

NYBG

A photograph of a dining table set for a meal. In the foreground, three plates of food are visible. The plate on the left is a square white plate with a piece of seared fish or chicken, topped with a tomato and herb garnish, served over a bed of yellow corn and green asparagus. The plate in the middle is a round white plate with a piece of seared fish or chicken, topped with a purple and orange garnish, served over a bed of yellow corn. The plate on the right is a round white plate with a piece of seared fish or chicken, topped with a green and yellow garnish, served over a bed of yellow corn. In the background, there are two wine glasses, one with white wine and one with red wine, and two blue candles in glass holders. A blue napkin is folded on the table.

2023 MENU

BY CONSTELLATION



TRAY PASSED HORS D'OEUVRES

HOT

ADOBE BEEF SHORT RIBS GF

smoky chipotle glaze

STEAK FRITES GF

potato confit, béarnaise

BLANKETED FRANKS

caraway kraut mustard sauce

SWEET CHILI LIME CHICKEN

pickled cucumber & daikon

PEKING DUCK WONTONS

hoisin sauce, radish, scallions

SMOKED SALMON CROQUE MONSIEUR

green herb dust

SHRIMP & GRITS FRITTERS

smoked house bbq sauce

CRAB CAKES

avocado cilantro sauce

MAC & CHEESE CUPCAKES

tomato compote

ONION SOUPWICH

truffled gruyère, caramelized onion jam

TRUFFLED ARANCINI

mushrooms, fontina, oregano

CAULIFLOWER PIZZETTAS GF

artichokes, fontina, kale, lemon

CHICKEN GINGER DUMPLING

sesame soy sauce

FISH & CHIPS

house made tartar sauce

BRIE & QUINCE TART



COLD

KOREAN SPICED SHORT RIBS

gochujang, lime, radish, crispy tostada chip

THAI CHICKEN GF

peanuts, red chili, red endive spear

BRUSSELS WALDORF

smoked chicken, apple, pecans

BLT COBB GF

crumbled blue, avocado, crouton crunch, bacon cup

SMOKED SCALLOP SATÉS GF

shiitake, snow peas, sesame ginger glaze
(can be prepared vegan with smoked tofu in lieu of scallops)

CLASSIC SHRIMP COCKTAIL GF

horseradish gin cocktail sauce

BLACKENED MAHI TACOS GF

lime avocado sauce

TUNA TARTARE SPRING ROLLS

cucumber, chive, sriracha aioli

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

BEET & GOAT CHEESE

shallot red wine confit, raisin nut croustade

CAESAR BITES

kale, smoked sundried tomato, peppered pecorino

BUTTERNUT SQUASH CRISPY RICE

truffle honey, wasabi aioli

PROSCIUTTO GRISSINI

truffle butter

GREEK SALAD CHERRY TOMATO

olive, cucumber, feta mousse

WATERMELON & FETA

aged balsamic, micro basil, black lava salt

PROSCIUTTO GRISSINI

truffle butter



CREATIVE BUTLERED HORS D'OEUVRES ENHANCEMENTS

POTATOES & CAVIAR GF

pee wee golden potato, american sturgeon
chive crème fraîche
+\$8/PP

WARM TRUFFLED MUSHROOM TOAST

lemon ricotta, charred broccoli, sherry gastrique
+\$5/PP

LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun,
old bay dusted potato chips
+\$10/PP

DUCK BAO & MUSHROOM BAO BUNS

hoisin, kimchi, spicy kewpie
+\$10/PP

FARM TO TABLE CROSTINI

pancetta, brie, pickled vegetables, blackberries
+\$5/PP

GRILLED BABY LAMB CHOPS GF

dijon shallot marinade, lemon mint chutney
+\$12/PP

ROVING RAW BAR GF

served on hawker trays
jumbo gulf shrimp | cocktail sauce
cotuit oysters | horseradish mignonette
littleneck clams on the half shell | salsa verde
+\$20/PP

