The Faculty House Wedding Package with Choice Entree

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 butler passed (8) hot and cold hors d’oeuvres & (1) Cocktail Station

Four hour Dinner Dance

Three-Course Plated Dinner with choice entree

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
Tomato Chili Bruschetta
Maryland Crabmeat Salad on Cucumber Rounds
Curried Chicken Salad on Herb Tartlet
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
Shooters: Jumbo Shrimp with Bloody Mary and Celery
   Sea Bass Ceviche
   Lobster Mango Margarita
   Gazpacho, Micro Basil
   Vichysooise
   Scallop Mojito
Smoked Duck with Cherry and Chives
Blackened Snapper with Avocado Hash on Sweet Potato Crisps
   Poached Fig with Fresh Mint
   A tart with Spicy Chicken and Snow Pea Mix
   Gravad Lax wrapped Asparagus Tip
   Tuna on Daikon Slice with Soy Sauce
   Smoked Salmon Napoleon
   Camembert Cheese with Raspberry

Hot
Jumbo Lump Crab Cake with Spicy Mayonnaise
Pan Fried Roast Pork Dumplings or Vegetable Dumplings
Shrimp Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Mushroom Vol Au Vent
Boneless Buffalo Chicken with Blue Cheese Dressing
Franks en Croute with Dijon Mustard Sauce
   Mini Spinach Quiche
   Roasted Vegetable Crescents
   Kobe Beef Burger Slider
   (Additional surcharge)
Coney Island Franks in Blanket
   Mini Angus Sliders
Salmon and Scallion Spring Roll
   Sweet Potato Pancake
   Wild Mushroom Bouchee
   Gruyere and Chive Tartlet
   Mini Mediterranean Pizza
   Skewer of Lamb and Eggplant
   Chicken Sate
   Mediterranean Vegetable Tart
   Classic Potato Knish
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 Baguette and Cracker.
The Following Stations are Recommended for the Cocktail Reception

Selection of 1 Cocktail Station

**Pasta Station**
A Uniformed Chef Preparing Two Types of Pasta:  
- Gemelli a la Vodka  
- Ravioli, Sage Brown Butter Sauce  
- Rigatoni Bolognese  
- Penne Carbonara with Pancetta and Peas  
- Gnocchi with Forest Mushrooms in a Gorgonzola Cream with Chives

**Dim Sum Station**
- Chicken Lemon Grass Pot Sticker  
- Vegetable and Chive Dumpling, Pork Wasabi Dumpling  
- Cantonese Pork and Ginger Dumpling  
- Shrimp and Vegetable Dumpling  
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

**Carving Station**
A Uniformed Chef Will Carve Your Choice of:  
- Rack of Lamb  
- Roasted Beef Tenderloin  
- Jerk Pork Tenderloin  
- Whole Roasted Strip Loin  
- Roasted Turkey Breast  
- Roasted Double Pork Chop  
- Roasted Sea Bass  
(all the above served with the appropriate garnish)  
$15.00pp

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

**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)  
Ceviche Station  
(Shrimp, Sea Bass and Scallops)  
$20.00pp
Lettuce Wrap Station
Attendant required
Thai Curry Short Ribs, Toasted Coconut and Tamarind Sauce, Micro Basil
Hoison chopped Duck, Pine Nuts, pickled Vegetables, Crispy Rice Noodles
(additional $15.00)
Dinner

Appetizers
(Please Select One)

Hot Appetizer

Our Signature Potato Soup en Croute

Lobster Bisque with or without Crust

Roasted Duck Breast, Duck Leg Confit Crepe Caramelized Chestnuts and Goat Cheese

Black Lobster Ravioli with a Buerre Blanc and Julienne of Smoked Salmon

Cold Appetizer

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

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

Classic Iceberg Wedge Salad, Green Onion, Tomatoes, Blue Cheese, Bacon and Buttermilk Dressing

Baby Spinach and Frisee Sold, Roasted Beets, Blue Cheese, Candied Pecan, Roasted Apples and Sherry Vinaigrette

Mesculin Leafs, Blistered Tomatoes, Radishes, Toasted Pine Nuts and Champagne Vinaigrette

Sliced Beet Capaccio with Lobster Salad
(additional $5.00)

Avocado and Tuna Tartare, Micro Greens, Waffle Potatoes

Grilled Shrimps, Curried Cucumber and Yogurt Sauce

Fried Kunata with Roasted Eggplant and Smoked Salmon

Roasted Asparagus, Beets, Artichokes, Confit of Tomato, Micro Greens and Mushroom Pouch
Entrées
(Please Select Two)

Dinner Poultry

Roasted Chicken Breast, Shaved Brussels Sprouts, Peppered Bacon, Parsnip Puree,
Lemon Thyme Chicken Jus

Dinner Beef

Our Signature Bone in Braised Short Rib, Tuscan Roasted Vegetable, Truffle Mashed Potatoes,
Shallotte Marmalade and a Red Wine Reduction

New York Sirloin Steak, Brie Creamed Spinach, Fingerling Potatoes, Blistered Tomatoes,
and Homemade Steak Sauce
(additional $15.00)

Roasted Sliced Beef Tenderloin, Creamy Polenta, French Beans, Fig and Mushroom Ragout
and a Port Wine Sauce
(additional $20.00)

Dinner Fish

Roasted Halibut, Celery Root puree, Spinach, Roasted Cherry Tomatoes with Capers and Lemon Zest

Sesame Marinated Black Cod, Micro Wasabi, Edamame, Jasmine Rice, Gingered Tomatoes,
Enoki Mushrooms and Mirin Glaze

Butter Pouched Lobster Tail with a 4 oz Filet Mignon, Sc. Bearnaise Gratin Potatoes French and a
Bouquet of Green Beans
(additional $25.00)

Grilled Chicken Breast and Seared Halibut Fillet with Lemon Beurre Blanc, Poached Bok Choy and
Mashed Potato Truffle
(additional $15.00)

~Silent Vegetarian Option Available~
Dessert

Customized Tiered Wedding Cake
With Your Choice of Design & Filing

(Vegan Cakes Available at an additional charge)

Coffee, Tea and Brewed Decaffeinated Coffee

$165.00 Per Person

All Prices are subject to NY Sales Tax

$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,