



**NYBG**

**2024 MENUS**

BY CONSTELLATION

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## TRAY PASSED HORS D'OEUVRES HOT

please select four

### FISH & CHIPS

housemade tartar

### CRISPY SHORT RIB MAC & CHEESE

truffle carpaccio, parmigiana

### STEAK FRITES <sup>GF</sup>

potato confit, béarnaise

### TINY SIRLOIN SLIDERS

sesame brioche, tomato pickle aioli

### BLANKETED FRANKS

caraway kraut mustard sauce

### PORK BELLY BITES <sup>GF</sup>

chicharrón crumble, apple dijon

### SHRIMP & GRITS FRITTERS <sup>GF</sup>

smoked house bbq

### CRAB CAKES

chipotle aioli

### PEKING DUCK WONTONS

hoisin sauce, radish, scallion

### SWEET CHILI LIME CHICKEN

pickled cucumber & daikon

### CHICKEN GINGER DUMPLINGS

sweet soy glaze

### SMOKED SALMON CROQUE MONSIEUR

green herb dust

### CRISPY CHICKEN SLIDER

B&B pickle, special sauce

### PHILLY CHEESESTEAK EGG ROLLS

spicy ketchup

### SHORT RIB EMPANADA

white cheddar, tamarind glaze

### LAMB KOFTA

mini greek salad

### PIMENTO CHEESE & CHICKEN TAQUITOS

wasakaka sauce

## VEGETARIAN OFFERINGS

### MUSHROOM STEAK FRIES

balsamic aioli

### BRIE & QUINCE TART

toasted hazelnuts

### CAULIFLOWER PIZZETTAS <sup>GF,V</sup>

artichoke, fontina, kale, lemon

### TRUFFLED ARANCINI

mushrooms, fontina, oregano

### TACO BITES <sup>GF,V</sup>

impossible taco meat, refried beans, lettuce, vegan sour cream, basil foam

### NASHVILLE HOT CAULIFLOWER <sup>GF,V</sup>

ranch, pickled cucumber

### TOFU NUGGET <sup>GF,V</sup>

avocado purée, tajin

### ZUCCHINI FRIES <sup>GF,V</sup>

garlic sauce

### MASALA FRITTER <sup>GF,V</sup>

samosa vegetables medley, coriander chutney, citrus foam

### BROCCOLI CROQUETTE <sup>GF,V</sup>

quinoa, sriracha aioli, nutritional yeast, beet foam, chive

### EGGPLANT PIZZA <sup>GF,V</sup>

marinara, mozzarella, fried basil

### TRUFFLE POLENTA FRIES <sup>GF,V</sup>

fried herbs, tomato sugo



## COLD

please select four

### STEAK & EGGS

xo sauce marinated steak tartare,  
caviar, croustade

### SOY CURED SALMON

sesame wonton, cilantro crèma

### CLASSIC SHRIMP COCKTAIL GF

horseradish gin cocktail sauce

### TUNA TARTARE SPRING ROLLS

cucumber, chive, sriracha aioli

### BLACKENED MAHI TACOS GF

lime avocado sauce

### HONEY BAKED HAM

cheddar- chive biscuits,  
salted honey & black pepper butter

### THAI CHICKEN GF,DF

peanuts, red chili, red endive spear

### BRUSSELS WALDORF

smoked chicken, apple, pecans

### BUTTERNUT SQUASH CRISPY RICE GF

truffle honey, wasabi aioli

### BLT COBB

crumbled blue, avocado,  
crouton crunch, bacon cup

### PASSION FRUIT & YUZU

### SALMON CRUDO GF,DF

nori, pistachio, togarashi, lime

### HARVEST FOIE GRAS MOUSSE GF

granny smith, smoked salt, gold leaf

## VEGETARIAN OFFERINGS

### ARTISAN VEGETABLE SUSHI GF,V

beet, cucumber, black quinoa rice

### PERSIAN CUCUMBER CUPS GF,V

fava bean hummus, olive tapenade, za'atar

### GREEK SALAD BITE GF

olive, cucumber, feta mousse

### WATERMELON & FETA GF

aged balsamic, micro basil, black lava salt

### BEET & GOAT CHEESE

shallot red wine confit, raisin nut croustade

### AVOCADO TEA SANDWICH GF

cucumber, radish, croustade,  
