - ASSORTED POWER BARS
Clif Bars, KIND Bars, RX Bars
 - SEASONAL WHOLE FRESH FRUIT
 - SLICED FRESH SEASONAL FRUIT & BERRIES
 - FRESH FRUIT KEBOBS
w/ Honey Yogurt Dip
 - INDIVIDUAL BAGS OF SALTY SNACKS
(choice of three):
 - *Potato Chips, Terra Chips, Pretzel Tiny Twists, Cheddar Popcorn, Multigrain Sun Chips, Stacy's Pita Chips, Trail Mix, Nut Harvest Mixed Nuts*
 - ASSORTED HOUSE BAKED COOKIES
 - ASSORTED HOUSE MADE POPCORN
Butter, Truffle, Cinnamon Sugar, Caramel, Ranch
 - HÄAGEN-DAZS NOVELTY ICE CREAM
Milk Chocolate or Almond Milk Chocolate

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CATERING THE INTERCONTINENTAL LIFE

PLATED MENUS



PLATED MENUS

ENTRÉE SALADS

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

Two Course Lunch - \$138 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 a 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, Caesar Dressing

SALAD ENHANCEMENTS:

- **MAINE LOBSTER**

\$28 per guest

- **GRILLED CHICKEN**

\$24 per guest

- **CHILI MARINATED FLANK STEAK**

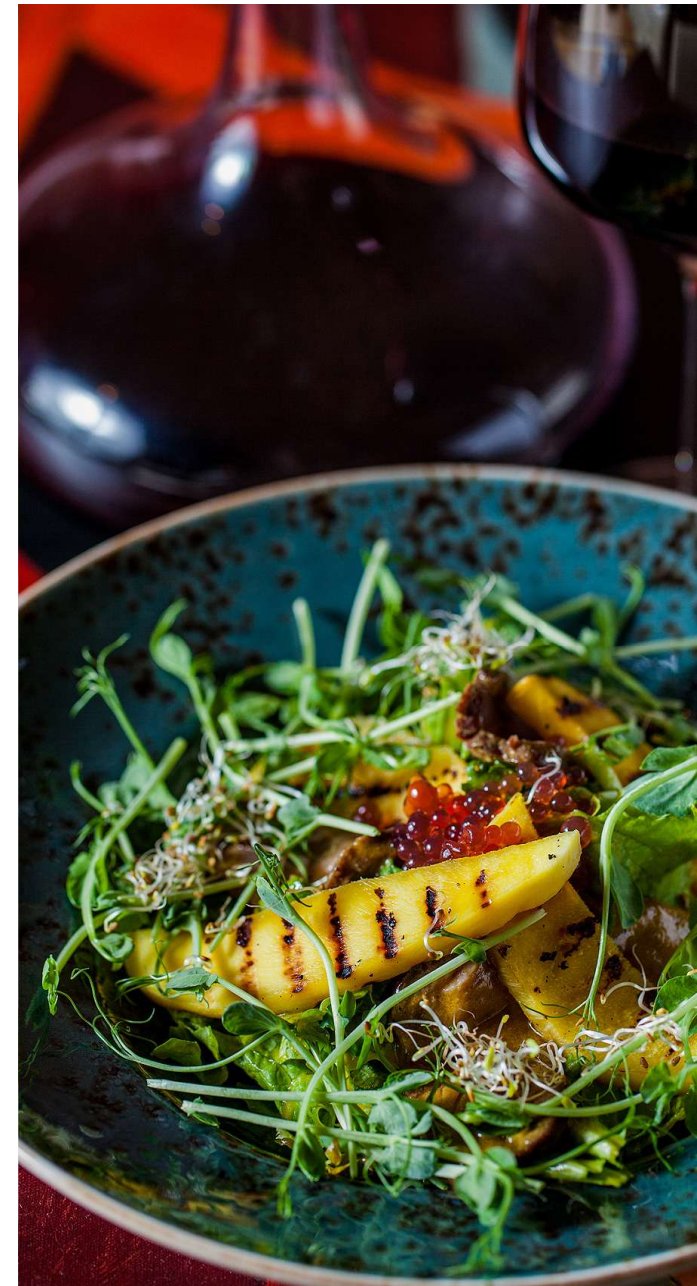
\$26 per guest

- **SHRIMP SCAMPI**

\$24 per guest

- **GRILLED SALMON**

\$26 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 TART À 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 (V/GF)**
- **TAHITIAN VANILLA CRÈME BRÛLÉE (GF)**

