TAMBOUR
MIAMI

TAMBOUR MIAMI

VPLANNER MEETINGS

Hot

Served fresh daily

SCRAMBLED EGGS

Fluffy farm fresh eggs

$5.00

APPLEWOOD SMOKED BACON

Crispy thick-cut bacon

$4.00

BREAKFAST SAUSAGE

Pork sausage links

$4.00

BREAKFAST POTATOES

Roasted with herbs and peppers

$3.50

STEEL CUT OATMEAL

Served with brown sugar and fresh berries

$6.00

Cold

Refreshing options

YOGURT PARFAIT

Greek yogurt layered with house-made granola and berries

$6.50

FRESH FRUIT SALAD

Seasonal melon, grapes, and berries

$5.50

ASSORTED CEREALS

Choice of cereal served with whole or skim milk

$4.50

SMOKED SALMON PLATTER

Served with capers, red onions, and cream cheese

$12.00

OVERNIGHT OATS

Prepared with chia seeds, almond milk, and honey

$6.00

Bakery

Baked fresh this morning

BUTTER CROISSANTS

Flaky traditional French pastry

$4.00

BLUEBERRY MUFFINS

Freshly baked blueberry muffins with streusel topping

$3.50

ASSORTED BAGELS

Plain, everything, and sesame with cream cheese or butter

$4.00

DANISH PASTRIES

Assortment of cheese and fruit-filled Danishes

$4.50

ENGLISH SCONES

Served with clotted cream and strawberry jam

$5.00

Breakfast

Start the day in style with our Served Breakfast—a vibrant, multi-course experience designed to energize and impress. Fresh juices and warm pastries set the stage, followed by a selection of beautifully prepared entrées, from indulgent Eggs Benedict and Raisin Brioche French Toast to fresh, wellness-inspired favorites.

SERVED BREAKFAST

Choice of Orange or Grapefruit Juice

Bakery Basket from the Pastry Shop

Mini Muffins, Croissants and Danish

CHOICE OF ONE

Seasonal Fruit Cup, Lemon-Poppy Seed Yogurt

Individual Bircher Muesli in Glass

Greek Yogurt Parfait: Fresh Berries, Granola, Honey Yogurt

Smoked Salmon, Flat Bread, Caper “Schmear”, Shaved Red Onion, Tomato | $6.00 Per Person

ENTREES

Choice of One:Under 20 guests: Plated, Subject to Surcharge

AMERICAN CLASSIC (French Served) Scrambled Country Eggs, Breakfast Potatoes,Grilled Tomato Double Smoked Bacon, Country Pork Sausage | $45.00 Per Person

FRENCH TOAST (French Served) Raisin Brioche Toast, Maple & Rum-Glazed Apples, Pecans Vermont Maple Syrup, Whipped Butter | $42.00 Per Person

EGGS BENEDICT (Plated) Poached Eggs, English Muffin Florentine (Spinach) or Smoked Salmon or Canadian Bacon Breakfast Potatoes, Hollandaise Sauce | $49.00 Per Person

HEART HEALTHY (Plated) Egg White Frittata, Tomatoes, Mushrooms Goat Cheese, Grilled Asparagus | $45.00 Per Person

All Menu Prices Are Subject to 14% Administrative Fee 8.625% Sales Tax and 12% Gratuity

Lunch

Our Plated Lunch experience brings refined, chef-driven cuisine to the table with standout entrées, from Red Salt Brick Chicken to Himalayan Sea Salt–Crusted NY Striploin. Complemented by elevated sides, vibrant composed salads, and beautifully crafted desserts from our pastry team, each course is designed to impress and elevate the midday dining experience.

PLATED LUNCHES SELECTIONS

Select 2 or 3 Courses | Choice of 2 or 3 Entrées

Select (2) Course Plated Luncheon | $65.00 Per Person

Select (3) Course Plated Luncheon | $75.00 Per Person

Choice of 2 Entrees Premium | $13.00 Per Person

Choice of 3 Entrees Premium | $18.00 Per Person

SALADS - SELECT ONE

Burrata Salad -Heirloom Tomatoes & Roasted Tomatoes | Olive Tapenade | Basil Herb Oil

Organic Local Lettuce -Snap Peas | Shaved Vegetables | Toasted Almonds | Sherry Vinaigrette

Poached Pear Salad - Frisee | Toasted Walnuts | Blue Stropshire Cheese | Champagne Tarragon Vinaigrette

Beet Salad - Pickle Shallots | Mandarin Orange | Candied Pecans | Goat Cheese Shallot Dressing

