



## 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) \$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

212.854.1200 + [facultyhouse.com](http://facultyhouse.com)  
64 Morningside Drive + New York, New York 10027

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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 Sliced 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  
Grilled Vegetable Kebab  
Assorted Quiche  
Spanakopita  
Vermont Cheddar Grilled Cheese with Truffle Butter  
Fried Avocado with Tequila Salsa  
Brie Cheese with Caramelized Onions on a Crouton  
Mashed Sweet Potato Cup with Sour Cherries  
Shrimp Spring Roll  
Mini Fish Taco  
Jumbo Lump Crab Cake with Spicy Mayonnaise  
Crispy Shrimp  
Asian Salmon Skewer  
Chicken Pot Pie en Croute  
Mini Chicken Taco  
Chicken Sate with Creole Mustard Sauce  
Chicken Tikka  
Chicken Empanada  
Chicken and Potato Samosa  
Cranberry Glazed Short Rib Taco  
Smoked Pulled Pork Slider with Tomato Poblano Relish  
Pigs in Blanket  
Beef Slider  
Beef Empanada  
Beef Wellington  
Swedish Meatball  
Chipotle Beef Sate

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## **Cocktail Hour Stations**

**Select One (1)**

### **Crudités and Cheese**

Display of Crudités and an International Selection of Cheeses  
*served with Fresh Fruit Garniture, French Baguettes, Crackers and a Choice of Two Dipping Sauces for the Crudités*

### **Antipasto Station**

Salami, Prosciutto, Soppressata  
Tuscan Olives and Artichokes with Fresh Herbs  
Heirloom Carrots and Spicy French Lentils  
Bread Sticks and French Bread

### **Fry Station**

Your Choice of Three (3) Fries:

Avocado Fries, Truffle Risotto Nuggets, Sweet Potato Fries, Zucchini Fries,  
Portobello Mushroom Fries, Old Country Steak Fries

Your Choose Three (3) Dips:

Chipotle Mayo, Cheddar Cheese Sauce, Chimichurri, Honey Truffle Butter,  
Spicy Ketchup, Tequila Salsa

### **Seafood Station**

Your Choice of Four (4) 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*

### **Sushi Station**

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

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## **Cocktail Hour Stations (continued)**

### **Carving Station**

A **Uniformed Chef** Required

Your Choice of One (1):

Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus **MVC**

Whole Roasted Strip Loin with Port Wine Sauce **MVC**

Rack of Lamb with Mignonette **MVC**

Filet of Beef with Béarnaise Sauce **MVC**

Cedar Plank Salmon with Hoisin Smoked Chili Sauce  
(additional \$15.00pp)

### **South Pacific**

Seared Ahi Tuna Pizza

*served with Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing*

Peking Duck Moo Shu Wrap

*served with Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce*

Asian Coleslaw

*served with Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad*  
(additional \$20.00pp)

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## **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

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## **Buffet Dinners (continued)**

*All Buffets Served with Rolls and Sweet Butter*

### **Dinner Buffet # 4**

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

***(additional \$10.00 per person)***

### **Dinner Buffet # 5**

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

***(additional \$15.00 per person)***

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