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



PLATED MENUS

LUNCH & DINNER

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

Lunch - \$166 per guest

Dinner - \$218 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 (VEG/GF)**
Goat Cheese, Mushroom Medley, Shaved Manchego and Lemon Thyme Vinaigrette
- **SATURN FARMS MIXED GREENS**
Pickled Onions, Heirloom Tomatoes, Dried Figs, Candied Pecan, Hudson Valley Apple Vinaigrette
- **PETIT BURRATA (VEG)**
Heirloom Tomato Basil Relish, Micro Basil and Arugula, White Balsamic, Extra Virgin Olive Oil and Parmesan Crisp

- **WATERCRESS AND ENDIVE SALAD (VEG/GF)**

Feta, Basil, Kalamata Olives, Pistachio, Summer Melon and White Balsamic Dressing

- **TRADITIONAL CAESAR SALAD (VEG)**

Whole Wheat Croutons, Baby Green and Baby Red Romaine, Parmigiano-Reggiano, Caesar Dressing

- **GREEN PULSE SALAD (VEG/GF)**

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 Seeds, Marcona Almonds, Citrus Segments and Tangerine Vinaigrette

- **GREEN GODDESS SALAD**

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

PLATED MENUS

LUNCH & DINNER

COLD APPETIZERS

- **GRILLED VEGETABLE AND SHALLOT TART**
Pecorino, Braised Fennel Mousse, Aged Balsamic
Additional: Blue Moon Acres Greens \$11 per guest
- **RED BEET AND MANGO SALAD**
Toasted Walnuts, Crumbled Goat Cheese, Frisée, White Balsamic Vinaigrette
Additional \$11 per guest

ENTRÉES

- **BURGUNDY FLAT IRON STEAK**
Roasted Garlic Mashed Potatoes, Caramelized Shallots, Broccolini, Périgord Sauce
- **NEW YORK STEAKHOUSE**
Dry Aged New York Strip, Whipped Potato, Creamed Spinach, Buttermilk Onion Rings, Cracked Peppercorn Sauce
- **GRILLED Tournedos of Beef**
Herb Rösti, Asparagus, Hen of the Woods and Red Wine Sauce
\$21 supplement
- **BAROLO BRAISED BEEF SHORT RIB**
Parmesan Creamy Polenta and Grilled Baby Fennel
\$15 supplement
- **VEAL OSSO BUCO**
Parmesan Creamy Polenta and Grilled Baby Fennel
\$27 supplement
- **FREE RANGE ROASTED BREAST OF CHICKEN**
Haricot Verts Amandine, Parmesan Mashed Potatoes and Tarragon Lemon Jus
- **PAN SEARED FREE RANGE CHICKEN**
Sweet Pea Calabrese Sausage Risotto, Jumbo Asparagus and Thyme Jus
- **GRILLED FREE RANGE CHICKEN BREAST**
Vichy Kyoto Baby Carrot, Potato Purée, Truffle, Chasseur Sauce
- **GRILLED HALIBUT**
Roasted Broccolini, Crescent Polenta Cake, Sherry Cream Sauce
- **PAN SEARED SEA BASS**
Okinawa Potato Purée, Sautéed Baby Spinach and Miso Yuzu Sauce
- **ROASTED SALMON**
Poached Potatoes, Fennel, Mussels, Scallops, Shrimp, White Wine Cream Sauce
- **STEAMED CHILEAN SEA BASS**
Lentil and Root Vegetable Stew
- **PAN SEARED COD**
Gigantes Beans, Chorizo, Beet Greens, Bouillabaisse and Saffron Aioli Crostata
- **RED SNAPPER**
Crushed Fingerling Potatoes, Seasonal Vegetable, Provençale Tomato, Citrus-Dill Sauce
- **SAUTÉED MEDITERRANEAN BRANZINO**
Red Endive, Shallots, Haricot Vert, Celery Root Purée, Red Wine Sauce
- **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

PLATED MENUS

LUNCH & DINNER

VEGETARIAN ENTREES

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

VEGAN ENTREES

- **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

PLATED MENUS

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 À LA MODE**
Vanilla Ice Cream
- **TIRAMISU VERRINE**
Mascarpone Cream, Amaretto Cookie, Cocoa Powder
- **RICOTTINA**
PISTACHIO CANNOLI
Cannoli Mousse with Pistachio Cream
- **PECAN TARTLET (GF)**
Chantilly Cream
- **PISTACHIO MOUSSE**
Checker Joconde, Vanilla Sponge
- **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 (V/GF)**
- **TAHITIAN VANILLA CRÈME BRÛLÉE (GF)**
- **BAILEYS GATEAU (GF)**
Flourless Chocolate Cake

