

Gramercy

BALLROOM & RESTAURANT

Established 1938 

PRIVATE EVENT: PLATED

NO MINIMUM NUMBER OF GUESTS

TRADITIONAL
16.75 PER GUEST

STARTER
(CHOOSE ONE)

SOUP DU JOUR, TOSSED GARDEN SALAD, ZITI WITH MEAT SAUCE

DELUXE
17.95 PER GUEST

STARTERS
(CHOOSE TWO)

SELECTIONS BELOW ARE INCLUDED IN TRADITIONAL AND DELUXE EVENTS

DINNER ROLLS & BUTTER
COFFEE & HOT TEA SERVICE

RELISH PLATE

GARDEN FRESH VEGETABLES, OLIVES, & PEPPERONCINI

ENTRÉE
(CHOOSE ONE)

ROASTED ROUND OF BEEF WITH GRAVY, ROASTED SPRING CHICKEN, BONELESS STUFFED CHICKEN BREAST,
ROAST YOUNG TURKEY AND DRESSING, BAKED HAM & PINEAPPLE

VEGETABLE
(CHOOSE ONE)

SWEET PEAS, ITALIAN CUT GREEN BEANS, GLAZED CARROTS, MEDLEY OF PEAS & CARROTS, CORN

STARCH
(CHOOSE ONE)

BAKED POTATO, MASHED POTATOES

DESSERT
(CHOOSE ONE)

ICE CREAM SUNDAE, CAKE, APPLE PIE, SHERBET

LINEN SERVICE ~TAX & GRATUITY INCLUDED

PLATED EVENT MENU SUBSTITUTIONS

CHANGES MAY BE MADE TO EITHER THE TRADITIONAL OR DELUXE EVENT PACKAGES BY CHOOSING FROM THE FOLLOWING OPTIONS, OR BY SPEAKING WITH YOUR EVENT PLANNER. PRICES BELOW ARE IN ADDITION TO THE BASE PACKAGE PRICE AND ARE A **PER GUEST** CHARGE.

STARTERS

TORTELLINI SOUP	2.00
SOUP DU JOUR	2.00
SEASONAL FRESH FRUIT	2.00
CAESAR SALAD	2.75
INDIVIDUAL ANTIPASTO	3.50
PROSCIUTTO & MELON	3.50
SHRIMP COCKTAIL	5.00

PASTA

PENNE WITH MARINARA SAUCE	2.50
PENNE ALFREDO	3.00
SHELLS PRIMAVERA	3.50
SHELLS WITH BROCCOLI	3.50
LINGUINE WITH CLAM SAUCE SPECIFY RED OR WHITE	4.00

ENTRÉES

CHICKEN

CHICKEN SCAMPI	1.00
CHICKEN STRIPS WITH WINE & MUSHROOMS	1.00
CHICKEN PARMIGIANA	2.00
CHICKEN CORDON BLEU	2.50

PORK

ROASTED PORK TENDERLOIN	2.00
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BEEF & VEAL

VEAL PARMIGIANA	3.00
ROASTED TENDERLOIN OF BEEF AU JUS	9.00
PRIME RIB OF BEEF AU JUS	10.00
ROASTED TENDERLOIN OF BEEF WITH RED WINE, TOMATOES, & MUSHROOMS	11.00

SEAFOOD

BAKED ATLANTIC COD	1.00
BAKED FLOUNDER	1.00
CRAB STUFFED FLOUNDER	2.50
BROILED LOBSTER TAIL	MARKET

VEGETABLES

SAUTÉED BROCCOLI	2.00
SAUTÉED PEPPERS	2.00
SAUTÉED MUSHROOMS	2.00

STARCHES

OVEN ROASTED POTATOES	1.00
SCALLOPED POTATOES	1.00
STUFFED BAKED POTATO	1.75

DESSERTS

APPLE PIE A LA MODE	1.50
PEACH MELBA	2.00
PARFAIT	2.00
CHEESECAKE	2.75
SPECIALTY CAKE	3.75
VIENNESE TABLE	6.75

Gramercy

BALLROOM & RESTAURANT

Established 1938 

PRIVATE EVENT: BUFFET

MINIMUM OF 35 GUESTS

TRADITIONAL 17.95 PER GUEST

ENTRÉES
(CHOOSE TWO)

ROASTED ROUND OF BEEF
WITH GRAVY
ROASTED SPRING CHICKEN
FRIED CHICKEN

ROAST YOUNG TURKEY
ITALIAN MEATBALLS
ITALIAN SAUSAGE
KIELBASA

DELUXE 20.50 PER GUEST

ENTRÉES
(CHOOSE THREE)

BAKED HAM & PINEAPPLE
PORKETTA
BAKED FLOUNDER
BAKED ATLANTIC COD

SELECTIONS BELOW ARE INCLUDED IN TRADITIONAL AND DELUXE EVENTS

DINNER ROLLS & BUTTER

COFFEE & HOT TEA SERVICE

SALAD BAR

(CHOOSE ONE)