ROVING CLASSIC SUSHI

small plates with sushi trio
spicy tuna | salmon avocado | surimi california roll
drizzles: ginger sesame glaze, wasabi aioli
snacks: shishito peppers, wonton chips, watermelon radish
+\$20/PP



RECEPTION STATIONS

FARM TO TABLE STATION

ARTISANAL CHEESES

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

ROASTED BABY BELLAS GF+V

kale couscous, spiced sunflower seeds, sherry vinegar gastrique

FORAGER'S HUMMUS, LOCAL VEGETABLE CRUDITÉ & PITA CHIPS GF+V

MARINATED CRACKED OLIVES & CAPERBERRIES GF+V

MEZZE STATION

CARAMELIZED ONION & GOAT CHEESE FLATBREAD

arugula, fig jam

GRILLED MUSHROOM FLATBREAD

grilled wild mushrooms, pecorino, parmesan cream, chives

ROASTED GARLIC HUMMUS GF+V

za'atar, smoked paprika olive oil

BABA GHANOUSH GF

pomegranate, sumac, fried sage

RUSTIC PICKLED VEGETABLE DISPLAY



SLIDE INTO COMFORT

SLIDERS
select two

SIGNATURE BEEF SLIDER
cooper sharp, arugula, dijonnaise

MEATBALL SLIDERS
fire roasted pepper sauce

SOUTHERN FRIED CHICKEN SLIDER
veggie slaw, sweet & spicy pepper jam, remoulade

VEGGIE SLIDER
sprout fennel slaw, olive hummus

IN ADDITION

ACCOMPANIMENTS GF+V
house cured pickles, kettle chips

ARTHUR AVE.

PASTA
select two

ARTISAN CAVATAPPI
butternut squash, shaved brussels sprouts,
rosemary brown butter

TORTELLINI VERDE
asparagus, tomatoes, smoked mozzarella, pesto

GREENMARKET VEGETABLE RIGATONI
meatless mushroom bolognese, ricotta salata

ORECCHIETTE TOSCANO
fennel sausage, broccoli rabe, white beans,
roasted red pepper

INCLUDED

BALSAMIC RUSTIC VEGETABLES GF+V
zucchini, yellow squash, eggplant,
baby bell peppers

HOUSE MADE BREADS
focaccia: caramelized onion olive & apricot



TEPPANYAKI INSPIRATION

ASIAN-STYLE FLANK STEAK
thin-sliced

TERIYAKI CHICKEN BREAST

VEGETABLE STIR FRY

VEGETABLE FRIED RICE
miso butter

EDAMAME DUMPLING
shallot sauternes broth

WONTON & PRAWN CRISPS

TOPPINGS:

yum yum sauce, sweet soy, teriyaki,
sriracha aioli, toasted sesame seeds,
furikake, togarashi

TAQUERIA

GRILLED PORK TACO
citrus slaw, flour tortilla

CARNE ASADA TACO
salsa verde, flour tortilla

GRILLED MUSHROOM QUESADILLA

SAVORY STREET CORN OFF THE COB
cotija, tajine, crema, lime

JICAMA & PINEAPPLE GREEN SALAD

TOPPINGS:

hot sauces, lime wedges

SOUTH PHILLY

SANDWICHES
select two

MINI PHILLY CHEESESTEAK
fried onions, cheese sauce, mini roll

MINI CHICKEN CHEESESTEAK
fried onions, cheese sauce, mini roll

ROAST PORK SANDWICH
sharp provolone, garlic broccoli rabe,
onion roll

IN ADDITION

PHILLY ANTIPASTI GF+V
banana pepper, artichoke,
grilled green & yellow zucchini,
heirloom cherry tomato, italian olives

PHILLY SOFT PRETZELS RIVETS
yellow mustard, spicy brown mustard,
honey mustard



STATION UPGRADE ENHANCEMENTS

SUSHI & NOODLE BAR

+\$40/PP

PAD THAI NOODLE SALAD v

served in individual take out containers with
chorks asian vegetables, thai basil, peanuts