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





CATERING THE INTERCONTINENTAL LIFE

BUFFET MENUS



BUFFET MENUS

LUNCH & DINNER

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

Lunch - \$186 per guest

Dinner - \$219 per guest

BREADS (SELECT THREE)

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

SOUPS (SELECT ONE)

- SPLIT PEA, SMOKED HAM HOCK SOUP
- CAPRESE BISQUE, TOMATO, BABY MOZZARELLA, BASIL
- POTATO LEEK, CHIVE-HERB PISTOU
- BUTTERNUT SQUASH BISQUE, COCONUT MILK, SMOKED HARISSA
- VEGETABLE MINISTRONE WITH BABY KALE AND PARMESAN
- VEGETABLE MINISTRONE WITH SARDINIAN COUSCOUS
- CORN BISQUE WITH BROOKLYN RICOTTA AND LIME
- CHICKEN SOUP, SARDINIAN COUSCOUS, DILL
- CHICKEN TORTILLA SOUP
- SMOKED TOMATO AND CORIANDER
- BLACK TRUFFLE CORN CHOWDER
- NEW ENGLAND CLAM CHOWDER
- ROASTED CARROT-FENNEL

SALADS (SELECT TWO)

- **QUINOA & RED WATERCRESS SALAD**
Baby Kale, Chickpeas, and Roasted Potato
- **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
- **RED BEET AND MANGO SALAD**
Toasted Walnuts, Goat Cheese, Frisée, White Balsamic Vinaigrette
- **MESCLUN SALAD**
Local Blue Cheese, Pistachio
- **PUGLIA BREAD SALAD**
Toasted Ciabatta, Lucky Red and Yellow Tomatoes, Oregano, Red Onion, Extra Virgin Olive Oil
- **ARUGULA SALAD WITH OLIVES**
Feta, Toasted Hazelnuts, Red Onion, Kalamata Olives, Cider Vinegar and Dill

BUFFET MENUS

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
- **MOROCCAN SALMON COUSCOUS SALAD**
Baby Arugula, Goat Cheese, Cucumber, Mint, Pistachio
- **VEGAN PASTA SALAD**
Cucumber, Red Onion, Heirloom Cherry Tomatoes, Vegan Feta and Red Wine Vinaigrette
- **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
- **KOREAN-STYLE SHORT RIBS (GALBI-JJIM)**
Root Vegetable, Soy, Chestnuts, Dates, Ginger
- **GRILLED PETITE FILET MIGNON**
Red Wine Sauce
- **HERB MARINATED CHICKEN BREAST**
Mushroom Tarragon Cream Sauce
- **LEMON CHICKEN BREAST**
Roasted Cipolini Onions, Artichoke, Cherry Tomato, Chicken Jus
- **CHICKEN PICCATA**
Capers, Vermont Lemon Butter Sauce

BUFFET MENUS

LUNCH & DINNER

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

VEGETABLE (SELECT ONE)

- HEN OF THE WOODS MUSHROOMS
- BABY SPINACH
- BRAISED CABBAGE
- GRILLED ASPARAGUS
- TRICOLOR BABY CARROT
- GRILLED SEASONAL VEGETABLES
- SAUTÉED BROCCOLINI, LEMON OIL
- ROASTED FENNEL, PARSNIPS, BABY CARROTS

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
- JASMINE RICE

DESSERTS (SELECT TWO)

- NEW YORK CHEESECAKE (GF)
- FRUIT TART (GF)
- CHOCOLATE TART (GF)
- APPLE TART (GF)
- FRUIT SALAD (GF)
- ASSORTED MINI PETITE FOURS (GF)

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BUFFET MENUS

LUNCH & DINNER

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

Lunch - \$186 per guest

Dinner- \$218 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**

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BUFFET MENUS

DELICATESSEN BUFFET

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

Lunch - \$125 per guest

Dinner - \$156 per guest

BUFFET

- Chicken Noodle Soup

Selection of:

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

DESSERT

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

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BUFFET MENUS

SANDWICH BUFFET

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

Lunch - \$147 per guest

Dinner - \$182 per guest

SOUP (Choose one)

