The Faculty House Bar & Bat Mitzvah Package
Buffet

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

Buffet Dinner

Sommelier’s Selection of House Wine throughout Dinner

Champagne Toast

Custom Special Event 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) $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

212.854.1200 • facultyhouse.com
64 Morningside Drive • New York, New York 10027

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 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
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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 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
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 $10.00 pp)

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 $15.00 pp)

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 $20.00 pp)
**Buffet Dinners**

All Buffets Served With Rolls and Sweet Butter

Select One (1)

**Dinner Buffet # 1**

Caesar Salad with Parmesan Cheese and Herb Croutons

Grilled Asparagus with Dijon Vinaigrette

Orzo Pasta with Tomatoes, Basil, and Ricotta Salata

Seared Chicken with Tomato Bruschetta and Demi-Glace

Grilled Salmon with Lemons and Capers

Oven Rosemary Potatoes

Seasonal Vegetables

**Dinner Buffet # 2**

Seasonal Mixed Greens with Shallot Vinaigrette

Cajun Chicken Salad

Green Bean and Onion Salad

Barbecue Beef Brisket

Buttermilk Fried Chicken

Roasted Garlic Mashed Potatoes

Collard Greens

**Dinner Buffet # 3**

Frisee Salad with Goat Cheese, Dried Cherries and Champagne Vinaigrette

Wild Rice Salad with Asparagus, Cranberries and Burnt Honey Dressing

Grilled Vegetables and Charcuterie Platter with Cheese

Oven Roasted Bass with Citrus Tarragon Cream

Merlot Braised Short Ribs

Medley of Baby Vegetables

Roasted Parmesan Potatoes
Buffet Dinners Continued
All Buffets Served With Rolls and Sweet Butter

Dinner Buffet # 4
(additional $10.00 per person)
Organic Mixed Greens with Blue Cheese, Vine Ripened Tomatoes and Aged Balsamic Vinaigrette
Grilled Vegetables
Oven Roasted Pastrami Rubbed Salmon
Penne Pasta with Smoked Chicken, Artichokes and Sundried Tomatoes
Roasted Sirloin of Beef with Roasted Shallot and Red Wine Sauce
Sautéed Baby Vegetables with Thyme
Roasted Yukon Gold Potatoes

Dinner Buffet # 5
(additional $15.00 per person)
Organic Mixed Greens with Apples and Caramelized Pecans
Grilled Assorted Seasonal Vegetables
Caprese Salad with Buffalo Mozzarella and Tomatoes
Penne alla Vodka with Shrimp
Mignonettes of Beef with Bordelaise Sauce
Roasted Marble Potatoes
Haricot Vert