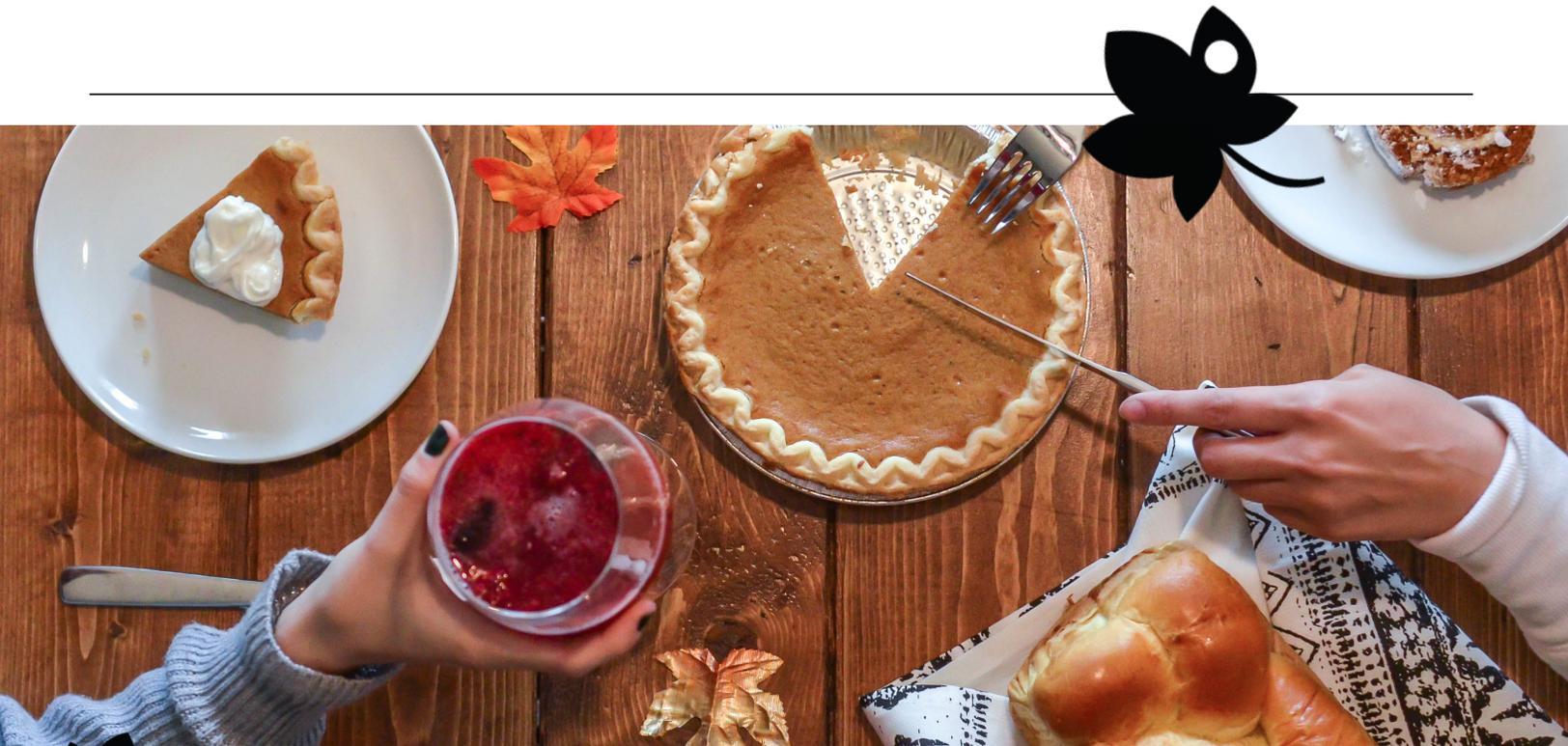


PREPPED BY CONSTELLATION



THANKSGIVING 2020

HOLIDAYS FEEL A BIT DIFFERENT THIS YEAR, SO WE'VE CREATED A FLAVORFUL MENU TO CELEBRATE THE SEASON OF THANKS WITH YOUR FRIENDS, FAMILY & COLLEAGUES. SET THE TABLE AND FORGET THE STRESS WITH A MEMORABLE THANKSGIVING SPREAD.



