



2026 Seated Dinner Packages

CONSTELLATION

We're a culinary group dedicated to providing best-in-class dining experiences for one-of-a-kind events, cultural centers, professional settings, restaurants and cafés.

Our goal is simple: we're here to make you happy.
And our people work tirelessly to ensure that your

Monday, July 6, 2026
7:00 pm - 10:00 pm

SGWS Wynwood
2105 North Miami Ave
Full Venue
Miami, FL 33127

100 guests

Prepared for: Constellation Culinary Group | SGWS
Wynwood
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Presented by: Sharla Evans
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CONSTELLATION

The Menu

CONSTELLATION CULINARY GROUP 2025/2026 SEATED DINNER PACKAGE

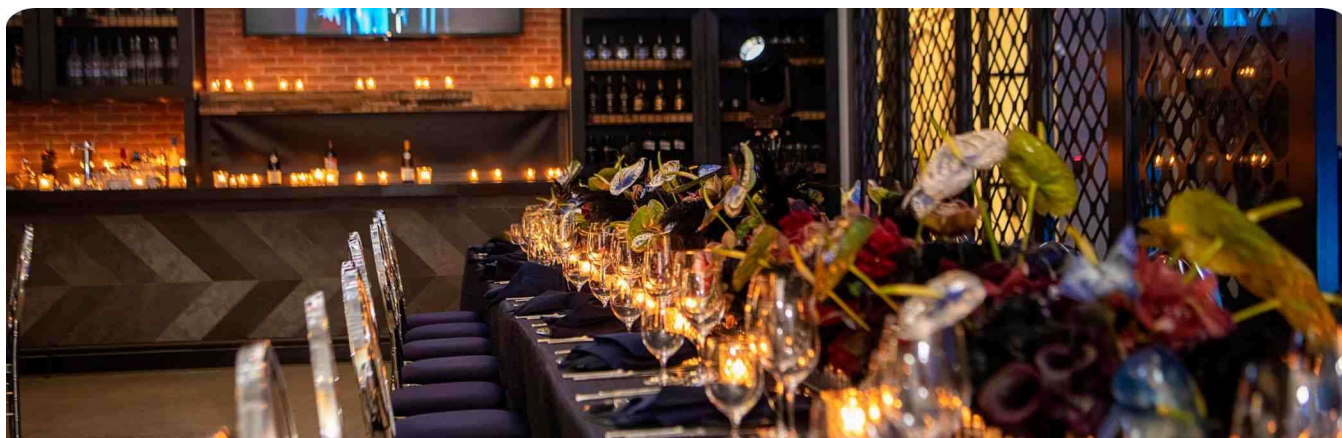
2026 Seated Dinner Packages

Monday, July 6, 2026

SGWS Wynwood
7pm – 10pm
Based on 100 guests

—
All-inclusive package with venue, housekeeping, and other services (excluding taxes): \$37,020

All-inclusive package without venue, housekeeping, and other services (excluding taxes): \$27,020



About SGWS Wynwood

SGWS Wynwood is Southern Glazer's Wine & Spirits' multi-purpose hospitality and education center, located in the heart of Miami's most eclectic and creative arts and culture district. The state-of-the-art, 17,000 square-foot center offers industry-leading beverage education programming and serves as the home to the Company's Artisanal Fine Wine & Spirits Division, Communications & Corporate Social Responsibility and Special Events teams, and a Direct Warehouse Store location. The versatile, modern-industrial venue is also available as a private event and

2026 Seated Dinner Packages, 7/6/26

Event Number: S269709, The Menu, Printed: 7/8/25

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meeting space, with full-service catering provided exclusively by Constellation Culinary Group.

VENUE RENTAL DETAILS:

INCLUDES THE QUOTED MIXOLOGY AND TASTING ROOMS, WITH THE OPTION TO ADD ADDITIONAL ROOMS AS NEEDED.

Mixology Lounge

- 1,624 square feet (does not include Demonstration Kitchen)
- With its striking décor and dedicated 30 ft. 8 in. bar, the Mixology Lounge is the perfect space for a seated or reception-style event, with ample room for dancing.
- Accommodates seating for 40 classroom-style, plus an additional 10 seats at bar.
- (2) 90" Ultra HD LCD displays

Tasting Room

- 1297 square feet
- The space is ideal for wine tasting events.
- (2) 90" Ultra HD LCD displays
- Conference-style seating for 24 people with Tables
- Auditorium-style seating for 60 people
- Cocktail Receptions for 60 people
- Built in Bar

Founder's Room

- 1,302 square feet
- The room, boasting high ceilings and natural light, is the ideal setting for an intimate dinner or wine tasting. The showpiece of the Founder's Room is a custom-built walnut table, which measures 24 ft. long x 6 ft. wide.
- Featuring a custom oversized rug evoking the water, which provides beautiful color and texture, as well as a ceramic tile wall.
- (1) 98" Ultra HD LCD display
- Conference-style seating for 24 people with Tables
- Auditorium seating for 50 people
- Seated (60" Rounds) 90 people

Garden (+\$1500)

- A charming outdoor space filled with lush greenery, water feature, and ample seating.

