

CONSTELLATION

The Menu

Fall/ Winter Menu

NYBG WEDDING
CELEBRATION



BEVERAGE SERVICE

Constellation Wedding Bar

select spirits
house red & white for bar + tableside wine service
sparkling wine for bar & toast
three beer varieties
choice of one specialty cocktail

Non-Alcoholic Beverages & Mixers

soft drinks, sparkling water, still water, mixers, juices, bar fruit, ice

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SPECIALTY COCKTAILS

Please Select One From The Following

Spicy Blood Orange Margarita

tequila, blood orange, lime, jalapeno syrup,
orange zest sugar salt rim

Cool as a Cucumber

tequila, elderflower, cucumber,
pineapple, lime, lychee, tajin rim

Retro Cosmo

vodka, elderflower, cranberry, lime,
prosecco, mint

Cranberry-Thyme Vodka Tonic

vodka, cranberry, thyme simple syrup,
tonic, fresh english thyme

Cucumber Wave

cucumber vodka, st. germain,
lemon, cucumber carpaccio

Modern Old Fashioned

bourbon, red bosc pear, cherries,
lemon, simple syrup, bitters

Bourbon Cider

sparkling apple cider, maple cinnamon syrup

French Laundry

gin, ginger, grapefruit, rosemary

Pomegranate Gimlet

gin, pomegranate juice, lime

Pineapple Ginger Smash

light rum, muddled ginger, lime, pineapple, mint

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TRAY PASSED HORS D'OEUVRES

Please Select Eight From The Following

Korean Spiced Short Ribs

gochujang, lime, radish, taro root taco shell

Beet & Goat Cheese

shallot red wine confit, raisin nut croustade

Caesar Bites

kale, smoked sundried tomato,
peppered pecorino

Deviled Quail Eggs gf

pickled beets, dill, root chip

Avocado Toast v

ginger, radish, chia pink peppercorn dust,
seven grain bread

Artisan Vegetable Sushi gf+v

butternut squash, beet, cucumber,
sesame quinoa sushi rice

Persian Cucumber Cups gf+v

fava bean hummus, olive tapenade, za'atar

BLT Cobb gf

crumbled blue, avocado, crouton crunch,
bacon cup

Blackened Mahi Tacos gf

lime avocado sauce

Steak Frites gf

potato confit, béarnaise

Reuben Croquettes

pickled mustard seeds, cornichons

Blanketed Franks

caraway kraut mustard sauce

Sweet Chili Lime Chicken

pickled cucumber & daikon

Peking Duck Wontons

hoisin sauce, radish, scallions

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Smoked Salmon Croque Monsieur

green herb dust

Smoked Tofu Satés gf+v

shiitake, snow peas, sesame ginger glaze

Mac & Cheese Cupcakes

smoked tomato chutney, crispy kale

Truffled Arancini

mushrooms, fontina, oregano

Tuna Tartare Spring Rolls

cucumber, chive, sriracha aioli

Shrimp & Grits Fritters

corn ancho crema, salsa verde

Crab Cakes

avocado cilantro sauce

Classic Shrimp Cocktail gf

horseradish gin cocktail sauce

Crispy Short Rib Mac & Cheese

truffle carpaccio, parmigiana

Spaghetti & Meatballs

angel hair custard, meatballs, tomato gravy

Onion Soupwich

truffled gruyère, caramelized onion jam

Mediterranean Vegetable Tartine gf

mozzarella, parmigiano, basil

TRAY PASSED HORS D'OEUVRES ENHANCEMENTS

Shrimp Po Boy Tacos & Juleps

crispy cornmeal shrimp, cider remoulade slaw,
flour tortillas, smoky potato chip crumble
sips of bourbon peach juleps

Grilled Baby Lamb Chops gf

dijon shallot marinade, lemon mint chutney

Baked Littleneck Clams

pancetta bell pepper crust

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Additional stations may be added starting at \$22 per person

**COCKTAIL HOUR STATIONS
PLEASE SELECT TWO FROM
THE FOLLOWING**



FARM TO TABLE STATION

Artisanal Cheeses

aged manchego, fruit & nut brie, drunken goat, cherry balsamic marmalade, raisin nut crisps, rosemary wafers