micro cilantro

### TZATZIKI BITE GF,DF

persian cucumber, cherry tomato,  
vegan tzatziki, fried shallot, dill

### THAI LETTUCE BITE GF,V

cucumber, compressed gem lettuce,  
red curry tincture, sesame,  
toasted rice, thai herbs



## CREATIVE BUTLERED HORS D'OEUVRES ENHANCEMENTS

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### **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



## ARTISANAL FARM TO TABLE STATION

select one

### LOCAL CURED MEATS

finocchio, cacciatorini, coppa sausages,  
cornichons, grain mustard aioli, grain baguettes

### VEG BUTCHERY GF, V

grilled, charred, glazed & table carved  
cauliflower, butternut squash, broccoli,  
salsa verde, savory granola

### MARGHERITA FLATBREAD

fresh mozzarella, san marzano tomato sauce, basil

### ROASTED BABY BELLA MUSHROOMS

kale couscous, spiced sunflower seeds,  
sherry vinegar gastrique

### IN ADDITION

#### ARTISANAL CHEESES

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

#### FORAGERS HUMMUS & PITA V

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

#### JARDINIÈRE VEGETABLES GF, V

zucchini, golden cauliflower, baby carrots, pepperonata

#### MARINATED OLIVES & CAPERBERRIES GF, V



## MEZZE STATION

select one

### LAMB HAND PIE

black currant, shallot, coriander, cardamom

### VEGETABLE HAND PIE

black currant, shallot, coriander, cardamom

### IN ADDITION

#### FREEKEH WHEAT & LENTIL SALAD DF

cucumber, bell pepper, parsley, balsamic molasses

#### HUMMUS GF, V

roasted garlic, za'atar, smoked paprika olive oil

#### BABA GHANOUSH GF, DF

pomegranate seeds, sumac

#### LABNEH GF

mint, pistachio, rose petal

#### TURKISH PIDE BREAD

#### ZA'ATAR LAVASH

## MEDITERRANEAN TAPAS STATION

### CHICKEN & HERB MEATBALLS

feta, spinach, thyme

### IN ADDITION

#### COUSCOUS PILAF V, DF

dried fruit, almonds, edamame, citrus, chives

#### FALAFEL QUINOA FRITTERS

harissa raita drizzle, cucumber tomato & olive salad

#### SPANAKOPITA HAND PIE

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

#### CHARRED BABY CARROTS & ZUCCHINI GF

toasted moroccan spices, feta dust, mint, candied ginger

#### ROASTED RED PEPPER HUMMUS GF, V

#### POPPADUM & PITA DF



## TRATTORIA STATION

### PASTA

select one

#### ARTISAN CAVATAPPI

butternut squash, brussels sprouts, rosemary brown butter

#### BAKED PENNE

bacon, mozzarella, pink ricotta tomato sauce

#### LEMONY TORTELLINI

spinach & dill

#### ORECCHIETTE TOSCANO

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

### IN ADDITION

#### CAPRESE GF

pearl & ovalini mozzarella, basil olive oil, white balsamic

#### BALSAMIC RUSTIC VEGETABLES GF, V

zucchini, yellow squash, eggplant, baby bell peppers

#### HOUSE MADE BREADS & OILS

focaccia: caramelized onion olive & apricot cranberry pistachio  
infused oils: lemon parsley, roasted garlic chili, truffled porcini

#### MARINATED CRACKED OLIVES

& CAPERBERRIES GF, V

## NY DELI STATION

### HOT PASTRAMI

served with: whole grain mustard, rubeen dressing, swiss cheese, cooper sharp, sauerkraut, kosher dill pickles, rye & multigrain bread, classic picnic coleslaw & potato salad