- TOMATO, POTATO LEEK, OR CORN BISQUE

SALAD

- MIXED GREEN SALAD
Pear Tomato, Cucumber, Fig Balsamic Vinaigrette

COLD

- BABAGANOUSH SANDWICH
Avocado, Sundried Tomato, Spicy Arugula, Chickpeas on Whole Wheat
- VEGETABLE AND SPROUT STUFFED PITA
Arugula, Roasted Peppers, Feta, Grilled Vegetables
- MEDITERRANEAN CAULIFLOWER
Summer Roasted Cauliflower, Dill Yogurt, Cucumber, Baby Spinach, Sourdough Roll
- SMOKED JAMBON
Brie, Watercress, Caramelized Onion, Mayonnaise, Gluten-Free Multigrain
- SMOKED TURKEY ON CIABATTA
Baby Spinach, Robiola Cheese, Cranberry, Mayonnaise
- BLT CHICKEN SALAD
Lettuce, Tomato, Bacon, Seven Grain Bread
- GRILLED CHICKEN CAESAR WRAP
Romaine, Parmesan
- ROAST BEEF
Sliced Roast Beef, Watercress, Lucky Tomato, Pickled Red Onion, Havarti Cheese, Whole Grain Mustard, Horseradish Cream on Ciabatta

HOT

- CRISPY CHICKEN PARMESAN
San Marzano Marinara, Hoagie Roll, Fresh Mozzarella
- GRILLED FLAT IRON STEAK
Brie, Caramelized Onions, Pesto, Baguette
- PHILLY CHEESESTEAK
Sliced Sirloin, Onions, American Cheese, Peppers
- REUBEN SANDWICH
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marble Rye

Served with the following:

- CHIPS AND PICKLED TOMATOES
- COOKIES, BROWNIES AND BLONDIES

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BUFFET MENUS

THEMED BUFFETS

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

Lunch - \$194 per guest

Dinner - \$225 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 SAFFRON COUSCOUS SALAD
Baby Arugula, Goat Cheese, Cucumber, Mint, Pistachio
- BAKED FREE-RANGE BONELESS LEMON CHICKEN THIGHS
Fingerling Potatoes
- GRILLED MONTAUK STRIPED 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
Pickled 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

BUFFET MENUS

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

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BUFFET MENUS

ARTISANAL BOXED LUNCH

\$111 per guest
(minimum order 25 people)

- **EMMA'S**

Smoked Ham and Smoked Turkey with Swiss Cheese, Coleslaw, Russian Dressing

- **TURKEY BRIE**

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

- **CRACKED JACK TURKEY**

Cracked Pepper Turkey and Turkey Pastrami with Pepper Jack Cheese, Onion, Capers, Lettuce, Tomato, Chipotle Mayo

- **TUNA PESTO**

Tuna Salad with Pesto Sauce, Pickled Onion, Avocado, Arugula, Splash of Balsamic Vinegar

- **FARMHOUSE CHICKEN SALAD**

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

- **SICILIAN**

Turkey, Genoa Salami, Provolone Cheese, Lettuce, Tomato, Onion, Roasted Red Pepper, Capers

- **ITALIAN**

Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Onion, Hot Peppers

- **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, White, Brioche, Kaiser Roll, Ciabatta, Marble Rye, Pumpernickel, Rye, Whole Wheat Roll, Sun Dried Tomato Wrap, Spinach Wrap, Whole Wheat Wrap, Gluten-Free Wrap, Gluten-Free Bread

SALAD ENHANCEMENT

Choice of (1) Side Salad to be included in the Boxed Lunch:

- Garden Salad with Black Olives, Carrots, Cucumbers, Green Peppers, Yellow Peppers, Radish, Red Cabbage, Romaine, Tomato
 - Caesar Salad with Crouton, Romaine, Parmesan Cheese
 - Autumn Salad with Cranberries, Grapes, Walnuts, Crumble Bleu Cheese, Mesclun Greens
 - Summer Salad with Sunflower Seeds Roasted Corn, Edamame, Walnuts, Baby Arugula
 - Heirloom Cherry Tomato and Mozzarella Salad with Cucumber, Basil, Oregano
 - Roasted Corn Salad with Black Beans, Peppers, Avocado, Scallion, Ranch Dressing
- +\$11 per guest**

All boxed lunches include the following:

- Cape Cod Kettle Chips or Terra Chips
- Whole Fruit
- Cookie or Brownie
- Organic Free Trade Barclay Blend, Decaffeinated Coffee, DAMMANN Freres Teas

