

BRASSERIE RUHLMANN

Brunch ||| Lunch ||| Dinner

Thank you for your interest in **Brasserie Ruhlmann** for your upcoming event. The following information is to assist you in the planning of your special occasion.

Located in Rockefeller Center, Brasserie Ruhlmann invites you to enjoy French Brasserie Cuisine amidst a meticulously crafted setting that pays homage to the great Art Deco designer Émile-Jacques Ruhlmann. **Executive Chef Laurent Tourondel** lends his signature touch as he brings a modern take on French cuisine, with a menu that reflects a certain nostalgia for French classicism.



Our **Large Private Dining Room** accommodates up to 85 guests for a seated dinner or 120 guests for a cocktail reception. We also showcase our **Private Dining Room** that comfortably accommodates 10 to 40 guests for an intimate seated dinner or 60 guests for a cocktail reception. Our **Main Dining Room** can accommodate 180 people for a seated reception and 300 people for cocktails. We offer a **full service bar**, featuring an extensive wine list showcasing over 120 wines, 18 of which are offered by the glass.

There is a standard 20% service charge and 8.375% tax on all food and beverage.

Attached are a variety of menus that are priced per person.

We customize menus and welcome special requests.

To confirm any event a contract must be written and a 50% non-refundable deposit is required. The final balance is due on the day or evening of your scheduled event.

**Please contact Heather Burt at
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BRASSERIE RUHLMANN

Hors d'Oeuvres

"Minimum of 12 canapés per order"

Cold

- Steak Tartar on Country Toast \$2.5
- Duck Pâté & Pickled Vegetables \$2.5
- Tuna Tartar Crostini with Condiment Vinaigrette \$3
- Spicy Lamb with Tomato Chutney and Goat Cheese \$3
- Shrimp, Avocado and Grapefruit Salad \$3
- Basil Marinated Grape Tomatoes \$2.5
- Roast Chicken Salad with Mushroom Duxelle \$2.5

Hot

- Shrimp Tartlet Gratinée \$3
- Mushroom & Risotto Croquette with Roasted Garlic Aioli \$2.5
- Camembert Cheese Beignet with Honey Mustard \$2.5
- Croque Monsieur with Truffle Oil \$2.5
- Pigs In A Blanket \$2.5
- Crab Cakes with Tartar Sauce \$3
- Parmesan Gougeres \$1.5

Platters

*Please feel free to compliment your passed hors d'oeuvres selection
with stationary platters for your guests
(Priced per person)*

Assortment of Charcuterie & Breads \$12
(Cured dry sausage, Prosciutto, speck, rosette, sopressata, pickle and country bread)

Fresh Vegetable Crudités and Herbs Dipping \$10
(Selection of seasonal raw vegetables served with cream cheese and herb dipping)

Selection of Cheese and Walnut Bread \$12
*(Assortment of goat, sheep, cow cheese, served with honey walnut, marinated figs,
quince paste and toasted bread)*

Shrimp Cocktail \$5
(Served on crush ice with Cocktail and Mayonnaise sauce)

Oyster \$4
(Served in the half shell with cocktail and Mignonette sauce)

Seafood Platter small \$70 / large \$140
(Oysters/ clams/ Taylor bay scallop/ shrimp/ periwinkle/ ceviche/ Jonah crab claw)

MENUS SUBJECT TO CHANGE

BRASSERIE RUHLMANN

*All beverages are priced based upon consumption,
or a beverage package can be added*

Beverage Packages

The Basic

Sommelier Selected Red and White Wine
Draft Beer
Soda

\$24 per person per hour

Additional time may be purchased at a rate of \$12 per person per half hour

The Premium

Sommelier Selected Red and White Wine
Mixed Drinks
Draft Beer
Soda

\$30 per person per hour

Additional time may be purchased at a rate of \$15 per person per half hour

*Coffee, tea, and bottled water are not included.
20% service charge and 8.375% tax are added to every package.*

*Brasserie Ruhlmann always serves premium alcoholic beverages.
Please inquire for a beverage list.*

Gift Packages

As an added bonus, Brasserie Ruhlmann offers gifts
to continue the experience
with a memento for you
and your guests to take away with them

Chef Laurent Tourondel's Personally Autographed Cookbook
\$34.95 each

(Prices do not reflect tax or shipping, when applicable)

BRASSERIE RUHLMANN

LUNCH OPTION ONE \$40 PER PERSON

FIRST COURSE

CHOOSE ONE OF THE FOLLOWING APPETIZERS

SOUP DU JOUR

BOSTON LETTUCE SALAD

CARROT SALAD

MAIN COURSE

CHOOSE TWO OF THE FOLLOWING ENTREES

CROQUE MONSIEUR

CHICKEN SANDWICH WITH PESTO AND MOZZARELLA

VEGETABLE SALAD "RUHLMANN"

