

The Menu



CONSTELLATION

HORS D' OEUVRES

COCKTAILS

STARR BAR TO INCLUDE:

CHOICE OF ONE SPECIALTY COCKTAIL
SELECT SPIRITS | VODKA, GIN, BOURBON, WHISKEY, SCOTCH, TEQUILA, RUM
HOUSE RED, WHITE & SPARKLING WINES, FOUR BEER VARIETIES



SPECIALTY COCKTAIL

SELECTION OF ONE FROM THE FOLLOWING

ORIGINAL OLD FASHIONED

RYE WHISKEY, SUGAR, BITTERS

NOR'EASTER

BOURBON, MAPLE, LIME, GINGER BEER

BLUEBERRY COLLINS

GIN, LEMON JUICE, SIMPLE SYRUP, MUDDLED BLUEBERRIES, CLUB SODA FLOAT

DARK AND STORMY

GOLDEN RUM, CITRUS, GINGER BEER

LIMONATE

CITRUS VODKA, LEMON JUICE, SIMPLE SYRUP, CLUB SODA FLOAT

WATERMELON MARGARITA

TEQUILA, ST. GERMAIN, WATERMELON, LIME, CHARRED LEMON

WHITE SANGRIA

COINTREAU, STONE FRUIT, MINT

THE SUNCATCHER

"CHAMPAGNE" COCKTAIL...BUBBLES, STRAWBERRY, FRESH MINT

ROSE SPRITZER

ROSÉ, APEROL, SIMPLE SYRUP, SPARKLING WATER, GRAPEFRUIT WEDGE



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CONSTELLATION

TRAY PASSED HORS D'OEUVRES SELECTION OF EIGHT FROM THE FOLLOWING

GRILLED NY STRIP

WASABI AIOLI, PICKLED RADISH
SESAME WONTON CHIP

MINI ANGUS BEEF SLIDER

VERMONT CHEDDAR, CARAMELIZED ONIONS
DIJON AIOLI, BRIOCHE BUN

MINI PHILLY CHEESESTEAKS

PEPPERS, ONIONS, MUSHROOMS, GOURMET WHIZ

STEAK FRITES

TARRAGON MUSTARD AIOLI

STEAK TARTARE GOUGERES

CHEESE MORNAY, CHIVES

GREEK LAMB MEATBALL

PINE NUTS, FETA, PARSLEY, TZATZIKI

TATER TOT MELTS (GF)

APPLEWOOD BACON, VERMONT CHEDDAR CHEESE

PROSCUITTO SAN DANIELLE WRAPPED HOUSE MADE GRISSINI

TRUFFLE BUTTER

BITE SIZED CROQUE MADAME

SUNNY SIDE QUAIL EGG

THAI CHICKEN

ENDIVE SPEAR, PEANUTS, RED CHILI

CHICKEN TINGA TAQUITO

CHIPOTLE LIME CREMA, COTIJA

DUCK CONFIT WON TONS

GREEN PAPAYA SALAD

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CHICKEN & GINGER DUMPLING

SESAME SOY SAUCE

HAMACHI TACO

GUACAMOLE, HABANERO, PICKLED RED ONION

SMOKED SALMON MILLE-FEUILLE

SOUR CREAM, CUCUMBER-DILL RELISH

TUNA TARTARE SPRING ROLL

CUCUMBER, CHIVES, SRIRACHA AIOLI

"FISH 'N' CHIPS"

SEARED CHILEAN SEA BASS
POMMES GAUFRETTE, TARTAR SAUCE

MINI MAINE LOBSTER ROLL

SNIPPED CHIVES

MANGO-CHIPOTLE SESAME SHRIMP (GF)

TROPICAL FRUIT PICO

CRAB TOSTADA

CHIPOTLE REMOULADE, MICRO CILANTRO

WATERMELON & FETA CREMA (V)

AGED BALSAMIC, MICRO BASIL, BLACK LAVA SALT

VEGETABLE BAHN MI (VEGAN)

BAGUETTE CROSTINI, EDAMAME PATE,
PICKLED VEGETABLES, CILANTRO

CHARRED CORN, POBLANO & MANCHEGO EMPANADA (V)

SALSA MOLCAJETE

GREEK SALAD BITES (V)

FETA CREAM

PERSIAN CUCUMBER CUP (V)