Caesar Salad - Soft Coddled Egg | Cheese Crisp- DB Signature

ENTRÉES - POULTRY

Lemon-Thyme Chicken Breast with Vermouth Reduction

Lemon Garlic Chicken -Roasted Breast of Chicken | Rosemary Pan Jus

L.I. Duck Breast -Pan Roasted Long Island Duck Breast | L'Orange Sauce | MKT

Red Salt Brick-Chicken Roasted Shallot Jus

ENTRÉES - BEEF

Grilled Filet Mignon with Peppercorn Sauce

Braised Short Rib-Port Wine Reduction | Pimento Cheese | Grits | Fava Beans

8oz Flat Iron Steak, Chimichurri Sauce

12oz NY Striploin, Broiled, Himalayan Sea Salt Crusted

10oz Westholme Wagu, Coulotte Bourdalaise | $17.00 Additional Per Person

SEAFOOD / VEGETARIAN

Faroe Salmon-Asian Greens | Shitake Mushroom | Champagne Sauce

Roasted Atlantic Cod-Florentino | Beluga Lentil Broth

Miso Glazed Chatham Cod-Choy Sum | Yuzu Beurre Blanc

Roasted Branzino-Charred Broccoli Rabe | Lemon Caper Sauce

Pan Roasted Halibutwith Seafood Bouillabaisse & Gnocchi (Available April-October)

Pan Seared Striped Bass, Roasted Cauliflower, Lemon-Leek Bearnaises | $8.00 Additional Per Person

Roasted Tomato Rubbed Cauliflower Wedge, Garlic Croutons,

TO COMPLIMENT YOUR ENTREES CHOICES

Crushed Potato Cake

Roasted Fingerling Potatoes

Rosemary Yukon Gold Potatoes

Truffle Mushroom Risotto

Potato Gratin

Creamy Mushroom Polenta

Braised Baby Carrots and Beans, Carraway Seeds

Asparagus, Honey Glazed Carrots

Garlic Spinach, Pearl Onions

Basil-Pine Nut Relish | $8.00 Additional Per Person

Grilled Vegetable Plate, Basil Pesto, Fingerling Potato Chips | $8.00 Additional Per Person

Pasta or Risotto Primavera, Vegetables, Garlic Oil, Fresh Basil | $8.00 Additional Per Person

Grilled Zucchini, Thyme, Shallots

French Beans, Almonds

Roasted Brussels Sprouts

Cremini Mushrooms

COMPOSED SALADS

For Two Course Lunch

Chicken Milanese Arugula, Shaved Fennel, Sherry Vinaigrette

Your Choice of Grilled Chicken or Poached Salmon with Caesar Salad, Chicken Cobb Salad, Chickpea Salad

DESSERTS

Select One

Strawberry Shortcake Orange Chiffon Cake, Strawberry Sauce, Orange Fluid Gel, Cream Chantilly, Strawberries

Hazelnut Paris Brest Pate Aux Choux, Sliced Almonds, Hazelnut Cream, Chocolate Sauce, Candied Hazelnuts

Yuzu Tart Graham Cookie Crust, Yuzu Curd, Coconut Cream, Mango Sauce, Meringue Kisses

The Beehive Lemon Yogurt Mousse, Lemon Chiffon Cake, Orange Blossom Gelee, Honey Caramel Sauce, Graham Streusel Crumble

Dark Chocolate Mousse Dome White Chocolate & Semisweet Chocolate Mousse, Cocoa Nibs, Raspberry Sauce, Raspberries, Vanilla Gelato

Rose in a Garden Lychee Cream, Raspberry Gelee, Lady Finger Sponge Cake, Chocolate Crumble, Rose Marshmallow

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Dinner

Our signature Plated Dinner offers an unparalleled culinary journey featuring the innovative creations of our Chef David Burke Signature line, such as the Pastrami Smoked Salmon and Candied Maple Bacon. From sophisticated appetizers like Double Baked Crab Soufflé to premier land and sea entrées—including Himalayan Sea Salt Crusted NY Striploin and Miso Glazed Chatham Cod—each menu is designed for executive-level excellence. The experience concludes with an artistic dessert course, featuring individual masterpieces and Seasonal Dessert Trios.

