**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

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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 Baguette, 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 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)

Carving Station
A Uniformed Chef Will Carve Your Choice of One (1):
Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus
Whole Roasted Strip Loin with Port Wine Sauce
Rack of Lamb with Mignonette
Filet of Beef with Béarnaise Sauce
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)

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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

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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