### CARVED FRESH ROASTED TURKEY BREAST

served with: whole grain mustard, rubeen dressing, swiss cheese, cooper sharp, sauerkraut, kosher dill pickles, rye & multigrain bread, classic picnic coleslaw & potato salad

### CHICKEN LIVER MOUSSE

caramelized onions, crusty bread

### MINI POTATO PANCAKES

chive sour cream

### MATZAH BALL SOUP

roasted chicken, carrot, celery, dill



## SLIDER STATION

select two

### SIGNATURE BEEF SLIDER

cooper sharp, arugula, dijonnaise

### CLASSIC SIRLOIN SLIDER

cheddar, bacon, onion jam, tomato aioli

### MEATBALL SLIDER

fire roasted pepper sauce

### SOUTHERN FRIED CHICKEN SLIDER

veggie slaw, sweet-n-spicy pepper jam, remoulade

### TURKEY SLIDER

pepper jack, avocado tomatillo sauce

### IMPOSSIBLE MEATLESS SLIDER v

caramelized onions, truffle aioli

## IN ADDITION

### ACCOMPANIMENTS GF+V

house cured pickles, kettle chips

### CONDIMENTS GF

ketchup, spicy mustard, ranch dip,  
tabasco hot sauce

## TEPPANYAKI INSPIRATION

ASIAN-STYLE FLANK STEAK GF, DF

TERIYAKI CHICKEN & BROCCOLI DF

VEGETABLE STIR FRY DF

EDAMAME DUMPLING DF

shallot sauternes broth

WONTON & PRAWN CRISPS DF

### TOPPINGS

chili crisp oil, 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**  
pepper jack cheese, flour tortilla

**SAVORY STREET CORN OFF THE COB GF**  
cotija, tajin, crema, lime

**JICAMA & PINEAPPLE GREEN SALAD GF, DF, V**

**TOPPINGS GF**  
hot sauces, lime wedges

### OPTIONAL ENHANCEMENTS

**MEXICAN STREET CORN**  
lime, cotija, chili  
+\$8

**GUACAMOLE BAR**  
corn tortilla chips, house made guacamole, salsa molcajete  
+\$10

## CLASSIC SEAFOOD BAR

market price

**JUMBO SHRIMP COCKTAIL GF**  
poached with old bay spices

**EAST & WEST COAST OYSTERS GF, DF**  
on the half shell

**LITTLENECK CLAMS GF, DF**  
on the half shell

**RAW BAR ACCOMPANIMENTS**  
cocktail sauce, mignonette,  
citrus wedges, horseradish, tabasco, oyster crackers

### OPTIONAL ENHANCEMENTS

**MAINE LOBSTER TAILS GF**  
steamed in spicy ale & bay leaf broth  
tarragon mustard sauce  
market price

**LOBSTER ROLLS**  
maine lobster salad, herb buttered brioche bun  
market price

**JUMBO LUMP CRABCAKES**  
truffled vegetable slaw, lemon dill aioli  
market price



## SOUTH PHILLY

### SANDWICHES

select two

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**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

**RED GRAVY MEATBALLS**  
italian parsley, parmesan, mini roll

### IN ADDITION

**CRISPY TATER TOTS**  
house-made ketchup

**JERSEY KALE SALAD** GF  
shaved carrot, red cabbage, garlic ciabatta croutons,  
italian dressing

**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



## COLD APPETIZERS

### BEET & GOAT CHEESE SALAD GF

toasted pine nuts, frisée, arugula, fennel, parmigiano, truffled sabayon, balsamic beet syrup

### RUSTIC SALAD

pearl mozzarella, grilled eggplant steak, zucchini ribbons, tomato, olive croutons, pesto

### VEGETABLE TART PRIMAVERA

ricotta, artichoke, haricots verts, fennel, watermelon radish, pea sprouts & frisée

