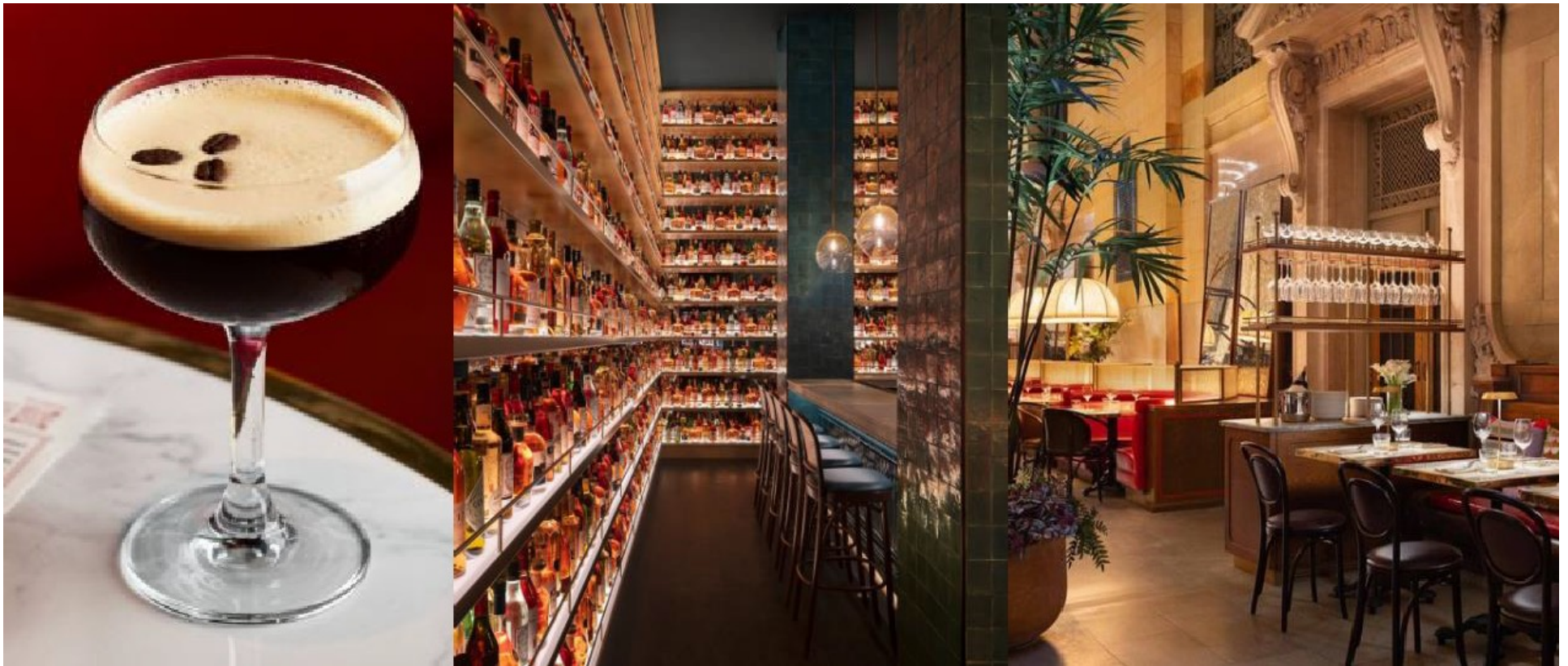


GRAND BRASSERIE

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 in Main Dining Room

Private: up to 80 guests seated | 120 guests standing in Green Room

Bar Reception: up to 50 guests standing

Full Buyout: up to 330 guests seated | 570 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 - \$50 PER PERSON* PER HOUR

SELECTION OF 6 - \$83 PER PERSON* PER HOUR

PLATES - STATIONARY HORS D'ŒUVRES

ASSORTED CHEESES chef's selection of five
(serves 4) \$45 PER ORDER

ASSORTED CHARCUTERIE chef's selection of five
(serves 4) \$50 PER ORDER

ASSORTED CRUDITE (serves 4) \$38 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
\$203 PER ORDER

BEEF SLIDERS (4 per order) \$30 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) \$26 PER ORDER

CAVIAR SERVICE 1 oz. Premium Caviar, blini, scrambled egg,
crème fraîche \$182

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 - \$33 PER PERSON PER HOUR

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

GROUP DINING MENUS | RECEPTION PACKAGE

PASSED HORS D'ŒUVRES

PRE SELECT 5

ROQUEFORT & PEAR TOAST bleu cheese, pear

STUFFED MUSHROOMS sundried tomato, pine nuts,
tomme de Savoie

ASSORTED QUICHES spinach & goat cheese,
bacon provençal

TARTARE DE THON tuna tartare, phyllo cup

SAUCISSE COCKTAIL pigs in a blanket

TARTARE DE BŒUF beef tartare, crostini

BEETS TARTELETTE vegan hazelnut cheese, blackberry

STATIONARY HORS D'ŒUVRES

ASSORTED CHEESES & CHARCUTERIE

1 HOUR OF FOOD WITH 2 HOURS OF BEER & WINE - \$130 PER PERSON

1 HOUR OF FOOD WITH 2 HOURS OF WELL SPIRITS, BEER & WINE - \$150 PER PERSON

1 HOUR OF FOOD WITH 2 HOURS OF PREMIUM SPIRITS, BEER & WINE - \$170 PER PERSON

ALL PACKAGES INCLUDE NON ALCOHOLIC BEVERAGE

GROUP DINING MENUS | FULL RESTAURANT RENTAL STATIONS PACKAGE

\$125,000 FOOD & BEVERAGE MINIMUM SPEND

STATIONARY

PLATEAUX DE FRUIT DE MER

shrimp cocktail, oysters, clams, Bay scallop ceviche, lobster cocktail

ASSORTED CHEESES & CHARCUTERIE

Chef Selection of 3 cheese and 3 meats with accoutrements

CARVING STATIONS WITH SIDES

CHATEAUBRIAND sauce au poivre

WHOLE ROASTED TURBOT OR SALMON PLANK

ROASTED POTATOES

HARICOTS VERTS

DESSERTS

MINI MACARONS

LEMON MERINGUE TART

PISTACHIO OPERA CAKE

ASSORTED FRUIT

BEVERAGE

3 HOURS STANDARD BAR PACKAGE, NON ALCOHOLIC BEVERAGE INCLUDED

CHAMPAGNE WELCOME \$20 PP