The Faculty House Bar & Bat Mitzvah Package
Dinner Stations Menu

Your Customized Bar & Bat Mitzvah Package Includes the Following:

Butler Passed Champagne and Sparkling Mineral Water as guests arrive for your reception
Five Hour Open Bar with Premium Brand Liquors
One Hour Cocktail Reception with butler passed hors d’oeuvres (choice of eight(8))
Four Hour Dinner Dance
Four (4) Reception Stations
Sommelier’s Selection of House Wine throughout Dinner
Champagne Toast
Custom Special Events Cake with your Choice of Design and Filling (Vegan Cakes Available at an additional charge)
Coffee, Tea and Brewed Decaffeinated Coffee
House Ivory or White Table Linens and Matching Napkins
House Specialty Selection of China, Flatware, Glassware
House Tables and Chairs

$165.00 per person

All prices are subject to NY sales tax

Additional Charges:
$3,000 Room Rental Charge for Skyline Level
$2,000 Room Rental Charge for Presidential Level & Seminar Level
$1,000 Room Rental Charge for Ivy Lounge
Ceremony Charge $800
Coat Check (Optional) $180 Per Attendant (1 Per 100 Guests)
Bartender $180 Per Bartender (1 Per 75 Guests)
Uniformed Chef (Optional) $180 Per Chef (1 Per 100 Guests)
Parking Rates Available on Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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Cocktail Hour Hors D’Oeuvres
Select eight (8)

**Cold**
- Caprese Skewer
- Thai Vegetarian Summer Roll
- Poached Fig with Fresh Mint and Feta Cheese
- Hummus in a Cucumber Round
- Goat Cheese Tartlet with Vegetable Confetti on an Edible Spoon
- White Asparagus wrapped with Prosciutto di Parma
- Spicy Tuna Tartare on Rice Cracker
- Smoked Salmon Napoleon
- California Roll
- Seared Tuna on a Crispy Rice Cracker with Sweet Soy
- Salmon Salad in an Herb Tartlet
- Gravlax Rosette on Pumpernickel Crouton
- Mini Lobster Roll
- Frutti Di Mare
- Maryland Crabmeat Salad on Cucumber Round
- Avocado and Lobster Salad on Herb Tart Shell
- Curried Chicken Salad
- Smoked Duck with Cherry and Chives

**Hot**
- Vegetable Dumpling
- Assorted Quiche
- Brie Cheese with Caramelized Onions on a Crouton
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Brioche Crab Melt
- Chicken Pot Pie en Croute
- Chicken Sate with Thai Peanut Sauce
- Chicken Tikka
- Mini Chicken Taco
- Chicken and Potato Samosa
- Pulled Pork Slider with Coleslaw
- Lamb Kebob
- Mini Hot Dog
- Beef Slider
- Beef Wellington
- Swedish Meatball
- Mini Cuban
- Mini Ruben
- Beef Empanada
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Dinner Stations Continued

Lettuce Wrap Station
A Uniformed Chef Preparing Thai Curry Short Rib, Shredded Peking Duck and Vegetables Julienne with Ginger and Chile Dipping Sauce, Micro Basil and Mint, Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles

NY Deli Station
A Uniformed Chef Slicing Pastrami and Corned Beef with Potato Rolls, Mustard, Thousand Islands and Pickles
Potato Salad
Cole Slaw
Mini Hot Dogs with Onions and Sauerkraut

Latin Station
Taco Bar (Chicken and Beef)
Tostones of Plantain
Rice and Beans
Fresh Pico de Gallo, Guacamole and Tortilla Chips

Mediterranean Station
Lamb Kebobs with Tsaziki sauce
Mediterranean Orzo Salad
Greek Salad with Stuffed Grape Leaves and Feta
Keftedes (Baby Greek Meatballs)

Crepe Station
A Uniformed Chef Preparing a Choice of Two (2) Crepes:
Chocolate and Banana Crepe
Crepe Suzette
Bananas Foster Crepe

Omelet Station
Assortment of Vegetables and Cheeses

French Toast Station
Brioche French Toast
Warm Maple Syrup
Warm Berry Compote
Dinner Stations Continued

Favorites from the Sea
Elaborate Display of Jumbo Shrimp, Oysters, Clams on the Half Shell, Snow Crab Claws on Ice
(with a complete assortment of sauces and garnishes)
(additional $20.00pp)

Sushi Bar
Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce

A Uniformed Chef Preparing Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00pp)