HOT APPETIZERS

Champagne Tomato Soup, Cheddar Cheese Beignet

Cream of Asparagus Soup, Crabmeat, Preserved Lemon

Seafood Risotto, Shrimp, Bay Scallops, Clams, Mussels, Crushed Basil

Grilled Shrimp, Creamy Polenta, Gremolata Dust, Grana Padano

Double Baked Crab Souffle, King Crab Bisque, Chives | $5.00

PASTA

Ricotta Ravioli, Herb Bed Tomatoes, White Wine, Grana Padano

Tagliatelle Bolognese, Ground Beef, Grated Reggiano, Spring Peas

Creamy Tuscan Gnocchi, Baby Spinach, Roasted Tomatoes, Parmesan Broth

Penne Rigate, Tomato & Basil, Parmigiano Reggiano

Additional Per Person

$27.00 *Per Person*

SALAD & COMPOSER SALADS

David Burke Signature Items:Supplemental Charge

Warm Burrata, Eggplant Caponata

Burrata Salad, Heirloom Tomatoes & Roasted Tomatoes, Olive Tapenade, Basil Herb Oil

Organic Local Lettuce, Snap Peas, Shaved Vegetables, Toasted Almonds, Sherry Vinaigrette

Black Sesame Crusted Tuna, Persian Cucumber Carpaccio, Bok Choy, Cabbage Salad, Espelette, Yuzu Miso Dressing

Poached Pear Salad, Frisee, Toasted Walnuts, Blue Shropshire Cheese, Champagne Tarragon Vinaigrette

Beet Salad, Pickle Shallots, Mandarin Orange, Candied Pecans, Goat Cheese Shallot Dressing

Roasted Shrimp Salad, Chipotle Aioli, Corn Salsa, Polenta Cake, Sweet & Spicy Mango Dressing

Baby Romaine Caesar Salad, Cured Egg Yolk, Grated Parmesan, Chive Oil, Crumbled Herb Bread Crumb

David Burke Signature: Caesar Salad, Soft Coddled Egg, Cheese Crisp

David Burke Signature: Smoked Salmon & Pastrami Smoked Salmon, Warm Herb-Corn Pancakes, Horseradish Mousse & Watercress Salad

David Burke Signature: Lobster Avocado Salad, Mango, Grapefruit, Green Beans, Tomatoes, Citrus Poppy Seed Dressing

David Burke Signature: Tuna & Salmon Tartar Parfait, Creme Fraiche & Caviar, Potato Chips, Lettuce Leaves

David Burke Signature: Duck Salad, Foi Gras & Seasonal Garnish | Market Price

$27.00 *Per Person*

FISH ENTREES

* --Complete Plate

Faroe Salmon, Asian Greens, Shitake Mushroom, Champagne Sauce

Roasted Atlantic Cod, Florentino, Beluga Lentil Broth

Miso Glazed Chatham Cod, Choy Sum, Yuzu Beurre Blanc

Roasted Branzino, Charred Broccoli Rabe, Lemon Caper Sauce

Pan Roasted Halibut with Seafood Bouillabaisse & Gnocchi | $10.00 Additional Per Person
Available Seasonally from April-October

Pan Seared Striped Bass, Roasted Cauliflower, Lemon Leek Bearnaise

Chilean Seabass, White Wine & Basil Reduction | $15.00 Additional Per Person

$55.00 *Per Person*

POULTRY ENTREES

* --Complete Plate

Lemon-Thyme Chicken Breast with Vermouth Reduction

MEAT ENTREES

* --Complete Plate

Grilled Filet Mignon, Pinot Noir Reduction

Braised Short Rib, Port Wine Reduction, Pimento Cheese,

$28.00 *Per Person*

Lemon Garlic Roasted Breast of Chicken, Rosemary Pan Jus

Pan Roasted Long Island Duck Breast, L 'Orange Sauce | MKT

Red Salt Brick Chicken, Roasted Shallot Jus

$48.00 *Per Person*

Grits, Fava Beans

Roasted Prime Rib of Beef, Au-Jus

NY Striploin, Broiled, Himalayan Seat Salt Crusted

Double Cut Lamb Chop, Lemon Mint Rub Lamb Jus | $10.00 Additional Per Person

Berkshire Pork Chop, Lemon Caper Sauce | $6.00 Additional Per Person

$65.00 *Per Person*

TO COMPLIMENT YOUR ENTREES CHOICES

Choose One Starch and One Vegetable

Crushed Potato Cake

Roasted Fingerling Potatoes

Rosemary Yukon Gold Potatoes

Truffle Mushroom Risotto

Potato Gratin

Creamy Mushroom Polenta

Braised Baby Carrots and Beans, Carraway Seeds

Asparagus, Honey Glazed Carrots

Garlic Spinach, Pearl Onions

Grilled Zucchini, Thyme, Shallots

French Beans, Almonds

Roasted Brussels Sprouts, Cremini Mushrooms

VEGETARIAN ENTREES

* --Complete Plate

Roasted Tomato Rubbed Cauliflower Steak, Coconut Lime Broth

Pea Risotto, Grated Parmesan, Asparagus, Fava Bean

Vegetarian Paella Jardin, Spanish Bomba Rice, Saffron, Fennel, Peas, Haricot Vert, Asparagus, Pimento