GARDEN SALAD OR COLE SLAW

WITH

CELERY, PEPPERS, CARROTS, OLIVES, TOMATOES, PICKLES, & PICKLED BEETS

PASTA

BAKED ZITI WITH MEAT SAUCE

VEGETABLE

(CHOOSE ONE)

SWEET PEAS, ITALIAN CUT GREEN BEANS, GLAZED CARROTS, MEDLEY OF PEAS & CARROTS, CORN

STARCH

(CHOOSE ONE)

OVEN ROASTED POTATOES, MASHED POTATOES, SCALLOPED POTATOES, POTATO SALAD

DESSERT

PLATED, INDIVIDUALLY SERVED

(CHOOSE ONE)

ICE CREAM SUNDAE, CAKE, APPLE PIE, SHERBET

LINEN SERVICE ~TAX & GRATUITY INCLUDED

BUFFET EVENT MENU SUBSTITUTIONS & ADDITIONS

CHANGES MAY BE MADE TO EITHER THE TRADITIONAL OR DELUXE EVENT PACKAGES BY CHOOSING FROM THE FOLLOWING OPTIONS, OR BY SPEAKING WITH YOUR EVENT PLANNER. PRICES BELOW ARE IN ADDITION TO THE BASE PACKAGE PRICE AND ARE A **PER GUEST** CHARGE.

STARTERS

PLATED, INDIVIDUALLY SERVED

	ADDITION
TORTELLINI SOUP	2.00
SOUP DU JOUR	2.00
SEASONAL FRESH FRUIT	2.00
INDIVIDUAL ANTIPASTO	3.50
SHRIMP COCKTAIL	5.00
AS PART OF THE BUFFET:	SUBSTITUTION/ADDITION
CAESAR SALAD	1.75/2.75
	ADDITION
PROSCIUTTO & MELON	3.50

PASTA

	SUBSTITUTION/ADDITION
PENNE WITH MARINARA SAUCE	.50/2.50
ITALIAN PASTA SALAD	1.00/1.50
MACARONI SALAD	1.00/1.50
PENNE ALFREDO	2.50/3.00
SHELLS PRIMAVERA	3.00/3.50
SHELLS WITH BROCCOLI	3.00/3.50
LINGUINE WITH CLAM SAUCE	3.50/4.00
SPECIFY RED OR WHITE	

ENTRÉES

POULTRY

	ADDITION
ROAST YOUNG TURKEY	2.00
ROASTED SPRING CHICKEN	2.00
BONELESS STUFFED CHICKEN BREAST	2.00
FRIED CHICKEN	2.00
	SUBSTITUTION/ADDITION
CHICKEN SCAMPI	1.00/3.00
CHICKEN STRIPS WITH WINE & MUSHROOMS	1.00/3.00
CHICKEN PARMIGIANA	2.00/4.00
CHICKEN CORDON BLEU	2.50/4.50

BEEF & VEAL:

	ADDITION
ROASTED ROUND OF BEEF WITH GRAVY	2.00
ITALIAN MEATBALLS	2.00
	SUBSTITUTION/ADDITION
VEAL PARMIGIANA	3.00/5.00
ROASTED TENDERLOIN OF BEEF AU JUS	9.00/11.00
PRIME RIB OF BEEF AU JUS	10.00/12.00
ROASTED TENDERLOIN OF BEEF	11.00/13.00
WITH RED WINE, TOMATOES, & MUSHROOMS	

PORK

	ADDITION
BAKED HAM AND PINEAPPLE	2.00
KIELBASA	2.00
	SUBSTITUTION/ADDITION
ROASTED PORK TENDERLOIN	2.00/4.00

SEAFOOD

	SUBSTITUTION/ADDITION
BAKED ATLANTIC COD	1.00/3.00
BAKED FLOUNDER	1.00/3.00
CRAB STUFFED FLOUNDER	2.50/4.50
BROILED LOBSTER TAIL	MARKET

VEGETABLES

	ADDITION		SUBSTITUTION/ADDITION
SWEET PEAS	2.00	SAUTÉED BROCCOLI	2.00/3.50
ITALIAN CUT GREEN BEANS	2.00	SAUTÉED PEPPERS	2.00/3.50
MEDLEY OF PEAS & CARROTS	2.00	SAUTÉED MUSHROOMS	2.00/3.50
GLAZED CARROTS	2.00		
CORN	2.00		

DESSERTS

PLATED, INDIVIDUALLY SERVED

	ADDITION
APPLE PIE A LA MODE	1.50
PEACH MELBA	2.00
PARFAIT	2.00
CHEESECAKE	2.75
SPECIALTY CAKE	3.75
VIENNESE TABLE	6.75

Gramercy

BALLROOM & RESTAURANT

Established 1938 

PRIVATE EVENT: FAMILY STYLE

NO MINIMUM NUMBER OF GUESTS

TRADITIONAL 19.50 PER GUEST

STARTER

PLATED, INDIVIDUALLY SERVED COURSE
(CHOOSE ONE)

SOUP DU JOUR, TOSSED GARDEN SALAD, ZITI WITH MEAT SAUCE

DELUXE 21.50 PER GUEST

STARTER

PLATED, INDIVIDUALLY SERVED COURSE
(CHOOSE TWO)

