

GROUP SALES MENU

2023

Group of 15 - 60
Thursday - Monday

Location dependent upon availability

All packages Subject to Applicable Taxes and Administrative Fees
Selections and Quantities due two weeks prior to event date

*Menu selections subject to change



CONSTELLATION



GALLERY PLATE LUNCH

• ENTREE •

The Garden Salad
with Chicken or Salmon

*romaine, radicchio, crispy chickpeas, ricotta
salata, cherry tomato, lemon vinaigrette*

• DESSERT •

Chef's Selection of Assorted
Cookies

WATER, ICED TEA,
COFFEE OR HOT TEA

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**\$30 PER GUEST + \$275 SERVICE
FEE***

**(may be increased for more than 25 guests)*

*menu selections & meal counts due at least
two weeks in advance*

BISTRO PLATE LUNCH

• ENTREE •

Searched Sustainable Salmon
or

Roast Organic Chicken Breast

*served with seasonal accompaniments
vegetarian option available upon request*

• DESSERT •

Chef's Selection of Assorted
Cookies

WATER, ICED TEA,
COFFEE OR HOT TEA

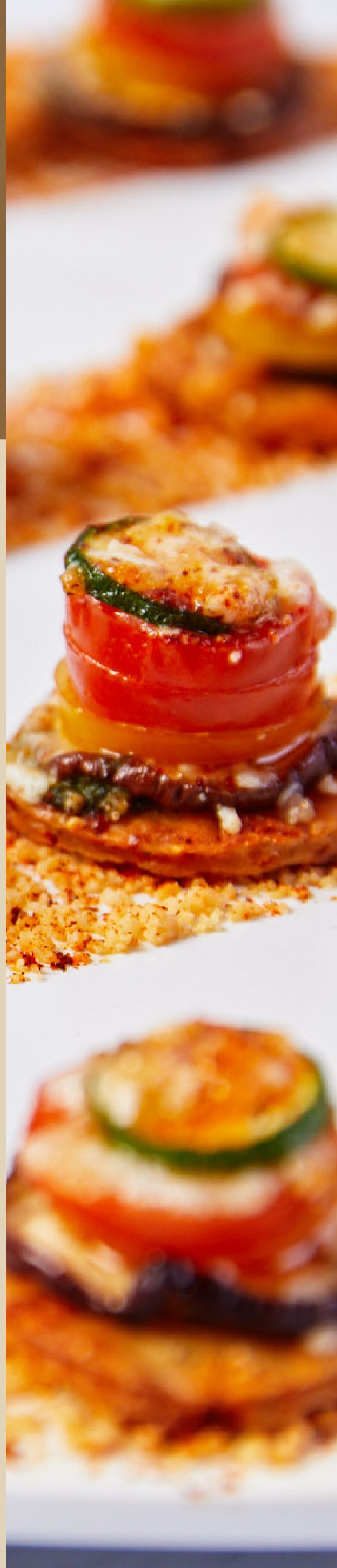
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\$38 PER GUEST + \$275 SERVICE
FEE*

**(may be increased for more than 25 guests)*

*menu selections & meal counts due at least
two weeks in advance*

CONSTELLATION



BOXED LUNCHESES

*please select **three** options to offer your group*

GARDEN CHICKEN SALAD BLT

applewood smoked bacon, lettuce, tomato. nine grain bread

GRILLED VEGGIE | VEGAN

*squash, zucchini, red bell pepper, portabella mushroom,
arugula, espelette aioli, ciabatta roll*

THE CAPRESE

tomato, fresh mozzarella, basil, ciabatta

TURKEY CROISSANT

*oven roasted turkey breast, swiss cheese, sliced tomato,
arugula, green goddess dressing*

GRILLED CHICKEN WRAP

*blackened chicken, applewood smoked bacon, sliced tomato,
bibb lettuce, avocado mayo, flour tortilla*

Please no modifications

Gluten Free selections will be served as a salad

\$25 PER GUEST + \$45 SERVICE FEE

*menu selections & meal counts due at least
two weeks in advance*

CONSTELLATION