FAVA BEAN HUMMUS
PARMESAN, PINE NUTS



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CONSTELLATION

COCKTAIL STATIONS SELECTION OF TWO FROM THE FOLLOWING

CREAMERY HARVEST TABLE

BUTTERCUP BRIE, HUDSON CHEDDAR, MANCHEGO, MAYTAG BLUE
LAVENDER HONEY, APRICOT MOSTARDA

BRESAOLA, GENOA SALAMI
PROSCUITTO SAN DANIELLE, COUNTRY PATÉ
POMMERY MUSTARD
MARINATED OLIVES & CORNICHONS

GRILLED VEGETABLE SELECTION
PRESERVED LEMON AIOLI, CORIANDER BAGNA CAUDA

ARTISAN BREADS, CROSTINI, FLATBREAD



BUDDAKAN DIM SUM TABLE

STEAMED DUMPLINGS
EDAMAME DUMPLING (V)
CHICKEN & GINGER DUMPLINGS
CHILI-LIME SAUCE & SESAME SOY SAUCE

STEAMED PORK BUN
HOISON-GLAZED PORK BELLY, SPICY SHALLOTS, CABBAGE

ROJAK SALAD (VEGAN +GF)
JICAMA, PINEAPPLE, CUCUMBER, CILANTRO

TRIO OF CHIPS
PRAWN CHIPS, WONTON CHIPS, PLANTAIN CHIPS
CHILI-MANGO RELISH, WASABI AIOLI



CONSTELLATION

PHILLY STATION

MINI PHILLY BEEF CHEESESTEAKS & CHICKEN CHEESESTEAKS
PROVOLONE, MINI ITALIAN ROLLS

ASSORTED TOPPINGS
BANANA PEPPERS, SWEET PEPPERS, KETCHUP, SPICY MUSTARD, SLICED PICKLES

POTATO & CHEDDAR PIEROGIS
SAUTEED ONIONS, SOUR CREAM

PHILLY STYLE SOFT PRETZELS
HOT MUSTARD, DELI MUSTARD, HONEY MUSTARD

CRAB KETTLE CHIPS
WHITE CHEDDAR SAUCE



MEZZE

TRIO OF DIPS (V)
BABA GHANOUSH, TZATZIKI, PIQIULLO HUMMUS

TABBOULEH (VEGAN)
BULGUR WHEAT, TOMATOES, MINT, PARSLEY

LAMB KOFTA

**SPINACH, FETA, CURRANT
& PINE NUT BRIK PASTRY (V)**

HOUSE ROASTED PEPPERS
ROASTED GARLIC OIL

HOUSE CURED CITRUS MARINATED OLIVES
LEMON RIND, CHILI, ROSEMARY

PITA, LAVASH & FLATBREADS



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CONSTELLATION

NORTHERN MEDITERRANEAN

CHICKEN CROQUETTAS
SAFFRON AIOLI

BACON WRAPPED DATES
QUESO FRESCO

COCA MALLORQUINA FLAT BREAD (V)
BRAISED SWISS CHARD, GOAT CHEESE

PAN AN BOLI
TRADITIONAL SPANISH TOMATO BREAD
SERRANO HAM, MANCHEGO

TUMBET SALAD (VEGAN)
ROASTED MEDITERRANEAN VEGETABLES, FRIED ROSEMARY

MARINATED OLIVES, MARCONA ALMONDS



EL BARRIO

TACOS DE ASADO
GRILLED CHOPPED SKIRT STEAK, SALSA ROJA, SCALLIONS, CILANTRO, RADISH

CHICKEN TINGA TACOS
SALSA ROJA, CREAM, LETTUCE, CHIPOTLE

WILD MUSHROOM & OAXACA QUESADILLA (V)

ESQUITES (V)
CORN, CREMA, COTIJA, CHIPOTLE AIOLI, LIME, CILANTRO, SALSA VALENTINA

GUACAMOLE (V)

CRISP CORN TORTILLA CHIPS (GF)
SALSA VERDE, PICO DE GALLO, MOLCAJETE SALSA



CONSTELLATION

ARTHUR AVENUE

MINI CAPRESE SALAD

BOCCONCINI, CHERRY TOMATOES, NICOISE OLIVES
AGED BALSAMIC VINAIGRETTE, TORN BASIL

SPICY MEATBALLS

PARMESAN, BASIL

CAPRESE FOCACCIA PIZZA (V)

GARDEN BASIL

GRILLED CHICKEN STROZZAPRETI

ARUGULA PESTO, PINE NUTS, PARMESAN

GRILLED VEGETABLE ANTIPASTI (V)

EGGPLANT, PEPPERS, ZUCCHINI, ARTICHOKES, YELLOW SQUASH, MUSHROOMS, OLIVES



AMERICANA

CHEESEBURGER SLIDER

STARR HOUSE BLEND NO.5 BEEF PATTY
CHEDDAR, DILL PICKLE, KETCHUP, DIJONNAISE

SEARED AHI TUNA SLIDER

HOISIN, SCALLION, PICKLED CARROT & CUCUMBER SLAW, THAI BASIL

CLASSIC BAKED MAC & CHEESE (V)

