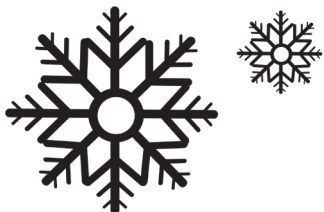


PREPPED

BY CONSTELLATION



THE HOLIDAYS

2020

HOLIDAYS FEEL A BIT DIFFERENT THIS YEAR, SO WE'VE CREATED A FLAVORFUL MENU TO CELEBRATE THE SEASON. GATHER AROUND THE TABLE FOR AN INTIMATE FAMILY FEAST OR RING IN A TASTY NEW YEAR WITH FRIENDS, NEAR & FAR.



PREPPED

BY CONSTELLATION



HOLIDAY PARTY IN A BOX

\$475 per box | feeds 8-10 guests
available throughout the month,
including New Year's Eve!



HORS D'OEUVRES

room temperature bites
20 pieces per platter
add on to party in a box or suppers

BAR SNACKS



BAR SNACK TRIO

wasabi rice & pea crunch
spiced mixed nuts
candied peanuts & popcorn

SHAREABLES

SELECT
TWO

ARTISAN CHEESES

aged cheddar, manchego, brie,
fried almonds, grapes, dried apricots,
crostini

NAKED BURRATA

help yourself toppings | caponata,
crisp prosciutto, fig almond, pesto

MEZZE SAMPLER

hummus, baba ghanoush, olives,
marinated feta, stuffed grape leaves,
soft pita

GREENMARKET CRUDITÉ GF V

raw & steamed seasonal veggies,
carrot hummus

TRIO OF DIPS & BREADS

DIPS | tomato bruschetta, olive
hummus, spinach artichoke
BREADS | sourdough baguette,
rosemary crostini, za'atar lavash

SWEET ENDING



COLORFUL FRENCH MACARONS

ASSORTED HOUSE MADE CHOCOLATE TRUFFLES GF



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





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HANUKKAH SUPPER PACKAGE

\$675 base package | feeds 8-10 guests
\$65 per person for each additional guest
available for pick-up or delivery from 12/10-12/18

THE PACKAGE

TO START



CREAM OF ARTICHOKE SOUP ^{GF}

leek, lemon, mascarpone

CHALLAH ROLLS

herb butter

THE MAIN EVENT



BRAISED BEEF BRISKET

caramelized root vegetables,
savory pan gravy

SPINACH MATZO LASAGNA

ricotta, b chamel, parmigiano,
nutmeg

CLASSIC LATKES

house made applesauce, sour cream

ZA'ATAR ROASTED CARROTS

pumpkin tahini

SWEET ENDING



APPLE CAKE

cinnamon glaze

LEMON POPPY SEED HAMANTASCHEN

ADD SALAD & SIDES

\$40
EACH

SERVES
8-10

ADD-ONS

CARAMELIZED PEAR & BLUE CHEESE SALAD ^{GF}

field greens, toasted walnuts,
shallot dijon vinaigrette

CHARRED BRUSSELS SPROUTS ^{GF V}

toasted quinoa, ginger oil

TWO POTATO GRATIN

layered yams & yukons, savory herbs,
caramelized onions, parmigiana

CANDIED WILD RICE PILAF ^{GF}

pecans, dried cranberries,
pearl onions, sage

HARICOTS VERTS & WILD MUSHROOMS ^{GF V}

truffled shiitake chips, micro greens,
lemon zest

CAULIFLOWER CREAMED SPINACH

ADD SOME FUN

\$28
PER
KIT

DECORATE YOUR OWN DREIDEL SUGAR COOKIE KIT

four buttery sugar cookies,
white & blue icing tubes,
assorted sprinkles, sparkles & candy