Local Cured Meats

finocchino, cacciatolini, coppa sausages, cornichons, grain mustard aioli, grain baguettes

Jardinière Vegetables gf+v

zucchini, golden cauliflower, baby carrots, pepperonata

Foragers Hummus & Poppadum Chips gf+v

beet, dill & za'atar
edamame & jalapeno
carrot, walnut & red lentil

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FARM TO TABLE ENHANCEMENTS

+ \$5PP Per Enhancement

Smoked Salmon Bars

horseradish crème fraiche, apple gelée

Roasted Baby Bellas v

kale couscous, spiced sunflower seeds,
sherry vinegar gastrique

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FAR EAST FUSION

WOK FRY

Filipino Style Pork Pernil

Indonesian Style Tofu available upon request

Pan Seared Shrimp Dumplings

Edamame Dumplings

Dumpling Sauces

yuzu ginger glaze, house made sriracha

Bibimbap Red & Basmati Rice gf

shiitake mushrooms, pickled carrots, pea shoots, soft egg

Asian Crisps

curried plantains, nori rice crackers, prawn chips

Wok Fry Accompaniments

veggies: bok choy, broccoli leaves, green beans, edamame, peppers

wraps: steamed asian pancakes, lettuce cups

toppings: toasted coconut, candied peanuts, scallion threads, papaya slaw

FAR EAST FUSION ENHANCEMENTS

+6PP Per Enhancement

option to replace wok fry protein with enhancement

Bali Style Shrimp & Scallops

Rendang Style Beef

Shanghai Style Duck

CONSTELLATION

LATIN FLAVOR

TACOS YOUR WAY

Adobo Chili Lime Chicken gf
salsa verde

Roasted Tex Mex Vegetables gf
cauliflower, portobellos, brussels sprouts,
cilantro pesto

Grilled Vegetable Quesadilla
spiced pumpkin seeds cilantro pesto,
sriracha aioli

Sweet & Spicy Slaw gf+v
red papaya, jicama, savoy cabbage, green chilies

Crispy Corn Chips gf+v
blue and gold tortilla chips

Crisp Corn Chips gf+v
guacamole, salsa verde, pico de gallo,
salsa molcajete

Taco Accompaniments
wraps: soft flour tortillas, hard corn shells,
lettuce wraps

toppings: pico de gallo, chunky avocado,
caramelized pineapple tomatillo salsa,
lime wedges, chipotle crema,
assorted hot sauces