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THANKSGIVING SUPPER PACKAGE

\$675 base package | feeds 8-10 guests
\$65 per person for each additional guest

TO START



THE PACKAGE

FIELD GREEN SALAD ^{GF}

herbed goat cheese, candied walnuts, dried cranberries, roasted butternut squash, apple cider vinaigrette

HOUSE MADE PARKER HOUSE ROLLS

herb butter

THE MAIN EVENT



HERB & CITRUS ROASTED TURKEY

pan gravy, cranberry chutney

CLASSIC SAVORY HERB STUFFING

POMMES PURÉE ^{GF}

snipped chives, creamery butter

SAUTÉED GREEN BEANS ^{GF}

caramelized shallot butter

SWEET ENDING



PUMPKIN PIE

pumpkin seed brittle, spiced whipped cream

CINNAMON APPLE STREUSEL CRISP

vanilla ice cream

ADD-ONS

ADD SOUP

\$20
PER
QUART

CARROT GINGER SOUP

turmeric, coconut, cilantro

BUTTERNUT SQUASH SOUP

pear, coriander, chili

TURKEY

\$85
FOR
3-4LBS

EXTRA BREAST MEAT

EXTRA DRUMS & THIGHS

ADD SIDES

\$40
EACH

SERVES
8-10

ROASTED YAM WEDGES ^{GF}

sage brown sugar glaze

CHARRED BRUSSELS SPROUTS ^{GF} ^V

toasted quinoa, ginger oil

DICED ROOT VEGETABLES ^{GF} ^V

ginger gastrique

CAULIFLOWER CREAMED SPINACH

CLASSIC MAC & CHEESE

applewood smoked bacon, buttered crumb crust

ADD DESSERT

\$40
EACH

SERVES
8-10

BOURBON PECAN PIE

NUTELLA CHOCOLATE SWIRL CHEESECAKE

SUGARED CRANBERRY POUND CAKE

POACHED PEARS

dark chocolate sauce

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ENHANCEMENTS

HORS D'OEUVRES

room temperature bites
available as platters of
20 pieces per selection



SMOKED SALMON NAPOLEON

horseradish lemon crème fraîche
\$60 PER PLATTER

KOREAN SPICED SHORT RIBS ^{GF}

lime, radish, jicama cup
\$65 PER PLATTER

SOUTHWESTERN SPICED CHICKEN

tortilla wrap, lime avocado sauce
\$55 PER PLATTER

PERSIAN CUCUMBER CUPS ^{GF} ^V

fava bean hummus, olive tapenade,
za'atar
\$50 PER PLATTER

TRUFFLE MUSHROOM SKEWERS ^{GF} ^V

artichoke & sundried tomato tapenade
\$55 PER PLATTER



SERVICE

invite our masked, safety-trained staff to
assist with set-up, preparation, service
& clean-up of your holiday meal



CHEFS, CAPTAINS, BARTENDERS, SERVERS, & SUPPORT STAFF

inquire with your sales person
for options & pricing



SOMETHING EXTRA

\$12
PER
PERSON

10 ORDER
MINIMUM

COLORFUL FRENCH MACARONS

presented in acrylic tubes
as a placesetting decoration
or take-home treat

CUSTOM BUTTER COOKIES

thanksgiving themed or customized
individually wrapped
with choice of ribbon color

FOR THE NEXT MORNING

signature chocolate cinnamon
streusel coffee cake

PREPPED

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THE DETAILS

ORDERING

HOW TO ORDER

Please contact us at 267-231-3474 or via email at Mid-Atlantic.Events@ConstellationCulinary.com with any questions or to place an order.

ORDER MINIMUM

All orders must start with the base package that feeds 8-10 guests. Pricing for additional guests, add-on options and enhancements are noted accordingly.

ORDER DEADLINE

We encourage you to order early. All orders and order updates must be placed & acknowledged by Tuesday, November 17 by 4pm.

PAYMENT

We will email you an invoice for payment once your order is confirmed. Payment is due by end of day on Friday, November 20. by 4pm.

DELIVERY & PICKUP

DELIVERY

Delivery is available within 10 miles of zip code 19123 and will incur a \$40 delivery fee. Delivery to locations outside of this range will incur a custom delivery charge based on mileage and requested delivery time.

All deliveries will be made on Wednesday, November 25 from 8am-3pm.

If you request on-site culinary service for your meal, your order will arrive with our team on Thanksgiving Day. Delivery or pickup may still be required if you are only requesting front of house service.

PICKUP

Orders are available for contactless pickup from our commissary kitchen on Wednesday, November 25 from 8am-3pm.

When you arrive for pickup, please call or text 267-746-1616 with the last name on the order and our team will bring your items out to your car.

Constellation Culinary
667 North Broad Street
The Studebaker Building
Philadelphia, PA 19123

HEATING & SERVING



All menu items are perishable, with the exception of the rolls, macarons, cookies & coffee cake, and need to be refrigerated if not prepared & consumed within 2 hours of delivery or pickup.

Your order will include reheating and serving instructions, where applicable.