PREPPED

BY CONSTELLATION

HOLIDAY SUPPER PACKAGE

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



THE PACKAGE

TO START



CARAMELIZED PEAR & BLUE CHEESE SALAD ^{GF}

field greens, toasted walnuts, shallot dijon vinaigrette

SNOWFLAKE ROLLS

herb butter

SWEET ENDING



DOUBLE CRUST LATTICE CHERRY PIE

spiced almond frangipane, vanilla whipped cream

THE MAIN EVENT



\$200 FOR EACH ADD'L ENTREE TO FEED 8-10

ENTRÉES | SELECT ONE

SAVORY SPICED CHICKEN ROULADE

smoked chicken sausage, local apples, leafy greens, spiced cranberry compote

CIDER GLAZED PORK LOIN ^{GF}

sage peppercorn crust, pearl onion winter fruit chutney

HARVEST SPICED SALMON ^{GF}

wilted greens, pomegranate, orange zest, pumpkin seed crust, ginger carrot sauce

ACCOMPANIED BY

TWO POTATO GRATIN

layered yams & yukons, savory herbs, caramelized onions, parmigiana

CANDIED WILD RICE PILAF ^{GF}

pecans, dried cranberries, pearl onions, sage

HARICOTS VERTS & WILD MUSHROOMS ^{GF V}

truffled shiitake chips, micro greens, lemon zest

ADD SIDES

\$40 EACH

SERVES 8-10

ADD-ONS

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

NUTELLA CHOCOLATE SWIRL CHEESECAKE

SUGARED CRANBERRY POUND CAKE

POACHED PEARS

dark chocolate sauce



PREPPED

BY CONSTELLATION

HOLIDAY BRUNCH

\$375 base package | feeds 8-10 guests
\$35 per person for each additional guest

CELEBRATE THE SEASON or REFUEL ON NEW YEAR'S DAY



THE PACKAGE

FRITTATAS TWO WAYS

whole egg | roasted tomato, spinach,
zucchini, gruyère
egg white | mushroom, leek, asparagus

BRIOCHE FRENCH TOAST

vanilla spiced maple butter



ROASTED TWO POTATO HASH

yukon golds, sweet potatoes,
caramelized onions, apple, thyme

BREAKFAST MEATS select one

maple glazed thick cut bacon
chicken sausage

HOUSE BAKED BREAKFAST BREADS

cinnamon chip shortbread
raspberry frangipane breakfast cake
baked oatmeal fruit muffins  
herbed cheddar biscuits

SEASONAL FRUIT SALAD

melons, pineapple, berries



CHECK OUT OUR
BLOODY MARY
& MIMOSA KITS
ON THE NEXT PAGE!



PREPPED

BY CONSTELLATION



DECORATE YOUR OWN COOKIE KITS

decorate your own creations
available as an add-on to all packages

ADD SOME FUN

\$28
PER
KIT

DECORATE YOUR OWN DREIDEL SUGAR COOKIE KIT

four buttery sugar cookies,
white & blue icing tubes,
assorted sprinkles, sparkles & candy

DECORATE YOUR OWN GINGERBREAD PEOPLE KIT

four spiced cookies,
white & green icing tubes,
assorted candies



SOMETHING EXTRA

\$10
PER
PERSON

10 ORDER
MINIMUM

COLORFUL FRENCH MACARONS

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

CUSTOM BUTTER COOKIES

holiday themed or customized
individually wrapped
with choice of ribbon color

FOR THE NEXT MORNING

signature chocolate cinnamon
streusel coffee cake

SPIRIT-FREE ELIXIRS & MIXER KITS

includes recipe card, garnish & straws
each kit makes 4-5 drinks

HOLIDAY SPIRIT

\$40
PER
KIT

HOLIDAY SPARKLER

pomegranate, blood orange, pear,
cinnamon ginger infusion,
apple ginger seltzer

MANGO MULE MOCKTAIL

mango, passion fruit, honey syrup,
lime, nutmeg, ginger beer

SPICED CITRUS SPRITZ

ruby red grapefruit, lime, mint,
jalapeno simple syrup,
grapefruit seltzer

HORSERADISH SPIKED BLOODY MARY MIX

olive onion cornichon spears,
mini tabasco bottles, celery salt

MORNING AFTER MIMOSAS

blended orange grapefruit lime juice,
ginger, turmeric, candied ginger



PREPPED

BY CONSTELLATION



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, unless otherwise noted. 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 10 days in advance of your delivery/pickup date.

PAYMENT

We will email you an invoice for payment once your order is received. Payment is due in full 5 business days in advance of your order. Your order is not confirmed until payment is received.

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.

Delivery details, including date & time, will be coordinated with your sales contact. Delivery occurs Monday through Friday and dates are subject to availability. Christmas Day and New Year's Day deliveries are not available.

PICKUP

Orders are available for contactless pickup from our commissary kitchen on the date & time confirmed with your sales contact. Christmas Day and New Year's Day pickups are not available.

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

HEATING & SERVING

All menu items are perishable, with the exception of breads, bar snacks, 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.