Note: Client must adhere to rules in special events agreement

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About Constellation Culinary Group

Launched in 2008 and reimagined in 2018, Constellation Culinary Group is dedicated to providing best-in-class dining experiences for one-of-a-kind events, cultural centers, professional settings, restaurants and cafes. With over nineteen locations in eight cities, including internationally renowned cultural institutions Carnegie Hall, the Philadelphia Museum of Art, the New York Botanical Garden, Clark Art Institute, and the Pérez Art Museum Miami, we bring culinary visions to life. We consistently create unforgettable experiences with the help of our skilled and thoughtful people, who believe in Constellation's company mission and philosophy that good food connects us. Today, Constellation is owned by Paris-based Elio Group who holds a strategic partnership with internationally famed Michelin Star Chef Alain Ducasse's culinary enterprise made up of 1,400 partners representing over 49 different nationalities.

Beverages

Please Select Bar Package for the event
7pm – 10pm

EQUIPMENT RENTAL DETAILS:

Constellation Culinary Group will provide :

- China, Stemware & Flatware
- Necessary Kitchen Equipment
- Necessary Serving Trays & Platters
- Coffee Station Equipment

Tasting / Mixology / Founders – Room TBC

- (10) 72" Round Tables with Linen
- (10) 132" Round Linens – Color Selection TBD
- (100) Napkins – Color Selection TBD
- (100) White Maya Chairs

Tasting / Mixology / Founders – Room TBC

- (6) Highboy Tables with linens
- (6) 132" Round Linens – Color Selection TBD

NON-ALCOHOLIC BEVERAGE & MIXERS

-

INCLUDED IN BAR PACKAGES

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

CONSTELLATION

SGWS BEER AND WINE PACKAGE

-

INCLUDED IN ESTIMATE

Choice of (2) Wine Varietals:

White:

Tavernello Pinot Grigio Organico

Tavernello Vino Bianco

Red:

Tavernello Sangiovese

Tavernello Terre Siciliane Rosso Organico

Sparkling:

Paul Mas Reserve Cremant de Limoux

Three Beers:

Heineken

Stella Artois

Estrella

SGWS CONSTELLATION STANDARD BAR

-

(+\$16PP)

Spirits:

Tito's Vodka New Amsterdam Gin

Cruzan Rum

Mi Campo Blanco Tequila

Dewar's White Label Scotch

Jim Beam Bourbon

Seagram's 7 Whiskey

Choice of (2) Wine Varietals:

White:

Tavernello Pinot Grigio Organico

Tavernello Vino Bianco

Red:

Tavernello Sangiovese

Tavernello Terre Siciliane Rosso Organico

Sparkling:

Paul Mas Reserve Cremant de Limoux

Three Beers:

Heineken

Stella Artois

Estrella

CONSTELLATION

SGWS CONSTELLATION PREMIUM BAR

—

(+\$22PP)

Spirits:

Grey Goose Vodka

Tito's Vodka

The Botanist Gin

Bacardi Superior Rum

Casa Noble Blanco Tequila

Dewars 12yr Scotch

Makers Mark Bourbon

Crown Roy Whiskey

Choice of (2) Wine Varietals:

White:

Arrogant Frog Chardonnay

Arrogant Frog Sauvignon Blanc

Red:

Paul Mas Reserve Malbec

Paul Mas Pinot Noir

Sparkling:

Paul Mas Reserve Cremant de Limoux

Three Beers:

Heineken

Stella Artois

Estrella

On Arrival

TRAY PASSED BEVERAGE

guests will be greeted with tray passed wine,
sparkling water and still water on arrival

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*specialty cocktail may also be passed with
Standard or Premium Bar packages*

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CONSTELLATION CULINARY GROUP 2025/2026 SEATED DINNER PACKAGE

SGWS Wynwood
7pm – 10pm
Based on 100 guests



Cocktails

Please Select (1) One Complimentary Cocktail with Standard or Premium Bar (+\$12pp as an add on with Beer & Wine Bar)

BASIL LIME MARTINI

vodka, lime juice, simple syrup
muddled basil + mint
and lime wedge

CUCUMBER MARTINI

ELDERFLOWER COSMO

citrus infused vodka, cranberry, lemon, orange
peel

ESPRESSO MARTINI

vodka, kahlua, coffee beans

LIMONATE

citrus vodka, lemon juice, simple syrup, club
soda float

MOSCOW MULE

vodka, lime juice, ginger beer, mint

THE AMALFI COAST

vodka, limoncello, lemon-thyme simple syrup
served up with fresh thyme

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AROMATIC MARGARITA

tequila, jalapeno, lime, cilantro, sweet & spicy rim

CLASSIC MARGARITA

tequila, lime juice, simple syrup, lime wheel

PALOMA

tequila, fresh grapefruit & lime juice, lime wheel

POMEGRANATE MARGARITA

tequila, triple sec, lemon & pomegranate juice, pomegranate seeds

SPICY BLOOD ORANGE MARGARITA

tequila, blood orange, lime, jalapeno syrup, orange zest sugar salt rim

CITRUS SAPPHIRE

gin, fresh lemon, orange & star anise essence

EVERYTHING NICE

London Dry gin, plum brandy, Earl Grey syrup, fresh lemon juice, topped with soda water

