The Faculty House Bar & Bat Mitzvah Package
Duet

Your Special 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) & one cocktail station

Four Hour Dinner Dance

Three-Course Plated Duet Dinner

Sommelier’s Selection of House Wine throughout Dinner

Champagne Toast

Custom Wedding 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

$195.00 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

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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
**Cocktail Hour Stations**

Select One (1)

**Crudités and Cheese Display**
An Elaborate Display of Crudités with Choice of Two Dipping Sauces
An International Selection of Cheeses served with Fresh Fruit Garniture, French Baguettes and Crackers

**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 Ground Sausage, 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

**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
- Shrimp Spring Roll
- Vegetable Thai Summer Roll
- Asian Baby Back Rib
- Pork Dumpling

Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

**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

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Cocktail Hour Stations Continued

**Lettuce Wrap Station**
A Uniformed Chef Preparing Thai Curry Short Ribs, Shredded Peking Duck and Vegetables Julienne with Ginger and Chile Dipping Sauce, Micro Basil and Mint, Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles
(additional $15.00)

**Carving Station**
A Uniformed Chef Will Carve Your Choice of:
- Rack of Lamb
- Roasted Beef Tenderloin
- Whole Roasted Strip Loin
- Roasted Turkey Breast
- Teriyaki Cedar Plank Salmon
- Pastrami and Corned Beef
(all the above served with the appropriate garnish)
(additional $15.00pp)

**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
(additional $20.00pp)

A Uniformed Chef Preparing Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00pp)
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Plated Duet Dinner Entrees
Select Two (2)

**Poultry**
Seared French Cut Chicken
  Tomato Bruschetta Sauce

Cornish Game Hen
  Marsala Demi-Glace

**Beef**
Beef Wellington
  with Mushroom Duxelle

Boneless Braised Short Rib

Asian Style Bone-In Short Rib

Seared Petit Filet Mignon
  Green Peppercorn Sauce

Oven Roasted Lamb Chops
  Merlot Sauce

**Fish**
Pan-Seared Crab Cake
  Remoulade Sauce

Seared Salmon
  Choice of: Tarragon Cream Sauce or Lemon Caper Sauce

Plated Duet Dinner Sides
Select Two (2)

Mashed Potatoes

Vegetable Bundle

Potatoes Au Gratin

Brussels Sprouts with Apple Cider Vinegar Reduction

Parmesan Roasted Baby Potatoes

Spinach Tart

Wild Rice Pilaf

Baby Bok Choy

Orzo with Confetti Vegetables

Creamed Spinach

Ratatouille

Garlic Roasted Shaved Brussels Sprouts

**Silent Vegetarian**
(Included in package)

Vegetable Napoleon with Roasted Pepper Coulis over Quinoa

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