Grilled Vegetable Plate, Basil Pesto, Fingerling Potato Chips

$43.00 *Per Person*

DESSERTS

Choose Desserts listed below, David Burke Signature Items, or Seasonal Dessert Trios

Strawberry Shortcake Orange Chiffon Cake, Strawberry Sauce, Orange Fluid Gel, Cream Chantilly, Strawberries

Hazelnut Paris Brest Pate Aux Choux, Sliced Almonds, Hazelnut Cream, Chocolate Sauce, Candied Hazelnuts

Yuzu Tart Graham Cookie Crust, Yuzu Curd, Coconut Cream, Mango Sauce, Meringue Kisses

The Beehive Lemon Yogurt Mousse, Lemon Chiffon Cake, Orange Blossom Gelee, Honey Caramel Sauce, Graham Streusel Crumble

Dark Chocolate, Mousse Dome White Chocolate & Semisweet Chocolate Mousse, Cocoa Nibs, Raspberry Sauce, Raspberries,

Vanilla Gelato

Rose in a Garden Lychee Cream, Raspberry Gelee, Lady Finger Sponge Cake, Chocolate Crumble, Rose Marshmallow

David Burke Signature: Apple Fig Tart, Cranberry Sauce, Apple Chip, Vanilla Ice Cream

David Burke Signature: Lemon Yogurt Panna Cotta, Lemon Glaze, Marinated Blueberries, Citrus Shortbread Cookie

David Burke Signature: Mocha Chocolate Carmel Dome, Mocha Mousse, Creme Anglaise, Espresso Bean, Cocoa Nibs

David Burke Signature: Coconut Mousse Cake, Coconut Chips, Raspberries, Kaffir Anglaise, Raspberry Sauce

Seasonal Dessert Trios: (All Year) Chocolate Ganache Cake, Mini Crème Brulé, Raspberry Sorbet

Seasonal Dessert Trios: Winter: Spiced Chocolate Truffle Cake, Egg Nogg Panna Cotta, Salted Caramel Gelato, Chocolate Sauce

Seasonal Dessert Trios: Spring: Carrot Cake, Lemon Meringue Tart, Coconut Gelato, Pineapple Sauce

Seasonal Dessert Trios: Summer: Mango Cream Tart, Chocolate Caramel Passion Fruit Cake, Pina Colada Sorbet, Mango Sauce

Seasonal Dessert Trios: Fall: Pumpkin Crème Brulé, Apple Crumb Tart, Banana Maple Walnut Gelato, Caramel Sauce

$23.00 *Per Person*

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Dessert Enhancements

Our Desserts program offers a whimsical and interactive conclusion to your event, featuring a selection of four bite-sized treats. The menu highlights the creative ingenuity of Chef David Burke's Signature line, including the iconic Cheesecake Lollipops. From a nostalgic Rainbow Cookie Cake Pop to the sophisticated Manhattan Cocktail Lollipops, these hand-passed delicacies provide a high-energy, social dessert experience for any reception.

BUILD YOUR OWN CHIPWICH SANDWICH

Accompanied by: Toppings (Butterscotch Chips, Chocolate Chips, Chocolate Sprinkles, M&M's, Oreo Crumbs, Rainbow Sprinkles, Reese's Pieces)

Selection of Four Cookies:

Chocolate Chip Cookies

M&M Cookies

Oatmeal Raisin Cookies

Red Velvet Cookies

Smores Cookies

Ice Cream (Selection of 3):

Vanilla Ice Cream

SMORES BAR STATION

The Original: Graham Cookie, Marshmallow, Hershey Chocolate

The PB&J: Graham Cookie, Peanut Butter Marshmallow, Grape Jelly, Hershey Chocolate

The Salted Caramel: Graham Cookie, Sea Salt, Chocolate Caramel, Marshmallow

Croissanwich: Croissant, Strawberry Marshmallow, Nutella, Banana

$17.00 *Per Person*

Strawberry Ice Cream

Chocolate Ice Cream

Mint Chocolate Chip Ice Cream

$13.00 *Per Person*

BUILD YOUR OWN ICE CREAM SUNDAE

Accompanied by: Sprinkles, M&M's, Maraschino Cherries, Oreo Crumbs, Toasted Coconut, Chocolate Sauce, Butterscotch Sauce, Fresh Whipped Cream, Strawberries

