

# 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](http://GRANDBRASSERIE.COM)

**GROUP DINING DAY MENUS FROM 5:30AM-2:30PM**

**NEW BREAKFAST**

served family style

**STARTER**

SEASONAL GREEN MARKET FRUITS

**ENTRÉES**

SELECTION OF BAGELS (everything, plain, sesame)

whipped cream cheese, Bonne Maman jam

HOUSE MADE GRANOLA, YOGURT, BERRIES, CLOVER HONEY

SOFT SCRAMBLED EGGS spinach, gruyere cheese

**SIDES**

ROASTED YUKON POTATOES chives creme fraiche

NIMAN RANCH BACON

**\$45 PER PERSON**

**CONTINENTAL BREAKFAST**

served family style

SEASONAL GREEN MARKET FRUITS

SELECTION OF BAGELS (everything, plain, sesame)

whipped cream cheese, Bonne Maman jam

HOUSE MADE GRANOLA, YOGURT, BERRIES, CLOVER HONEY

**\$35 PER PERSON**

**GRAND BRASSERIE BREAKFAST**

served family style

**STARTER**

SEASONAL GREEN MARKET FRUITS

SELECTION OF BAGELS (everything, plain, sesame)

whipped cream cheese, Bonne Maman jam and smoked salmon

**ENTRÉES**

PANCAKE caramelized Honeycrisp apples, berries

SOFT SCRAMBLED EGGS spinach, gruyere cheese

ROASTED YUKON POTATOES chives, creme fraiche

**SIDES**

NIMAN RANCH BACON

TURKEY BACON

**\$55 PER PERSON**

Pricing does not include tax, gratuity and administrative fee

**GROUP DINING DAY MENUS FROM 5:30AM-2:30PM**

**BRUNCH**

*served family style*

**STARTERS - PRE -SELECT 3**

SALADE VERTE haricots verts, cherry tomato

BEET SALAD quinoa, feta

TUNA TARTARE avocado, soy lime dressing (\$5 PER PERSON SUPPLEMENT)

FRIED ARTICHOKEs fennel pollen

GRANOLA yogurt, berries

**ENTRÉES - PRE -SELECT 3**

SOFT SCRAMBLED EGGS spinach, gruyere cheese

BAGELS & LOX

QUICHE OF THE DAY bacon / spinach & goat cheese

BUTTERMILK PANCAKES maple syrup

FRENCH TOAST Tahitian vanilla, berries

**SIDES - PRE -SELECT 2**

MIXED GREENS SALAD

PORK SAUSAGE

BACON

POMMES FRITES

TRUFFLE FRITES (\$6 PER PERSON SUPPLEMENT)

**\$55 PER PERSON**

Pricing does not include tax, gratuity and administrative fee

**GROUP DINING DAY MENUS FROM 5:30AM-2:30PM**

**LUNCH "EXPRESS"**

served family style

**STARTERS**

SALADE VERTE haricots verts, cherry tomato  
BEET SALAD quinoa, feta

**ENTRÉES**

SALMON FLORENTINE spinach, basil verjus  
RAVIOLI À LA PARISIENNE mushrooms, truffle

**SIDE**

POMMES FRITES

**DESSERT**

FRUIT PLATE chef's selection of seasonal fruits

**\$60 PER PERSON**

**LUNCH "LEISURELY"**

served family style

**STARTERS**

SALADE VERTE haricots verts, cherry tomato  
BEET SALAD quinoa, feta  
TUNA TARTARE avocado, soy lime dressing

**ENTRÉES**

SALMON FLORENTINE spinach, basil verjus  
POULET ROTI whole roasted chicken  
BEEF ENTRECÔTE sauce au poivre, bearnaise, maître d'hôtel, bordelaise

**SIDES**

SPINACH  
POMMES FRITES

**DESSERTS**

PROFITEROLES chocolate, vanilla ice cream

**\$85 PER PERSON**

Pricing does not include tax, gratuity and administrative fee

**GROUP DINING DAY MENUS FROM 5:30AM-2:30PM**

**LUNCH "GOURMAND"**

served family style

**STARTERS**

SALADE VERTE haricots verts, cherry tomato

SHRIMP COCKTAIL

LEEEKS VINAIGRETTE cured egg yolk, sherry vinaigrette

**ENTRÉES**

GRILLED BRANZINO olive tapenade

POULET ROTI whole roasted chicken

FILET PRIME sauce au poivre, bearnaise, maître d'hôtel, bordelaise

**SIDES**

SAUTÉED HARICOTS VERTE

GRATIN DE MACARONI Comté

**DESSERTS**

PROFITEROLES chocolate, vanilla ice cream

**\$105 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



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