

# 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](http://GRANDBRASSERIE.COM)

**GROUP DINING BREAKFAST MENU**  
**MONDAY-FRIDAY 7:30AM-10:00AM**

**FAMILY STYLE POWER BREAKFAST**

served family style

**STARTERS**

STEEL CUT IRISH OATMEAL fruits, maple creme fraiche  
SEASONAL GREEN MARKET FRUITS

**ENTRÉES**

SOFT SCRAMBLED EGGS spinach, gruyere cheese  
AVOCADO TARTINE poached egg, confit tomato  
QUICHE OF THE DAY

**SIDES**

ROASTED YUKON POTATOES chives creme fraiche  
TURKEY BACON  
PORK SAUSAGE

**DESSERT TO GO**

HOUSE MADE GRANOLA BAG

**BEVERAGES**

DRIP COFFEE, TEA, & JUICE

**\$65 PER PERSON**

**PLATED POWER BREAKFAST**

served plated for up to 60 guests

**STARTERS** select one

STEEL CUT IRISH OATMEAL fruits, maple creme fraiche  
SEASONAL GREEN MARKET FRUITS

**ENTRÉES** select one

SOFT SCRAMBLED EGGS spinach, gruyere cheese  
AVOCADO TARTINE poached egg, confit tomato  
QUICHE OF THE DAY

**SIDES** select one

ROASTED YUKON POTATOES chives creme fraiche  
TURKEY BACON  
PORK SAUSAGE

**DESSERT TO GO**

HOUSE MADE GRANOLA BAG

**BEVERAGES**

DRIP COFFEE, TEA, & JUICE

**\$85 PER PERSON**

Pricing does not include tax, gratuity and administrative fee

**GROUP DINING BREAKFAST MENUS**  
**MONDAY-SUNDAY 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

**\$50 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

**\$38 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

**\$60 PER PERSON**

Pricing does not include tax, gratuity and administrative fee

**GROUP DINING LUNCH MENU**  
**MONDAY-FRIDAY FROM 11:30AM-2:30PM**

**FAMILY STYLE MIDTOWN POWER LUNCH**

served family style for up to 80 guests

**STARTERS**

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

**ENTRÉES**

SKIRT STEAK sauce au poivre, bearnaise, maître d'hôtel, bordelaise  
RAVIOLI Á LA PARISIENNE mushrooms, truffle  
FAROE ISLANDS SALMON spinach, basil verjus

**DESSERTS**

FRUIT PLATE chef's selection of seasonal fruits  
DARK CHOCOLATE MOUSSE whipped cream  
LEMON MILLE FEUILLE candied lemon

**\$65 PER PERSON**

**PLATED MIDTOWN POWER LUNCH**

served plated for up to 60 guests

**STARTERS** select one

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

**ENTRÉES** select one

SKIRT STEAK sauce au poivre, bearnaise, maître d'hôtel, bordelaise  
RAVIOLI Á LA PARISIENNE mushrooms, truffle  
FAROE ISLANDS SALMON spinach, basil verjus

**DESSERTS** select one

FRUIT PLATE chef's selection of seasonal fruits  
DARK CHOCOLATE MOUSSE whipped cream  
LEMON MILLE FEUILLE candied lemon

**\$85 PER PERSON**

Pricing does not include tax, gratuity and administrative fee

GROUP DINING LUNCH MENUS  
MONDAY-SUNDAY 5:30AM-2:30PM

LUNCH "EXPRESS"

served family style

STARTERS

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

ENTRÉES

FAROE ISLANDS SALMON spinach, basil verjus  
RAVIOLI Á LA PARISIENNE mushrooms, truffle

SIDE

POMMES FRITES

DESSERT

FRUIT PLATE chef's selection of seasonal fruits

\$66 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

FAROE ISLANDS SALMON 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

\$95 PER PERSON

GROUP DINING BRUNCH MENU  
SATURDAY-SUNDAY 9AM-2:30PM

**FAMILY STYLE BRUNCH**

served family style

**STARTERS**

PASTRY BASKET

**ENTRÉES**

SOFT SCRAMBLED EGGS spinach, gruyere cheese

AVOCADO TARTINE poached egg, confit tomato

QUICHE OF THE DAY

**SIDES**

ROASTED YUKON POTATOES chives creme fraiche

TURKEY BACON

AVOCADO

**DESSERT TO GO**

HOUSE MADE GRANOLA BAG

**BEVERAGES**

DRIP COFFEE, TEA, & JUICE

WELCOME MIMOSA \$17 PP

**\$55 PER PERSON**

**PLATED BRUNCH**

served plated for up to 60 guests

**STARTERS**

PASTRY BASKET

**ENTRÉES** *seelct one*

SOFT SCRAMBLED EGGS spinach, gruyere cheese

AVOCADO TARTINE poached egg, confit tomato

QUICHE OF THE DAY

**SIDES** *seelct one*

ROASTED YUKON POTATOES chives creme fraiche

TURKEY BACON

AVOCADO

**DESSERT TO GO**

HOUSE MADE GRANOLA BAG

**BEVERAGES**

DRIP COFFEE, TEA, & JUICE

WELCOME MIMOSA \$17 PP

**\$75 PER PERSON**

Pricing does not include tax, gratuity and administrative fee

GROUP DINING BRUNCH MENU  
SATURDAY-SUNDAY 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**

GROUP DINING BRUNCH MENU  
SATURDAY-SUNDAY 9AM-2PM  
BUFFET STYLE ONLY

**BRUNCH BUFFET**

50-300 guests

**VIENNOISERIE**

croissants, pain au chocolat, scones

**ENTRÉES - PRE -SELECT 2**

EGGS BENEDICT parisian ham, hollandaise

AVOCADO TARTINE poached egg, confit tomato

STEAK & EGGS (\$6 PER PERSON SUPPLEMENT)

FRENCH TOAST tahitian vanilla, berries

RAW BAR TOWER (\$22 PER PERSON SUPPLEMENT)

**DESSERTS**

MINI MACARONS

STRAWBERRY CHEESECAKE

**BEVERAGES**

DRIP COFFEE, TEA, & JUICE

BOTTOMLESS MIMOSAS \$25 PP

**\$105 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

**\$115 PER PERSON**

**ADD-ONS**

SHRIMP COCKTAIL \$13 per person

OYSTERS \$13 per person

LOBSTER COCKTAIL \$18 per person

MINI LOBSTER ROLLS \$11 per person

FRIED ARTICHOKEs fennel pollen \$9 per person



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