Chocolate & Vanilla Ice Cream

$17.00 *Per Person*

DESSERT TABLE

An Assortment of Cookies, French & Italian Pastries, Tarts, Cheesecake, Petit Fours, Chocolate Dipped Strawberries

$18.00 *Per Person*

CANDY STATION

A Variety of Candy Presented in Beautiful Glass Bowls to Compliment your Event Theme

$14.00 *Per Person*

BUTLER PASSED DESSERTS

Selection of Four:

Banana and Dulce de Leche Spring Rolls | $38.00 Per Dozen

Cinnamon Sugar Mini Donuts | $42.00 Per Dozen

Mango Coconut Truffles | $38.00 Per Dozen

Chocolate Chip Cookie Ice Cream Sandwiches | $42.00 Per Dozen

Chocolate Dipped Strawberries | $34.00 Per Dozen

CREPE STATION

Accompanied by: Chocolate Sauce, Nutella, Raspberry Sauce, Whipped Cream, Mixed Berries, Caramelized Bananas. Chef Required - $175 Chef Fee

Fresh Crepes Made to Order

$17.00 *Per Person*

CHOCOLATE FOUNTAIN STATION

Accompanied by: Pretzels, Marshmallows, Cookies, Bananas, Pineapple, Graham Crackers, Rice Krispy Treats, Fresh Strawberries

Selection of Dark, Milk or White Chocolate

$14.00 *Per Person*

BANANA FOSTER STATION

Chef Required - $175 Chef Fee

Ripe Bananas, Brown Sugar & Butter Flambeed Spiced Rum

Vanilla Ice Cream

$17.00 *Per Person*

DAVID BURKE SIGNATURE ITEMS (BUTLER PASSED):

Raspberry Creamsicle Crème Brulee | $48.00 Per Dozen

Cheesecake Lollipops | $42.00 Per Dozen

Ricotta Donuts, Grand Marnier Pastry Cream, Raspberry Rum Jam | $48.00 Per Dozen

Mini Cookies & Cream Baked Alaska | $60.00 Per Dozen

$18.00 *Per Person*

Churros | $38.00 Per Dozen

Deep Fried Oreos | $42.00 Per Dozen

Ice Cream or Sorbet Filled Cones | $38.00 Per Dozen

Milk Shakes | $38.00 Per Dozen

Rainbow Cookie Cake Pops | $38.00 Per Dozen

Manhattan Cocktail Lollipops | $38.00 Per Dozen

Oreo Truffles | $45.00 Per Dozen

$18.00 *Per Person*

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Breakfast

Our thoughtfully curated breakfast buffets range from the timeless New York Continental to the elevated Sunrise Buffet, each showcasing the finest seasonal ingredients and regional favorites. Guests can enjoy iconic New York–style bagels and smoked salmon alongside chef-inspired specialties, including Herb-Roasted Fingerling Potatoes with Onion-Thyme Jam. For an even more memorable dining experience, enhance your breakfast with our premium offerings, featuring a made-to-order omelet station and signature culinary creations such as Chef David Burke's renowned Candied Maple Clothesline Bacon.

NEW YORK CONTINENTAL

Assorted Chilled and Freshly Squeezed Juices

Freshly Baked Croissants, Muffins, Danish, and Assorted Mini Bagels Cream Cheese, Sweet Butter & Fruit Preserves

Garden City Roast-Freshly Brewed Regular & Decaffeinated Coffee Assorted Imported & Domestic Teas

$40.00 *Per Person*

THE SUN RISE

Assorted Chilled and Freshly Squeezed Juices

Freshly Baked Croissants, Muffins, Crumb Cake, Breakfast Breads, Mini Bagels & Mini Danish Cream Cheese, Sweet Butter & Fruit Preserves

Assorted Cold Cereals, House-Made Granola, Dried Fruits Assorted Greek Yogurt, Sliced Seasonal Fruit & Berries

Garden City Roast- Freshly Brewed Regular & Decaffeinated Coffee Assorted Imported & Domestic Teas

$45.00 *Per Person*

GCH BREAKFAST BUFFET

$350 Hot Buffet surcharge for Groups less than 20 Cold Selection:

Chilled Freshly Squeezed Orange and Grapefruit Juices

Selection of Seasonal Vine and Tree Ripened Fruits, Melons & Berries with Lemon Poppy-Seed Yogurt

