



GRAMERCY PARK HOTEL
2 LEXINGTON AVENUE NEW YORK NY 10010
PHONE 212 920 3300 FAX 212 673 5890
WWW.GRAMERCYPARKHOTEL.COM

BRUNCH MENU PROPOSAL

Pastry Basket: Mini Croissants, Mini Pan au Chocolat, Mini Scones
Mini Muffins: Morning Glory, Almond Poppy Seed, Orange Chocolate Chip
Assorted New York Bagels with Cream Cheese
Greek Yogurt, Fresh Berries, Wildflower Honey
Selection of Seasonal Fruit
Roasted Potatoes
Sugar Snap Peas, Mint, Pecorino, Crisp Pancetta
Mixed Greens, Shaved Radishes, Pecorino, Balsamic Vinaigrette

Please select 4 of the following:

Smoked Salmon with Caper Berries, Pickled Red Onion, Preserved Lemon
Herb Scrambled Eggs with Smoked Bacon & Chicken Apple Sausage
Herb Crusted Tuna, Arugula, Shaved Artichokes
Grilled Chicken Breast, Roasted Yukon Gold Potatoes
Seared Pork Loin, Thumbelina Carrots, Spring Onions, Bacon, Onion Puree
Salmon, Rapini, Salsa Verde
Pork & Beef Bolognese, Penne, Pecorino

BEVERAGES

Freshly Brewed Coffee, Regular and Decaffeinated
Selection of Teas: Earl Grey Supreme, English Breakfast, Assam, Dragon Pearl Jasmine,
Hot Cinnamon Spice, Rooibos Chai, Chamomile and Mint Verbena
Prosecco, Mimosas and Bellinis

*\$120 per person
Based on 10 guest minimum*

*Spring 2011
All Pricing Subject to NYC Sales Tax & 22% Service Charge
Buffets Based on a Minimum of 10 Guests or Your Contracted Minimum Guarantee, Whichever is Greater.*



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RECEPTION STATIONS

CRUDITE - *\$15 per person*

Fresh Market Vegetables, Olives, Seasonal Dips

ARTISANAL CHEESE - *\$34 per person*

Variety of Imported and Domestic Cheeses, Fruit, Nuts, Rustic Bread

SALUMI - *\$38 per person*

Sliced Prosciutto, Selection of Cured Meats, Assorted Pickled Vegetables, Sardinian Crackers

OMELET STATION - *\$40 per person; \$300 additional for omelet chef*

Chef's selection of seasonal ingredients

SEAFOOD BAR - *\$72 per person*

Shrimp Cocktail, Lobster Salad, Chilled Crab Claws, Seasonal Oysters on the Half Shell

DESSERT TABLE - *\$40 per person (or \$30 per person passed butler style)*

Lemon Meringue Pie, Chocolate Raspberry Torte, Caramel-Apple Tartlet, Mini Red Velvet Cupcakes, Chocolate Hazelnut Crunch Bar

GELATO - *\$45 per person + \$125 flat fee for attendant*

Selection of Gelato Flavors served with accompaniments including Grand Marnier Oranges, Roasted Bananas, Fresh Berries, Chocolate Sauce, Caramel Sauce, Whipped Cream, Candies, Sprinkles

COOKIES & BROWNIES - *\$20 per person*

Chocolate Chip, Cinnamon Sugar, Peanut Butter, Triple Chocolate, Frosted Brownies

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