LATIN FLAVOR ENHANCEMENTS

+6PP Per Enhancement
option to replace taco filling with
enhancement

Grilled Spice Rubbed Mahi Mahi gf
citrus jalapeño aioli

Charred Flank Steak Asada gf
roasted chili sauce

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MEDITERRANEAN MEZZE

Lamb Hand Pie

black currant, shallot, coriander, cardamom

Spanakopita Hand Pie

spinach, leek, feta & dill custard phyllo,
red pepper salsa

Falafel Quinoa Fritters gf

cucumber tomato & olive salad,
harissa raita drizzle

Orange & Fennel Salad gf+v

harissa carrots, candied almond, medjool date

Roasted Garlic Hummus gf+v

za'atar, smoked paprika olive oil

Baba Ghanoush gf

pomegranate, sumac, fried sage

Labneh gf

dried sour cherry, mint, pistachio, rose petal

Turkish Pide Bread

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TRATTORIA

Tortellini Verde

asparagus, tomatoes, smoked mozzarella, pesto

Orecchiette Toscano

fennel sausage, broccoli rabe, white beans, roasted red peppers

Meatballs

fire roasted pepper sauce

Heirloom Tomatoes & Mozzarella

Two Ways

pearl & ovalini mozzarella, basil olive oil, white balsamic

Balsamic Roasted

Mediterranean Vegetables gf+v

zucchini, yellow squash, eggplant, baby bell peppers

House Made Breads & Oils

focaccia: caramelized onion olive & apricot
cranberry pistachio

infused oils: truffled porcini, lemon parsley,
pepper roast garlic

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AMERICANA

Classic Sirloin Slider

cheddar, bacon, onion jam, tomato aioli

Southern Fried Chicken Slider

veggie slaw, sweet & spicy pepper jam, remoulade

Tex Mex Tater Tots

queso fundido, pico de gallo

Greenmarket Slaw **gf+v**

cabbage, kohlrabi, jicama, granny smith apple, lime zest

House Brined Pickles Four Ways **gf+v**

garlic dill, half sour, bread & butter, spicy mustard seed

Condiments **gf**

ketchup, spicy mustard, ranch dip, house made tabasco style hot sauce

AMERICANA ENHANCEMENTS

+12PP

Crab Cake Slider

old bay slaw, chipotle remoulade

&

Old Bay Kettle Chips

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THE SPICE TRAIL

ADDITIONAL \$150 CHEF FEE

Table Carved Tandoori Lamb gf
charred lemon, cilantro, mint, za'atar

Naan Pizza
paneer cheese, roasted eggplant,
smoked almonds

Vegetable Samosa v
crispy chickpeas, orange zest

Golbi Tri Color Cauliflower Salad gf+v
pickled onion jam, garam masala ginger, mint

Chips, Dips & Pickles
pita chips, poppadom
tomato coriander cream, tamarind, cilantro raita
achaar pickled vegetables

Greenmarket Slaw gf+v
cabbage, kohlrabi, jicama, granny smith apple,
lime zest

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RAW BAR

50 guest minimum

\$42.50 pp

*pricing subject to market changes

Jumbo Shrimp Cocktail gf

poached with old bay spices

East & West Coast Oysters gf

on the half shell

Ceviche

chipotle scallop: corn & black bean salsa,
avocado, plantain crisp

Raw Bar Accompaniments

cocktail sauce, wasabi sauce, mignonette,
citrus wedges, horseradish, tabasco,
oyster crackers

RAW BAR

ENHANCEMENTS

Market Price

Maine Lobster Tails gf

steamed in spicy ale & bay leaf broth
tarragon mustard sauce

Lobster Rolls

maine lobster salad, herb buttered brioche bun,
old bay dusted potato chips

Baked Littleneck Clams gf

on the half shell

CONSTELLATION

SEATED DINNER



FIRST COURSE

Please Select One Of The Following

Salmon & Celery Root Tartare

heirloom potatoes, caviar shallot vinaigrette, pumpernickel crumble, lemon crème fraîche

Beet & Goat Cheese Salad

roasted pear, caramelized onion jam, candied walnuts, raisin pecan crostini

Goat Cheese Salad

lemon & truffle goat cheese ovalinis, field greens, asparagus, maitakes, snow & snap peas, chickpea flatbread, truffle dijon vinaigrette

Tomato Caprese Two Ways

pearl & bocconcini mozzarella, kalamata olives, affilla cress, basil, smoked pretzel crostini

Green Garden Salad gf+v

asparagus, haricots verts, fava beans, peas, almonds, mint, avocado basil crema

Field Greens Salad

goat cheese, blistered grapes, dried cranberries, spiced walnuts, caramelized shallot lavash

Melon & Feta Salad gf

blistered cherry tomatoes, cabernet vinaigrette

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Mediterranean Salad

shaved ratatouille vegetables,
kale & fennel caesar salad, basil focaccia crostini

Tri Colore Caesar Salad

romaine, radicchio & arugula, shaved parmigiano,
asiago crispy prosciutto flatbread, caesar
vinaigrette

Sesame Kale & Frisée Salad

soft feta, crispy chickpeas, dried fruit, roasted
shallots, seeded lavash flatbread

BLT Wedge Salad

baby iceberg lettuce, apple smoked bacon,
tomatoes, gorgonzola cheese, caramelized onion
sage flatbread

Sparkling Mimosa Salad gf

baby gems, saffron confit hearts of palm &
charred corn, toasted almonds, green goddess
puree

Roasted Root Vegetable Salad gf

baby watercress, frisée, crispy quinoa,
spiced pumpkin seeds, smoked carrot labneh