FRENCH 75

gin, lemon juice, simple syrup, prosecco

NEGRONI

compari, gin, vermouth

ST GERMAIN 75

gin, st. germain, lemon, sparkling wine

DARK & STORMY

rum, lime, ginger beer

PASSION FRUIT MOJITO

rum, pineapple, passion fruit, sugar cane

THE BEEKEEPER

gold rum, ginger beer, citrus

ORIGINAL OLD FASHIONED

bourbon, sugar, bitters
served on the rocks
with an orange wedge + maraschino cherry

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BRIGHT EYED

bourbon, turmeric, ginger, cardamom

SPIKED LEMON TEA

bourbon infused mint tea, lemonade, peach
nectar,
lemon wheel

72HR STONE FRUIT SANGRIA

dry riesling, brandy, fresh peach juice, stone
fruit, herbs

ROSÉ SANGRIA

grand marnier, white cranberry, ginger syrup,
strawberry & peach salsa

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SGWS Wynwood
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Tray Passed Hors D'oeuvres

Please Select (5) Five Tray Passed Hors
D'oeuvres for (1) Hour of Service
(+additional options +\$6pp/item)

CHARRED STEAK TARTAR

lemon pickled fennel, pinenuts

POTATOES & CAVIAR

pee wee golden potato, american sturgeon,
chive crème fraîche

STEAK FRITES

potato crisp, béarnaise

CLASSIC SHRIMP COCKTAIL

horseradish gin cocktail sauce

TUNA TARTARE SPRING ROLLS

cucumber, chive, sriracha aioli

THAI CHICKEN

peanuts, red chili, red endive spear

DEVILED QUAIL EGGS

pickled beets, dill

MINI LOBSTER ROLL

tarragon aioli,
homemade butter brioche

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CHICKEN CURRY

apricot, candied pistachio

GRAPE AJO BLANCO SHOOTER

green grape & almond gazpacho

HAMACHI CEVICHE TACO

leche de tigre emulsion, crispy corn taco

JAPANESE BEEF BITES

wasabi aioli, pickled radish,
sesame wonton chip

PB&J | DF

foie gras, port gelee, brioche toast

ADOBE BEEF SHORT RIBS

corn poblano salsa

CHICKEN & GINGER SHUMAI

SHORT RIB EMPANADA

manchego, garlic aioli

CHICKEN TINGA TACO

lime crema

CHICKEN POP PIE

served on a classic pie dish

CROQUE MADAME

sunny side up quail egg

MINI ANGUS BEEF SLIDERS

mayo-ketchup, cheddar, oversized bun

MISO MILK DOUGHNUT

smoked trout caviar, citrus filling

AJI DE GALLINA SPRING ROLL

shredded chicken, pecans, aji amarillo aioli

CRISPY CHICKEN SLIDER

spiked maple syrup, housemade buttermilk
ranch, housemade pickle, brioche bun, maldon

SPICY TUNA CRISPY RICE

serrano chili

CONSTELLATION

WILD MUSHROOM SPRING ROLL V

herb aioli

TRUFFLED ARANCINI

wild mushroom and fontina

SWEET POTATO WELLINGTON

lavender honey drizzle

SAVORY MERINGUE PAVLOVA

cashew nut cream, brie, madeira gelee

CITRUS WATERMELON BITES

feta, lime gastrique, micro mint, ancho salt

PURPLE CAULIFLOWER BAVAROIS

gluten free nut cracker

PERSIAN CUCUMBER CUPS

edamame hummus, olive tapenade, za'atar

TORTILLA POTATO ESPANOLA

smoked paprika aioli, shaved manchego

CAULIFLOWER PIZZETTAS GF

tri color cauliflower, artichoke spread, fontina cheese, and herbs

VEGAN MINI BLT

mushroom bacon, lettuce, tomato, mini brioche bun

CONSTELLATION

Hawker Trays (Roaming Food Stations)

(+\$35pp/station)

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Roaming Food Stations are like culinary pop-up parties on the move! Instead of waiting in line at a buffet, guests get to enjoy delicious bites that come to them. These mobile stations glide through the crowd, serving up fresh, flavorful dishes right where the action is. It's a lively, interactive way to dine that keeps the energy high and the conversations flowing—perfect for events where mingling is part of the magic.

