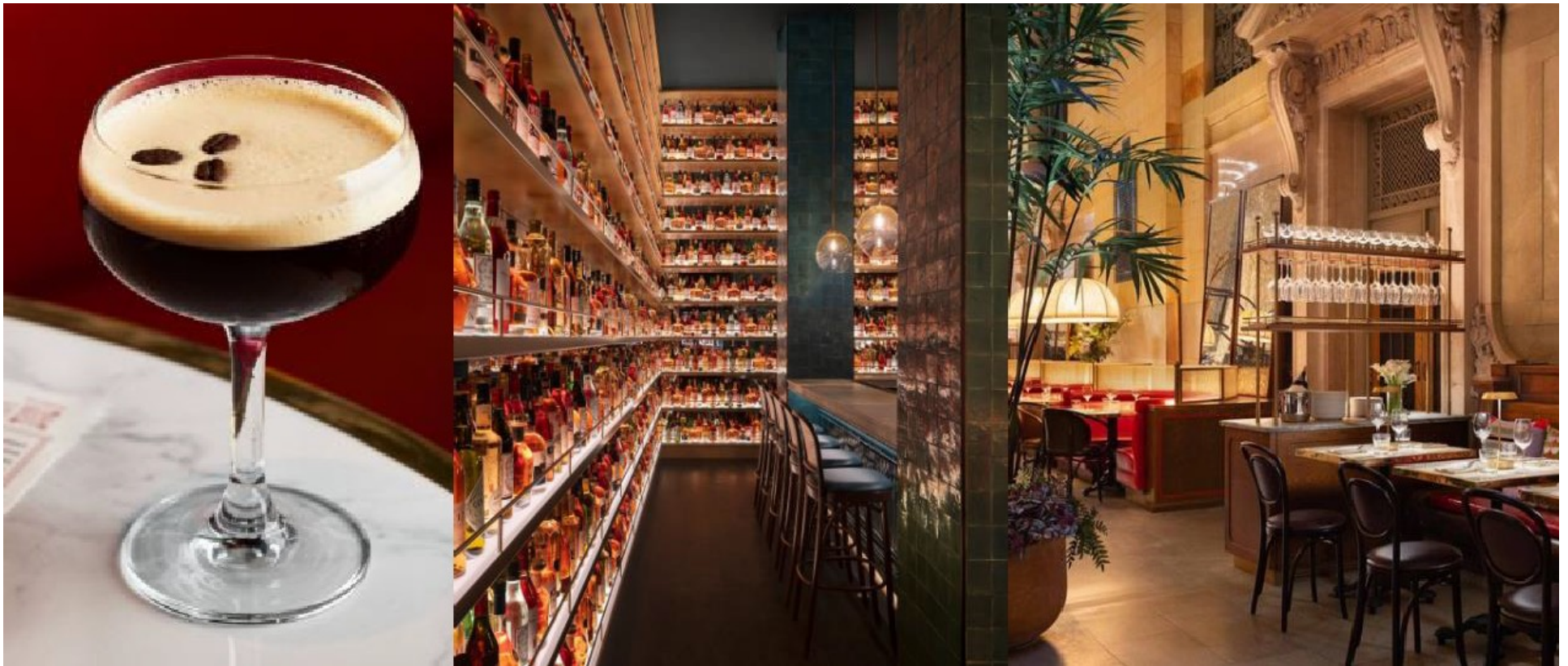


GRAND BRASSERIE

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 | RECEPTION

PASSED HORS D'ŒUVRES

CHEESE GOUGÈRES

TRUFFLE MUSHROOM VOL-AU-VONT puff pastry,
mushroom

OEUF MIMOSA quail egg, lumpfish caviar

ROQUEFORT & PEAR TOAST bleu cheese, pear

STUFFED MUSHROOMS sundried tomato, pine nuts,
tomme de Savoie

ASSORTED QUICHES spinach & goat cheese,
bacon provençal

BEETS TARTELETTE vegan hazelnut cheese, blackberry

TARTARE DE THON tuna tartare, phyllo cup

SMOKED SALMON BLINI crème fraîche, chives

FISH BRANDADE cod fish fritter, aioli

SAUCISSE COCKTAIL pigs in a blanket

TARTARE DE BŒUF beef tartare, crostini

HAM & BRIE TOAST fig chutney

SELECTION OF 3 - \$45 PER PERSON* PER HOUR

SELECTION OF 6 - \$75 PER PERSON* PER HOUR

PLATES - STATIONARY HORS D'ŒUVRES

ASSORTED CHEESES chef's selection of five
(serves 4) \$41 PER ORDER

ASSORTED CHARCUTERIE chef's selection of five
(serves 4) \$46 PER ORDER

ASSORTED CRUDITE (serves 4) \$34 PER ORDER

PLATEAUX DE FRUIT DE MER

5 shrimp, 6 oysters, 6 clams, 3 Bay scallop ceviche, 9 PEI mussels,
jumbo lump crab, lobster cocktail
\$185 PER ORDER

BEEF SLIDERS (4 per order) \$27 PER ORDER

CAULIFLOWER CROQUETTES (6 pieces per order) \$22 PER ORDER

CROQUE MONSIEUR (6 pieces per order) \$27 PER ORDER

MINI LOBSTER ROLLS (3 pieces per order) \$33 PER ORDER

SHRIMP COCKTAIL (6 per order) \$24 PER ORDER

CAVIAR SERVICE 1 oz. Premium Caviar, blini, scrambled egg,
crème fraîche \$165

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

GROUP DINING MENUS | RECEPTION

PASSED SWEET CANAPÉS

MINI MACARONS

STRAWBERRY CHEESECAKE

LEMON MERINGUE TART

DARK VALRHONA CHOCOLATE TART

TIRAMISU

PEANUT BUTTER MOUSSE

CHOCOLATE FINANCIER

PISTACHIO OPERA CAKE

PROFITEROLES

MOCHA BRANDY TART

PANACOTTA (vegan)

SELECTION OF 3 - \$30 PER PERSON PER HOUR

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