The Faculty House Social Buffet Package
Buffet

Your Special Customized Social 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

Display of Imported and Domestic Cheeses & Crudités

One hour cocktail reception with passed (8) hot and cold hors d’oeuvres
& (1) Cocktail Station

Four hour Dinner Dance

Sommelier’s Selection of House Wine throughout Dinner

Champagne Toast

Custom Wedding Cake with your choice of design and filling

House Ivory or White Table Linens and Matching Napkins

House Specialty Selection of China, Flatware, Glassware

House Tables and Chairs
**Cocktail Hour**

*Selection of 8 Butler-Passed Hors d’oeuvres*

**Cold**
- Sun Dried Tomato Chili Bruschetta
- Maryland Crabmeat Salad on Cucumber Rounds
- Curried Chicken Salad on Herb Tartlet
- Assorted Sushi and Sashimi
- Tenderloin of Beef on a Garlic Crouton with Horse Radish Cream
- Vegetarian Caponata Tartlet
- Smoked Salmon Roulades
- Tuna Tartare on Shrimp Crackers
- Avocado and Lobster Salad on Crispy Phyllo Shell
- Skewered Mozzarella and Roasted Tomato
- Jumbo Asparagus wrapped with Prosciutto di Parma
- Maple Cured Smoked Salmon on Raisin Walnut Bread with Boursin Cheese
- Baby Potato filled with Crème Fraîche topped with Black Caviar 
  (Additional surcharge)
- Chardonnay Poached Jumbo Shrimp with Bloody Mary Dipping Sauce

**Hot**
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Sesame Chicken with a Pommery Mustard and Honey Dipping Sauce
- Pan Fried Roast Pork Dumplings or Vegetable Dumplings
- Shrimp Spring Rolls with a Sweet Scallion Chili Dipping Sauce
- Mushroom Vol Au Vent
- Chicken Yakitori
- Boneless Buffalo Chicken with Blue Cheese Dressing
- Coconut Shrimp
- Hibachi Beef Skewer
- Beef Bourguignon in Pastry
- Salmon and Feta Filos
- Franks en Croute with Dijon Mustard Sauce
- Mini Deep Dish Pizza
- Mini Spinach Quiche
- Roasted Vegetable Crescents
- Faculty House Lamb Chops with Sweet Chili Mint Dipping Sauce 
  (Additional surcharge)
- Kobe Beef Burger Slider
  (Additional surcharge)
Crudité 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
The Following Stations are Recommended for the Cocktail Reception

Select One

**Pasta Station**
A Uniformed Chef Preparing Two Types of Pasta and Your Choice of Two Sauces: Seafood, Bolognese, Primavera, Alfredo, Pesto or Tomato Basil (with Freshly Ground Pepper, Parmesan Cheese, and Sliced Foccacia Bread)

**Risotto Bar**
A Uniformed Chef Preparing Seafood Risotto, Saffron Risotto Milanese, and Wild Mushroom Risotto

**Asian Station**
Pork Dumplings with Ginger Sweet Soy
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Chicken Teriyaki
Fortune Cookies

**Sports Bar Station**
Hot Buffalo Wings with Blue Cheese Dipping Sauce
Jalapeno Poppers with Tomato Dipping Sauce
Pigs’n Blanket with Dijon Mustard Sauce

**Carving Station**
A Uniformed Chef Will Carve Your Choice of:
Strip Sirloin of Beef with Horseradish Cream and Sliced Baguettes
Roast Baby Rack of Lamb with Mint Chili Sauce and Rosemary Potato
Roast Turkey Breast with Cranberry Veloute and Corn Bread
Cedar Flank Roasted Salmon with Roasted Tomato-Fennel Sauce
$16.00pp

**Sushi Bar**
Display of Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
Display $21.00pp
with Uniformed Chef $32.00pp

**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)
$21.00pp
**Dinner Buffet 1**

*Traditional Caesar Salad with Shaved Parmesan Cheese and Herbed Croutons*

*Chilled Asparagus with Dijon Vinaigrette*

*Bowtie Pasta with Tomato, Basil, Black Olives, and Shiitake Mushrooms*

*Basket of Rolls with Sweet Butter*

*Grilled Breast of Chicken Provencal*

*Salmon with Beurre Blanc Sauce*

*Rosemary Potatoes with Fresh Herbs*

*Steamed Seasonal Vegetables*

*New York Cheesecake*

*Slice Fresh Fruit and Berries*

**Dinner Buffet 2**

*Organic Mixed Greens with Champagne Vinaigrette*

*Grilled Assorted Seasonal Vegetables*

*Buffalo Mozzarella with Tomatoes, Grilled Eggplant, and Basil Pesto*

*An International Selection of Cheese with Red and Green Grapes*

*Penne Pasta with Shrimp, Peas, and Mushroom in a Tomato Cream Sauce*

*Mignonettes of Beef with Bordelaise Sauce*

*Pomme Dauphinoise*
Steamed Seasonal Vegetables

Selection of Miniature Pastries

Sliced Fresh Fruit and Berries

**Dinner Buffet 3**

*Organic Mixed Greens, Blue Cheese, Vine Ripened Tomatoes, and Aged Balsamic Vinaigrette*

*Teriyaki-Glazed Salmon with Pickled Cucumber, Onion, and Tomato*

*Marinated and Grilled Vegetables to Include: Fennel, Zucchini, Squash, Tomatoes, Eggplant, Peppers, and Mushrooms*

*Penne Pasta with Smoked Chicken, Artichokes, Sundried Tomatoes, Spinach, and Black Olives*

*Roasted Sirloin of Beef with Shiitake Mushroom Demi-Glace*

*Seared Sea Bass Filet with Tarragon Buerre Blanc Sauce*

*Fricasse of Baby Vegetables*

*Roasted Yukon Gold Potatoes*

*Assorted Fresh Fruit Tarts*

*Tiramisu*

*Bowls of Fresh Strawberries with Chantilly Cream*
Pricing Starting at $130 (afternoon before 3pm)
Pricing Starting at $150 (evening after 4pm)

All Prices are subject to NY Sales Tax
Room Rental Rate Skyline Dining Room: $3,000.00
Room Rental Rate Presidential Ballroom: $2,000.00
Room Rental Rate Seminar Ballroom: $2,000.00
Room Rental Rate Ivy Lounge: $1,000.00
Ceremony: $700.00
Bartender $175 Per Bartender (1 Per 75 Guests)
Security Guard for Morningside Gates $65.00 per hour
Valet Parking Available Upon Request
Coat Check (Optional) $175 Per Attendant (1 Per 100 Guests)
Reception Chef Attendant $175 Per Chef (1 Per 100 Guests)
Ballroom Chivari Chairs $10.00 per chair
AV Package: $1,500.00