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

$205.00 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 Rye Crounton
- 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
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 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
Shrimp Spring Roll
Vegetarian Thai Summer Roll
Asian Baby Back Rib
Pork Dumpling
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

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Cocktail Hour Stations Continued

**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

**Sushi Station**
Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce (additional $10.00pp)

**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 One (1):
- 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)
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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
Shropshire Cheddar 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
Plated Dinner Entrees

Select One (1)

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

Herb Roasted Chicken Breast with Fennel and Roasted Artichoke, Root Vegetable Puree, Rosemary,
Caramelized Shallot Mashed Potatoes and White Wine Tarragon Chicken Jus

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

Chicken Milanese with Soft Parmesan Polenta, Sautéed Arugula, Tomato Bruschetta
and Shaved Parmesan Cheese

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

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

Beef Tenderloin Tournedos with Butternut Squash Risotto, Rosemary Sweet Potato Puree,
Bacon-Orange Jam, Roasted Tomato and Sautéed Brussels Sprouts

Rack of Lamb with Garlic Whipped Potatoes, Warm Ratatouille
and Minted Merlot Demi-Glace
(additional $12.00pp)

**Fish**
Oven Roasted Salmon over Toasted Israeli Couscous with Vegetable Confetti and Beurre Blanc Sauce

Wild Caught Cajun Tuna with Marble Roasted Potatoes, Sautéed Baby Bok Choy
and Smoked Paprika Cream

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

Potato Crusted Cod with Saffron Cauliflower Risotto, Sautéed Spinach and Beurre Blanc Sauce

**Silent Vegetarian**
(Included in package)
Stuffed Pepper with Lentils

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