



## 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 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

**\$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

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

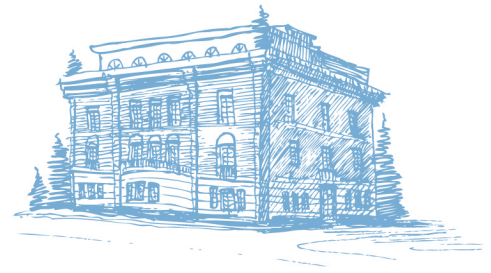
Caprese Skewer with Olives and Truffle Balsamic Glaze  
Poached Fig with Fresh Mint and Feta Cheese  
Thai Vegetarian Summer Roll  
Goat Cheese with Vegetable Confetti on an Edible Spoon  
Black Pepper Goat Cheese Tartlet with Caramelized Pineapple and Strawberry Gastrique  
Roasted Red Pepper Hummus in a Cucumber Round  
Roasted Garlic Hummus with Charred Tomato on a 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

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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)



## **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

Frisee 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

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## **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

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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