### SWEET WATERMELON SALAD

watermelon, mozzarella pearls, heirloom tomatoes, micro arugula, white balsamic, chickpea flatbread

### MODERN PANZANELLA SALAD

pressed watermelon, tomatoes, toasted ciabatta, aged feta, cucumber, olives, capers & red wine shallots

### MELON, TOMATO & GOAT CHEESE GF

corn & goat cheese flan, grilled corn, affilla cress & basil salad

### PESTO SALAD GF,V

baby kale, parsley, english peas, cucumber, garden radish & avocado basil purée

### GREEN GARDEN SALAD GF

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

### GRILLED PEAR SALAD GF

field greens, pearl mozzarella, root vegetables, chickpea flatbread, balsamic syrup, sunflower seeds

### BLT BABY ICEBERG WEDGE GF

peppered pecorino, tomato, smoked bacon crispy shallots, buttermilk basil dressing

### MEDITERRANEAN VEGETABLE SALAD

kale fennel caesar, shaved ratatouille, basil asiago crostini, balsamic reduction

### BABY LEAF CAESAR SALAD

shaved parmigiano, oil olive focaccia croutons, caesar vinaigrette

### CAPRESE

heirloom tomatoes, pearl & ovalini mozzarella, basil olive oil, white balsamic

## ENHANCED OFFERINGS

### SALMON & CELERY ROOT TARTARE

heirloom potatoes, caviar shallot vinaigrette, pumpernickel crumble, lemon crème fraiche  
+\$10/pp

### AHI TUNA AVOCADO SALAD

grapefruit, cucumber carpaccio, soft herb nest, sesame crisp  
+\$10/pp

### MEDITERRANEAN BURRATA GF

gigante beans, leaf spinach, tomato basil confit, pressed chili oil  
+\$8/pp

### CITRUS SHRIMP VICHYSOISES GF

two tone cauliflower, fennel pollen, dill oil  
+\$10/pp

### HARVEST BURRATA

baby arugula, brussels sprouts, roasted squash, pomegranate seeds, rustic croutons  
+\$8/pp

### SALMON CRUDO

citrus cured salmon, passion fruit & yuzu vinaigrette, pistachio crumble, crème fraiche, basil oil, crispy kataifi  
+\$10/pp



## PASTA COURSE

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### **BASIL GNOCCHI**

wild mushrooms, grilled asparagus,  
truffled goat cheese,  
sweet pea tendrils, citrus oil  
+\$6/pp

### **GARGANELLI VERDE**

pine nuts, primavera vegetables,  
pecorino crisp prosciutto, mint pea puree  
+\$6/pp

### **RICOTTA GNUDI**

meyer lemon, artichoke, capers, currants  
+\$6/pp

## AMUSE BOUCHE

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### **CHILLED BUTTER**

Poached Lobster Tail gf  
caviar crème, olive oil pearls, chives  
+\$25/pp

### **HERB CRUSTED POACHED SALMON ROULADE GF**

citrus gastrique, pickled mustard seeds, pickled  
fresno chili  
+\$12/pp

### **GRILLED OCTOPUS GF**

carrot purée, crispy coconut, chimichurri,  
compressed romaine, chorizo vinaigrette  
+\$10/pp

## SOUP

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### **TOMATO BISQUE v**

croutons, green oil

### **BUTTERNUT SQUASH v**

diced butternut, sage

### **CREAMY CAULIFLOWER v**

snipped chives



## CHOICE OF ENTRÉE

please select one of the following

### FISH

#### **GRILLED SALMON PROVENÇAL**

toasted farro red quinoa pilaf, french beans, dill, olives & tomatoes, warm saffron vinaigrette

#### **PAN SEARED SALMON GF**

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

#### **LEMON DIJON SALMON GF**

mashed celery root potato, tomato fondue, ribbons of carrots & leeks, champagne beurre blanc

