The Faculty House Special Events Package
Dinner Stations Menu

Your 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 (8))
Four Hour Dinner Dance
Four (4) Reception Stations
Sommelier’s Selection of House Wine throughout Dinner
Champagne Toast
Custom Special Events 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

$185.00 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
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
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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**Dinner Stations**  
Select Four (4)

**Pasta Station**  
A Uniformed Chef Required  
Your Choice of Two (2) Types of Pasta:  
- Cavatelli, Capellini, Gnocchi, Farfalle, Pappardelle, Mushroom Ravioli  
Your Choice of Two (2) Sauces:  
- Marinara, Chicken Bolognese, Lobster Cream, Pesto Cream, Roast Garlic, Rock Shrimp, Mushroom Ragout

**Risotto Station**  
A Uniformed Chef Required  
Your Choice of Two (2) Types of Risotto:  
- Corn Risotto Cakes with Tomato Chutney  
- Farro Risotto with Rock Shrimp and Shaved Pecorino  
- Smoked Duck Risotto with English Peas and Parmesan  
- Pancetta Risotto with Swiss Chard, Smoked Tomato and Fontina Cheese

**Slider Station**  
Your 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**  
Sesame Chicken with Scallion Ginger Sauce  
Miniature Vegetarian Spring Rolls  
Cold Sesame Noodles with Vegetables  
Teriyaki Chicken Wings  
* served with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce

**Dim Sum Station**  
Your Choice of Steamed or Crispy:  
- Chicken Lemon Grass Pot Sticker  
- Vegetable Dumpling  
- Shrimp Spring Roll  
- Vegetable Thai Summer Rolls  
- Pork Dumplings  
* served with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce
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Dinner Stations (continued)

Moroccan Station
- Chicken Tagine
- Chickpea Stew
- Moroccan Meatballs
- Moroccan Couscous
- Shirazi Salad
- Falafels
- Pita and Zaatar Breads
- Tahini Dip

Carving Station
A Uniformed Chef Required:
- Your Choice of Two (2):
  - 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 Bearnaise Sauce
  - Cedar Plank Salmon with Hoisin Smoked Chili Sauce
  - (extra $15.00 per person)

Small Plate Station
Silver Dollar Rolls Included
(Two (2) Uniformed Chef Attendants Required)
- Your Choice of Three (3) Plates:
  - “Martini Steak Diane”
    - served with London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions and Cognac Shallot Sauce
  - “Chicken Milanese”
    - served with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese and Red Onion Salad
  - “Balsamic Infused Short Ribs”
    - served with Caramelized Cippolini Onions and Cranberries
  - “Charred Boneless Citrus Glazed Cornish Hen”
    - served with Teardrop Tomato Confit and Braised Baby Fennel
  - “Hoisin Glazed Duck Leg Confit”
    - served with Braised Red Cabbage and Scallions
  - “Broccolini Salad”
    - served with Red Onions, Green Tomatoes and Black Garlic and Olive Confit
  - “Savory Wild Rice”
    - served with Bell Peppers, Chickpeas and Toasted Almond Silvers
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Dinner Stations (continued)

Southern Station:
Hot Buffalo Wings with Blue Cheese Dipping Sauce
Jalapeno Poppers
Pigs in Blankets
Nachos with Beans and Traditional Toppings

Seafood Station
Your Choice of Three (3) 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

Crepe Station
A Uniformed Chef Required
Your Choice of Two (2) Crepes:
Chocolate and Banana Crepe
Crepe Suzette
Bananas Foster Crepe

Mousse Station
Your Choice of Two (2) Flavors:
Chocolate
Chocolate Banana
Dark Chocolate
Lemon
Raspberry Chocolate
Trio of Chocolate

Petit Desserts
Your Choice of Two (2):
Assorted Miniature Pastries
Caramelized Cashews
Fruit Cocktail in a Martini Glass
Lemon Bars