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.
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 SNACK TRIO
wasabi rice & pea crunch
spiced mixed nuts
candied peanuts & popcorn

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
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

SMOKED SALMON NAPOLEON
horseradish lemon crème fraîche
$60 per platter

KOREAN SPICED SHORT RIBS
lime, radish, jicama cup
$65 per platter

SOUTHWESTERN SPICED CHICKEN
tortilla wrap, lime avocado sauce
$55 per platter

PERSIAN CUCUMBER CUPS
fava bean hummus, olive tapenade, za’atar
$50 per platter

TRUFFLE MUSHROOM SKEWERS
artichoke & sundried tomato tapenade
$55 per platter

SELECT TWO

SWEET ENDING
COLORFUL FRENCH MACARONS
ASSORTED HOUSE MADE CHOCOLATE TRUFFLES
# 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**
- leek, lemon, mascarpone

**Challah Rolls**
- herb butter

### The Main Event

**Braised Beef Brisket**
- caramelized root vegetables, savory pan gravy

**Spinach Matzo Lasagna**
- ricotta, béchamel, 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-Ons

### ADD SALAD & SIDES

**Caramelized Pear & Blue Cheese Salad**
- field greens, toasted walnuts, shallot dijon vinaigrette

**Charred Brussels Sprouts**
- toasted quinoa, ginger oil

**Two Potato Gratin**
- layered yams & yucons, savory herbs, caramelized onions, parmigiana

**Candied Wild Rice Pilaf**
- pecans, dried cranberries, pearl onions, sage

**Haricots Verts & Wild Mushrooms**
- truffled shiitake chips, micro greens, lemon zest

**Cauliflower Creamed Spinach**

## Add Some Fun

**Decorate Your Own Dreidel Sugar Cookie Kit**
- four buttery sugar cookies, white & blue icing tubes, assorted sprinkles, sparkles & candy

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**$** = Gluten Free  |  **V** = Vegan
HOLIDAY SUPPER
PACKAGE
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THE PACKAGE

TO START

CARAMELIZED PEAR & BLUE CHEESE SALAD
field greens, toasted walnuts, shallot dijon vinaigrette
SNOWFLAKE ROLLS
herb butter

SWEET ENDING

DOUBLE CRUST LATTICE CHERRY PIE
spiced almond frangipane, vanilla whipped cream

ENTRÉES | SELECT ONE

SAVORY SPICED CHICKEN ROULADE
smoked chicken sausage, local apples, leafy greens, spiced cranberry compote
CIDER GLAZED PORK LOIN
sage peppercorn crust, pearl onion winter fruit chutney
HARVEST SPICED SALMON
wilted greens, pomegranate, orange zest, pumpkin seed crust, ginger carrot sauce

ADD-ONS

CHARRED BRUSSELS SPROUTS
toasted quinoa, ginger oil
Diced ROOT VEGETABLES
ginger gastrique
CAULIFLOWER CREAMED SPINACH
CLASSIC MAC & CHEESE
applewood smoked bacon, buttered crumb crust

ADD SIDES

ACCOMPANIED BY
TWO POTATO GRATIN
layered yams & yukons, savory herbs, caramelized onions, parmigiana
CANDIED WILD RICE PILAF
pecans, dried cranberries, pearl onions, sage
HARICOTS VERTS & WILD MUSHROOMS
truffled shiitake chips, micro greens, lemon zest

ADD DESSERT

NUTELLA CHOCOLATE SWIRL CHEESECAKE
SUGARED CRANBERRY POUND CAKE
POACHED PEARS
dark chocolate sauce
HOLIDAY BRUNCH
$375 base package | feeds 8-10 guests
$35 per person for each additional guest

THE PACKAGE

FRITTATAS TWO WAYS ⚫
whole egg | roasted tomato, spinach, zucchini, gruyère
egg white | mushroom, leek, asparagus

BRIOCHÉ 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!
**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

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**SOMETHING EXTRA**

**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

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**DECORATE YOUR OWN COOKIE KITS**
decorate your own creations available as an add-on to all packages

**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

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**SPIRIT-FREE ELIXIRS & MIXER KITS**
includes recipe card, garnish & straws each kit makes 4-5 drinks

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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
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.