

A wedding couple stands on a balcony in a church. The groom is in a grey tuxedo and the bride is in a white dress, holding a bouquet of flowers. Behind them is a large, detailed religious mural depicting a biblical scene with many figures. The church architecture features ornate arches and columns. A chandelier is visible on the left.

# PAEA

Pennsylvania Academy  
*of the Fine Arts*

Wedding Collection

BY CONSTELLATION





# CONSTELLATION

CONSTELLATION APPROACHES EACH EVENT WITH THE GUEST EXPERIENCE IN MIND, CRAFTING CUSTOM MENUS AND A PRECISE SERVICE PLAN TO CREATE SPECTACULAR SPECIAL EVENTS. OFFERING IMPECCABLE SERVICE, DEDICATION TO PERFECTED DETAILS, AND LOCALLY-SOURCED PRODUCTS, CONSTELLATION BRINGS A TEAM OF ONSITE AND SUPPORT STAFF TO ENSURE A ONE OF A KIND SENSORY EXPERIENCE.

## YOUR PAFI WEDDING INCLUDES

5 HOURS OF EVENT TIME

DEDICATED CATERING MANAGER

PROFESSIONAL, TRAINED SERVICE STAFF

WELCOME BEVERAGE

FULL BAR SERVICE

CLASSIC CHINA, GLASSWARE,  
FLATWARE, TABLE LINENS  
& SERVING PIECES

SIX TRAY PASSED HORS D'OEUVRES

PLATED FIRST COURSE

ADVANCE CHOICE OF PLATED ENTRÉE

CHEF'S SELECTION OF  
SEASONAL PETITE DESSERTS

COFFEE & TEA SERVICE



# YOUR WEDDING CELEBRATION

## SEATED DINNER

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### WELCOME REFRESHMENTS

#### TRAY PASSED

guests will be greeted at the top of  
cocktail hour with tray passed wine and  
choice of signature cocktail on arrival

#### FEATURED COCKTAILS

please select one cocktail from the below to be  
tray passed on guest arrival and  
available at the bar during cocktail hour

##### COOL AS A CUCUMBER MARGARITA

tequila, elderflower, pineapple, cucumber

##### FRENCH LAUNDRY

gin, ginger, grapefruit, rosemary

##### RETRO COSMO

vodka, cranberry, prosecco, mint

##### PINEAPPLE GINGER SMASH

light rum, muddled ginger, lime, pineapple, mint

##### MODERN OLD FASHIONED

bourbon, red bosc pear, cherries,  
lemon, simple syrup, bitters

##### ENHANCEMENT OPTIONS

have cocktail available at dinner bar +\$5/pp  
for each additional cocktail requested +\$8/pp

### BEVERAGES

#### CONSTELLATION BAR SERVICE

select spirits house red, white & sparkling wines  
three beer varieties choice of one specialty cocktail  
tableside wine service with dinner

##### ENHANCEMENT OPTION

celebratory toast, offered tableside +\$7/pp

#### NON-ALCOHOLIC BEVERAGES & MIXERS

soft drinks, sparkling water, still water,  
mixers, juices, bar fruit, ice







## TRAY PASSED HORS D'OEUVRES

### HOT

please select three from the following

**ADOBE BEEF SHORT RIBS** GF  
smoky chipotle glaze

**STEAK FRITES** GF  
potato confit, béarnaise

**BLANKETED FRANKS**  
caraway kraut mustard sauce

**SWEET CHILI LIME CHICKEN**  
pickled cucumber & daikon

**SMOKED SALMON CROQUE MONSIEUR**  
green herb dust

**SHRIMP & GRITS FRITTERS**  
smoked house bbq sauce

**CRAB CAKES**  
avocado cilantro sauce

**MAC & CHEESE CUPCAKES**  
tomato compote

**ONION SOUPWICH**  
truffled gruyère, caramelized onion jam

**CAULIFLOWER PIZZETTAS** GF  
artichokes, fontina, kale, lemon

**CHICKEN GINGER DUMPLING**  
sesame soy sauce

**FISH & CHIPS**  
house made tartar sauce

**BRIE & QUINCE TART**

**PROSCIUTTO GRISSINI**  
truffle butter





## COLD

please select three from the following

### KOREAN SPICED SHORT RIBS

gochujang, lime, radish, crispy tostada chip

### THAI CHICKEN GF

peanuts, red chili, red endive spear

### BRUSSELS WALDORF

smoked chicken, apple, pecans

### BLT COBB GF

crumbled blue, avocado, crouton crunch,  
bacon cup

### SMOKED SCALLOP SATÉS GF

shiitake, snow peas, sesame ginger glaze  
(can be prepared vegan with smoked tofu in  
lieu of scallops)

