The Faculty House Special Occasion Package
Plated

Your Customized Special Occasion 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 (8) Passed Hot and Cold Hors d’oeuvres and (1) Cocktail
Station

Four hour Dinner Dance

Three-Course Plated Dinner
(Our Chef prepares 10% Vegan Meals as Silent Option)

Sommelier’s Selection of House Wine throughout Dinner

Champagne Toast

Custom Special Occasion 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

White-Glove Service throughout the Event
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 Fraiche 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
Please 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)
$11.00

Risotto Bar
A Uniformed Chef Preparing Seafood Risotto, Saffron Risotto Milanese, and Wild Mushroom Risotto
$11.00

Asian Station
Pork Dumplings with Ginger Sweet Soy
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Chicken Teriyaki
Fortune Cookies
$11.00pp

Sports Bar Station
Hot Buffalo Wings with Blue Cheese Dipping Sauce
Jalapeno Poppers with Tomato Dipping Sauce
Pigs’n Blanket with Dijon Mustard Sauce
$13.00pp

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

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
$19.00pp
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)
$21.00 pp
DINNER
Please Select One item per Course

Appetizers
Salad of Baby Arugula, Radicchio, Shaved Fennel, Pecorino Romano with White Balsamic Vinaigrette

Organic Hearts of Romaine with Parmesan Cheese Croutons and Extra Virgin Olive Oil

Organic Baby Field Greens on Cucumber Carpaccio, Dried Cranberries, Candied Pecans, Apple Cider Vinaigrette

Fennel and Parsley Bisque with Crème Fraiche

Hudson Valley Salad with Mixed Seasonal Greens, Warm Chevre, Tomato Confit, Roasted Portobello Mushroom, Costini and Warm Tomato Vinaigrette

Mediterranean Salad with Romaine Hearts, Kalamata Olives, Feta Cheese, Roasted Peppers, Garlic Crostini, Red Wine Vinaigrette

Pesto Vegetarian Minestrone Soup

Baby Spinach, Caramelized Pear, Roasted Walnuts, Stilton Crumbs with Port and Roasted Shallots Vinaigrette

Spicy Shrimp Salad with Honey Mustard Glaze Served on Mixed Seasonal Greens, a Confetti of Red Peppers, and Sliced Yellow Tomatoes
(Additional $5.50pp)

Medallions of Lobster Salad served Chilled on Organic Seasonal Greens, Fingerling Potato, and Asparagus
(Additional $5.50pp)

Lobster Ravioli served in Chardonnay Lobster Sauce and Sweet Pea Puree
(Additional $5.50pp)

Corn Bisque with Dungeness Crab Meat
(Additional $5.50pp)
Entrées
Choice
Porcini Crusted Free Range Chicken, Whipped Truffled Potato, Seasonal Vegetable and Pinot Noir Demiglace

Seared Arctic Char, Julienne Vegetables, Bok Choy, Rice Pilaf, and Saffron Buerre Blanc

Roasted Sirloin of Beef Au Poivre, Baby Carrots, Haricot Verte, and Yukon Gold Potato

Pan Seared Chicken Breast and Herb Crusted Salmon, Spaghettini Vegetables, Smashed Yukon Potatoes, and Shiitake Sauce

Pan Seared Sea Bass with Roasted Tomato and Fennel Coulis, Saffron Rice, Sugar Snap Peas, and Holland Peppers

Grilled Jumbo Prawns and Chicken Milano, Polenta Cake, Sautéed Spinach

Grilled Aged Sirloin Steak with Potato Gratin, Baby Carrots and Asparagus

Seared Chilean Sea Bass with Leek and Champagne Sauce, Melange of Baby Vegetables and Saffron Rice
(Additional $16.00pp)

Roasted Domestic Lamb Chops with Red Verjus Reduction, Potato Galette, Baby Carrots, and Baby Zucchini
(Additional $21.00pp)

Seared Sea Bass and Petit Fillet Mignon in a Peppercorn Cognac Cream Sauce with Wild Mushroom Hash, Roasted Fingerling Potato, and Haricot Verts
(Additional $21.00pp)

Grilled Petit Beef Fillet and Jumbo Shrimp, Truffled Golden Potato, Sautéed Garlic Spinach
(Additional $21.00pp)

Our Chef prepares 10% Vegan Meals as Silent Option
Desserts

Individual Apple Tart with Vanilla Whipped Cream

Heavenly Chocolate Cake

New York Cheese Cake

Petit Fours and Truffles

Individual Mixed Fruit Tart

Chocolate Trio with Mixed Berries

Tropical Cake with Mango Coulis

Fresh Fruit Sorbet with Mixed Berries

Tiramisu Parfait

Chocolate Raspberry Dome

Customized Cake
With Your Choice of Design & Filing

(Vegan Cakes Available at an additional charge)

Coffee, Tea and Brewed Decaffeinated Coffee
Pricing Starting at $145 (afternoon before 3pm)
Pricing Starting at $165 (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