



INTERCONTINENTAL.
NEW YORK TIMES SQUARE

Continental Breakfast Menu

Deluxe Continental Breakfast

- Sliced Seasonal Fruit and Berries
- Organic Greek Yogurt and House Made Granola Parfait
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagel Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$60.00 Per Guest

To Your Health Continental Breakfast

- Sliced Seasonal Fruit and Berries
- Assorted Low Fat Muffins and Sugar Free Muffins
- Croissants, Bagels and Low Fat Cream Cheese
- Organic Fat Free Greek Yogurt and House Made Granola Parfait
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$58.00 Per Guest

Continental Breakfast

- Sliced Seasonal Fruit and Berries
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$56.00 Per Guest

23% Service Charge and 8.875% State Sales Tax on all Food and Beverage
These Menus are Effective for 2012 and are Subject to Change
All Menus Are Subject to 2 Hours of Service



Buffet Breakfast Menu

Empire State Breakfast Buffet

- Sliced Seasonal Fruit and Berries
- Spinach and Mushroom Egg Whites En Cocotte
- Challah French Toast
- Caramelized Bananas, Fresh Berry Mascarpone Agave-Cinnamon Butter
- Tomato Eggs Benedict and Chipotle Hollandaise
- Breakfast Potatoes
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$80.00 Per Guest

Times Square Breakfast Buffet

- Sliced Seasonal Fruit and Berries
- Ham, Egg and Cheese Sandwiches
- Egg Whites, Tomato and Spinach on Whole Wheat Wrap
- Silver Dollar Pancakes
- Breakfast Tater Tots
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$72.00 Per Guest

All American Breakfast Buffet

- Sliced Seasonal Fruit Salad
- Scrambled Eggs with Chives
- Chicken Apple Sausage
- Smokehouse Bacon
- Potatoes O'Brien
- Bowl of Individual Yogurts
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$70.00 Per Guest



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Plated Breakfast Menu

Broadway Breakfast

- Sliced Seasonal Fruit and Berries with Honey Yogurt Drizzle
- Challah French Toast
- Caramelized Bananas, Fresh Berry Mascarpone Agave-Cinnamon Butter
- Chicken Apple Sausage
- Grilled Roma Tomato
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$80.00 Per Guest

Hudson Breakfast

- Organic Fat Free Greek Yogurt and House Made Granola Parfait
- Oven Roasted Tomatoes, Spinach, Mushroom and Feta Cheese Frittata
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$76.00 Per Guest

Shubert Breakfast

- Sliced Seasonal Fruit and Berries
- Honey Yogurt Drizzle
- New York Cheddar Cheese Omelet
- Smokehouse Bacon
- Country Home Fries
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels Butter, Cream Cheese, Honey and Assorted Preserves
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$70.00 Per Guest



Breakfast Enhancements

- European Style Breakfast, Charcuterie and Cheese Selection
- Assorted Croissants and Sliced French Bread

\$24.00 Per Guest

- Classic Eggs Benedict

\$18.00 Per Guest

- Catskills Valley Smoked Salmon, Plain and Vegetable Cream Cheese
Sliced Beefsteak Tomatoes, Red onions, Lemon and Capers

\$18.00 Per Guest

- Challah French Toast, Caramelized Bananas, Fresh Berry Mascarpone
Agave-Cinnamon Butter

\$14.00 Per Guest

- Omelet Station
Our Chef Prepares Organic Eggs Any Style and Omelets To Order
Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar, Swiss Cheese

\$14.00 Per Guest

(Plus \$200.00 Chef Attendant Fee)

- Steel Cut Oatmeal with Raisins, Bananas and Brown Sugar

\$9.00 Per Guest

- Breakfast Burrito, Scrambled Egg, Chorizo and Jack Cheese Burrito
Tomato Salsa

\$8.00 Per Guest

- Breakfast Wrap, Egg Whites, Tomato and Spinach, Whole Wheat Wrap

\$8.00 Per Guest

- Smoothie Shooters, Banana and/or Strawberry
Pineapple and/or Papaya

\$8.00 Per Guest

- Ham, Egg and Cheese Sandwiches

\$7.00 Per Guest

- Organic Fat Free Greek Yogurt and House Made Granola Parfait

\$6.00 Per Guest



Brunch Menu

Town and Country Brunch

- Sliced Seasonal Fruit and Berries
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels
Butter, Cream Cheese, Honey and Assorted Preserves
- Bagels and Schmear
Smoked Salmon, Plain and Vegetable Cream Cheese
Sliced Beefsteak Tomatoes, Red onions, Lemon and Capers
- Grilled Vegetables with Basil and Extra Virgin Olive Oil
- Asparagus with Béarnaise Vinaigrette
- Classic Eggs Benedict
- Belgian Waffle Bites
- Homestead Farms New York State Maple Syrup
Bananas Foster, Whipped Cream
- Lyonnai Potatoes
- Shallot Crusted Tenderloin of Beef with Wild Mushroom Ragout
- Pan Seared Salmon Over Couscous with Balsamic Tomato Jam
- French and Italian Pastries
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$125.00 Per Guest

(Plus \$200.00 Chef Attendant Fee)

Manhattan Brunch

- Sliced Seasonal Fruit and Berries
- Bakery Basket to Include: Croissants, Danishes, Muffins and Bagels
Butter, Cream Cheese, Honey and Assorted Preserves
- Catskills New York Smoked Salmon Display
Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes
Red Onions, Lemon and Capers
- Challah French Toast, Caramelized Bananas, Fresh Berry Mascarpone
and Agave-Cinnamon Butter
- Smokehouse Bacon
- Chicken Apple Sausage
- Herbed Baby Bliss Potatoes
- Eggs-zactly How You Want 'Em...
Our Chef Prepares Organic Eggs Any Style and Omelets To Order
Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar
and Swiss Cheese
- Orange, Grapefruit, Tomato, Apple and Cranberry Juices
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

\$110.00 Per Guest

(Plus \$200.00 Chef Attendant Fee)