### CLASSIC SHRIMP COCKTAIL GF

horseradish gin cocktail sauce

### BLACKENED MAHI TACOS GF

lime avocado sauce

### TUNA TARTARE SPRING ROLLS

cucumber, chive, sriracha aioli

### AVOCADO TOAST V

ginger, radish, chia pink peppercorn dust,  
seven grain bread

### ARTISAN VEGETABLE SUSHI GF+V

butternut squash | beet |  
cucumber sesame quinoa sushi rice

### PERSIAN CUCUMBER CUPS GF+V

fava bean hummus, olive tapenade, za'atar

### BEET & GOAT CHEESE

shallot red wine confit, raisin nut croustade

### CAESAR BITES

kale, smoked sundried tomato, peppered pecorino

### BUTTERNUT SQUASH CRISPY RICE

truffle honey, wasabi aioli

### PROSCIUTTO GRISSINI

truffle butter

### GREEK SALAD CHERRY TOMATO

olive, cucumber, feta mousse

### WATERMELON & FETA

aged balsamic, micro basil, black lava salt





## CREATIVE BUTLERED HORS D'OEUVRE ENHANCEMENTS

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### **POTATOES & CAVIAR GF**

pee wee golden potato, american sturgeon  
chive crème fraîche  
+\$8/pp

### **WARM TRUFFLED MUSHROOM TOAST**

lemon ricotta, charred broccoli, sherry gastrique  
+\$5/pp

### **LOBSTER ROLLS**

maine lobster salad, herb buttered brioche bun,  
old bay dusted potato chips  
+\$10/pp

### **DUCK BAO & MUSHROOM BAO BUNS**

hoisin, kimchi, spicy kewpie  
+\$10/pp

### **FARM TO TABLE CROSTINI**

pancetta, brie, pickled vegetables, blackberries  
+\$5/pp

### **GRILLED BABY LAMB CHOPS GF**

dijon shallot marinade, lemon mint chutney  
+\$12/pp

### **ROVING RAW BAR GF**

served on hawker trays  
jumbo gulf shrimp | cocktail sauce  
cotuit oysters | horseradish mignonette  
littleneck clams on the half shell | salsa verde  
+\$20/pp

### **ROVING CLASSIC SUSHI**

small plates with sushi trio  
spicy tuna | salmon avocado | surimi california roll  
drizzles: ginger sesame glaze, wasabi aioli  
snacks: shishito peppers, wonton chips, watermelon radish  
+\$20/pp





## RECEPTION ENHANCEMENTS

### FARM TO TABLE STATION

+\$20/per person

#### ARTISANAL CHEESES

aged manchego, fruit & nut brie,  
drunken goat, cherry balsamic marmalade,  
raisin nut crisps, rosemary wafers

