



THE GARDEN CITY HOTEL

MENU HIGHLIGHTS

Explore below for just a sampling of our extensive array of culinary offering.

All menus may be customized to fit your event, with buffet, plated or to-go options.

For the entire menu selection, please contact our Executive Meeting Manager at 516.663.7090.

BREAKFAST - From a New York Continental Buffet to Plated Country Breakfasts

Chilled or custom blended juices, Sliced smoked salmon, Individual assorted yogurt, Classic egg Benedict, Cinnamon scented French toast, Homemade granola with accouterments, Fresh seasonal fruit

REFRESHMENT BREAK - Re-energize attendees with healthy or sweet-tooth satisfying options

Fresh baked granola bars, Dried fruit and trail mix, Yogurt fruit smoothies, Selection of retro candies, Old fashioned lemonade, Assorted fresh-baked cookies, Assorted mini cupcakes

WORKING LUNCHEON - Wholesome lunches from Uptown Deli to Tuscan Buffets

Seasonal house-made soups, Assortment of decadent sandwiches from shrimp salad to ginger chicken salad on fresh baked rolls and bread, Ginger and lemon grass marinated roast beef, Tilapia with herbed tomato confit, Cold sesame noodles and delicious desserts such as New York style cheesecake, Cannolis or cinnamon sugar churros

LUNCH TO-GO - Send attendees off with lunch in an eco-friendly picnic box

Choice of sandwiches such as Smoked turkey tortilla wrap or Marinated grilled eggplant with an array of sides such as fresh baked chocolate chip cookies or red bliss potato salad

COCKTAIL RECEPTIONS & DINNER - Treat guests to passed hors d'oeuvre and creative stations followed by an extensive array of best in class culinary selections

ENHANCEMENTS - Culinary creations add a custom flair to any menu for your attendees ranging from individual yogurt parfaits at breakfast to iced vodka and caviar reception stations