The Faculty House Special Events Package
Buffet

Your Special Customized Special Event Package Includes the Following:

Butler Passed Signature Cocktail 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

Buffet 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

$165.00 per person (afternoons before 3pm)
$185.00 per person (evenings after 4pm)

All prices are subject to NY sales tax

Additional Charges:

$3,000.00 Room Rental Charge for Skyline Level
$2,000.00 Room Rental Charge for Presidential Level & Seminar Level
$1,000.00 Room Rental Charge for Ivy Lounge
Ceremony Charge $700
Coat Check (Optional) $175 Per Attendant (1 Per 100 Guests)
Bartender $175 Per Bartender (1 Per 75 Guests)
Reception Chef Attendant (Optional) $175 Per Chef (1 Per 100 Guests)
Parking Rates Available on Request
Cocktail Hour Hors D’Oeuvres
Select eight (8)

Cold
Tomato Chili Bruschetta
Maryland Crabmeat Salad on Cucumber Rounds
Curried Chicken Salad on Herb Tartlet
Spicy Tuna Tartare on Rice Crackers
Avocado and Lobster Salad on Crispy Phyllo Shell
Skewered Mozzarella and Roasted Tomato
Jumbo Asparagus wrapped with Prosciutto di Parma
Shooters: Jumbo Shrimp with Blooding Mary and Celery
Smoked Duck with Cherry and Chives
Blackened Snapper with Avocado Hash on Potato Crisps
Poached Fig with Fresh Mint
Tenderloin of Beef
Baby Potato with Crème Fraiche and Caviar
Vegetarian Caponata Tartlet
Smoked Salmon Roulades
Goat Cheese Tartlet with Petit Ratatouille
Truffle Lobster Medallion on Pumpernickel Toast
Vegetarian or Crab Thai Summer Roll
Mojo Roasted Chicken Tartlet
Tuna on Daikon Slice with Soy Sauce
Smoked Salmon Napoleon
Camembert Cheese with Raspberry

Hot
Jumbo Lump Crab Cake with Spicy Mayonnaise
Vegetable Dumplings
Chicken Lemongrass Potsticker
Shrimp Dumpling
Ratatouille in Phyllo
Mushroom Vol Au Vent
Franks en Croute with Dijon Mustard Sauce
Assorted Quiches
(Choice of two quiches: Lorraine, Artichoke and Goat Cheese, Broccoli and Fontina, Sundried Tomato and Mushroom)
Mini Angus Sliders
Braised Short Rib over Polenta with Gorgonzola Sauce
Mini Chicken Tacos
Mini Creole Chicken Slider
Thai Chicken Lollipop
Beef Wellington
Mini Cuban Slider
Crispy Shrimp
Scallion Potato Pancake with Sour Cream and Caviar
Teriyaki Salmon Skewer
Lamb Kebobs
Chicken Sate with Thai Peanut Sauce
Classic Potato Knish
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 Cracker

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
Orichetti with Ground Sausage, 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

Asian Station
Chicken Lemon Grass Pot Sticker
Vegetable and Chive Dumpling
Shrimp Spring Roll
Thai Summer Rolls
Asian Baby Back Ribs
Shrimp and Vegetable Dumpling
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

Slider Station
Choice of Two (2) Types of Sliders:
Beef Brisket Sliders
Cuban Sliders
Creole Chicken Slider
Beef Burger Slider

Lettuce Wrap Station
A Uniformed Chef Preparing Thai Curry Short Ribs and Shredded Peking Duck with Ginger and Chile Dipping Sauce, Micro Basil and Mint,
Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles
(additional $15.00)

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Faculty House
Columbia University
Cocktail Hour Stations Continued

Carving Station
A Uniformed Chef Will Carve Your Choice of:
- 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)

Sushi Bar
Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
(additional $20.00pp)

A Uniformed Chef Preparing Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00pp)
Buffet Dinners
All Buffets Served With Rolls and Sweet Butter
Select One (1)

Dinner Buffet # 1
Caesar Salad with Shaved Parmesan Cheese and Herbed Croutons
Grilled Asparagus with Dijon Vinaigrette
Bowtie Pasta with Tomatoes, Basil, and Shaved Ricotta Salate
Seared Chicken Provencal
Grilled Salmon with Lemons and Capers
Rosemary Potatoes
Steamed Seasonal Vegetables

Dinner Buffet # 2
Mixed Greens with Shallot Vinaigrette
Cajun Chicken Salad
Green Onion Potato Salad
Barbecue Beef Brisket
Buttermilk Fried Chicken
Roasted Garlic Mashed Potatoes
Collard Greens
Buffet Dinners Continued  
All Buffets Served With Rolls and Sweet Butter

Dinner Buffet # 3  
(additional $10.00 per person)  
Organic Mixed Greens with Apples and Caramelized Pecans
Grilled Assorted Seasonal Vegetables  
Caprese Salad with Buffalo Mozzarella and Tomatoes  
Penne alla Vodka with Shrimp  
Mignonettes of Beef with Bordelaise Sauce  
Roasted Peruvian Potatoes  
Haricot Vert

Dinner Buffet # 4  
(additional $20.00 per person)  
Organic Mixed Greens with Blue Cheese, Vine Ripened Tomatoes and Aged Balsamic Vinaigrette
Grilled Vegetables  
Oven Roasted Pastrami Rubbed Salmon  
Penne Pasta with Smoked Chicken, Artichokes and Sundried Tomatoes  
Roasted Sirloin of Beef with Roasted Shallot and Red Wine Sauce  
Sautéed Baby Vegetables with Thyme  
Roasted Yukon Gold Potatoes