SUSHI ROLLS

tuna | california | salmon

SHRIMP GYOZA

red chili | ponzu

SAVORY ASIAN CRISPS

prawn chips, teriyaki crackers, wonton chips

POKE BOWLS

+\$35/PP

MINI POKE BOWLS

brown & red rice, pineapple,
avocado, watermelon radish

SESAME JALAPENO TUNA GF

YUZU GINGER SHRIMP GF

MISO MUSHROOM v

IN ADDITION

PICKLED JICAMA & PINEAPPLE GF+V

chipotle lime tequila syrup sesame,
yuzu, soy, ginger

BLISTERED SHISHITO PEPPERS GF+V

sesame, yuzu, soy, ginger

CRISPY PLANTAIN CHIPS GF+V

togarashi cardamom dust

CLASSIC RAW BAR

+MKT

JUMBO SHRIMP COCKTAIL GF

poached with old bay spices

EAST & WEST COAST OYSTERS GF

on the half shell

LITTLENECK CLAMS GF

on the half shell

RAW BAR ACCOMPANIMENTS

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

OPTIONAL SEAFOOD BAR ENHANCEMENTS

MAINE LOBSTER TAILS GF

steamed in spicy ale & bay leaf broth
tarragon mustard sauce
+22

LOBSTER ROLLS

maine lobster salad,
herb buttered brioche bun
+12

JUMBO LUMP CRABCAKES

truffled vegetable slaw,
lemon dill aioli
+12



FIRST COURSES

BEET & GOAT CHEESE SALAD

toasted pine nuts, friséé, arugula, fennel, parmigiana, truffled sabayon, balsamic beet syrup

MEDITERRANEAN BURRATA

shaved ratatouille vegetables, kale & fennel caesar salad, basil focaccia crostini
+\$8/PP

FIELD GREENS SALAD

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

BURRATA CAPRESE

baby arugula, blistered cherry tomato, pesto caponata, rustic croutons
+\$8/PP

PANZANELLA SALAD

heirloom tomatoes, persian cucumber, melon, pickled red onion, ricotta salata, rustic croutons, white balsamic vinaigrette

GREEN GARDEN SALAD GF

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

GRILLED PEAR SALAD

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

BABY LEAF CAESAR SALAD

shaved parmigiana, oil olive focaccia croutons, peppercorn crust & caesar vinaigrette

ROASTED ROOT VEGETABLE SALAD GF

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

BREAD SERVICE

WHIPPED BUTTER



CHOICE OF ENTRÉE

FISH

PAN SEARED SALMON GF

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

TRUFFLED DAY BOAT COD GF

wild mushroom mashed potatoes,
spinach & leeks, beet julienne, saffron sauce,
red wine reduction

LEMON DIJON SALMON GF

two potato gratin, mediterranean vegetables,
roast shallot beurre blanc

PAN SEARED DAY BOAT COD GF

golden risotto, carrot, parsnip, yellow beets,
carrot ginger sauce, arugula oil

BEEF

GREENMARKET BRAISED SHORT RIB

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

BISTRO FILET OF BEEF

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

BALSAMIC BEEF SHORT RIB

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

CHAR GRILLED FILET OF BEEF

roasted greenmarket vegetables,
chervil, chives & dill, caramelized shallot dijon jus

BOURBON MUSTARD BEEF SHORT RIB

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

HERB MUSTARD FILET OF BEEF

charred sweet potato steak, kale, brussels sprouts,
rutabaga, dried apricots, cider sage gastrique

CHICKEN

BASIL ROASTED FARM RAISED CHICKEN GF

saffron risotto pancake, fennel, eggplant,
slow roasted peppers, arugula,
balsamic tomato chutney

FARM RAISED CHICKEN PLANCHA

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

FARM TO TABLE CHICKEN

colorful garden vegetables, heirloom beans,
pea shoots, sunflower seeds, lemon white wine jus

