

GRAND BRASSERIE

Vanderbilt Hall, once the Terminal's main waiting room, has been transformed into Grand Brasserie, a New York City meeting place with Parisian flair. Open daily from 5:30am – 2:00am, our brasserie is an airy 400-seat restaurant and bar, featuring two impressive bars and dining rooms, offering a menu filled with timeless French classics.



CAPACITIES

Non-Private: up to 30 guests seated

Private: up to 80 guests seated | 120 guests standing

Bar Reception: up to 50 guests standing

Full Buyout: up to 400 guests seated | 450 guests standing

89 EAST 42ND STREET NEW YORK CITY | GRANDBRASSERIE.COM

GROUP DINING MENUS | DINNER

DINNER ONE

served family style

STARTERS

SALADE VERTE haricots verts, cherry tomato

SHRIMP COCKTAIL

LEEEKS VINAIGRETTE cured egg yolk, sherry vinaigrette

ENTRÉES

SALMON FLORENTINE spinach, basil verjus

POULET ROTI whole roasted chicken

RAVIOLI Á LA PARISIENNE mushrooms, truffle

SIDES

POMMES FRITES

HARICOTS VERTS

DESSERTS

PROFITEROLES chocolate, vanilla ice cream

CRÈME BRÛLÉE caramel brittle

LEMON MILLE FEUILLE candied lemon

\$115 PER PERSON

Pricing does not include tax, 20% gratuity and a 6% administrative fee

GROUP DINING MENUS | DINNER

DINNER TWO

served family style

STARTERS

TUNA TARTARE avocado, soy lime dressing

BEET SALAD quinoa, feta

FOIE GRAS MOUSSE brioche toast, cherry gelée

ENTRÉES

GRILLED BRANZINO olive tapenade

POULET ROTI whole roasted chicken

BEEF ENTRECÔTE sauce au poivre, bearnaise, maître d'hôtel,
bordelaise

SIDES

TRUFFLE FRITES

SPINACH

GRATIN DE MACARONI comté

DESSERTS

DARK CHOCOLATE MOUSSE whipped cream

CRÈME BRÛLÉE caramel brittle

LEMON MILLE FEUILLE candied lemon

\$135 PER PERSON

Pricing does not include tax, 20% gratuity and a 6% administrative fee

GROUP DINING MENUS | DINNER

DINNER THREE

served family style

STARTERS

SHRIMP COCKTAIL

ESCARGOT PERSILLADE garlic, parsley

SALADE VERTE haricots verts, cherry tomato

SALADE NIÇOISE tuna mi-cuit, niçoise olives

ENTRÉES

DOVER SOLE MEUNIERE lemon brown butter

RAVIOLI Á LA PARISIENNE mushrooms, truffle

BONE-IN NY STRIP sauce au poivre, bearnaise, maître d'hôtel, bordelaise

CRISPY CAULIFLOWER confit tomato sauce

SIDES

SAUTÉED MUSHROOMS

TRUFFLE POMMES PURÉE

HARICOTS VERTS

DESSERTS

OPERA creme de praline

LEMON MILLE-FEUILLE candied lemon

APPLE TARTE TATIN caramel sauce

\$165 PER PERSON

ADD-ONS

SHRIMP COCKTAIL \$12 per person

OYSTERS \$12 per person

LOBSTER COCKTAIL \$16 per person

MINI LOBSTER ROLLS \$10 per person

FRIED ARTICHOKEs fennel pollen \$8 per person



Pricing does not include tax, 20% gratuity and a 6% administrative fee