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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 with Tamarind Dipping Sauce
- Goat Cheese and Honey Phyllo
- Edamame and Corn Quesadilla with Lime Crema
- Grilled Vegetable Brochette with Cucumber Cumin Yogurt *GF*
- Edamame Dumpling with Crunchy Chile Sauce
- Mini Falafel with Lemon Tahini Dipping Sauce
- Brandied Peaches and Brie Puff
- Pear, Roasted Almond and Brie Puff
- Eggplant Caponata *Star Vegan*
- Halloumi and Vegetable Skewer *GF*
- Impossible Beef Quesadilla *Vegan*
- Mushroom Taleggio Arancini
- Vegetable Tikki with Green Chutney

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
- Crab Rangoon
- Miso Glazed Shrimp *GF*
- D.C. Style Crab Cigar, Sriracha Aioli

POULTRY AND MEATS

- Peanut Chicken Satay with Peanut Sauce *GF*
- 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
- 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 Reuben En Croute with Thousand Island Dipping Sauce
- Moroccan Lamb Kebob with Chermoula Sauce *GF*
- Goat Cheese Stuffed Dates wrapped in Bacon *GF*
- Paella Croquettes with Shrimp and Chorizo, Saffron Aioli

RECEPTIONS

COLD CANAPÉS

VEGETARIAN

- Ciliegine, Teardrop Tomato, Basil Brochette
- Hudson Valley Brie Crostini, Muscat Grape
- Watermelon Pops, Vegan Feta Cheese, Micro Basil & Balsamic Reduction
Vegan
- Beetroot Waffle, Goat Cheese, Mango
- Wild Mushroom Crostini
- Ricotta Crostini, Torched Mandarin, Micro Arugula
- Hummus Phyllo Cup and Moroccan Olives
- Greek Fava, Capers, Red Onion, Roasted Tomato, Crostini

POULTRY AND MEATS

- 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
- Smoked Duck Breast, Fig Spread, Camembert, Micro Arugula, Brioche
- Cajun Turkey Salad with Cranberry Compote, Graham Cracker Tart
- Marcona Dusted Prosciutto and Melon

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 American Trout Caviar
- Maine Buttered Lobster Rolls with Tarragon Aioli
- Salt Baked Peruvian Potato with Crème Fraiche and Caviar
- Ahi Tuna Tartare, Avocado, Chives, Sesame Soy, Cucumber
- Smoked Sable and Candy Cane Beet
- Lobster Medallion, Yukon Gold Potato, Crème Fraiche, Caviar
- Smoked Sable Salad on Macro-Bagel

Selection of 6 Items - \$74 per guest for the first hour

Selection of 8 items - \$87 per guest for the first hour

Add \$33 per guest for each additional hour

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RECEPTIONS

RECEPTION STATIONS

HUNTS POINT MARKET RAW BAR

- Wasabi Crème Fraiche, Traditional Cocktail Red Wine Mignonette
- Grilled Seafood Salad with Pico De Gallo
- Mussels on the Half Shell
- Maine Poached Lobster
- 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
+\$13 per supplement

\$77 per guest for the first hour

\$38 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

\$38 per guest for the first hour

\$20 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

\$62 per guest for the first hour

\$32 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

\$88 per guest for the first hour

\$43 per guest for each additional hour



RECEPTIONS

RECEPTION STATIONS

FARMERS MARKET ORGANIC VEGETABLES

- Grilled and Chilled Seasonal Vegetables
- Raw Carrots, Snap Peas, Cucumber, Celery, Florets of Tricolor Cauliflower
- Fresh Herb and Buttermilk Ranch
- Local Garlic and Onion Dip

\$34 per guest for the first hour

\$18 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

\$47 per guest for the first hour

\$25 per guest for each additional hour

GOURMET SLIDERS AND MINI BUNS

- Montauk Roadside Lobster Sliders
- 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

\$55 per guest for the first hour

\$29 per guest for each additional hour

Chef Attendant required for every 75 guests at \$375 per Attendant

PASTA PARLOUR

- Pasta: Cheese Ravioli, Campanelli, Garganelli
- Sauces: Pesto, Roasted Garlic Cream Sauce, Marinara,
- Toppings: Diced Tomatoes, Onions, Mushrooms, Spinach, Peppers, Stracciatella
- Garlic Bread

\$56 per guest for the first hour

\$24 per guest for each additional hour

DIM SUM CART

- **ASSORTED DIM SUM**
Vegetarian, Pork, Beef, Chicken, Shrimp
- **SPECIALTY DIM SUM**
Steamed Bun with Egg Custard, Mini Pork & Cabbage, Steam Bun with Lamb
- **SIDES/ACCOMPANIMENTS**
Vegetable Fried Rice, Scallion Pancakes, Dim Sum Sauce, Hot Mustard, Hot Chili Oil, Sriracha

