

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

EARLY BIRD GROUP DINING MENU MONDAY-SUNDAY 3PM-6PM

FAMILY STYLE EARLY BIRD DINNER

served family style

STARTERS

BEET SALAD quinoa, feta

TUNA TARTARE avocado, soy lime dressing

ENTRÉES

FAROE ISLANDS SALMON spinach, basil verjus

BOEUF BOURGUIGNON pommes purée

SIDES

POMMES FRITES

HARICOTS VERTS

DESSERTS

OPERA creme de praline

LEMON MILLE FEUILLE candied lemon

WELCOME BEVERAGE

GLASS OF CHAMPAGNE OR SAUVIGNON BLANC

\$135 PER PERSON

PLATED EARLY BIRD DINNER

served plated for up to 60 guests

STARTERS seelct one

BEET SALAD quinoa, feta

TUNA TARTARE avocado, soy lime dressing

ENTRÉES seelct one

FAROE ISLANDS SALMON spinach, basil verjus

BOEUF BOURGUIGNON Pommes Purée

SIDES seelct one

POMMES FRITES

HARICOTS VERTS

DESSERTS seelct one

OPERA creme de praline

LEMON MILLE FEUILLE candied lemon

WELCOME BEVERAGE

GLASS OF CHAMPAGNE OR SAUVIGNON BLANC

\$155 PER PERSON

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

GROUP DINING MENUS | DINNER MONDAY-SUNDAY 6:30PM-9:30PM

FAMILY PRIME TIME DINNER

served plated for up to 60 guests

AMUSE

CHEESE GOUGERES rnormay sauce
SMOKED SALMON blini, crème fraîche, chives

STARTERS

TUNA TARTARE avocado, soy lime dressing
LYONNAISE Frisée, lardons, poached egg

MID COURSE

RAVIOLI A LA PARISIENNE mushrooms, truffles
LINGUINI AU RAGU

ENTRÉES

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

DESSERTS

APPLE TARTE TATIN caramel sauce
DARK CHOCOLATE MOUSSE whipped cream
CHEESE COURSE (\$8 PER PERSON SUPPLEMENT)

\$165 PER PERSON

PLATED PRIME TIME DINNER

served plated for up to 60 guests

AMUSE seelct one

CHEESE GOUGERES rnormay sauce
SMOKED SALMON blini, crème fraîche, chives

STARTERS seelct one

TUNA TARTARE avocado, soy lime dressing
LYONNAISE Frisée, lardons, poached egg

MID COURSE seelct one

RAVIOLI A LA PARISIENNE mushrooms, truffles
LINGUINI AU RAGU

ENTRÉES seelct one

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

DESSERTS seelct one

APPLE TARTE TATIN caramel sauce
DARK CHOCOLATE MOUSSE whipped cream
CHEESE COURSE (\$8 PER PERSON SUPPLEMENT)

\$185 PER PERSON

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

GROUP DINING MENUS | DINNER MONDAY-SUNDAY 3PM-11PM

DINNER ONE

served family style

STARTERS

SALADE VERTE haricots verts, cherry tomato

SHRIMP COCKTAIL

LEEK VINAIGRETTE cured egg yolk, sherry vinaigrette

ENTRÉES

SALMON FLORENTINE spinach, basil verjus

POULET ROTI whole roasted chicken

RAVIOLI À LA PARISIENNE mushrooms, truffle

SIDES

POMMES FRITES

HARICOTS VERTS

DESSERTS

PROFITEROLES chocolate, vanilla ice cream

CRÈME BRÛLÉE caramel brittle

LEMON MILLE FEUILLE candied lemon

\$125 PER PERSON

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

\$150 PER PERSON

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

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

\$182 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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