#### **COD ROMESCO GF**

light curried vegetable ragoût, haricots verts, toasted almonds, mâche & charred eggplant purée

#### **TRUFFLED DAY BOAT COD GF**

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

#### **PONZU GLAZED SEA BASS DF,GF**

forbidden black rice, chinese broccoli, caramelized shiitake mushrooms, miso broth, chili oil  
Market Price

#### **PAN SEARED HALIBUT GF**

white bean ragu, wilted escarole, bacon lardons, saffron aioli  
Market Price

### POULTRY

#### **MEDITERRANEAN CHICKEN GF**

artichoke, cauliflower, sumac, rosemary, tuscan kale & citrus olive tapenade

#### **CHICKEN AU POIVRE GF**

mashed celery root potato, tomato fondue, ribbons of carrots & leeks, green peppercorn sauce

#### **JARDINIÈRE CHICKEN GF**

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

#### **ROASTED LOCAL FARM CHICKEN GF**

cheesy pommes purée, baby spinach, pickled pearl onions, portobello mushroom fricassee

#### **FARM TO TABLE CHICKEN GF**

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

#### **CRISPY BRICK CHICKEN GF**

potato mousse, caramelized cipollini onion & cremini mushrooms, red watercress, chicken jus

## BEEF

+\$18/pp

### CHAR GRILLED FILET OF BEEF GF

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

### BISTRO FILET OF BEEF GF

maitake mushrooms, broccolini,  
asparagus, baby carrots,  
fingerling potatoes, roasted beet demi

### FILET OF BEEF JARDINIÈRE GF

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

### MEDITERRANEAN BEEF GF

caramelized vegetable ragout, escarole & shallots,  
sundried tomato basil tapenade

### FILET OF BEEF WITH CRAB GF

chili corn purée, polenta crouton, asparagus tips,  
affilla cress, citrus piquillo crab butter  
+\$5/pp

### HERB MUSTARD FILET OF BEEF GF,DF

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

### BALSAMIC FILET OF BEEF GF

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

### ARTISAN STEAKHOUSE BEEF GF

duck fat fingerlings, vine tomato,  
cipollini onion, cauliflower creamed spinach,  
house made steak sauce

### GARLIC & ROSEMARY ROASTED NY STRIP GF

asparagus tips, caramelized cipollini onions,  
sauce choron, baby red beets,  
demi potatoes, bordelaise sauce

### TOMATO ANISE BRAISED BEEF OSSO BUCCO GF

wood-grilled polenta,  
roasted brussels sprouts & okra, basil pesto  
Market Price

### CLASSIC BEEF WELLINGTON

madeira scented leeks & thyme,  
french beans, bearnaise sauce

## BEEF SHORT RIB

### GRILLED SHORT RIB GF

potato carrot confit, heirloom carrot emulsion,  
celery caper salsa verde

### FARM TO TABLE SHORT RIB GF

horseradish pomme purée,  
charred maitake mushroom, watercress,  
balsamic red wine reduction

### CHAR GRILLED BEEF SHORT RIB GF

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

### GLAZED BEEF SHORT RIB

creamed farro pilaf, multi color carrots,  
tomato confit, sorghum gastrique

### HARVEST SHORT RIB GF

sweet potato mash, truffled brussels leaves,  
sautéed kale, celery root, red wine reduction

### BISTRO SHORT RIB GF

maitake mushrooms, broccolini,  
asparagus, baby carrots,  
fingerling potatoes, roasted beet demi

### GREEN MARKET BRAISED SHORT RIB GF

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

### ARTISAN SHORT RIB GF

duck fat fingerlings, vine tomato,  
cipollini onion, cauliflower creamed spinach,  
house made steak sauce