DESSERT

CHOOSE ONE OF THE FOLLOWING DESSERTS

ICE CREAM OR SORBET

CHOCOLATE FONDANT, PISTACHIO ICE CREAM

MENUS SUBJECT TO CHANGE

BRASSERIE RUHLMANN

LUNCH OPTION TWO

\$50 PER PERSON

FIRST COURSE

CHOOSE ONE OF THE FOLLOWING APPETIZERS

TUNA TARTARE

SOUP DU JOUR

ARTICHOKE VINAIGRETTE

MAIN COURSE

CHOOSE TWO OF THE FOLLOWING ENTREES

SKATE GRENOBLOISE

SALAD "RUHLMANN" WITH CHICKEN

10OZ KOBE HAMBURGER

DESSERT

CHOOSE ONE OF THE FOLLOWING DESSERTS

CHOCOLATE PROFITEROLES

BLUEBERRY LEMON MERINGUE TART

CHOCOLATE FONDANT, PISTACHIO ICE CREAM

MENUS SUBJECT TO CHANGE

BRASSERIE RUHLMANN

LUNCH OPTION THREE

\$60 PER PERSON

FIRST COURSE

CHOOSE ONE OF THE FOLLOWING APPETIZERS

SHRIMP COCKTAIL

BEETS AND GOAT CHEESE

TUNA TARTARE

MAIN COURSE

CHOOSE TWO OF THE FOLLOWING ENTREES

SKATE GRENOBLOISE

BRAISED LAPIN A LA MOUTARDE

HALF ROASTED FREE RANGE CHICKEN

STEAK FRITES (HANGER)

DESSERT

CHOOSE ONE OF THE FOLLOWING DESSERTS

CHOCOLATE PROFITEROLES

APPLE CAKE, BUTTERSCOTCH & CREME FRAICHE

CHOCOLATE FONDANT, PISTACHIO ICE CREAM

MENUS SUBJECT TO CHANGE

BRASSERIE RUHLMANN

DINNER OPTION ONE

\$65 PER PERSON

FIRST COURSE

CHOOSE ONE OF THE FOLLOWING APPETIZERS

SOUP DU JOUR

BOSTON LETTUCE SALAD

MAIN COURSE

CHOOSE TWO OF THE FOLLOWING ENTREES

SKATE GRENOBLOISE

HALF ROASTED FREE RANGE CHICKEN

BEEF SHORTRIB "BOURGUIGNONNE"

SIDES

CHOOSE TWO OF THE FOLLOWING SIDES

STEAMED POTATOES

CARROT VICHY

FRENCH FRIES

DESSERT

CHOOSE ONE OF THE FOLLOWING DESSERTS

ICE CREAM OR SORBET

CHOCOLATE FONDANT, PISTACHIO ICE CREAM

MENUS SUBJECT TO CHANGE

BRASSERIE RUHLMANN

DINNER OPTION TWO

\$80 PER PERSON

FIRST COURSE

CHOOSE ONE OF THE FOLLOWING APPETIZERS

TUNA TARTARE

ARTICHOKE VINAIGRETTE

BEETS AND GOAT CHEESE

MAIN COURSE

CHOOSE TWO OF THE FOLLOWING ENTREES

DAURADE PROVENCALE

BRAISED LAMB SHANK

NY STRIP STEAK AU POIVRE

SIDES

CHOOSE TWO OF THE FOLLOWING SIDES

ROASTED TOMATOES

FRENCH BEANS

FRENCH FRIES

DESSERT

CHOOSE ONE OF THE FOLLOWING DESSERTS

CHOCOLATE PROFITEROLES

PINEAPPLE UPSIDE DOWN CAKE

MENUS SUBJECT TO CHANGE

BRASSERIE RUHLMANN

DINNER OPTION THREE

\$90 PER PERSON

CHOOSE TWO ITEMS FROM EACH COURSE

FIRST COURSE

SALAD "RUHLMANN"
WITH CREAMY VINAIGRETTE AND VEGETABLES

TUNA TARTARE
WITH MEYER LEMON AND TRUFFLE OIL

COUNTRY PÂTÉ
WITH PICKLED VEGETABLES AND TOASTED BREAD

MAIN COURSE

FILET MIGNON
WITH BEURRE MAITRE D'HOTEL

DOVER SOLE MEUNIERE
WITH LEMON & PARSLEY BUTTER

HALF ROASTED FREE RANGE CHICKEN
WITH NATURAL JUS

SIDES

GRATIN DAUPHINOIS

FRENCH BEANS

CREAMED SPINACH

DESSERT

BLUEBERRY LEMON MERINGUE TART

CHOCOLATE FONDANT, PISTACHIO ICE CREAM

PINEAPPLE UPSIDEDOWN CAKE

CHOCOLATE PROFITEROLES

MENUS SUBJECT TO CHANGE