\$88 per guest for the first hour

\$43 per guest for each additional hour

Minimum of 100 guests

Chef attendant required per 15 guests at \$375 per attendant

RECEPTIONS

RECEPTION STATIONS

DESSERT (CHOICE OF ONE)

- **CHOCOLATE LOVERS**
Chocolate Dipped Strawberries, Assorted Petite Fours,
Assorted Chocolate Truffles, Assorted Chocolate Desserts
- **ICE CREAM STATION**
Chocolate, Strawberry, Vanilla
Hot Fudge, Caramel Sauce, Candies & Toppings
- **YOUR FAVORITE CHEESECAKE**
Mini NY Cheesecake, Blueberry, Cherry, Pineapple Topping
Whipped Cream, Assorted Sauces

\$39 per guest for the first hour

\$21 per guest for each additional hour

SPECIALTY AFFOGATO STATION

- Solato Vanilla Ice Cream with Espresso Shot

\$41 per guest for the first hour

\$21 per guest for each additional hour

Chef attendant required for stations at \$375 per attendant

RECEPTIONS

SUSHI

DELUXE SUSHI STATION

- Rainbow Maki: Kani, Avocado, Cucumber Roll
Topped with Tuna, Salmon, Yellowtail, Avocado, Tobiko
- Spicy Kani Roll: Spicy Tuna, Tempura Crunch, Cucumber Roll
Topped with Kani Salad
- Phoenix Maxi: Shrimp Tempura Roll
Topped with Spicy Tuna, Scallions, Tobiko
- Green Dragon Maki: Eel Cucumber Roll
Topped with Avocado & Eel Sauce
- Mango Summer Roll: Spicy Salmon Tempura Crunch, Cucumber Roll
Topped with Mango & Tobiko
- Fuji Maki: Tuna, Salmon, White Fish, Avocado
- Ricezilla Roll: Tempura Battered Salmon Cream Cheese Roll
Topped with Seaweed Salad, Spicy Mayo, Eel Sauce, Tobiko
- Salmon Avocado Maki
- Shrimp Tempura Maki: Shrimp Tempura, Cucumber, Avocado
- California Maki: Kani, Cucumber, Avocado
- Spicy Tuna Crunch Maki
- Futo Maki: Egg, Kani, Oshinko, Cucumber, Carrots, Avocado
- Vegetable Roll: Cucumber, Avocado, Carrot, Forbidden Rice
- Sweet Potato Roll
- You're Just a Sweetie Maki: Avocado, Cucumber, Pickled Vegetables, Forbidden Rice
Topped with Sweet Potatoes, Rice Crackers
- Edamame
- Seaweed Salad
- Sushi & Sashimi
Salmon, Tuna, White Tuna & Jalapeno, Yellowtail & Scallion, Tamago

\$72 per guest for the first hour

\$36 per guest for each additional hour

**Minimum of 100 guests for all sushi stations*

**Chef attendant required per 75 guests at \$395 per attendant*

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



RECEPTIONS

SUSHI

PREMIER SUSHI STATION

- Soft Shell Crab Maki: Soft Shell Crab, Avocado, Cucumber, Eel Sauce
- Ichiban Maki: Spicy Tuna, Tempura Crunch
Topped with Torched Salmon, Avocado, Tobiko, Spicy Mayo, Eel Sauce
- Naruto Maki: Salmon, Tuna, Yellowtail, Avocado Wrapped in Cucumber
- Scallop Truffle Maki: Eel, Cucumber, Avocado Roll
Topped with Scallop, Truffle Oil
- Kobe Beef Maki: Shrimp Tempura, Avocado, Cucumber Roll
Topped with Kobe Beef, Chef's Special Sauce
- Rainbow Maki: Kani, Avocado, Cucumber Roll
Topped with Tuna, Salmon, Yellowtail, Avocado, Tobiko
- Phoenix Maxi: Shrimp Tempura Roll
Topped with Spicy Tuna, Scallions, Tobiko
- Green Dragon Maki: Eel Cucumber Roll
Topped with Avocado & Eel Sauce
- Lover's Maki: Spicy Salmon, Avocado, Tempura Flakes
Wrapped with Tuna & Spicy Aioli
- Fuji Maki: Tuna, Salmon, White Fish, Avocado
- Ricezilla Roll: Tempura Battered Salmon Cream Cheese Roll
Topped with Seaweed Salad, Spicy Mayo, Eel Sauce, Tobiko
- Vegetarian's Delight Maki: Carrot, Seaweed Salad, Sweet Potato Tempura, Cucumber
Topped with Avocado
- Spicy Tuna Crispy Rice
- You're Just a Sweetie Maki: Avocado, Cucumber, Pickled Vegetables, Forbidden Rice
Topped with Sweet Potatoes, Rice Crackers
- Pickle Me Roll: Pickled Vegetables, Oshinko, Cucumber
- Traditional Maki: Salmon Avocado Maki, Tuna Avocado Maki, California Maki, Spicy Tuna Maki, Spicy Salmon Cucumber Maki, Vegetable Roll, Sweet Potato Tempura, Shrimp Tempura Maki
- Sushi Pizza: Scallion Pancake, Spicy Tuna, Seaweed Salad, Spicy Aioli, Eel Sauce, Wasabi Aioli, Tobiko
- Edamame
- Seaweed Salad
- Assorted Sushi & Sashimi
Scallop, Kobe Beef, Salmon, Tuna, White Tuna & Jalapeno, Yellowtail & Scallion, Tamago, Inari, Ebi, Eel