CLASSIC SUSHI STATION

spicy tuna | salmon avocado | surimi california roll
vegetable roll | rainbow roll

served in boats with soy sauce, wasabi and pickled ginger

DOGS THREE WAYS

served from hawker trays
corn dog lollipop bites
classic franks in a blanket
mini salt & caraway dusted pretzel dogs

condiments: honey grain mustard, spiced up ketchup

ROAMING ANTIPASTO CONES

chef's selection of cheeses & antipasto
cornichons, cherry, crackers, rosemary spring

ROVING CLASSIC SUSHI

small plates with sushi trio
spicy tuna | salmon avocado | surimi california roll

drizzles: ginger sesame glaze, wasabi aioli
snacks: shishito peppers, prawn chips, watermelon radish

ROVING RAW BAR GF

served on hawker trays
jumbo gulf shrimp | cocktail sauce
east coast oysters | horseradish, mignonette
classic ceviche

SLIDERS, TOTS & SHAKES

beef slider, cheddar, caramelized onion jam,
smoked tomato aioli

SERVED WITH

Truffled Tater Tots
Spiked Rum Coke Float

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CONSTELLATION CULINARY GROUP 2025/2026 SEATED DINNER PACKAGE

Please Select (1) One Station From the Selection below
for Cocktail Reception portion
(+\$22pp per station)



Pizza Bianco

Step up to a show-stopping, oversized food station where pizza takes on a whole new personality. This centerpiece features three ambient-style Pizza Biancos, each crafted with bold, unexpected toppings and served at room temperature to let the flavors shine. Think crispy, golden crusts topped with creamy cheeses, seasonal veggies, and drizzles of infused oils—perfect for grazing, sharing, and snapping a few drool-worthy pics.

PLEASE SELECT THREE

BLEU CHEESE PIZZA BIANCO
wine poached pears, walnuts

BOURSIN PIZZA BIANCO
dates, grapes, almonds

BRIE CREAM PIZZA BIANCO
prosciutto, Saba, basil

GOAT CHEESE PIZZA BIANCO
pepperonata, hot honey

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Croqueta Bar

Get ready for a flavor-packed pit stop straight out of the 305! This lively croqueta station brings the soul of Miami street food to your event, serving up crispy, golden bites that are crunchy on the outside and creamy on the inside. With a rotating trio of bold, chef-inspired flavors, it's a deliciously nostalgic nod to local culture—perfect for sharing, snacking, and sparking conversation. Grab one (or three) and keep the party rolling!

PLEASE SELECT THREE

BACALAO FRITTERS

cabbage & blood orange slaw

CHEVRE CROQUETA

pomegranate-orange marmalade

CRAB CROQUETA

pickled green mango remoulade

JAMON SERRANO CROQUETA

romesco, garlic aioli

SAVORY CALABAZA FLAN

croqueta crumble

Burrata Bar

This is not your average cheese station—this is burrata heaven. Creamy, dreamy burrata is the star of the show, ready to be paired with all the good stuff: flavored oils, crunchy salts, fresh-baked focaccia, and a spread of tasty toppings. Whether you're into savory, sweet, or a little bit of both, you can build your perfect bite and come back for seconds (or thirds—we won't judge). It's casual, interactive, and totally delicious.

CREAMY BURRATA CHEESE

topped with first pressed olive oil, black hawaiian sea salt, micro basil

FLAVORED OILS & VINEGAR

lemon oil, truffle oil, saba reduction

ROSEMARY FOCCACIA CROSTINI

SPECIALTY SALTS

truffle, smoked maldon, pink himalayan, black hawaiian

BURRATA TOPPINGS

pork cracklings, oven roasted tomatoes, basil pesto, herbed bread crumbs, marinated olives

CARVED JAMON SERRANO (+ \$MKT)

chef carved table-side

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Middle Eastern Vibes

Take a flavorful stroll through the Middle East with this vibrant station packed with bold, fresh bites. Guests can scoop up creamy hummus, pile on crisp vegetables, and tear into warm, fluffy pita. Add in colorful salads and perfectly spiced chicken and beef kofta, and you've got a spread that's as satisfying as it is shareable. It's all about mixing, matching, and making every plate your own—no passport required.

WHIPPED HUMMUS

evoo, tajin

CHAR GRILLED SEASONAL VEGETABLES

evoo, za'atar

PITA AND LAVASH

ARUGULA & FINES HERB SALAD

cucumber, heirloom tomatoes, labneh, lemon oil

GREEN TAHINI CHICKEN SKEWER

green tahini chicken skewer with chickpea, pomegranate & mint salad

LAMB & BEEF KOFTA

spiced beef and lamb kofta with lemon tabbouleh

Cheese & Charcuterie

(+\$11pp)

–

A little bit rustic, a whole lot of delicious—this station is a grazer's paradise. Guests can nibble their way through a curated spread of artisan cheeses, cured meats, seasonal fruits, crackers, and all the tasty extras like jams, nuts, and olives. It's the perfect mix of savory, sweet, and everything in between—ideal for pairing with a glass of wine and great conversation.

