



## 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 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

**\$215.00 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

**FACULTY HOUSE** |   
COLUMBIA UNIVERSITY



## 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

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

**FACULTY HOUSE** |   
COLUMBIA UNIVERSITY



## **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

### **Seafood Station**

Choice of Four (4) Items:

Ahi Tuna with Seaweed Salad  
Salmon Rilletes 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)*

### **Carving Station**

A **Uniformed Chef** Will Carve Your Choice of One (1):  
Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus **NYC**  
Whole Roasted Strip Loin with Port Wine Sauce **NYC**  
Rack of Lamb with Mignonette **NYC**  
Filet of Beef with Béarnaise Sauce **NYC**  
Cedar Plank Salmon with Hoisin Smoked Chili Sauce  
*(additional \$15.00pp)*

### **South Pacific**

Seared Ahi Tuna Pizza  
*with Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing*  
Peking Duck Moo Shu Wrap  
*with Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce*  
Asian Coleslaw  
*with Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad  
(additional \$20.00pp)*

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

**FACULTY HOUSE** |   
COLUMBIA UNIVERSITY



## **Plated Dinner Appetizers**

**Select One (1)**

### **Hot Appetizer**

Lobster Bisque with Garlic Croutons

Butternut Squash Bisque

Roasted Duck Breast and Duck Confit with Caramelized Chestnuts

Maryland Crabcake with Micro Greens

Lobster Ravioli with a Beurre Blanc and Julienne of Smoked Salmon

Fiocchi (Cheese and Pear Pasta) with Parmesan Cheese Sauce

Mushroom Strudel with Tarragon Beurre Blanc

Shropshire Cheddar Blue Cheese and Roasted Bosc Pear Tart with Caramelized Onions

### **Cold Appetizer**

Avocado and Tuna Tartare with Micro Greens, Waffle Potatoes

Smoked Salmon Crudo with Petite Micro Greens, Salmon Roe and Orange Essence

Autumn Green Salad with Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples and Burnt Honey Dressing

Boston Bibb Salad with Toasted Walnuts, Apples, Cranberries, Walnut Oil and Apple Cider Vinaigrette

Baby Kale Salad with Toasted Almonds, Crispy Shiitake and Lime Dijon Dressing

Hudson Valley Salad with Roasted Yellow Tomato Wedge, Chèvre Toasted Crouton, Roasted Portobello Mushroom and Tomato Vinaigrette

Baby Spinach Salad with Roasted Butternut Squash, Shaved Smoked Gouda and Honey Lemon Vinaigrette

House Salad with Blistered Tomatoes, Radishes, Toasted Pine Nuts and Champagne Vinaigrette

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

**FACULTY HOUSE** |   
COLUMBIA UNIVERSITY



## **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 Duxelles

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)**

Stuffed Pepper with Lentils

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

**FACULTY HOUSE** |   
COLUMBIA UNIVERSITY