#### ROASTED BABY BELLAS GF+V

kale couscous, spiced sunflower seeds,  
sherry vinegar gastrique

#### FORAGERS HUMMUS & PITA CHIPS GF+V

#### MARINATED CRACKED OLIVES & CAPERBERRIES GF+V

### MEZZE STATION

+\$20/per person

#### CARAMELIZED ONION & GOAT CHEESE FLATBREAD

arugula, fig jam

#### GRILLED MUSHROOM FLATBREAD

grilled wild mushrooms, pecorino,  
parmesan cream, chives

#### ROASTED GARLIC HUMMUS GF+V

za'atar, smoked paprika olive oil

#### BABA GHANOUSH GF

pomegranate, sumac, fried sage

#### RUSTIC PICKLED VEGETABLE DISPLAY





## STATION UPGRADE ENHANCEMENTS

### SLIDER BAR

+\$25/per person

#### SLIDERS

select two

##### SIGNATURE BEEF SLIDER

cooper sharp, arugula, dijonnaise

##### MEATBALL SLIDERS

fire roasted pepper sauce

##### SOUTHERN FRIED CHICKEN SLIDER

veggie slaw, sweet & spicy pepper jam, remoulade

##### VEGGIE SLIDER

sprout fennel slaw, olive hummus

#### IN ADDITION

##### ACCOMPANIMENTS GF+V

house cured pickles, kettle chips

### TRATTORIA

+\$25/per person

#### PASTA

select two

##### ARTISAN CAVATAPPI

butternut squash, shaved brussels sprouts,  
rosemary brown butter

##### TORTELLINI VERDE

asparagus, tomatoes, smoked mozzarella, pesto

##### GREENMARKET VEGETABLE RIGATONI

meatless mushroom bolognese, ricotta salata

##### ORECCHIETTE TOSCANO

fennel sausage, broccoli rabe, white beans,  
roasted red pepper

#### INCLUDED

##### BALSAMIC RUSTIC VEGETABLES GF+V

zucchini, yellow squash, eggplant,  
baby bell peppers

##### HOUSE MADE BREADS

focaccia: caramelized onion olive & apricot





## TEPPANYAKI INSPIRATION

+\$28/per person

### ASIAN-STYLE FLANK STEAK

thin-sliced

### TERIYAKI CHICKEN BREAST

#### VEGETABLE STIR FRY

#### VEGETABLE FRIED RICE

miso butter

#### EDAMAME DUMPLING

shallot sauternes broth

#### WONTON & PRAWN CRISPS

#### TOPPINGS:

yum yum sauce, sweet soy, teriyaki,  
sriracha aioli, toasted sesame seeds,  
furikake, togarashi

## TAQUERIA

+\$28/per person

### GRILLED PORK TACO

citrus slaw, flour tortilla

### CARNE ASADA TACO

salsa verde, flour tortilla

### GRILLED MUSHROOM QUESADILLA

### SAVORY STREET CORN OFF THE COB

cotija, tajine, crema, lime

### JICAMA & PINEAPPLE GREEN SALAD

#### TOPPINGS:

hot sauces, lime wedges

## SOUTH PHILLY

+\$28/pp

### SANDWICHES

select two

#### MINI PHILLY CHEESESTEAK

fried onions, cheese sauce, mini roll

#### MINI CHICKEN CHEESESTEAK

fried onions, cheese sauce, mini roll

#### ROAST PORK SANDWICH

sharp provolone, garlic broccoli rabe, onion roll

### IN ADDITION

#### PHILLY ANTIPASTI <sup>GF+V</sup>

banana pepper, artichoke, grilled green &  
yellow zucchini, heirloom cherry tomato, italian olives

#### PHILLY SOFT PRETZELS RIVETS

yellow mustard, spicy brown mustard, honey mustard





## FIRST COURSE

please select one

### BEET & GOAT CHEESE SALAD

toasted pine nuts, friséé, arugula, fennel, parmigiana, truffled sabayon, balsamic beet syrup

### MEDITERRANEAN BURRATA

shaved ratatouille vegetables, kale & fennel caesar salad, basil focaccia crostini  
+\$8/pp

### FIELD GREENS SALAD

goat cheese, blistered grapes, dried cranberries, spiced walnuts, caramelized shallot lavash

### BURRATA CAPRESE

baby arugula, blistered cherry tomato, pesto caponata, rustic croutons  
+\$8/pp

### PANZANELLA SALAD

heirloom tomatoes, persian cucumber, melon, pickled red onion, ricotta salata, rustic croutons, white balsamic vinaigrette

### GREEN GARDEN SALAD GF

asparagus, haricots verts, fava beans, peas, almonds, mint, avocado basil crema

### GRILLED PEAR SALAD

field greens, pearl mozzarella, tomatoes, root vegetable caponata, sunflower seeds, chickpea flatbread, balsamic syrup

### BABY LEAF CAESAR SALAD

shaved parmigiana, oil olive focaccia croutons peppercorn crust & caesar vinaigrette

### ROASTED ROOT VEGETABLE SALAD GF

baby watercress, frisée, crispy quinoa, spiced pumpkin seeds, smoked carrot labneh

## BREAD SERVICE

WHIPPED BUTTER





## CHOICE OF ENTRÉE

please select two  
with entrée totals due 2 weeks in advance of your event

### FISH

#### **PAN SEARED SALMON GF**

potato purée, roasted mushrooms, asparagus,  
caramelized cipollini onions, sherry truffle gastrique

