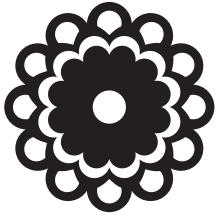
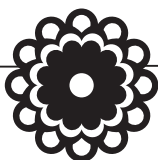


PREPPED BY CONSTELLATION



SPRING HOLIDAYS 2021

WITH SPRING ON THE HORIZON, WE'VE CREATED A FLAVORFUL MENU TO CELEBRATE THE SEASON OF RENEWAL. GATHER AROUND THE TABLE FOR AN INTIMATE FAMILY FEAST FILLED WITH TRADITION, NEW & OLD.



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פסח

PASSOVER SEDER FAMILY-STYLE PACKAGE

\$90 per adult | \$45 per child under 12
minimum order of 4 guests
available for pick-up or delivery*

THE PACKAGE

SEDER PLATE



- KARPAS-PARSLEY** | כרפס
- MAROR** | מרור
- SHANKBONE** | זרוע
- HARD-BOILED EGG** | ביצה
- CHAROSET** | תרופסת
- BITTER VEGETABLE** | חזרת

ENTREES



- BRAISED BEEF BRISKET**
classic onion & carrot gravy
- CITRUS-ROSEMARY BRINED CHICKEN BREAST** GF
- salsa verde

SIDES



SELECT
THREE

- ROASTED BABY CARROTS** GF V
lemon zest, fresh parsley
- HARICOTS VERTS** GF
spring herb butter OR herb olive oil V
- HERB ROASTED FINGERLING POTATOES** GF V
ramps, fried rosemary
- GRILLED ASPARAGUS** GF
lemon, parmesan
- POTATO LATKES**
sour cream, applesauce

FIRST COURSE



TO START

- CHICKEN LIVER MOUSSE**
persian cucumber, tomato,
sour pickle, rice crackers

FOR THE TABLE

- MATZAH BASKET**
salted butter
- MATZAH BALL SOUP**
carrots, celery, onions, parsley,
clear chicken broth
- GEFILTE FISH** GF
cooked carrot, romaine, parsley,
red & white horseradish
- SALADE VERTE** GF V
bibb, watercress, shaved radish,
haricots verts, fresh herbs,
red wine vinaigrette

DESSERT



- STRAWBERRY ELDERFLOWER MOUSSE**
house made strawberry compote
- RASPBERRY CHOCOLATE MOUSSE**
flourless chocolate cake,
raspberry sauce
- CHOCOLATE COVERED MATZAH**
- MIXED BERRIES** GF V



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EASTER FAMILY-STYLE PACKAGE

FOR BRUNCH OR SUPPER

\$65 per adult | \$25 per child under 12
minimum order of 4 guests
available for pick-up or delivery*

THE PACKAGE

APPETIZER



SELECT ONE

CLASSIC DEVILED EGGS ^{GF}

dijon, smoked paprika

CREAM OF ASPARAGUS SOUP

sun dried tomato tapenade,
herbed croutons

SPRING CRUDITÉ ^{GF}

cucumber, carrots, radish, endive,
asparagus, teardrop tomato,
black pepper yogurt dip

RICOTTA CROSTINI

spring peas, radish, crispy prosciutto

GREEK LAMB MEATBALLS

tzatziki sauce

SIDES



SELECT THREE

POTATOES AU GRATIN

parmesan, roasted garlic, thyme

HERB ROASTED FINGERLING POTATOES ^{GF} ^V

ramps, fried rosemary

ROASTED GARLIC MASHED POTATOES ^{GF}

CLASSIC BAKED MAC & CHEESE

TRUFFLED SAFFRON RISOTTO ^{GF}

wild mushrooms, peas, fennel,
leeks, mascarpone

HARICOTS VERTS ^{GF}

spring herb butter OR herb olive oil ^V

GRILLED ASPARAGUS ^{GF}

snap pea & radish salad,
lemon basil vinaigrette

CHARRED BROCCOLINI ^V

garlic thyme breadcrumbs

SNOW PEA & FENNEL SALAD ^{GF}

arugula, radish, crispy quinoa,
pecorino, lemon, green goddess

SALADE VERTE ^{GF} ^V

bibb, watercress, shaved radish,
haricots verts, fresh herbs,
red wine vinaigrette

IN ADDITION

PARKER HOUSE ROLLS

salted whipped butter

ENTREES



SELECT TWO

HONEY CITRUS GLAZED HAM ^{GF}

stone ground mustard

ROSEMARY GARLIC LAMB ROAST ^{GF}

SLOW BRAISED BEEF BOURGUIGNON

spring onions, fava beans,
baby carrots, tarragon

GRILLED SALMON ^{GF}

creamy tarragon dressing

LEMON SAGE GRILLED CHICKEN ^{GF}

herbed spring onion salsa verde

DESSERT CONTINUES ON NEXT PAGE

^{GF} = GLUTEN FREE ^V = VEGAN

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EASTER PACKAGE CONTINUED

DESSERT



SELECT
ONE

CHALLAH BREAD PUDDING
vanilla crème anglaise

LEMON POUNDCAKE
strawberry thyme compote

**MINI WARM VALRHONA
CHOCOLATE CAKES**
salted caramel sauce

FRESH BERRIES GF V
vanilla bean whipped cream

KIDS DESSERT

SELECT
ONE
WHEN
APPLICABLE

**FRUITY PEBBLED
CHEESECAKE BITE**

PEEPS SKILLEY S'MORES

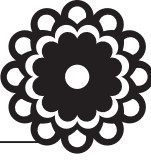
**WHITE & DARK CHOCOLATE
BUNNY BARK**

EASTER BASKET CUPCAKE



HORS D'OEUVRES ENHANCEMENT

room temperature bites
20 pieces per platter
add on to package only



SMOKED SALMON NAPOLEON
horseradish lemon crème fraîche
\$60 PER PLATTER

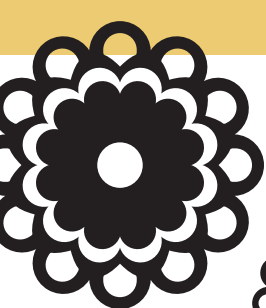
**KOREAN SPICED
SHORT RIBS** GF
lime, radish, jicama cup
\$65 PER PLATTER

**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





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

Packages are priced per person and require a minimum order of 4 guests, unless otherwise noted. Pricing for kids and enhancements are noted accordingly.

ORDER DEADLINE

We encourage you to order early. All orders and order updates must be placed & acknowledged by Friday 3/26.

PAYMENT

We will email you an invoice for payment once your order is received. Payment is due by EOD Monday 3/29. 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 available Friday 4/2, Saturday 4/3 and Sunday 4/4.

PICKUP

Orders are available for contactless pickup from our commissary kitchen on Friday 4/2 with timing confirmed with your sales contact.

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

HEATING & SERVING

All menu items are perishable, with the exception of breads and some desserts, 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.