Tuscan Pear Salad

field greens, pearl mozzarella, tomatoes,
root vegetable caponata, sunflower seeds,
chickpea flatbread, balsamic syrup

FIRST COURSE ENHANCEMENTS

+5PP

Burrata Caprese

baby arugula, blistered cherry tomato,
pesto caponata, rustic croutons

Ahi Tuna Avocado Salad

grapefruit, cucumber carpaccio, soft herb nest,
sesame crisp

Burrata & Heirloom Beet Carpaccio gf

citrus, berries, dried fig, frisée,
savory granola crunch

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Savory Napoleon

white cheddar mousse, fig shallot mostarda,
spiced pecans, baby kale & shaved fennel salad

BREAD SERVICE

Artisan Dinner Rolls

Ceremonial Challah

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ENTRÉES

Please Select Two Of The Following

Pan Seared Salmon gf

potato purée, roasted mushrooms, asparagus, caramelized cipollini onions, sherry truffle gastrique

Horseradish Citrus Salmon gf

horseradish potato purée, heirloom carrots, yellow beets, pea shoots, orange carrot sauce

Citrus Branzino

toasted fregola pilaf, celery root, asparagus, creamy leeks, orange saffron beurre blanc

Roasted Branzino Fillet

israeli couscous, currants, pine nuts, bursting tomatoes, capers, lemon olive oil reduction

Porcini Dusted Day Boat Cod

barley quinoa risotto, wild mushrooms, leeks, asparagus, enoki mushrooms, lemon beurre blanc

Pan Seared Day Boat Cod gf

golden risotto, carrot, parsnip, yellow beets, root vegetable crisps, carrot ginger sauce, arugula oil

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Harvest Local Farm Raised Chicken

sweet potato pavé, beet greens,
balsamic apples, sundried cherries,
spiced pecans, sage chicken jus

Jardiniere Farm Raised Chicken

carrot & truffled yukon potato purée, snap peas,
pea shoots, dijon tarragon chicken jus

Farm Raised Chicken Plancha

saffron fregola pilaf, asparagus, green chickpeas,
eggplant caponata, yellow tomato vinaigrette

Bourbon Mustard Filet of Beef

pan seared spaetzle, cauliflower, peas,
wild mushrooms, horseradish, soft herbs

Truffled Filet of Beef

potato leek gratin, asparagus, fennel, arugula,
confit tomato, truffled beef jus

Mediterranean Filet of Beef

Zucchini ribbons, grilled eggplant steak, blistered
heirloom tomatoes, pesto drizzle

Greenmarket Braised Short Rib

arugula whipped potatoes,
roasted heirloom carrots, affilla cress,
san marzano beef jus

Bistro Beef Short Rib

two potato gratin, mediterranean vegetables,
shallot jam, pinot noir demi

Balsamic Beef Short Rib

zucchini ribbons, grilled eggplant steak,
blistered heirloom tomatoes, pesto drizzle

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ENTREE ENHANCEMENTS

Substitute Fish Option with Halibut \$10

Bistro Rack of Lamb +\$15pp

potato fennel gratin, olive tapenade,
vegetables provençal, rosemary dijon jus

Wood Grilled Loin of Veal +\$15pp

horseradish yukon mash, glazed baby carrots,
haricots verts, wild mushroom mustard sauce

SILENT ENTRÉE

available on request

Roasted Acorn Squash Tower gf+v

tri color quinoa, cauliflower, sautéed kale,
crispy chickpeas, blistered grapes,
lemon tahini sauce

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TRAY PASSED DESSERT TAPAS

Please Select Four From The Following

Dulce Sea Salt Tart

dark chocolate ganache, dulce de leche, cocoa nibs

French Macarons **gf**

assorted almond cookie & filling flavors

Spiced Carrot Cake **v**

vegan cream cheese frosting, walnut bark

Chocolate Evolution

chocolate pavé, earl grey truffle, chocolate crème brûlée, chocolate mousse

Caramelized Peach Tarte Tatin

buttermilk cardamom cream, caramelized puff pastry, micro herbs

Raspberry Citrus Tart

lemon curd, white chocolate yuzu marmalade, raspberry meringue

Wedding Cake | Provided by Lulus