#### **TRUFFLED DAY BOAT COD GF**

wild mushroom mashed potatoes,  
spinach & leeks, beet julienne, saffron sauce,  
red wine reduction

#### **MEDITERRANEAN BRANZINO GF**

tri color quinoa, fennel, pepperonata, olives,  
radish, roasted pepper harissa sauce

#### **LEMON DIJON SALMON GF**

two potato gratin, mediterranean vegetables,  
roast shallot beurre blanc

#### **PAN SEARED DAY BOAT COD GF**

golden risotto, carrot, parsnip, yellow beets,  
carrot ginger sauce, arugula oil

#### **SEARED CITRUS BRANZINO**

tri color roasted & pureed cauliflower, crispy capers,  
golden raisins, brown butter reduction

### BEEF

#### **GREENMARKET BRAISED SHORT RIB**

arugula whipped potatoes,  
roasted heirloom carrots, affilla cress,  
san marzano beef jus

#### **BISTRO FILET OF BEEF**

two potato gratin, mediterranean vegetables,  
shallot jam, pinot noir demi  
+\$18/pp

#### **BALSAMIC BEEF SHORT RIB**

zucchini ribbons, grilled eggplant steak,  
blistered heirloom tomatoes, pesto drizzle

#### **CHAR GRILLED FILET OF BEEF**

proasted greenmarket vegetables,  
chervil, chives & dill, caramelized shallot dijon jus  
+\$18/pp

#### **ARTISAN SHORT RIB**

duck fat fingerlings, vine tomato, cipollini onion,  
cauliflower creamed spinach, house made steak sauce

#### **HERB MUSTARD FILET OF BEEF**

charred sweet potato steak, kale, brussels sprouts,  
rutabaga, dried apricots, cider sage gastrique  
+\$18 sush/pp



## CHICKEN

### **BASIL ROASTED FARM RAISED CHICKEN GF**

saffron risotto pancake, fennel, eggplant,  
slow roasted peppers, arugula,  
balsamic tomato chutney

### **FARM RAISED CHICKEN PLANCHA**

saffron fregola pilaf, asparagus, green chickpeas,  
eggplant caponata, yellow tomato vinaigrette

### **FARM TO TABLE CHICKEN**

colorful garden vegetables, heirloom beans,  
pea shoots, sunflower seeds, lemon white wine jus

### **HARVEST LOCAL FARM RAISED CHICKEN**

sweet potato pavé, beet greens,  
balsamic apples, sundried cherries,  
spiced pecans, sage chicken jus

## LAMB + VEAL

premium selections

### **BISTRO RACK OF LAMB**

potato fennel gratin, olive tapenade,  
vegetables provençal, rosemary dijon jus

### **WOOD GRILLED LOIN OF VEAL**

horseradish yukon mash, glazed baby carrots,  
haricots verts, wild mushroom mustard sauce  
+MKT\$

## VEGETABLE

### **GRILLED EGGPLANT STEAK GF+V**

tri color quinoa, cauliflower, sautéed kale,  
crispy chickpeas, blistered grapes, lemon tahini sauce

### **ROASTED ACORN SQUASH TOWER GF+V**

tri color quinoa, cauliflower, sautéed kale,  
crispy chickpeas, blistered grapes, lemon tahini sauce







## SWEETS & COFFEE

### SOMETHING SWEET

following dinner, Constellation will offer a seasonal, chef-driven selection of 6 petite desserts for your guests. Our tray passed dessert tapas selection will include something for everyone's tastes and preferences including seasonal fruit, rich chocolate, tart citrus and more! Our seasonal selection will also feature some nut-free, vegan and gluten-free selections.

### COFFEE SERVICE

freshly brewed parliament coffee, decaf, and hot tea selection  
tray passed to seated & mingling guests





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## YOUR WEDDING PACKAGE PRICING

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\$235 PER PERSON

100 GUEST MINIMUM | 5 HOUR EVENT

APPLICABLE SALES TAX & FACILITY RENTAL FEES ADDITIONAL

\$1500 CEREMONY RENTAL FEE

GRATUITY IS NEITHER INCLUDED NOR EXPECTED

