

# CONSTELLATION

## Breakfast Buffet



### Assorted Bagels

whipped cream cheese, butter, preserves

Assorted Mini Cheese & Fruit Danishes

Seasonal Slice Fruit

Parliament Regular & Decaffeinated Coffee  
Mighty Leaf Tea Selections

Orange & Cranberry Juice

**\$16 per person + 15% gratuity**

**Offered on the East Balcony  
Based on availability Tuesday through Sunday**

# CONSTELLATION

## Plated Brunch



### Yogurt Parfait

seasonal berries, low-fat vanilla yogurt, organic house-made granola

### Entrée Choice

*Please choose one option for the group*

#### Goat Cheese & Spinach Frittata

Chevre, Oven Dried Tomatoes, Sautéed Spinach

Or

#### Quiche Forestier

Roasted Mixed Mushrooms, Aged White Cheddar

#### Served with

Skillet Potatoes

#### Assorted Pastry Basket

butter croissants, assorted muffins, pain au chocolate

#### Something Extra

Applewood Smoked Bacon \$3 per person

Roasted Turkey & Sage Sausage Link \$3 per person

Roasted Maple Pork Sausage Links \$3 per person

Parliament Regular & Decaffeinated Coffee, Mighty Leaf Tea Selections, Iced Tea

**\$35 per person + 15% gratuity**  
Available Tuesday through Sunday by request.

# CONSTELLATION

## Gallery Plate

### Entrée Choice

Seared Tuna Tataki over Greens

Asian Greens, Pickled Cucumber, Avocado, Ginger Dressing

Or

Roasted Chimichurri Chicken over Greens

Charred Red Peppers, Roasted Summer Corn, Baby Spinach, Frisee, Herb Vinaigrette

Served with Warm Dinner Rolls

Sweet Cream Butter

### Dessert

Assorted Cookies & Chef's Choice of Miniature Desserts

Served Family Style

Parliament Regular & Decaffeinated Coffee

Mighty Leaf Tea Selections

Iced Tea

**\$25 per person+ 15% gratuity**

**Please give an entrée count along with a guaranteed guest count and any dietary restrictions or allergies 7 business days in advance.**

**Offered on the East Balcony at 11:45am or 1:30pm**

**Based on availability Tuesday through Sunday or Friday evening dinner.**

# CONSTELLATION

## **Bistro Plate**

### **Entrée**

Herb Roasted Scottish Salmon and Grilled Breast of Chicken  
Petite Green Salad, Charred Corn Relish, Potato-Green Bean Salad

Served with Warm Dinner Rolls  
Sweet Cream Butter

### **Dessert**

Assorted Cookies & Chef's Choice of Miniature Desserts  
Served Family Style

Parliament Regular & Decaffeinated Coffee  
Mighty Leaf Tea Selections  
Iced Tea

**\$35 per person + 15% gratuity**  
**Please give a guaranteed guest count and**  
**any dietary restrictions or allergies 7 business days in advance.**

**Offered on the East Balcony at 11:45am or 1:30pm**  
**Based on availability Tuesday through Sunday or Friday evening dinner.**

# CONSTELLATION

## **Boxed Lunch**

Includes a choice of sandwich, house-made kettle chips, whole fruit, a fresh baked chocolate chip cookie and bottle of water.

### *Artisanal Sandwich Options*

#### **Pesto Chicken Club**

Applewood Smoked Bacon, Tomato, Bibb Lettuce, Basil Mayo

#### **Honey Ham & Brie**

Whole Grain Mustard, Arugula on a French Baguette

#### **Curry Chicken Salad**

Cucumber, Baby Arugula on a Croissant

#### **Roasted Red Pepper Hummus Wrap**

Carrot, Avocado, Quinoa, Red Peppers, Grilled Lavash

**\$20 per person**

**Please give entrée count along with guaranteed guest count 7 business days in advance.**

**Available for take away Tuesday through Sunday 10:00am - 4:30pm**

**Or**

**Offered on the East Balcony**

**Based on availability Tuesday through Sunday**

# CONSTELLATION

## Wine & Cheese Reception



### Artisanal Cheese Station

Imported and domestic cheeses, fresh fruit and berries,  
assorted crackers, flatbread, baguette

### Crudités

seasonal dips and tapenades

### Open Bar

wine and beer

**\$35 per person for the first hour + 15% gratuity**  
**\$12 per person for each additional half hour + 15% gratuity**  
**Combine Wine & Cheese with Bistro Dinner \$73 per person**

# CONSTELLATION

## Tray Passed Hors D'Oeuvres

Available in addition to the Wine & Cheese Reception



*Please select 4 of the following*

**Ahi Tuna Crudo**  
ginger oil, watermelon radish kimchi

**Thai Beef Tartare Crispy Rice**  
green curry aioli

**Mini Smoked Salmon Club**  
avocado, tomato, smoked bacon

**Tomato Bites (v)**  
asparagus pesto

**Prosciutto San Danielle**  
wrapped House Made Grissini  
truffle butter

**Smoked Salmon Mille-Feuille**  
sour cream, cucumber-dill relish

**Watermelon & Feta Crema (v)**  
aged balsamic, micro basil, black lava salt

**Persian Cucumber Cup (v)**  
fava bean hummus  
parmesan, pine nuts

**\$18 per person for the first hour+ 15% gratuity**  
**\$6 per person for each additional half hour+ 15% gratuity**