HARVEST LOCAL FARM RAISED CHICKEN

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

LAMB + VEAL

premium selections

BISTRO RACK OF LAMB

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

WOOD GRILLED LOIN OF VEAL

horseradish yukon mash, glazed baby carrots,
haricots verts, wild mushroom mustard sauce
+MKT\$

VEGETARIAN

GRILLED EGGPLANT STEAK GF+V

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

ROASTED ACORN SQUASH TOWER GF+V

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

STROZZAPRETI

arugula pesto, pine nuts, parmesan





SWEETS & COFFEE

SOMETHING SWEET

following dinner, Constellation will offer a seasonal, chef-driven selection of 6 petite desserts for your guests. Our tray passed dessert tapas selection will include something for everyone's tastes and preferences including seasonal fruit, rich chocolate, tart citrus and more! Our seasonal selection will also feature some nut-free, vegan and gluten-free selections.

COFFEE SERVICE

freshly brewed parliament coffee, decaf, and hot tea selection tray passed to seated & mingling guests

WELCOME REFRESHMENTS

TRAY PASSED

guests will be greeted at the top of
cocktail hour with tray passed wine

FEATURED COCKTAILS

+\$6.00/PP

COOL AS A CUCUMBER MARGARITA

tequila, elderflower, pineapple, cucumber

FRENCH LAUNDRY

gin, ginger, grapefruit, rosemary

RETRO COSMO

vodka, cranberry, prosecco, mint

PINEAPPLE GINGER SMASH

light rum, muddled ginger, lime, pineapple, mint

MODERN OLD FASHIONED

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

BEVERAGES

CONSTELLATION BAR SERVICE

select spirits
house red, white & sparkling wines
three beer varieties
tableside wine service with dinner

NON-ALCOHOLIC BEVERAGES & MIXERS

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



ALCOHOLIC BEVERAGE LIST EVENTS

LIQUOR

DAHLIA BAR (STANDARD BAR)

Absolut Vodka
ALB Vodka
Bacardi Rum
Corazon Tequila
Dewar's White Label
Beefeater Gin
Early Times Whiskey
Courvoisier Cognac
Evan Williams 1783 Bourbon

PRIMROSE (TIER 2)

Tito's Vodka
Grey Goose Vodka
Mount Gay Rum
Tanqueray Gin
Casa Noble Silver
Black Label Scotch
Maker's Mark Whisky
Martell Cognac
Jack Daniel's Tennessee
Upcharge +\$15.00/PP

BUBBLES BAR \$12

St Germain Elder Flower Liqueur
Cointreau
Aperol
Chambord

TEQUILA PACKAGE \$18

Espolon Blanco
Jimador Tequila
Patron Reposado
21 Seeds
Casamigos + \$2.00/PP

WHISKEY PACKAGE \$18

Buffalo Trace Bourbon
Pigs Nose Scotch
Jameson Irish
Knob Creek Bourbon
Bulleit Bourbon

WINES

TIER 1 (DAFFODIL WINES)

Col Dorato Prosecco, Italy
Canyon Road Sauvignon
Blanc, California
The Expressionist Chardonnay,
Australia
Gravelly Ford Pinot Noir,
California
TerraNoble Cabernet Sauvignon,
California

TIER 2 (JASMINE WINES)

Seguras Viudas Cava, Spain
The Expressionist Rose, Australia
Zenato Pinot Grigio, Italy
Tokoea Sauvignon Blanc,
Australia
Tilia Malbec, Argentina
Dark Horse Cabernet Sauvignon,
California
Upcharge +\$8.00/PP

TIER 3 (TULIP WINES)

Henri Champliau, France
Yealands Sauvignon Blanc,
New Zealand
Eschol Chardonnay Napa,
California
Acrobat Pinot Noir, Oregon
Rioja Vina Bujanda, Spain
Upcharge +\$15.00/PP

NON-ALCOHOLIC PACKAGE

Package breakdown: assorted canned soft drinks, bottled spring water, bottled sparkling water, orange juice, cranberry juice, club soda, tonic, ginger ale, lemons, limes, olives, cherries, cocktail onions