\$104 per guest for the first hour

\$52 per guest for each additional hour

**Minimum of 100 guests for all sushi stations*

**Chef attendant required per 75 guests at \$395 per attendant*

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*





SPECIALTY CARVING DISPLAYS

BEEF TENDERLOIN

- Bordelaise and Béarnaise Sauces, Grilled Vegetables, Epi Rolls

\$64 per guest for the first hour

\$32 per guest for each additional hour

ROASTED PRIME RIB

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

\$58 per guest for the first hour

\$30 per guest for each additional hour

TRADITIONAL ROAST TURKEY

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

\$46 per guest for the first hour

\$25 per guest for each additional hour

SALMON EN CROUTE

- Spinach, Wild Mushroom, Dill Beurre Blanc

\$57 per guest for the first hour

\$27 per guest for each additional hour

PINEAPPLE GLAZE VIRGINIA HAM

- Assorted Mustards, Sweet Potato

\$47 per guest for the first hour

\$24 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

\$56 per guest for the first hour

\$28 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

\$19 Per Guest Per Supplement

Minimum of 25 guests for all carving displays

All Carving Displays Require a Carving Chef at \$395 per Chef.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RECEPTIONS

RECEPTION ENHANCEMENTS

A CULINARY TOUR OF MANHATTAN AND THE BOROUGHES

SPANISH HARLEM

"East 96th Street to 140th Street"

- Guacamole Tradicional con Tostadas
- Beef Empanada 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

\$57 per guest for the first hour

\$28 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

\$59 per guest for the first hour

\$30 per guest for each additional hour

MULBERRY STREET-LITTLE ITALY

- Focaccia San Marzano with Assorted Toppings
- Focaccia Margherita
- 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

\$59 per guest for the first hour

\$30 per guest for each additional hour

ASTORIA, QUEENS

"A Greek Isle in the New York City Sea"

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

\$59 per guest for the first hour

\$30 per guest for each additional hour

KOREA TOWN

KOREAN FRIED CHICKEN (Choose two)

- Original, Soy Garlic, Spicy Soy Garlic, Sweet & Spicy, Korean Snow

PANCAKE (Choose one)

- Crispy Kimchi Pancakes or Seafood Pancake

PROTEINS (Choose one)

- Bulgogi Beef, Spicy Pork Belly, Pork Belly, Spicy Chicken

SIDE (Choose two)

- Tteokbokki (Rice Cakes), Korean Fried Rice, White Rice, Ramen Fried Rice

SIDE DISHES (Choose three)

- Kimchi, Bean Sprouts, Seasoned Spinach, Cucumber Kimchi, Pickled Radish, Pumpkin Salad, Potato Salad

\$57 per guest for the first hour

\$28 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 \$375 per attendant

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CATERING THE INTERCONTINENTAL LIFE

BEVERAGES



BEVERAGE

BAR SELECTION

WINE, BEER AND SODA BAR

WINE

- Silvergate Cabernet Sauvignon, Silvergate Chardonnay, The Seeker 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

\$39 per guest for the first hour

\$22 per guest for each additional hour

PREMIUM OPEN BAR

LIQUOR

- Absolut Vodka, Ford's Gin, Jim Bean Bourbon, Dewar's White Label Scotch, Jameson Whiskey, Don Q Cristal Rum, Corazón Blanco Tequila, Illegal Mezcal, Vermouth

WINE

- Silvergate Cabernet Sauvignon, Silvergate Chardonnay, La Fête De Rosé, Segura Viudas Cava