ARTISANAL CHEESES

chefs selection of local and imported cheeses to include brie, manchego, goat, dutch beemster, and bleu cheese

CHARCUTERIE SELECTION

prosciutto, finnochio salami, capicola

SMOKED SALMON BARS

pickled cucumber, dill

ACCOUTREMENTS

marinated olives and cornichons, whole grain mustard, fruit preserves and spiced nuts

BREAD SELECTION

abundant display of sliced artisan breads

CONSTELLATION

My-Ami Station

(+\$11pp)

—

Where Miami heat meets French chic! This cocktail-style station serves up a fresh twist on French favorites, all inspired by the bold flavors and vibrant energy of the 305. Think light, elegant bites with a tropical edge—perfect for sipping, snacking, and soaking in the scene. It's a little bit Paris, a little bit Calle Ocho, and totally unforgettable.

COQ AU VIN EMPANADA

chicken, bacon, wine, mushrooms

CROQUE MAMACITA

cuban sandwich, béchamel, fried quail egg

FRENCH FRIES

mojo garlic aioli

HAM & CHEESE "CREPA"

cornmeal crêpe, venezuelan cheese

SHRIMP COCKTAIL CEVICHE

tomato, horseradish, lemon, celery

STEAK FRITES

skirt steak, yuca fritter, chimichurri, chicharron, frisée salad

Far East Tapas

(+\$11pp)

—

Take your taste buds on a trip across Asia with this vibrant, small-plates-style station. Guests can mix and match bold bites like fluffy bao buns, zesty papaya salad, and slurp-worthy Thai noodles—all packed with fresh herbs, bright flavors, and just the right amount of heat. It's colorful, craveable, and perfect for grazing while you mingle.

BRAISED PORK BAO BUN

braised pork belly, spicy shallots, pickled red cabbage, cilantro

CURRIED CAULIFLOWER BAO BUN

spiced aioli, papaya slaw

GREEN PAPAYA SALAD

cilantro, chili, lime, fish sauce

HOUSE MADE PEKING DUCK (+ \$MKT)

carved for guests and rolled live at the station. Asian pancake, scallions, hoisin

PAD THAI NOODLES

rice noodles, peanut sauce, julienne carrots, red peppers, red onions, snow peas, roasted peanuts

CONSTELLATION

Slider Stop

(+\$11pp)

—

Bite-sized, bold, and bursting with flavor—welcome to the Slider Stop, where the vibes are as good as the food. This station serves up a rotating lineup of juicy sliders paired with crispy kettle chips, perfect for snacking while you explore. Set in the heart of Wynwood, it brings that artsy, street-style energy to every bite—think comfort food with a creative twist, just like the neighborhood itself.

SELECT THREE SLIDER VARIETIES

SIGNATURE BEEF SLIDER

gorgonzola, arugula, horseradish sauce

MEATBALL SLIDER

fire roasted pepper sauce & fresh mozzarella

CRUNCHY MAHI BURGER

fried mahi, jicama, pickled mango, guava ketchup

VEGGIE SLIDER

lentil & quinoa slider, carrot and fennel slaw, olive hummus

CRAB CAKE SLIDER

(PREMIUM UPGRADE)

old bay slaw, chipotle remoulade

KETTLE CHIPS

housemade

CONSTELLATION

Aguachilis

(+\$11pp)

—

Fresh, fiery, and full of flair—this Aguachile Station is a feast for the senses. Guests can explore a colorful lineup of crudos paired with a trio of uniquely presented aguachile sauces, each bursting with bold, zesty flavor. From tangy to spicy to herbaceous, the sauces are served in eye-catching vessels that invite you to mix, match, and create your own inspired combinations. It's interactive, refreshing, and totally unforgettable—just like a perfect day in Miami.

PLEASE SELECT THREE

GAMBAS & AVOCADO TARTARE

yuzu pearls, cilantro, dill, flowers

HEARTS OF PALM AND GRILLED NOPALES TARTARE

lemon oil, chipotle aioli

SALMON, GREEN APPLE, JICAMA TARTARE

cilantro, tabasco, pepperoncini

TUNA, GREEN MANGO AND SHISO TARTARE

lemon oil, flowers

WATERMELON CRUDO

lemon oil, togarashi

SNAPPER CRUDO (UPGRADE)

serrano chili, flowers

AGUACHILIS

dragonfruit, passionfruit, watermelon

FRESH GUACAMOLE BAR

classic guacamole, hummus guacamole, black beans, corn & bacon guacamole, grilled avocado and charred jalapeno and peach guacamole, tostones

CONSTELLATION

Florida Ceviche Stop

(+\$17pp)

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Bright, bold, and straight from the coast —this Florida Ceviche Station brings the sunshine to your plate. Featuring locally inspired ceviches made with fresh-caught seafood, citrusy marinades, and tropical touches like mango, avocado, and herbs, it's a refreshing, flavor-packed experience. Served in vibrant vessels with crisp garnishes, it's the perfect bite to cool down and vibe out—Miami style.

