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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) $195 Per Attendant (1 Per 100 Guests)
- Bartender $195 Per Bartender (1 Per 75 Guests)
- Uniformed Chef (Optional) $195 Per Chef (1 Per 100 Guests)
- Dance Floor $500
- Parking Rates Available upon Request
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Dinner Stations
Select Four (4)

Pasta Station
A Uniformed Chef Required
Your Choice of Two (2) Types of Pasta:
Cavatelli, Capellini, Gnocchi, Farfalle, Pappardelle, Mushroom Ravioli
Your Choice of Two (2) Sauces:
Marinara, Chicken Bolognese, Lobster Cream, Pesto Cream
Roast Garlic, Rock Shrimp, Mushroom Ragout

Risotto Station
A Uniformed Chef Required
Your Choice of Two (2) Types of Risotto:
Corn Risotto Cakes with Tomato Chutney
Farro Risotto with Rock Shrimp and Shaved Pecorino
Smoked Duck Risotto with English Peas and Parmesan
Pancetta Risotto with Swiss Chard, Smoked Tomato and Fontina Cheese

Slider Station
Your 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
Sesame Chicken with Scallion Ginger Sauce
Miniature Vegetarian Spring Rolls
Cold Sesame Noodles with Vegetables
Teriyaki Chicken Wings

served with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce

Dim Sum Station
Your Choice of Steamed or Crispy:
Chicken Lemon Grass Pot Sticker
Vegetable Dumpling
Shrimp Spring Roll
Vegetable Thai Summer Rolls
Pork Dumplings

served with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce
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Dinner Stations (continued)

Moroccan Station
Chicken Tagine
Chickpea Stew
Moroccan Meatballs
Moroccan Couscous
Shirazi Salad
Falafels
Pita and Zaatar Breads
Tahini Dip

Carving Station
**A Uniformed Chef Required:**
Your Choice of Two (2):
Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus
Whole Roasted Strip Loin with Port Wine Sauce
Rack of Lamb with Mignonette
Filet of Beef with Bearnaise Sauce
Cedar Plank Salmon with Hoisin Smoked Chili Sauce
(extra $15.00 per person)

Small Plate Station
**Silver Dollar Rolls Included**
(Two (2) Uniformed Chef Attendants Required)
Your Choice of Three (3) Plates:
“Martini Steak Diane”
  served with London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions and Cognac Shallot Sauce
“Chicken Milanese”
  served with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese and Red Onion Salad
“Balsamic Infused Short Ribs”
  served with Caramelized Cippolini Onions and Cranberries
“Charred Boneless Citrus Glazed Cornish Hen”
  served with Teardrop Tomato Confit and Braised Baby Fennel
“Hoisin Glazed Duck Leg Confit”
  served with Braised Red Cabbage and Scallions
“Broccolini Salad”
  served with Red Onions, Green Tomatoes and Black Garlic and Olive Confit
“Savory Wild Rice”
  served with Bell Peppers, Chickpeas and Toasted Almond Silvers
Dinner Stations (continued)

Southern Station:
Hot Buffalo Wings with Blue Cheese Dipping Sauce
Jalapeno Poppers
Pigs in Blankets
Nachos with Beans and Traditional Toppings

Seafood Station
Your Choice of Three (3) Items:
Ahi Tuna with Seaweed Salad
Salmon Rillettes with Truffle Scented Toast Points
Blackened Snapper with Cajun Corn
Oysters Rockefeller
Poached Salmon on Baby Spinach
Pistachio Crusted Cod with Celeriac Slaw and Olives
served with Hollandaise, Chipotle Remoulade, Béarnaise and Smoked Chili

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

Mousse Station
Your Choice of Two (2) Flavors:
Chocolate
Chocolate Banana
Dark Chocolate
Lemon
Raspberry Chocolate
Trio of Chocolate

Petit Desserts
Your Choice of Two (2):
Assorted Miniature Pastries
Caramelized Cashews
Fruit Cocktail in a Martini Glass
Lemon Bars

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