BREAKFAST BUFFET ENHANCEMENTS

Irish Steel Cut Oatmeal, Raisins, Brown Sugar and Cream | $8.00 Per Person

Scottish Smoked Salmon | $12.00 Per Person

Individual Yogurt Parfaits | $8.00 Per Person

French Toast with Cinnamon, Sugar & Apple Syrup (DB

Selection of New York Style Bagels

Fresh Butter Croissants, Fruit Danish, Scones and Freshly Baked Muffins

Sweet Butter, Cream Cheese, Fruit Preserves and Honey

Smoked Salmon with Sliced Vine Ripe Tomatoes, Red Onions & Capers Chive & Scallion Cream Cheeses

Hot Selection:

French Toast with Fresh Berries & Warm Vermont Maple Syrup ~or~ Buttermilk Pancakes & Warm Vermont Maple Syrup

Country Fresh Scrambled Eggs with Chives

Applewood Smoked Bacon, and Sausage Links

Herb Roasted Fingerling Potatoes with Onions-Thyme Jam

Garden City Roast- Freshly Brewed Regular & Decaffeinated Coffee Assorted Imported & Domestic Teas

$65.00 *Per Person*

Signature) | $8.00 Per Person

Buttermilk Pancakes, Warm Vermont Maple Syrup | $8.00 Per Person

Scrambled Eggs or Egg Whites | $9.00 Per Person

Bacon, Sausage or Country Ham or Turkey Bacon and Chicken Sausage | $9.00 Per Person

Candied Maple Bacon on a Clothesline (DB Signature) | $18.00 Per Person

Omelet Station | $15.00 Per Person

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Lunch

The Garden City Hotel presents an expansive collection of themed lunch buffets, ranging from the locally-inspired L.I.E and North Fork menus to international specialties like Little Italy and the Asian Market. Each theme features signature house-made soups, a curated selection of proteins—such as Chef Burke's BBQ Beef or Hoisin BBQ Baby Back Ribs—and a rotating trio of artisan desserts. For smaller gatherings, a Hot Buffet Surcharge applies, ensuring the same level of gourmet quality and dedicated service across all culinary experiences.

L.I.E

Includes Bread Sticks and Garnishes, Mixed Green Salad

Choice of Cheddar & Ale Soup Manhattan Clam Chowder Chicken Tortilla Soup Chicken Noodle Soup, Beef & Barley Soup

Mixed Green Salad with Condiments

Potato Chips and Coleslaw

Sliced Fresh Seasonal Fruit

Assortment of Sandwiches & Wraps Choice of (4):

Beef & Barley Soup

Tuna Salad on Pumpernickel Roll

SMASH BURGER BUFFET

Create your own smash burger. $350 hot buffet surcharge for groups less than 20.

Choice of (3) burgers:

Dry aged beef burger

Mediterranean salmon burger

Portobello burger

Grilled chicken

Fried chicken

Potato salad & coleslaw

Roast Beef, Muenster on a Baguette with Horseradish Aioli

Shrimp Salad with Cajun Remoulade on a Croissant

Caprese Baguette

Grilled Chicken Caesar Wrap

Portobello Mushroom Sliders with Balsamic Glaze

Herb Roasted Chicken, Chipotle Avocado, Green Tomatoes & Spicy Pickled Cucumber on Sourdough

Choice of (3) Desserts:

Chocolate Pot De Crème, Key Lime Meringue Tarts, Mini Fresh Fruit Tart

Fresh Baked Cookies, Biscotti, Brownies, Cannoli, Chocolate Dipped Strawberries

New York Style Cheesecake, Tiramisu, Rainbow Cookies

Garden City Roast-Freshly Brewed Regular & Decaffeinated Coffee Assorted Teas & Soft Drink

$65.00 *Per Person*

$9.00 *Add a 5th Sandwich Per Person*

Choice of (1) side:

French fries

Tater tots

Toppings-American cheese, cheddar cheese, lettuce, tomatoes, onions

Accompaniments: Ketchup, mustard, relish & pickles

Choice of (3) desserts:

Fresh baked cookies, biscotti, brownies, cannoli

Chocolate dipped strawberries, chocolate mousse tulip cups

Cookies & cream chocolate cake, mini fresh fruit tarts

New York style cheesecake, tiramisu, rainbow cookies

Garden City Roast: Freshly brewed regular & decaffeinated coffee, assorted teas

Soft drinks

Enhancement: Salad bar | $7.00 Per Person

Enhancement: Tomato soup | $7.00 Per Person

Enhancement: Chicken wings | $12.00 Per Person

Enhancement: Onion rings | $5.00 Per Person

$65.00 *Per Person*

EXECUTIVE LOUNGE

$350 hot buffet surcharge for groups less than 20.

