The Menu

CONSTELLATION

FAMILY STYLE BRUNCH PACKAGE
$65.00 PER PERSON

ONCE COMPLIMENTARY BEVERAGE OF YOUR GUESTS' CHOICE

CHAMPANGE

MIMOSA

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FAMILY STYLE ON THE TABLES

BAKERY BASKET
ASSORTED MUFFINS, BAGELS, PASTRIES
WHIPPED BUTTER, SEASONAL PRESERVES

FRESH FRUIT & BERRIES

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APPETIZER SELECTIONS
PLEASE SELECT TWO

ARTISANAL CHEESE
SEASONAL CONDIMENTS

CHARCUTERIE
HOUSE CURED MEATS, CORNICHON, GRAIN MUSTARD, PURPLE GRAPE MUST, GRILLED BREAD

SOUTHERN MEDITERRANEAN MEZZE
EGGPLANT CAPONATA, HUMMUS, QUINOA TOMATO AND MINT TABBOULEH
MARINATED OLIVES, GRILLED FLATBREAD

SALADE VERTE (VEGAN + GF)
BIBB, WATERCRESS, SHAVED RADISH, HARICOTS VERTS
FRESH HERBS, RED WINE VINAIGRETTE

MELON & FETA SALAD (V)
BLISTERED CHERRY TOMATOES, CABERNET VINAIGRETTE

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ENTREE SELECTIONS
PLEASE SELECT ONE

SUMMER CORN RISOTTO (VEGAN + GF)
ENGLISH PEA COULIS, BLISTERED VINE TOMATOES
CHIPOTLE OIL

CABERNET BRAISED BEEF SHORT RIBS
POMMES PURÉE, GRILLED LARGE ASPARAGUS, ROASTED HEIRLOOM CARROTS
RED WINE JUS

SEARED SALMON FILLET
ROASTED GARLIC POMMES PURÉEE, GRILLED ASPARAGUS
SWEET 100 TOMATOES, CAPERS, THYME

COQ AU RIESLING
POMMES PUREE, BABY CARROTS, BACON LARDONS, CREMINI MUSHROOMS, PEARL ONION

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BRUNCH SELECTIONS
PLEASE SELECT ONE FROM EACH CATEGORY

SCRAMBLED EGGS OR SPRING VEGETABLE QUICHE
APPLEWOOD SMOKED BACON OR MAPLE SAUSAGE,
COTTAGE FRIES

BRIOCHE FRENCH TOAST OR BELGIAN WAFFLES
BERRY COMPOTE, WHIPPED CREAM, BUTTERED MAPLE SYRUP

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DESSERT TAPAS

PLEASE SELECT FOUR

PEANUT BUTTER S'MORES BARS (GF)

CARROT CAKE BITES
CREAM CHEESE FROSTING, WALNUT BRITTLE

MINI OPERA CAKE
ALMOND SPONGE, COFFEE BUTTERCREAM
CHOCOLATE GLAZE

CHOCOLATE RICE PUDDING (GF)
BUTTERSCOTCH, CARAMELIZED RICE KRISPIES

DULCE SEA SALT TARTS
DARK CHOCOLATE GANACHE, DULCE DE LECHE
COCOA NIBS

SEASONAL MACARONS (GF)

PETITE STRAWBERRY PAVLOVA (GF)
MERINGUE, MACERATED STRAWBERRIES

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COFFEE SERVICE

FRESHLY BREWED REGULAR & DECAF COFFEE

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