The Faculty House Wedding Package
Buffet

Your Special Customized Wedding 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

Display of Imported and Domestic Cheeses & Crudités

One hour cocktail reception with passed hot and cold hors d’oeuvres

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

White-Glove Service throughout the Event

Pricing starting at $135.00 per person and up

All Prices are subject to NY Sales Tax
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)

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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

**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)
$10.00

**Risotto Bar**
A Uniformed Chef Preparing Seafood Risotto, Saffron Risotto Milanese, and Wild Mushroom Risotto
$10.00

**Asian Station**
Pork Dumplings with Ginger Sweet Soy
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Chicken Teriyaki
Fortune Cookies
$12.00 pp

**Sports Bar Station**
Hot Buffalo Wings with Blue Cheese Dipping Sauce
Jalapeno Poppers with Tomato Dipping Sauce
Pigs ‘n Blanket with Dijon Mustard Sauce
$12.00 pp

**Sushi Bar**
Display of Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
Display $20.00 pp
with Uniformed Chef $30.00 pp

**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 Velouté and Corn Bread
Cedar Flank Roasted Salmon with Roasted Tomato-Fennel Sauce
$18.00 pp
**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)

$20.00pp

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**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 Shitake 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

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**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*
$3,000.00 Room Rental Charge for Skyline Level
$2,000.00 Room Rental Charge for Presidential Level
$2,000.00 Room Rental Charge for 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,