### BALSAMIC BEEF SHORT RIB GF

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

## VEGETARIAN & VEGAN

### STICKY & SPICY

#### ROASTED CAULIFLOWER GF,V

warm miso soba noodle salad,  
pickled carrot & napa cabbage

### BULGOGI-STYLE

#### JAPANESE EGGPLANT STEAK GF,V

vegetable fried rice, edamame, baby bok choy

### SWEET POTATO GNOCCHI V

cremini mushroom, cauliflower bolognese,  
vegan parmesan

#### ROASTED ACORN SQUASH TOWER GF,V

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

### HERBED GREEN

#### VEGETABLE RISOTTO GF,V

crispy white bean, baby bell pepper,  
ratatouille salad, grilled artichoke,  
charred tomato coulis, parmesan

#### MOROCCAN ROASTED CAULIFLOWER GF, V

pickled red cabbage, golden raisin quinoa,  
lemon tahini vinaigrette, saba, almonds

### PRIMAVERA MEZZE GF,V

green chickpea quinoa lentil cake,  
bursting tomato ragout,  
zucchini & yellow squash noodles, basil oil

#### ROASTED MUSHROOM WELLINGTON

madeira scented leeks, thyme,  
french beans, bearnaise  
+\$8/PP

## ENTRÉE ENHANCEMENTS

Market Price

#### HERBED SEARED RACK OF LAMB GF

carrot ginger purée, hasselback potato,  
citrus gremolata, mustard lamb demi

#### BISTRO RACK OF LAMB GF

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

#### WOOD GRILLED LOIN OF VEAL GF

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

#### ROSEMARY & DIJON RUBBED LAMB LOIN GF

warm minted pea puree,  
brown butter fingerling potato coins,  
baby parsnips, thumbelina carrots, lamb jus







## SWEETS & COFFEE

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### SOMETHING SWEET

following dinner, Constellation will offer a seasonal, chef-driven selection of 4 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



# BEVERAGE OFFERINGS

## LIQUOR

### DAHLIA BAR

Tito's Vodka  
 Bacardi Rum  
 Olmeca Altos Tequila  
 Dewar's White Label  
 Makers Mark  
 Beefeater Gin  
 Courvoisier Cognac  
 Crown Royal

### PRIMOSE BAR \$15

Grey Goose  
 Ketel One  
 Mount Gay Rum  
 Tanqueray Gin  
 Casamigos Blanco  
 Johnny Walker Black Label  
 Martell Cognac  
 Bulleit Bourbon

### BUBBLES BAR \$12

St. Germain Elderflower Liqueur  
 Cointreau  
 Aperol  
 Chambord

### TEQUILA PACKAGE \$18

Espolon Blanco  
 Jimador Tequila  
 Patron Reposado  
 21 Seeds  
 Casamigos Repasado

### WHISKEY PACKAGE \$18

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

## WINES

### DAFFODIL WINES

Col Dorado Prosecco, Italy  
 Canyon Road Sauvignon Blanc,  
 California  
 The Expressionist Chardonnay,  
 Australia  
 Gravelly Ford Pinot Noir, Califor-  
 nia  
 TerraNoble Cabernet Sauvignon,  
 California

### JASMINE WINES \$8

Seguras Viudas Cava, Spain  
 The Expressionist Rose,  
 Australia  
 Zenato Pinot Grigio, Italy  
 Tokoeka Sauvignon Blanc,  
 Australia  
 Tilia Malbec, Argentina  
 Dark Horse Cabernet  
 Sauvignon, California

### TULIP WINES \$15

Henri Champliou, France  
 Yealands Sauvignon Blanc,  
 New Zealand  
 Eschol Chardonnay,  
 Napa, California  
 Acrobat Pinot Noir, Oregon  
 Rioja Vina Bujanda, Spain  
 Non-Alcoholic

## NON-ALCOHOLIC PACKAGE

Assorted soft drinks, still spring & sparkling water, orange juice, grapefruit juice, pineapple juice, cranberry juice, grenadine, club soda, tonic, ginger ale, lemons, limes, olives, cherries, oranges

## BEERS

Stella Artois, Stone IPA, Coors Lite, Bronx Beer