

Gramercy Park Hotel

2 Lexington Avenue New York, NY 10010

T: 212-920-3300 F: 212-201-2170



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, epernay, france
perrier-jouët, grand brut, epernay, 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