MACARONI, AMERICAN CHEESE, AGED CHEDDAR

CRISPY TATER TOTS

SHAVED BRUSSELS SPROUTS SALAD (V)

APPLE, DRIED CRANBERRIES, SPICED HONEY VINAIGRETTE

ACCOMPANIMENTS

DILL PICKLE SPEARS, HOME-MADE KETCHUP
BBQ RANCH, GREEN GODDESS DIP



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CONSTELLATION

UPGRADED COCKTAIL STATIONS
REDUCE LISTED PRICE BY \$20 IF UPGRADING FROM PACKAGE

CREATE YOUR OWN POKE BOWL
SEASONAL

\$26 PER PERSON

PROTEINS

MARINATED TUNA OR SALMON, SPICY TOFU

VEGETABLES

CUCUMBER, TOMATO, CORN, EDAMAME, AVOCADO, SEAWEED SALAD, CILANTRO, SCALLIONS

TOPPINGS

CRISPY SHALLOTS, POKE SEASONING, JAPANESE RICE CRACKERS

SAUCES

WASABI AIOLI, SESAME OUZO, KIMCHI

WHITE OR BROWN RICE



NANTUCKET SEAFOOD STOP
\$60 PER PERSON

JUMBO SHRIMP COCKTAIL

HORSERADISH-SPIKED COCKTAIL SAUCE

CRAB CLAWS | PRE-CRACKED

MAINE LOBSTER TAILS

WASABI MAYO, LEMON WEDGES

SHUCKED EAST COAST OYSTERS

RED WINE MIGNONETTE, TABASCO, FRESH HORSE RADISH



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CONSTELLATION

SUSHI STATION

\$37 PER PERSON

ASSORTED SIGNATURE SUSHI & SASHIMI

SOY SAUCE, WASABI, PICKLED GINGER

STEAMED EDAMAME (V)

SEA SALT



CARVERY STATION

SELECTION OF TWO PROTEINS

\$50 PER PERSON

CRISPY BRICK CHICKEN

ROSEMARY LEMON BRINE, SALSA VERDE

VEAL LOMBATINA MILANESE

SALSA VERDE, ARUGULA, TAGGIASCA OLIVES, CHERRY TOMATO, PARMESAN

HERB ROASTED PRIME RIB

SLOW ROASTED BRISKET

ZESTY CHOPPED SALAD

CHICKPEAS, ROMAINE, RADICCHIO, MANCHEGO, HARICOTS VERTS, ROASTED PEPPERS, BASIL,
ZESTY VINAIGRETTE

ROASTED FINGERLING POTATOES

SEASONAL VEGETABLES

PARKER HOUSE ROLLS

SALTED VERMONT BUTTER



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CONSTELLATION

SEATED DINNER

FIRST COURSE

SELECTION OF ONE FROM THE FOLLOWING

SUMMER PANZANELLA SALAD (V)

HEIRLOOM TOMATOES, PERSIAN CUCUMBER, MELON
PICKLED RED ONION, RICOTTA SALATA, RUSTIC CROUTONS
WHITE BALSAMIC VINAIGRETTE

BELGIAN ENDIVE SALAD (V)

SHAVED FENNEL, SWEET ORANGES, BLACK SESAME SEEDS, PARMIGIANO REGGIANO, CITRUS
VINAIGRETTE

PEACH & HEIRLOOM TOMATO SALAD

ARUGULA, BASIL, MARCONA ALMONDS, HARISSA VINAIGRETTE

GREEN GARDEN SALAD (V)

CHARRED HARICOTS VERTS, FAVA BEANS
GRILLED ASPARAGUS, ENGLISH PEAS
SLICED ALMONDS, HERBS, AVOCADO BASIL CREMA

HEIRLOOM BEET CARPACCIO (V)

WATERCRESS, PICKLED BLUEBERRIES, HONEY CRISP APPLE
AGED GOAT CHEESE, TOASTED HAZELNUTS, CIDER VINAIGRETTE

GRILLED JUMBO ASPARAGUS (V)

BURRATA, BLISTERED GRAPE TOMATOES
BASIL-PARMESAN DRESSING

HEIRLOOM TOMATO & MOZZARELLA CAPRESE DUO (V)

