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

$185.00 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) $190 Per Attendant (1 Per 100 Guests)
Bartender $190 Per Bartender (1 Per 75 Guests)
Uniformed Chef (Optional) $190 Per Chef (1 Per 100 Guests)
Dance Floor $500
Parking Rates Available on Request

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**Cocktail Hour Hors D’Oeuvres**
Select eight (8)

**Cold**
- Caprese Skewer with Olives and Truffle Balsamic Glaze
- Poached Fig with Fresh Mint and Feta Cheese
- Thai Vegetarian Summer Roll
- Goat Cheese with Vegetable Confetti on an Edible Spoon
- Black Pepper Goat Cheese Tartlet with Caramelized Pineapple and Strawberry Gastrique
- Roasted Red Pepper Hummus in a Cucumber Round
- Roasted Garlic Hummus with Charred Tomato on a Slice of Baguette
- Mozzarella and Tomato Bruschetta Crostini with Fried Capers
- Asparagus Tip with Prosciutto di Parma
- California Roll
- Maryland Crabmeat Salad on Cucumber Round
- Spicy Tuna Tartare with Cucumber on Rice Cracker
- Shrimp Cocktail
- Salmon Mousse on Melba Toast
- Seared Tuna with Sweet Soy on a Crispy Rice Cracker
- Avocado and Lobster Salad
- Gravlax Rosette on Pumpernickel Crouton
- Mini Lobster Roll
- Curried Chicken Salad
- Duck Confit Taco with Spicy Scallion Orange Marmalade
- Beef Tenderloin with Boursin Cheese

**Hot**
- Vegetable Dumpling
- Assorted Quiche
- Spanakopita
- Brie Cheese with Caramelized Onions on a Crouton
- Shrimp Spring Roll
- Mini Fish taco
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Brioche Crab Melt
- Chicken Pot Pie en Croute
- Mini Chicken Taco
- Chicken Sate with Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken and Potato Samosa
- Smoked Chicken Mac and Cheese
- Smoked Pulled Pork Slider with Tomato Poblano Relish
- Pigs in Blanket
- Beef Slider
- Beef Empanada
- Beef Wellington
- Swedish Meatball
- Andouille Sausage Bouchee with Shropshire Blue Cheddar Cheese
- Chipotle Beef Sate
Dinner Stations
Select Four (4)

Pasta Station
A **Uniformed Chef** Preparing Two (2) Types of Pasta:
- Gemelli a la Vodka
- Ravioli with Sage Brown Butter Sauce
- Rigatoni Bolognese
- Penne Putanesca
- Orecchiette with Smoked Chicken, Broccoli Rabe, Garlic and Olive Oil

Risotto Station
A **Uniformed Chef** Preparing Two (2) Types of Risotto:
- Primavera Risotto
- Mushroom Risotto
- Saffron and Parmesan Risotto
- Seafood Risotto

Macaroni and Cheese Station
Traditional Cheddar and Elbow Macaroni
- Four Cheese with Sun Dried Tomatoes and Rotini Pasta
- Maytag Blue Cheese and Mushroom with Ziti Pasta
- Toppings: Peas, Broccoli, Bacon, Tomatoes, Onions, Peppers, Mushrooms, Shredded Cheese

Slider Station
Choice of Two (2) Types of Sliders:
- Beef Brisket Slider
- Cuban Slider
- Creole Chicken Slider
- Beef Burger Slider
- Pulled Pork Slider
- Buffalo Chicken Slider

Asian Station
Chicken Lemon Grass Pot Sticker
- Vegetable and Chive Dumpling
- Vegetarian Thai Summer Roll
- Asian Baby Back Rib
- Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

Carving Station
A **Uniformed Chef** Will Carve Your Choice of:
- Rack of Lamb
- Whole Roasted Strip Loin
- Roasted Turkey Breast
- Teriyaki Cedar Plank Salmon
- Pastrami and Corned Beef

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Dinner Stations Continued

Southern Station:
Buttermilk Fried Chicken Bites
Smoked Gouda Macaroni and Cheese
Southern-Style Cole Slaw

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
Mini Potato Knish
Cole Slaw
Franks en Croute

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)

Fajita Station
Cilantro Lime Marinated Chicken, Spicy Beef Strips
Onions and Assorted Peppers
Warm Flour Tortillas and Hard Flour Shells
Guacamole, Sour Cream, Shredded Cheese, Scallions, Pico De Gallo

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

Sushi Station
Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
Dinner Stations Continued

French Toast Station
Brioche French Toast
Warm Maple Syrup
Warm Berry Compote

Omelet Station
Assortment of Vegetables and Cheeses

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