SELECT THREE CEVICHE OPTIONS:

ECUADORIAN SHRIMP CEVICHE

spicy tomato marinade, celery, red onion, fresh jalapeno

MELON TRIO | VEGAN + GF

watermelon, honeydew, cantaloupe, honey, mint, white soy

TROPICAL SALMON CEVICHE

citrus vinaigrette, tropical fruit salsa, micro cilantro

PERUVIAN SNAPPER CEVICHE

aji amarillo, passion fruit seeds, crunchy cancha, micro cilantro

TROPICAL CHIPS

plantain chips

CONSTELLATION

Yakitori Grill

Chef Attendant Required (Based on Schedule)
(+\$28pp)
—

Get ready for some serious grill-side action at the Yakitori Station, where the aroma alone will stop you in your tracks. A live chef attendant is firing up skewers of perfectly seasoned meats and veggies, grilling each yakitori to order over open flames. It's smoky, savory, and totally customizable—served hot off the grill with dipping sauces and garnishes that bring the flavors of Japan to life. It's not just food—it's a show.

BEEF SKEWERS & SCALLIONS

CHICKEN

ICEBERG SALAD

carrots, ginger vinaigrette

PORKBELLY & MANGO

ROASTED JAPANESE SWEET POTATOES

Miso butter

SAUTEED BOKCHOY

SHISHITO PEPPERS

SMOKED SCALLOPS (UPGRADE)

smoked avocados, scallions

SPICY CHINESE BROCCOLINI

STICKY WHITE RICE

CONSTELLATION

Raw Bar Station

(+\$28pp)

—

Fresh, chilled, and straight from the sea —this Raw Bar is a celebration of coastal flavor. Guests can indulge in a selection of oysters, shrimp, and other ocean-fresh favorites, all beautifully displayed on ice and served with zesty sauces, citrus, and classic accompaniments. It's elegant, refreshing, and perfect for seafood lovers looking to savor the taste of the ocean, one bite at a time.

HAND SHUCKED SELECTION OF SEASONAL OYSTERS

classic mignonette, mini individual tabasco, fresh lemon, horseradish

JUMBO SHRIMP COCKTAIL

pineapple cocktail sauce

KING CRAB LEGS (+ \$MKT)

lemon butter sauce

LOBSTER TAIL (+ \$MKT)

SNAPPER CEVICHE

tiradito marinade, tomato & celery, micro cilantro, plantain chip

CRACKED STONE CRAB CLAWS (+ \$MKT)

—

OCTOBER 15TH TO MAY 1ST

served with Joe's Mustard Sauce

CONSTELLATION

CONSTELLATION CULINARY GROUP 2025/2026 SEATED DINNER PACKAGE

SGWS Wynwood
7pm – 10pm
Based on 100 guests



Amuse Bouche

our chef will develop a stunning and delicious amuse bouche (selections to be developed following your menu choices or Please Select One)

CAVIAR BUTTERMILK FLAN

creme fraiche, chive broth, gilded marigold

CORN BRULEE

bruleed sweet corn custard, grilled corn

FOIE DONUT

foie gras glazed donut, port and berry gelee

GRAPE AJO BLANCO

green grape & almond gazpacho, fizzy grape, jamon serrano

SMOKED SALMON GATEAUX

smoked salmon, crepe, boursin cheese, yuzu & trout caviar

CONSTELLATION

First Course

Please Select (1) One from the selection provided

–

Confirm if you would like this set on arrival

BEEF CARPACCIO

roasted harissa heirloom carrots, saffron labneh, candied pistachios, bitter green, pomegranate gastrique
(+\$5pp)

BUTTERNUT SQUASH SOUP

nutmeg creme fraiche

CAULIFLOWER BISQUE

lardon chips, shaved truffles

CREAMY TOMATO BASIL SOUP

mini croutons

GOAT CHEESE PANNA COTTA SALAD

baby arugula, candied walnut, pomegranate seeds, fig vinaigrette, crisp manchego flatbread, prosciutto

GREEK CHOPPED SALAD

cucumber, tomato, kalamata, crispy garbanzo, feta, fresh herbs, grilled lemon vinaigrette, green tahini yogurt dressing

MULTICOLORED BEET SALAD

gated cured egg yolk, red watercress, beet tapioca crunch, champagne vinaigrette

POTATO LEEK SOUP

crispy bacon, chives

BEET CURED SALMON

beet carpaccio veil, roasted yellow beets, granny smith apple, pumpernickel croutons, pickled mustard seeds, fennel labneh, tangerine oil
(+\$5pp)

