The Faculty House Bar & Bat Mitzvah Package
Plated

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 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

$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) $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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**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)
**Plated Dinner Appetizers**
Select One (1)

**Hot Appetizer**
Butternut Squash and Roasted Apple Soup

Lobster Bisque with Garlic Crouton

Roasted Duck Breast with Duck Leg Confit Crepe

Blue Cheese and Roasted Bosc Pear Tart with Caramelized Onions

Mushroom Strudel with Tarragon Beurre Blanc

Fiocchi (Cheese and Pear Pasta) with Parmesan Cheese Sauce

Lobster Ravioli with a Buerre Blanc and Julienne of Smoked Salmon

**Cold Appetizer**
Fennel and Arugula Salad with Mandarin Slices, Toasted Walnuts and White Balsamic Vinaigrette

Hearts of Romaine with Parmesan Cheese, Croutons and Caesar Dressing

Frisée Salad with Roasted Beets, Goat Cheese, Candied Pecans, Roasted Apples and Sherry Vinaigrette

Mesclun Leaves with Blistered Tomatoes, Radishes, Toasted Pine Nuts and Champagne Vinaigrette

Traditional Waldorf Salad with Walnuts and Sliced Apples

Avocado and Tuna Tartare with Micro Greens, Waffle Potatoes

Roasted Asparagus with Beets, Artichokes, Confit of Tomato, Micro Greens and Warm Mushroom Pouch
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**Plated Dinner Entrees**
Select One (1)

**Poultry**
Roasted Chicken Breast with Shaved Brussels Sprouts, Peppered Bacon, Parsnip Puree and Lemon Thyme Chicken Jus

Terra Cotta Roasted Organic Chicken with Caramelized Onions, Rosemary, Sage, Fingerling Potatoes, Baby Artichokes and Sweet Vermouth

Chicken Milanese with Soft Parmesan Polenta, Sautéed Broccolini, Tomato Bruschetta and Pecorino Romano

**Beef**
Our Signature Boneless Braised Short Rib with Roasted Root Vegetables, Truffle Mashed Potatoes, Fried Onions and a Red Wine Reduction

Roasted Sliced Beef Tenderloin with Potato Roasti, French Beans, Baby Carrots and a Port Wine Sauce

Rack of Lamb with Garlic Whipped Potatoes, Warm Ratatouille and Minted Merlot Demi-Glace

(Additional $12.00pp)

**Fish**
Herb Crusted Salmon over Toasted Israeli Cous Cous with Vegetable Confetti and Beurre Blanc Sauce

Marinated Black Bass with Micro Wasabi, Edamame, Jasmine Rice, Gingered Tomatoes, Enoki Mushrooms and Mirin Glaze

Roasted Sea Bass with Celery Root Puree, Spinach, Roasted Cherry Tomatoes, Capers and Lemon Zest

(Additional $12.00pp)

**Silent Vegetarian**
(Included in package)
Vegetable Napoleon with Roasted Pepper Coulis over Quinoa

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*Faculty House*
*Columbia University*