

HOST A  
PARTY  
AT  
GERTIE

# OUR SPACES

## BACK PATIO

**THE BACK PATIO CAN ACCOMMODATE UP TO 36 FOR A SEATED MEAL AND UP TO 50 FOR A STANDING RECEPTION.**

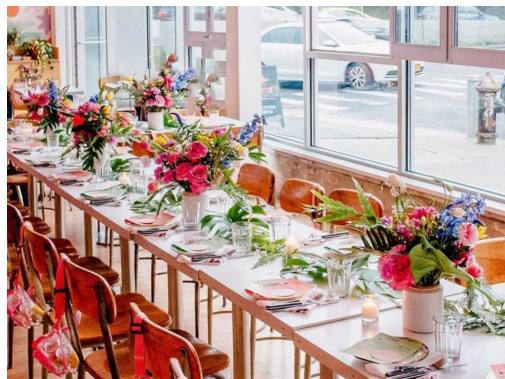
The Backyard features a cute duck mural, natural light and stadium seating, making this space inviting for any celebration. From bridal showers and first birthdays to boozy brunches and working lunches, the Back Patio has all you need for your event! A portion of the Back Patio is covered and has both heating and cooling capabilities (the backyard area is weather permitting).



## FULL RESTAURANT

**A FULL RESTAURANT BUYOUT GIVES YOU FULL ACCESS TO OUR ENTIRE SPACE. IT CAN ACCOMMODATE UP TO 80 FOR A SEATED MEAL AND UP TO 120 FOR A STANDING RECEPTION.**

With an entire wall of floor to ceiling windows, Gertie's dining room is bright, breezy, and playful from day to night. Pops of pastel, wood detailing and a charming collection of mismatched plates, glasses and mugs, will make you feel like you've been transported to a beachside diner in the 70's. As the sun sets, the dining room transforms from bright West coast vibes to swanky New York restaurant. Perfect for rehearsal dinners and weddings, fundraisers and product launches. A Full Restaurant Buyout includes the Main Dining Room, the Back Patio and (weather permitting) the Front Patio and Backyard.



## NON-PRIVATE GROUP BOOKINGS

**A FAMILY-STYLE GROUP RESERVATION IS AVAILABLE FOR 8-16 GUESTS.**

Perfect for small birthday gatherings, special family moments, or a boozy brunch with friends! Gather on our Back Patio with your nearest and dearest and nosh on a selection of sandwiches, bagels, and pastries!

**FOOD + BEVERAGE MINIMUMS WILL APPLY AND VARY BASED ON GUEST COUNT, SELECTED DAY AND TIME. MENU PRICES ARE FOR A 3 HOUR PARTY AND GO TOWARDS THE MINIMUM.**

**A 9% ADMINISTRATIVE FEE, 8.875% NEW YORK TAX AND GRATUITY ARE ADDITIONAL.**

# FAMILY-STYLE BRUNCH, \$35 PER PERSON

\*SERVED ALL DAY\*

## TO START

### PICKLE PLATE

ALL THE GERTIE PICKLES

## SANDWICHES

CHOICE OF TWO

### EGG & CHEESE

LOCAL EGGS AND CHEDDAR CHEESE, PICKLED PEPPERS + HOT SAUCE ON YOUR CHOICE OF BAGEL OR BIALY  
+ HERITAGE BACON, \$3 PER PERSON

### WHITEFISH MELT

SMOKED WHITEFISH SALAD, CHEDDAR, DILL PICKLE + LETTUCE ON CHALLAH

### TURKEY PASTRAMI CLUB

SMOKED TURKEY, BACON, JALAPEÑO SCHMEAR, LETTUCE, PICKLED PEPPERS ON SOURDOUGH RYE

### CHICKEN SALAD

CHICKEN SALAD, LETTUCE, PICKLED CELERY, POTATO CHIPS + MUSTARD ON CHALLAH

### CHICKEN SCHNITZEL

FRIED CHICKEN CUTLET, DILL-Y CUKES, PICKLED CABBAGE + MUSTARD MAYO ON CHALLAH

### CORNED BEEF REUBEN

SLOW COOKED CORNED BEEF, SAUERKRAUT, SWISS CHEESE + RUSSIAN DRESSING ON SOURDOUGH RYE

### SEASONAL VEGGIE SANDWICH

CHANGES WITH THE SEASONS, ALWAYS DELICIOUS, ASK ABOUT IT!!