BRAISED ENDIVE & SAFFRON CORN PUREE V / GF

grilled corn & asparagus, braised leeks, pickled red onion, chili oil

CARROT TARTARE V / GF

roasted carrot and parsnip puree, carrot chicharron, cardamom-carrot vinaigrette

CONSTELLATION

GRILLED INDIAN SALAD VEGAN / GF / NUTS

spiced & grilled baby gem lettuce, pappadam, pickled red onion, heirloom tomato, cucumber, herb & mango chutney vinaigrette, toasted cashews

MANGO LEATHER & TRUFFLED PECORINO SALAD

bitter greens, crispy prosciutto, mango vinaigrette

MEDITERRANEAN SALAD

tossed greens, cucumber ribbons, heirloom tomatoes, garbanzo beans, pomegranate seeds, feta, pita croutons, dehydrated olive chunks

SEARED DIVER SCALLOP GF

saffron corn puree, grilled corn and asparagus, braised leeks, pickled red onion petals, chili rice paper
(+\$5pp)

SESAME CRUSTED AVOCADO & HEIRLOOM TOMATO SALAD VEGAN

endive & pea tendrils, grilled corn, pickled red pearl onion, lemon vinaigrette, green herb tahini

SHRIMP FILLED ZUCCHINI FLOWER

bitter greens, squash noodles, crispy quinoa, dry cranberry, lemon truffled vinaigrette
(+\$5pp)

MEDITERRANEAN BURRATA GF

gigante beans, leaf spinach, tomato basil confit, chili & basil oil

TOMATO BASIL CARPACCIO

beech mushrooms, heirloom tomato, persian cucumber, feta, dehydrated olive sea salt crackers, basil oil

ARTISAN ROMAINE CAESAR SALAD

artisan romaine, fried caper caesar dressing, tomato salad, shaved parmesan

FLORIDA PANZANELLA SALAD

heirloom tomato, salted cucumber, melon, pickled red onion, ricotta salata, rustic croutons, white balsamic vinaigrette

CONSTELLATION

GRILLED CAESAR SALAD

grilled artisan romaine, fried caper caesar dressing, tomato salad, shaved parmesan

SPARKLING MIMOSA GF

baby gems, confit hearts of palm, charred corn, bloomed raisins, pickled red cabbage, spiced toasted almonds, orange saffron vinaigrette, green goddess

Bread

HOUSE MADE BREADS

artisan & rustic loaves, fruit & nut bread
vermont butter

Entree

Please select one (1) entrée from the options below.

Tablesideside entrée service available for an additional \$15 per person, plus market price

CHICKEN FLORENTINE

cream of spinach, mushroom risotto croutons, cacciatore sauce

COQ AU VIN

red wine sauce, duchess potato, maitake mushroom, crispy carrots

CRISPY CHICKEN & PUMPKIN VELOUTE

truffled root vegetables, spiced pepita seeds, chicken chicharron

PAN ASIAN CHICKEN

sweet glazed chicken breast, ginger purple mashed potatoes, grilled baby bok choy, furikake

ROASTED LOCAL FARM CHICKEN

cheesy pomme puree, baby spinach, portobello mushroom fricassee, romesco sauce

SALMON WELLINGTON

whitefish mousseline wrapped in puff pastry, spinach, mushroom cluster, tarragon caviar
beurre blanc
(+\$10PP)

CONSTELLATION

SEARED FAROE ISLAND SALMON

brown butter spaetzle, caulilini, shaved
asparagus & fennel salad, sweet onion soubis,
chive oil
(+\$10PP)

SESAME CRUSTED SALMON

miso beurre blanc, yuzu gastrique, purple
mashed potato, trumpet mushroom
(+\$10PP)

COCONUT CRUSTED MAHI

basmati rice & caramelized pineapple, lemon
coconut beurre blanc, passion fruit puree, snap
pea
(\$26PP)

GROUPE CIOPPINO

pistachio crusted grouper, panisse croutons,
persillade sauce, spiced clams, haricot verts
(\$42PP)

GROUPE PAPILOTE

brick dough, zucchini-potato scarpaccia,
pepperonata sauce
(\$42PP)

SEARED GROUPE & CHAMPAGNE CAVIAR BEURRE BLANC

crushed potato galette, haricot verts, dehydrated
orange wheel, tangerine oil
(\$42PP)

BEEF BOURGUIGNON "WELLINGTON"

beef short rib, bourguignon demi, carrot-parsnip
puree, wild mushrooms, haricot vert
(\$25PP)

BRAISED SHORT RIB & DATE DEMI

artichoke puree, artichoke chips, pomegranate
gastrique, petit hearts of fire
(\$25PP)

BEEF "WELLINGTON"

filet of beef, bourguignon demi, carrot-parsnip
puree, wild mushrooms, haricot vert
(\$25PP)

CONSTELLATION

CARVED TENDERLOIN

butternut squash confit, chimichurri emulsion,
charred pineapple
(\$51PP)

SEARED TENDERLOIN & CHERRY DEMI

parsnip puree, caulilini & baby carrot, fried leeks
(\$51PP)

COFFEE RUBBED PRIME NEW YORK STRIP

black garlic mashed potato, bourbon braised
cherry, carrot crisps, brussel sprout leaves
(\$45PP)

PAN-ASIAN PICANHA

miso carrot puree, sweet potato mochi, roasted
asparagus, dehydrated carrot ginger shard,
coriander-cardamon bernaise
(\$15PP)

STEAK FRITES

grilled skirt steak, panfried spinach gnocci,
sauteed bitter greens, choron sauce
(\$30PP)

Silent Entree

Available by request only.