BEER

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

SODA

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

\$52 per guest for the first hour

\$24 per guest for each additional hour

All Bars Require a Bartender – \$395 Per Bartender Per 75 Guests

DELUXE OPEN BAR

LIQUOR

- Tito's Vodka, Grey Goose Vodka, Bombay Sapphire, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Crown Royal Whiskey, Appleton Estate Signature, Don Fulano Tequila, Dos Hombres Mezcal, Vermouth

WINE

- Louis Martini Cabernet Sauvignon, Sonoma County
- Franciscan Estates, Chardonnay, Napa Valley CA
- 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

\$58 per guest for the first hour

\$28 per guest for each additional hour



BEVERAGE

SPECIALTY WINE LIST

SPARKLING

- Prosecco Rosé Brut, Luca Paretti, IT **\$85**
- Schramsberg Mirabelle Brut, North Coast CA **\$135**

CHAMPAGNE

- Collet Brut, Aÿ, NV **\$140**
- Duval-Leory Brut Reserve, FR **\$167**
- Piper-Heidsieck, Brut, Champagne, FR **\$150**
- Veuve Clicquot, Yellow Label, Champagne NV **\$197**
- Billecart-Salmon Blanc de Blancs, NV **\$197**
- Dom Pérignon, Épernay, NV **\$575**

SAUVIGNON BLANC

- Stoneleigh, Marlborough **\$100**
- La Crema, Sonoma County **\$80**

CHARDONNAY

- Cakebread, Napa Valley, CA **\$130**
- Hartford Court, Russian River Valley **\$104**

PINOT GRIGIO

- Santa Margherita, Valdadige, IT **\$98**
- Acrobat, Pinot Gris, OR **\$72**

ROSÉ

- La Fête Du Rose, Provence, FR **\$78**
- Minuty Prestige, Provence, FR **\$104**

PINOT NOIR

- Patz & Hall, Sonoma, CA **\$135**
- Bezel by Cakebread, Central Coast, CA **\$86**
- Sea Smoke, Santa Rita Hills, CA **\$290**

MERLOT

- Decoy, Sonoma County, CA **\$95**
- St. Francis, Sonoma County, CA **\$110**

CABERNET SAUVIGNON

- Caymus, Napa Valley, CA **\$275**
- Mondavi, Napa Valley, CA **\$155**
- Ghost Pines, Monterey, CA **\$86**

WINES OF THE BEATEN PATH

- Catena Vista Flores Malbec, Mendoza, AR **\$150**
- Garzón Tannat Reserva, Uruguay **\$95**
- Castello Banfi "Magna Cum Laude," Montalcino, IT **\$120**
- Nicosia Sabbie di Sutta, Sicily, IT **\$104**

All Bars Require a Bartender – \$395 Per Bartender Per 75 Guests



BEVERAGE

SIGNATURE COCKTAILS

SUPERBERRY FIZZ | \$18

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

ORGANIC AGAVE MARGARITA | \$18

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

RED DAWN | \$18

- Portland 88, Limoncello, Lemon Juice, Pomegranate Grenadine

ON TAYLOR | \$18

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

CABLE CAR | \$18

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

LA PERLA | \$18

- Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur

HEMINGWAY DRY MARTINI | \$18

- Tanqueray Gin, Noilly Pratt Dry Vermouth

STEINBECK MANHATTAN | \$18

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

F. SCOTT OLD FASHIONED | \$18

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

PADURA MOJITO | \$18

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

All Bars Require a Bartender – \$395 Per Bartender Per 75 Guests





BEVERAGE

“SPIKE-IT” STATIONS

COLLINS STAND | \$38 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 | \$32 per guest (2 hrs)

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

STOREFRONT COFFEE CART | \$32 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 | \$32 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 | \$65 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 Daiquiri is a local favorite – named after Ernest Hemmingway who completed his famous novel *For Whom the Bells Tolls* at The Barclay!

EDIBLE ART | \$78 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 | \$58 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 | \$47 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 | \$105 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

FLORIST

Ariston Flowers & Boutique
Theo Barbagianis
(212) 867-8880
theob@aristonflowers.com
<http://www.aristonflowers.com>

LIGHTING

ENCORE
My-An Van
(212)-906-3118
my-an.van@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 \$285 per buffet applies and additional supplemental charge of \$9++ per person is added to the menu price
Chef Attendants	Chef attendants are required for some menu items and stations. A labor charge of \$395 applies per attendant.
Bartenders	There is bartender fee of \$395 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.