Choice of soup:

Champagne tomato soup

Lobster bisque

Caesar salad with focaccia croutons & shaved reggiano

Cold Selection

Roasted salmon with corn succotash

Sourdough batard with herb infused olive oil, sweet butter

Hot Selections

Red salt brick chicken, haricot vert, au jus

FARM TO PLATE

$350 hot buffet surcharge for groups less than 20.

Choice of soup:

Chicken noodle soup, fresh herbs

Potato & leek soup with parmesan brioche crostini

Satur Farm baby lettuce with honey goat cheese, grapes, white balsamic vinaigrette

Home baked rolls

Hot Selections

Roasted and sliced beef with port wine sauce

Rosemary garlic chicken with wilted kale

Black Angus NY striploin, Yukon gold potatoes, port wine reduction, RSR (Red Salt Room) Steak Sauce

Medley of seasonal vegetables

Individual fruit cups

Choice of (3) desserts:

Fresh baked cookies, cannoli

Chocolate dipped strawberries, chocolate pot de crème

Cookies & cream chocolate cake, cream horns, key lime meringue tarts

Mini fresh fruit tarts, New York style cheesecake, strawberry panna cotta, tiramisu

Garden City Roast: Freshly brewed regular & decaffeinated coffee, assorted teas

Soft drinks

Enhancement: Prime striploin | $12.00 Per Person

Enhancement: Seared branzino, lemon olive juice | $19.00 Per Person

Enhancement: Ahi tuna with marinated soba noodle | $12.00 Per Person

Enhancement: Substitute salmon | $6.00 Per Person

$75.00 *Per Person*

Montauk fresh catch fish with champagne sauce

Garlic broccoli & roasted shallot, roasted pepper flakes

Orecchiette, sundried tomatoes, capers, pesto sauce

Choice of (3) desserts:

Fresh baked cookies, blondies, brownies, cannoli

Cookies & cream chocolate cake, chocolate dipped strawberries

Key lime meringue tarts, New York style cheesecake

Strawberry rhubarb tarts, rainbow cookies

Garden City Roast: Freshly brewed regular & decaffeinated coffee, assorted teas

Soft drinks

Enhancement: Long Island corn succotash | $6.00 Per Person

Enhancement: Striped bass | $15.00 Per Person

$65.00 *Per Person*

TEX-MEX CUISINE

$350 Hot Buffet Surcharge for Groups Less Than 20

Chopped Vegetable Salad, Queso Fresco, Cilantro, Lime Vinaigrette

Tortilla Soup with Chicken

Tri-Color Baked Tortilla Chips

Fajitas | Select Two Proteins:

Grilled Marinated Chicken, Beef, or Mahi Mahi

Flour Tortilla, Cheddar Cheese, Diced Tomatoes, Sour Cream Guacamole & Salsa

House Made Chicken & Beef Tamales

Refried Beans, and Spanish Rice with Frijoles & Cilantro

LITTLE ITALY

$350 hot buffet surcharge for groups less than 20.

Tuscan kale & tomato soup

Panzanella salad with sundried tomatoes

Grilled sweet red peppers & Italian eggplant, aged balsamic vinegar & extra virgin olive oil

Chicken marsala

Citrus baked cod, piccata sauce

Grandma’s meatballs, tomato sauce

Spinach ricotta ravioli, parmesan broth

White bean & spinach ragu

Sliced Exotic Fruit, Arroz Con Leche, Cinnamon Sugar Churros, Flan, & Mexican Cookies

Garden City Hotel Roast -Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Enhancement: Tamales (beef or chicken) | $7.00 Per Person

Enhancement: Beef enchiladas | $7.00 Per Person

Enhancement: Citrus grilled chile shrimp | $8.00 Per Person

Enhancement: Taco salad, served in mini mason jars | $7.00 Per Person

$70.00 *Per Person*

House-made focaccia & sliced Italian bread

Choice of (3) desserts:

Biscotti, cannoli, cream horns, chocolate mousse tulip cups

Eclairs, mini fresh fruit tarts, mixed berry panna cotta

Pignoli cookies, rainbow cookies, tiramisu

Garden City Roast: Freshly brewed regular & decaffeinated coffee, assorted teas

Soft drinks

Enhancement: Creamy polenta | $6.00 Per Person

Enhancement: Burrata cheese platter | $8.00 Per Person

Enhancement: Caesar salad | $7.00 Per Person

Enhancement: Caprese salad | $8.00 Per Person

Enhancement: Grilled vegetables | $6.00 Per Person

Enhancement: Rigatoni bolognese | $12.00 Per Person

$65.00 *Per Person*

ASIAN SPICE

$350 hot buffet surcharge for groups less than 20.