## SIDES

CHOICE OF TWO

### THE BIG SALAD

BABY ROMAINE, DILL-Y CUKES, RADISHES + SEASONAL VEGGIES W/ TAHINI RANCH

### GREEK-ISH SALAD

ARUGULA, FETA, DILL-Y CUKES, OLIVES + SEASONAL VEGGIES W/ CHARRED LEMON VINAIGRETTE

### GRAIN BOWL

FARRO, ARUGULA, SEASONAL VEGGIES, RAISINS, PICKLED CAULIFLOWER + PUMPKIN SEEDS W/ LEMON TAHINI

### FRENCH FRIES

CLASSIC, CRISPY, SERVED WITH GERTIE AIOLI

### NOODLE KUGEL

CREAMY, CHEESY + A CRISPY TOP

### FRIED DILL PICKLES

HOT HONEY MAYO

### GRIDDLED SEASONAL VEGGIE

SERVED WITH A DELICIOUS DIPPY SAUCE!

### HERITAGE BACON

## DESSERT

CHEF'S SELECTION OF COOKIES + CANDIES

# PLATTERS

\*SERVED ALL DAY\*

## BAGEL SPREAD, \$30 PER PERSON

### ASSORTED BAGELS

CHOICE OF TWO  
EVERYTHING  
SESAME  
PLAIN  
ONION BIALY

### SCHMEARS

CHOICE OF TWO  
PLAIN  
SCALLION  
DILL + CAPER  
ROASTED JALAPEÑO

### TWO FISH/SALAD

CHOICE OF TWO  
HOT SMOKED PASTRAMI SALMON  
SMOKED WHITEFISH  
CHICKEN SALAD  
EGG SALAD  
ACME LOX (+ \$3 PER PERSON)

### SERVED WITH

LETTUCE, TOMATO, ONION, CAPERS + DILL PICKLES

+ ADDITIONAL FISH/SALAD/PICKLES,  
\$3 EACH PER PERSON

## PASTRIES, \$8 PER PERSON

CHOICE OF THREE  
CORN MUFFIN  
ORANGE ALMOND POPPY CAKE (GF)  
CHOCOLATE BABKA  
RAINBOW COOKIES  
NEW YORK 'BLACK & WHITE' COOKIES  
RUGELACH

## BLINIS, \$10 PER PERSON

TROUT CAVIAR, CHIPPED EGG + CRÈME FRAÎCHE

## FRUIT SALAD, \$5 PER PERSON

CHEF'S SELECTION OF SEASONAL FRUIT

## RELISH TRAY, \$15 PER PERSON

ALL THE GERTIE PICKLES, ROMAINE HEARTS,  
POTATO CHIPS W/ LEMON TAHINI + RANCH DIPS  
+ SMOKED WHITEFISH SALAD, \$3 PER PERSON  
+ HOT SMOKED PASTRAMI SALMON, \$3 PER PERSON

## SALADS, \$10 EACH PER PERSON

### THE BIG SALAD

BABY ROMAINE, DILL-Y CUKES,  
RADISHES, SEASONAL VEGGIES  
W/ TAHINI RANCH

### GREEK-ISH SALAD

ARUGULA, FETA, DILL-Y CUKES, OLIVES,  
SEASONAL VEGGIES  
W/ CHARRED LEMON VINAIGRETTE

### GRAIN BOWL

FARRO, ARUGULA, SEASONAL VEGGIES, RAISINS,  
PICKLED CAULI + PUMPKIN SEEDS W/ LEMON TAHINI

## SNACKS, \$6 EACH PER PERSON

### FRENCH FRIES

CRISPY, CLASSIC, SERVED WITH GERTIE AIOLI

### FRIED PICKLES

HOT HONEY MAYO

### CHICKPEA FALAFEL

LEMON TAHINI

### GRIDDLED SEASONAL VEGGIE

SERVED WITH A DELICIOUS DIPPY SAUCE!