TOMATO GAZPACHO, WHIPPED RICOTTA CROSTINI, OLIO VERDE



BREAD

HOUSE MADE BREADS

WHEAT BOULES, FRUIT & NUT BREAD, BAGUETTE
WHIPPED BUTTER



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CONSTELLATION

TABLESIDE CHOICE OF ENTREE
SELECTION OF TWO FROM THE FOLLOWING
A SILENT VEGETARIAN OPTION WILL BE AVAILABLE UPON REQUEST

GRILLED ANGUS BEEF TENDERLOIN

ENGLISH PEA RISOTTO, BUTTER FAVA BEANS, MINT PESTO,
RED WINE JUS

SEARED PETITE FILET OF BEEF

ARUGULA PESTO, ROASTED FONDANT POTATOES, BABY ROOT VEGETABLES, HOLLANDAISE

RED WINE BRAISED SHORT RIBS

TRUFFLE EDAMAME PUREE, FONDANT CARROTS, GRILLED SCALLIONS

PAN SEARED SALMON

POMMES PUREE, CRISPY POTATO RIBBONS, TRUFFLE MUSHROOM DUXELLES, ROASTED PEARL
ONION PETALS, SHERRY GASTRIQUE

GRILLED BRANZINO

CARAMELIZED FENNEL GRATIN, PARMESAN THYME CRUMBS, HARICOT VERTS
TOMATO JUS,

MEYER LEMON ROASTED HALIBUT

FINGERLING POTATO COINS, TOMATO CONFIT, HARICOTS VERTS, NIÇOISE OLIVES, ARTICHOKE
PUREE, SALSA VERDE

CHIMICHURRI ROASTED FREE RANGE CHICKEN

ARUGULA POTATO PURÉE, VEGETABLE TIAN
SALSA VERDE, THYME CHICKEN JUS

DECONSTRUCTED CHICKEN POT PIE

CRISPY SKIN CHICKEN BREAST, VELOUTE BRAISED THIGH, HEIRLOOM CARROT & PEA
SUCCOTASH, CARAMELIZED ONION, BUTTERY PUFF PASTRY

LANCASTER FREE RANGE CHICKEN

ROASTED CHICKEN BREAST, FRIED THIGH
ANSON MILLS POLENTA, BABY CARROTS
LEMON-THYME CHICKEN GLAZE

SUMMER CORN RISOTTO (VEGAN + GF)

BLISTERED VINE TOMATOES, ENGLISH PEA COULIS
CHIPOTLE OIL



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CONSTELLATION

DESSERT TAPAS SELECTION OF FOUR FROM THE FOLLOWING

ASSORTED CHOCOLATE TRUFFLES | GF
COCONUT RUM, BUTTERSCOTCH, BOURBON

PETIT CHOCOLATE POTS DE CRÈME
PISTACHIO BISCOTTI

SPANISH CHOCOLATE COFFEE CUPS

MOCHA PRALINE CAKE BITES | GF
FLOURLESS CHOCOLATE CAKE, PRALINE ESPRESSO GANACHE
CANDIED HAZELNUTS

WHITE CHOCOLATE CHEESECAKE BITES
CHERRY COMPOTE

OPERA CAKE
ALMOND SPONGE, COFFEE BUTTERCREAM
CHOCOLATE GLAZE

CARROT CAKE BITES
CREAM CHEESE FROSTING, WALNUT BRITTLE

KEY LIME TART
GRAHAM CRACKER CRUST, CANDIED ZEST

MINI LEMON BUNDT CAKE

RASPBERRY ROSE CARAMEL CUPS

SEASONAL MACARONS | GF
RASPBERRY, PASSION FRUIT, VANILLA

ROASTED PINEAPPLE RUM TARTLETS

STRAWBERRY CAKE POPS



CONSTELLATION

CAKE

WEDDING CAKE | PROVIDED BY LULU BOUTIQUE
ASSORTMENT OF WEDDING CAKE DESIGNS AND FLAVORS



COFFEE SERVICE

TABLESIDE COFFEE AND TEA
FRESHLY BREWED PARLIAMENT COFFEE, DECAFFEINATED COFFEE
AND MIGHTY LEAF TEA SELECTION
WITH SWEETENERS, CREAMERS AND LEMON



PRICING

5 HOURS OF SERVICE

SERVICE EQUIPMENT

BASIC RENTAL PACKAGE
66" ROUND TABLES (GARDEN TERRACE ROOM)
60" ROUND TABLES (STONE MILL)
WALNUT CHIAVARI CHAIRS
COTTON TABLECLOTHS AND NAPKINS
WHITE RIM CHINA, GLASSWARE, AND FLATWARE
DANCE FLOOR

WEDDING SUITE AND ATTENDANT

ACCESS TO VENUE AND SUITE THREE HOURS PRIOR TO WEDDING WITH REFRESHMENTS FOR
THE WEDDING COUPLE
ATTENDANT WILL BE AVAILABLE AT THIS TIME TO TRANSPORT WEDDING PARTY TO
DESIGNATED LOCATIONS FOR PHOTOGRAPHY ON THE GROUNDS OF NYBG

FULL VALET SERVICE

COAT CHECK

WEATHER PENDING



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