Please select one (1) option from the
selection provided.

Tablesides choice available for an
additional \$39 per person (printed on the
menus).

COCONUT CRUSTED TOFU

lemongrass coconut curry sauce, red rice

ROASTED ZUCCHINI & GARBANZO GNOCCHI

feta yogurt sauce, pistachio pistou,
pomegranates

CARIBBEAN PUMPKIN STEW VEGAN / GF

coconut curry broth, toasted coconut, crispy
quinoa, thai basil, chives

EGGPLANT "PARMESAN" VEGAN / GF

zucchini pesto noodles, baba ganoush, charred
tomato ragu, torn basil

TURKISH EGGPLANT | VEGAN

bulgur salad, shakshuka, cashew yogurt, toasted
cashews, chili oil, micro herbs

VEGETARIAN WELLINGTON

butternut squash, truffle cream sauce, maitake
mushrooms, sauteed greens

CONSTELLATION

Plated Dessert

Please Select (1) One from the selection provided

BANANA BREAD PAVE

layers of banana bread, banana cremeaux, golden walnut crumble, caramel tuile

BLACK SESAME PIONONO

black sesame cake, halva mousse, orange center gelee, citrus whipped cream, garbanzo praline

CHOCOLATE MISO PRALINE CAKE

coffee mousse, marscapone cream

CHOCOLATE UBE TIRAMISU

ube sponge cake, kahlua gelee, chocolate cremeux

CITRUS CHOCOLATE SPONGE CAKE

chocolate mascarpone mousse, hazelnut praline, gilded candied orange

TRES LECHES FLAN CAKE

passionfruit puree, mango, caramel creme fraiche

VEGAN CHOCOLATE TORTE | VGN

gilded oat crumble

BLUEBERRY MOUSSE DOME

vanilla cake, lemon curd, fresh berries, citrus meringue shards

BERRIES & CREAM CROSTATA

almond frangipane crust, lemon blueberry syrup, crème fraiche chantilly

LEMONGRASS CHEESECAKE

vanilla hazelnut crumble, white balsamic blackberry compote

KEY LIME BERRY CHIFFON

chocolate lattice band, minted crushed berries, wild berry coulis

KEY LIME TART

graham crumb crust, passion meringue kisses, torched coconut marshmallow sauce

CONSTELLATION

LEMON HONEYCOMB PAVÉ

lemon mousse, raspberries, toffee streusel,
honeycomb brittle, ginger gelée

MODERN MERINGUE TART

lemon cream, raspberries three ways: berry,
coulis, dust

HAZELNUT ESPRESSO PAVE

coffee mousse, micro mint, flowers

CHOCOLATE HAZELNUT PAVÉ

nutella mousse, blood orange jam, coffee
hazelnut cream,
candied hazelnuts, orange zest, chocolate twists

CHOCOLATE RED WINE NOIR

french chocolate cake, red wine roasted grapes,
salted caramel crème fraîche

CHOCOLATE SOUFFLE CAKE

salted caramel cream, gilded red wine poached
pear

CHOCOLATE TEXTURES

dark ganache cremeux, candied krispies,
brownie shards, truffled morello cherries,
chocolate sauce

DARK CHOCOLATE S'MORES CUSTARD CAKE

salted caramel, graham crumb crust,
raspberries, blackberries, torched marshmallow
meringue

Silent Dessert

available on request

HARVEST FRUIT TARTE TATIN

warm caramelized apples

Coffee Service

(+\$8pp)

TABLESIDE COFFEE AND TEA

freshly brewed coffee, decaf coffee, and hot tea
selection
with sweeteners, creamers and lemon

Constellations are built on connections.

So are we.

In 2008, we began our pursuit to make people happy through food with one well-known restaurateur. But it takes much more than one person for us to accomplish lofty goals—it takes a team. Our dedicated people form strong connections both inside our organization and with our clients, and these connections define us.

Together, we bring restaurant-quality outside of restaurants, serve everything from intimate weddings to corporate offices, and put as much care into your filet mignon as we do your ham sandwich. We've built a culinary group that does what restaurants always have: get people talking—and daydreaming—about food, long after their last bite.

We collaborate with our clients to customize culinary experiences born from their vision, not ours, from the most elaborate & elegant meal to where we place the last fork. Some would say it's a new way of approaching food. For us, it's the only way.