SELECTIONS BELOW ARE INCLUDED IN TRADITIONAL AND DELUXE EVENTS

DINNER ROLLS & BUTTER COFFEE & HOT TEA SERVICE

RELISH PLATE

FRESH VEGETABLES, OLIVES, & PEPPERONCINI

ENTRÉES

(CHOOSE FOUR)

ROASTED SPRING CHICKEN, BONELESS STUFFED CHICKEN BREAST, KIELBASA, ITALIAN MEATBALLS,
ITALIAN SAUSAGE, PIGS IN THE BLANKET, BAKED HAM & PINEAPPLE

- OR -

ROASTED ROUND OF BEEF WITH GRAVY WITH TWO ENTRÉES FROM ABOVE

ACCOMPANIMENTS

MASHED POTATOES, MEDLEY OF PEAS & CARROTS, COLE SLAW

DESSERT

PLATED, INDIVIDUALLY SERVED
(CHOOSE ONE)

ICE CREAM SUNDAE, CAKE, APPLE PIE, SHERBET

LINEN SERVICE ~TAX & GRATUITY INCLUDED

FAMILY STYLE EVENT MENU SUBSTITUTIONS & ADDITIONS

CHANGES MAY BE MADE TO EITHER THE TRADITIONAL OR DELUXE EVENT PACKAGES BY CHOOSING FROM THE FOLLOWING OPTIONS, OR BY SPEAKING WITH YOUR EVENT PLANNER. PRICES BELOW ARE IN ADDITION TO THE BASE PACKAGE PRICE AND ARE A **PER GUEST** CHARGE.

STARTERS

PLATED, INDIVIDUALLY SERVED

	SUBSTITUTION/ADDITION
TORTELLINI SOUP	2.00/3.00
SOUP DU JOUR	2.00/3.00
SEASONAL FRESH FRUIT	2.00/3.00
GARDEN SALAD	2.00/3.00
CAESAR SALAD	2.00/3.00
INDIVIDUAL ANTIPASTO	3.50/4.50
PROSCIUTTO & MELON	3.50/4.50
SHRIMP COCKTAIL	5.00/7.00

PASTA

PLATED, INDIVIDUALLY SERVED

	SUBSTITUTION/ADDITION
ZITI WITH MEAT SAUCE	2.00/3.00
PENNE WITH MARINARA SAUCE	2.50/3.50
PENNE ALFREDO	3.00/4.00
SHELLS PRIMAVERA	3.50/4.50
SHELLS WITH BROCCOLI	3.50/4.50
LINGUINE WITH CLAM SAUCE	4.00/5.00
SPECIFY RED OR WHITE	

ENTRÉES

POULTRY

	ADDITION
ROASTED SPRING CHICKEN	2.00
BONELESS STUFFED CHICKEN BREAST	2.00
	SUBSTITUTION/ADDITION
CHICKEN SCAMPI	1.00/3.00
CHICKEN STRIPS	1.00/3.00
WITH WINE & MUSHROOMS	
CHICKEN CORDON BLEU	2.50/4.50

PORK

	ADDITION
ITALIAN SAUSAGE (WITH PEPPERS OR SAUCE)	2.00
BAKED HAM AND PINEAPPLE	2.00
KIELBASA	2.00
	SUBSTITUTION/ADDITION
ROASTED PORK TENDERLOIN	2.00/4.00

SEAFOOD

	SUBSTITUTION/ADDITION
BAKED ATLANTIC COD	1.00/3.00
BAKED FLOUNDER	1.00/3.00
CRAB STUFFED FLOUNDER	2.50/4.50

BEEF

	ADDITION
ROASTED ROUND OF BEEF WITH GRAVY	2.00
ITALIAN MEATBALLS	2.00
PIGS IN THE BLANKET	2.00
	SUBSTITUTION/ADDITION
ROASTED TENDERLOIN OF BEEF AU JUS	9.00/11.00
PRIME RIB OF BEEF AU JUS	10.00/12.00
ROASTED TENDERLOIN OF BEEF	11.00/13.00
WITH RED WINE, TOMATOES, & MUSHROOMS	

ACCOMPANIMENTS

	ADDITION		SUBSTITUTION/ADDITION
SWEET PEAS	1.50	OVEN ROASTED POTATOES	1.00/2.50
ITALIAN CUT GREEN BEANS	1.50	SCALLOPED POTATOES	1.00/2.50
GLAZED CARROTS	1.50	SAUTÉED BROCCOLI	2.00/3.50
MEDLEY OF PEAS & CARROTS	1.50	SAUTÉED PEPPERS	2.00/3.50
CORN	1.50	SAUTÉED MUSHROOMS	2.00/3.50

DESSERTS

PLATED, INDIVIDUALLY SERVED
SUBSTITUTION

APPLE PIE A LA MODE	1.50
PEACH MELBA	2.00
PARFAIT	2.00
CHEESECAKE	2.75
SPECIALTY CAKE	3.75
VIENNESE TABLE	6.75