Cold Items

Mizuna green salad, carrot & ginger dressing

Crunchy Korean salad, sesame dressing

Thai beef salad, fish sauce & honey-lime vinaigrette

Bangkok egg & brussels sprout salad

Hot Items

Hot & sour soup

Chicken & broccoli

Shrimp lo-mein

Beef teriyaki with leeks & mushrooms

Vegetable fried rice

Desserts

Chocolate dipped fortune cookies, coconut tapioca with mango jelly

Green tea cheesecake, red bean tart

Garden City Roast: Freshly brewed regular & decaffeinated coffee, assorted teas

Soft drinks

Enhancement: Dumplings (chicken, beef, pork or vegetable) | $6.00 Per Person

Enhancement: Garlic & ginger shrimp | $10.00 Per Person

Enhancement: Ginger pepper salmon | $9.00 Per Person

$70.00 *Per Person*

All Menu Prices Are Subject to 14% Administrative Fee 8.625% Sales Tax and 12% Gratuity

Dinner

The Garden City dinner buffet offers a sophisticated balance of robust flavors and artisanal ingredients. The service begins with a diverse cold selection, including a classic cherry tomato bocconcini and a unique, flavorful farro grain salad. The entrée presentation highlights premium proteins such as a slow braised short rib rigatoni and lemon garlic roasted salmon finished with dill and capers. Accompanied by roasted marble potatoes and a medley of seasonal vegetables, this menu concludes with a curated assortment of house-made pastries and our signature hotel roast coffee.

GARDEN CITY

$350 Hot Buffet Surcharge for Less Than 20 Guests

Cold Selections:

Wedge Salad, Cucumber, Radish, Cherry Tomatoes, Bacon & Green Goddess Dressing

Cherry Tomato Bocconcini

Farro Grain, Kalamata Olives, Roasted Peppers, Capers, Preserved Lemon Vinaigrette

Home Baked Rolls

Entrées:

Braised Beef Short Ribs, Rigatoni

Lemon Garlic Roasted Salmon, Dill, Capers & Olives

Grilled Chicken Breast, Wild Mushroom Sauce

Saffron Rice Pilaf

Rosemary Yukon Gold Potatoes

Medley of Seasonal Vegetables

RED SALT BUFFET

$350 Hot Buffet Surcharge for Less Than 20 Guests

Cold Selection:

Caesar Salad, Cheese Crisp

Bocconcini, Heirloom Tomatoes, Basil, GCH Organic Olive Oil

Organic Red Quinoa Salad, Haricot Vert, Baby Spinach, Mango, Pesto

Enhancements:

Wedge Salad Deconstructed | $8.00 Per Person

Crab Cake | $10.00 Per Person

Lobster Bisque | $8.00 Per Person

Shrimp Scampi | $9.00 Per Person

Crispy Shishito Peppers | $6.00 Per Person

Home Baked Rolls

Hot Selections:

Dessert:

Assortment of House-Made Pastries

Garden City Roast Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas & Soft Drinks

$105.00 *Per Person*

Herb Crusted Chicken Breast, Whole Grain Mustard Sauce

Local Striped Bass, Fried Capers, Lemon Sauce

Carved New York Strip Steak with GCH Steak Sauce
Fewer Than 50 People, Additional Carving Fee Will be Charged

Truffle Steak Fries

Roasted Asparagus & Broccoli

Dessert:

Cheesecake Pops, Coconut Mousse Cake and Ricotta Donuts

Garden City Roast Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas & Soft Drinks

$115.00 *Per Person*

GREEK ESTIA TORIA

$350 Hot Buffet Surcharge for Less Than 20 Guests

Cold Selection:

Greek Salad

Grilled Halloumi Salad, Hot Honey

Humus, Tzatziki, Baba Ghanoush, Pita Chips

Hot Selection:

White Bean Sage & Garlic Soup

Lamb Gyro

Chicken Gyro

Seared Branzino, Olive Tapenade

Greek Lemon Potatoes & Cauliflower

Herb Rice Pilaf

Dessert:

Cheesecake Pops

Coconut Mousse Cake

Ricotta Donuts

Garden City Roast Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas & Soft Drinks

$115.00 *Per Person*

All Menu Prices Are Subject to 14% Administrative Fee 8.625% Sales Tax and 12% Gratuity

DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian