

# Gramercy Park Hotel

2 Lexington Avenue New York, NY 10010

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## LUNCH

sodas, freshly brewed coffee, and loose leaf teas are included with all lunches.

choose 1 salad, 2 mains, and 1 dessert

choose 2 salads, 2 mains, and 1 dessert

choose 2 salads, 3 mains, and 2 desserts (buffet only)

### STARTERS & SALADS

**chilled corn soup** *andouille, pickled trinity*

**baby beet salad** *mustard greens, blue cheese, beet vinaigrette*

**heirloom tomato** *smoked mozzarella, balsamic marinated red pearl onions, thai basil*

**marinated summer melon** *mint, opal basil, feta cheese*

**roasted octopus** *marinated bean salad, red onion, parsley, charred filone*

**baby romaine** *grapes, shaved radish, buttermilk chive dressing*

**spinach** *market strawberries, toasted walnut, red onion, charred bread*

**young market lettuces** *tokyo turnips, shaved radish, lemon, olive oil*

### SANDWICHES

**roasted provençal vegetables** *goat cheese, roasted red pepper, fresh herbs, baguette*

**blt** *thick pepper bacon, heirloom tomatoes, gem lettuce*

**muffaletta** *cured meats, provolone, olive salad, ciabatta*

**oven roasted turkey** *smoked gouda, piquillo peppers, avocado, arugula, chipotle mayo, whole wheat wrap*

**grilled chicken** *hummus, tzatziki, lettuce, tomato, chibatta*

**roast steak** *horseradish parmesan cream, sourdough*

### ENTREES

**roasted ribeye** *broccoli rabe, mashed yukon potatoes, charred ramp butter*

**roasted lamb** *fingerling potatoes, stone fruit salsa*

**seared grouper** *tomato jam, herb roasted spring vegetables*

**salmon a la plancha** *lentils, peas, carrots, asparagus, dill-mustard cream*

**roasted chicken breast** *market vegetables, wild mushrooms, jus*

**chicken breast roulade** *farro, dried cherries and walnuts, garlic sautéed spinach*

**english pea risotto** *tarragon, mint, parmesan*

**seared duck breast** *sugar snap peas, duck ham, pickled red onion*

### SIDES

**roasted asparagus** *parmesan, lemon*

**steak fries** *big herbs, garlic confit*

**marinated summer beans** *fine herbs, olive oil*

**marinated vegetable** *orecchiette salad*

### DESSERTS

**sour cream cheesecake** *cherry-ginger compote, almond streusel*

**spring berry tart** *country cream*

**double chocolate mousse cake**

**fresh baked cookies or brownies**

# SAVORY ADDITIONS

## DELUXE

*salumi, cheese, crudité*

## CRUDITE

*market vegetables & house made dips*

## ARTISANAL CHEESE

*domestic & imported cheeses  
fresh fruit, nuts, artisanal crackers*

## SALULMI

*artisanal salumi, mustards, carta di musica*

## SUSHI

*sushi & sashimi*

## SEAFOOD BAR

*chilled shrimp, lobster salad, freshly shucked oysters, snapper ceviche,  
lemon, mignonette, cocktail sauce*

## CARVING STATION

*creekstone sirloin, sautéed mushrooms,  
caramelized onions, house made steak sauce, ciabattini  
or  
roasted pork loin, stone fruit mustarda, ciabattini*

## DELICATESSEN

*roasted & cured sliced meats & cheeses made into sandwiches for you to stroll with  
pickles, mustards, chibattini*

## PRETZELS & BEER

*warm pretzels, mustards & buckets of craft beers*

# SWEETS & TREATS

## PASSED SWEETS

### MINIS

*lemon meringue tartlet  
seasonal fruit tartlet  
chocolate whoopie pies  
cheesecake bites*

### LITTLE CUPCAKES

*mini red velvet cupcakes  
mini vanilla cupcakes  
mini chocolate cupcakes*

### TINY TREATS

*chocolate pudding cups  
brulee bites*

## STATIONARY DELIGHTS

**WORLD OF CAKES** *an array of cakes or cupcakes*

### CHOCOLATE DREAMS

*chocolate cake, chocolate cupcakes, chocolate mousse, chocolate cookies, chocolate pudding, chocolate pieces,  
chocolate chocolate chocolate*

### S'MORES BY THE FIRE

### KID IN A CANDY STORE

*a rainbow of candies to enjoy or to go*

### COOKIES -N- CREAM

*so many cookies and iced milk shots*

### GELATERIA

*selection of gelato flavors with toppings including  
fresh berries, chocolate sauce, caramel sauce, nuts, whipped cream, sprinkles*

# LIBATIONS

## WINES

*prosecco ruffino*  
cypress vineyards **chardonnay** & **cabernet sauvignon**

## BEERS

**captain lawrence** kolsch, **abita** light, **dogfish head** IPA

## LIQUORS

grey goose, kettle one, bombay sapphire, tanqueray, cruzan light rum  
myers dark rum, johnny walker black, makers mark, patron silver

## SPECIALITY CHAMPAGNES

**moët & chandon** imperial, eprenay, france  
**perrier-jouët**, grand brut, eprenay, france

## SPECIALITY WHITES

**pinot grigio**, lagaria, alto adige, italy  
**sauvignon blanc**, domaine jean-paul balland, sancerre, france

## SPECIALITY REDS

**tempranillo**, herederos del marques de riscal reserva, rioja spain  
**cabernet sauvignon**, stag's leap wine cellars- hands of time, napa, california  
**additional wines available on request**

## COCKTAILS

**rose sangria** *wine, spirits, fruit*  
**the berry maker** *gin, strawberry, bitter lemon soda*  
**hemingway 75** *gin, maraschino, grapefruit, lime, sparkling wine*  
**blue for good reason** *aged rum, blueberries, mint, cane sugar, lemon*  
**royal mojito** *white rum, mint, lime, sparkling wine*  
**orange jalapeno margarita** *tequila, jalapeno, gran marnier, lime*  
**velvet hammer** *american whiskey, crème framboise*  
**walk in the park** *vodka, lemonade, scotch*

## NON- ALCOHOLIC

blueberry mint lemonade  
**strawberry spritzer** lemon, strawberry, mint, soda  
**pineapple mockiri** pineapple, lime, sugar

## FLAVORED ICED TEAS

lavender mint iced tea  
lemon verbena iced tea