



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

## COCKTAIL RECEPTION MENU PROPOSAL

### PASSED HORS D'OEUVRES

*(Please select 6)*

Roasted Baby Beets, Whipped Goat Cheese, Toasted Hazelnuts

Lobster Salad, Chive, Pickled Red Onion

Fluke Crudo, Meyer Lemon, Extra Virgin Olive Oil

Cumin Spiced Lamb Loin, Eggplant Caponata

Seared Tuna, Chickpea Puree, Marinated Cucumbers

Smoked Salmon, Scallion Cream Cheese, Bagel Chip

Caprese Crostini

Watermelon, Ricotta Salata, Toasted Pine Nuts

Steak Tartare, Watermelon Radish, Dijon Mustard, Sardinian Crackers

Fried Rock Shrimp, Chili Aioli

Crispy Risotto Croquettes, Tomato, Mozzarella

Mini Cheesesteaks, Provolone, Onion Marmelade

Mini Grilled Cheese, Aged Cheddar, Heirloom Tomato

Seared Duck, Fennel Salt

Grilled Short Rib Spiedino

Classic Mini Reuben

Oysters on the Half Shell *(50 guests or less, \$7 per person supplement)*

*\$45 per person for 6 passed hors d'oeuvres for 1 hour*

*\$60 per person for 6 passed hors d'oeuvres for 2 hours*

*\$50 per person for 8 passed hors d'oeuvres for 1 hour*

*\$65 per person for 8 passed hors d'oeuvres for 2 hours*

*\$30 per person additional for each additional hour*

*Spring 2011*

*All Pricing Subject to 22% service charge and NYC Sales Tax*



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## DINNER BUFFET RECEPTION

### **Salads and Vegetables:**

Olive Oil Poached Tuna, Cannellini Beans, Torn Basil, Capers  
Roasted Beets, Lemon Whipped Ricotta, Baby Arugula  
Marinated Chickpeas, Cherry Tomatoes, Cucumbers, Red Onion  
Grilled Asparagus, Toasted Hazelnuts, Hazelnut Vinaigrette  
Sugar Snap Peas, Mint, Pecorino, Crisp Pancetta  
Yukon Gold Potato Salad, Red Onions, Fresh Herbs  
Mizuna Lettuce, Candied Pecans, Goat Cheese  
Mixed Greens, Shaved Radishes, Pecorino, Balsamic Vinaigrette  
Herb Crusted Tuna, Arugula, Shaved Artichokes

### **Meat and Fish:**

Grilled Chicken Breast, Roasted Yukon Gold Potatoes  
Seared Pork Loin, Thumbelina Carrots, Spring Onions, Bacon, Onion Puree  
Roasted Creekstone Sirloin, Glazed Spring Onions  
Tomato Braised Hot and Sweet Italian Sausage, Torn Basil, Parmesan  
Cumin and Cilantro Marinated Chicken Leg, Black Beans  
Roasted Wild Striped Bass, Fennel, Garlic Confit  
Salmon, Rapini, Salsa Verde  
Quick Stew of Seared Gulf Shrimp, Garlic, Tomatoes, Basil, Orange Zest  
Pork and Beef Bolognese, Penne, Pecorino

### **Sides:**

Creamy Polenta, Gorgonzola, Toasted Walnuts; Lemony Fried Potatoes; Heirloom Beans & Greens;  
Grilled Asparagus, Lemon, Pecorino; Green Market Vegetables

### **Passed Desserts:**

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

*Selection two from each category - \$65 per person*

*Select three from each category - \$80 per person*

*Select four from each category - \$95 per person*

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## SUPPLEMENTAL STATIONS FOR DINNER BUFFET

### **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

### **DELUXE STATION** - \$48 per person

Includes Salumi, Cheese, Crudite

### **SEAFOOD BAR** - \$72 per person

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

### **CARVING STATION** - \$60 per person + \$250 flat fee for carving attendant

Choice of Stonecreek Sirloin, Pork Loin, Rack of Lamb, Veal (\$10 Supplement)

Accompanied by Choice of Two Seasonal Side Dishes:

Creamy Polenta, Gorgonzola, Toasted Walnuts

Lemony Fried Potatoes

Heirloom Beans & Greens

Grilled Asparagus, Lemon, Pecorino

Green Market Vegetables, Chef Preparation

### **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

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**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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## DELUXE TOP SHELF OPEN BAR

### TOP SHELF LIQUOR

Grey Goose, Kettle One, Bombay Sapphire, Tanqueray, Bacardi Light Rum, Myers Rum, Johnny Walker Black, Jack Daniels, Makers Mark, Patron Silver, Amaretto, Baileys, Chambord, Cointreau, Drambuie, Grand Marnier, Kahlua, Midori, Seagrams 7, Campari

### GRAMERCY HOUSE WINES

Cypress Vineyards Chardonnay  
Cypress Vineyards Cabernet Sauvignon  
Prosecco

### BOTTLED BEERS

Stella Artois, Amstel Light

### ROOF CLUB SPECIALTY COCKTAILS *please select one*

#### *Champagne-Based Drinks*

**Brideshead Revisited** Prosecco, Plymouth Sloe Gin, St. Germain Elderflower liquor, lemon, Peychaud Bitters

**Zooey** Prosecco, Bonal Apertif, Greenmarket Concord grapes

**Russian Riviera** Prosecco, Vodka, Mint, Lemon, Maple Syrup

#### *Wine-Based Drinks (Sangria, Apertif)*

**The Lady's Lunch** Aperol, St. Germain Elderflower liquor, Rose wine

**The Corsican** Pinot Grigio, Cocchi Americano Apertivo, Apricot Brandy

#### *Sours and Highballs*

**Sleepy Hollow** Gin, Apricot Brandy, Mint, Lemon

**Harvest Highball** Appleton Estate Rum, Tuaca, Soda, Orange twist

**Orchard Fizz** Applejack, Pear Brandy, lemon, honey, soda

**Rye Daisy** Old Overholt Rye Whiskey, lemon, Pomegranate molasses

#### *Cocktails*

**Applejack Rabbit** Lairds Applejack, orange, lemon, maple syrup

**Medici Rose** Campari, Dry Vermouth, Maraschino liquor, raspberry syrup

**Lexington Ave** Vodka, Carpano Antica, Orange Bitters, pineapple syrup

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## UPGRADE WINES AND CHAMPAGNES

Specialty Upgraded Wines & Champagnes Available Upon Request & Charged Additionally on Consumption

Perrier Jouet Champagne Bar - *\$30 per person additional, per hour*

### *Limited Open Bar*

*House Wines, Prosecco, Beer, 1 Specialty Cocktail*

*\$40 per person for 2 hours minimum*

*\$15 per person each additional hour*

### *Deluxe Top Shelf Open Bar*

*Top Shelf Liquor, House Wines, Prosecco, Beer, 1 Specialty Cocktail*

*\$65 per person for 2 hours minimum*

*\$25 per person each additional hour*

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