### SMOKED SHRIMP + CUCUMBER BITES

### DEVILED EGGS

### CORNDOG BITES

### CORNED BEEF SLIDERS

RUSSIAN DRESSING

### CHICKEN SCHNITZEL SLIDERS

DILL-Y CUKES, PICKLED CABBAGE, MUSTARD MAYO

### BROCCOLI MELT SLIDERS

SWISS + ROMESCO

# FAMILY-STYLE DINNER, \$50 PER PERSON

## MAINS

CHOICE OF TWO

**HOT SMOKED PASTRAMI SALMON**

**ROASTED CHICKEN**

**CHICKEN SCHNITZEL**

**SWEET + SOUR BRISKET**

**ROASTED CAULIFLOWER**

## SIDES

CHOICE OF TWO

**THE BIG SALAD**

BABY ROMAINE, DILL-Y CUKES, RADISHES + SEASONAL VEGGIES  
W/ TAHINI RANCH

**GREEK-ISH SALAD**

ARUGULA, FETA, DILL-Y CUKES, OLIVES + SEASONAL VEGGIES  
W/ CHARRED LEMON VINAIGRETTE

**GRAIN BOWL**

FARRO, ARUGULA, SEASONAL VEGGIES, RAISINS, PICKLED CAULIFLOWER + PUMPKIN SEEDS  
W/ LEMON TAHINI

**CLASSIC FRENCH FRIES**

SERVED CRISPY W/ GERTIE AIOLI

**NOODLE KUGEL**

CREAMY, CHEESY + A CRISPY TOP

**FRIED DILL PICKLES**

HOT HONEY MAYO

**GRIDDLED SEASONAL VEGGIE**

SERVED WITH DELICIOUS DIPPY SAUCE!

## DESSERT:

CHOICE OF ONE

**COOKIES + CANDIES**

CHEF'S SELECTION

**PASTRIES (+ \$3 PER PERSON)**

CHEF'S SELECTION

**ORANGE POPPY ALMOND CAKE**

**APPLE CAKE**

# PARTY ADD-ONS

## BEVERAGES

### NON-ALCOHOLIC, \$5 PER PERSON

DRIP COFFEE + COLD BREW

HOT + ICED TEA

(BLACK + PEPPERMINT)

ORANGE + GRAPEFRUIT JUICE

LEMONADE + ARNOLD PALMERS

### BRUNCH BAR, \$28 PER PERSON

(AVAILABLE FOR BRUNCH EVENTS ONLY)

MIMOSAS + BLOODY MARYS

DRAFT WINE + BEER

### STANDARD BAR, \$32 PER PERSON

DRAFT WINE, DRAFT BEER

WELL COCKTAILS

### GERTIE CLASSICS BAR, \$40 PER PERSON

DRAFT WINE, DRAFT BEER

WELL COCKTAILS

+

GERTIE'S HOUSE-MADE BOOZY SODAS

(BOURBON BLACK CHERRY, MEZCAL GINGER, GIN CEL-RAY)

### FULL OPEN BAR, \$55 PER PERSON

DRAFT WINE, DRAFT BEER

HOUSE-MADE BOOZY SODAS

(BOURBON BLACK CHERRY, MEZCAL GINGER, GIN CEL-RAY)

WELL + SPECIALTY COCKTAILS

## FAVORS

HOT SAUCE, \$7 PER BOTTLE

HOT HONEY MAYO, \$7 PER JAR

GERTIE PICKLES, \$7 PER JAR

MYSTERY CANDY BAGS, \$4 PER BAG

ALL FAVORS REQUIRE 2 WEEKS NOTICE