The Faculty House Bar & Bat Mitzvah Package
Plated

Your Special Customized Special Events 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) $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 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 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
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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Plated Dinner Entrees
Select One (1)

**Poultry**

- Pesto Crusted French-Cut Chicken Breast with Sun-dried Tomato Succotash, Polenta Cake and Caramelized Endive
- Chicken Roulade stuffed with Mushroom and Spinach, Peruvian Potato, Red Swiss Chard and Chardonnay Au Jus
- Pan Roasted Herb Breast of Chicken, Wild Rice Pilaf, Grilled Asparagus and Shallot Tomato Provençal
- Chicken Francese with Mashed Potatoes, Shaved Brussel Sprouts, Tomato Bruschetta and Pecorino Romano

**Beef**

- Filet Mignon with Sweet Potato Pommes Anna, Sautéed Spinach and Green Peppercorn Sauce
- Boneless Braised Short Rib with Truffle Mashed Potatoes, Bundled Root Vegetables, Caramelized Cipollini Onions and Basil Chips
- Roasted, Sliced Beef Tenderloin with Basket of Red Bliss Potatoes, Fava Bean Purée, Malibu Carrots and Port Wine Reduction

**Fish**

- Herb Crusted Salmon with Sweet Potato Orzo, Roasted Asparagus and Red Pepper Ragout
- Seared Arctic Char with Blistered Cherry Tomatoes, Potato Frizzle, Fennel and Pernod Essence
- Miso Marinated Snapper with Thai Coconut Rice, Shaved Bok Choy and Black Garlic Tamarind Sauce
- Potato Crusted Cod with Saffron Cauliflower Risotto, Sautéed Spinach and Beurre Blanc Sauce

**Silent Vegetarian**

Select One (1)
(Included in package)

- Grilled Vegetable Strudel with Sautéed Bell Peppers and Garlic Spinach
- Vegetable Napoleon with Quinoa and Red Pepper Coulis
- Ginger and Garlic Vegetable Stir-Fry with Jasmine Rice
- Lentil Stuffed Zucchini with Spaghetti Vegetables

212.854.1200 • facultyhouse.com
64 Morningside Drive • New York, New York 10027
Desserts
(Additional $14.00)

Raspberry Chambord Torte with Raspberry Purée

Seasonal Trio of Sorbets with Fresh Berries

Dark Belgian Chocolate Mousse Torte with Spiced Vanilla Cream

Lemon Curd and Cheese Tart

Flourless Chocolate & Raspberry Ganache Torte with Mango Mousse

Fresh Seasonal Fruit Tart

Pecan Tart with Kahlua Cream

Chocolate Flourless Torte with Zesty Blood Orange Mousse

Traditional Key Lime Tart

Salted Caramel and Chocolate Tart