The Faculty House Wedding Package
Dinner Stations Menu

Your Customized Wedding 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
One Hour Cocktail Reception with butler passed hors d’oeuvres (choice of eight (8))
Four Hour Dinner Dance
Four (4) Reception Stations
Sommelier’s Selection of House Wine throughout Dinner
Champagne Toast
Custom Special Events 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

All prices are subject to NY sales tax

Additional Charges:
$3,000 Room Rental Charge for Skyline Level
$2,000 Room Rental Charge for Presidential Level & Seminar Level
$1,000 Room Rental Charge for Ivy Lounge
Ceremony Charge $800
Coat Check (Optional) $180 Per Attendant (1 Per 100 Guests)
Bartender $180 Per Bartender (1 Per 75 Guests)
Uniformed Chef (Optional) $180 Per Chef (1 Per 100 Guests)
Parking Rates Available on Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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Cocktail Hour Hors d’Oeuvres
Select eight (8)

Cold
Caprese Skewer
Thai Vegetarian Summer Roll
Poached Fig with Fresh Mint and Feta Cheese
Hummus in a Cucumber Round
Goat Cheese Tartlet with Vegetable Confetti on an Edible Spoon
White Asparagus wrapped with Prosciutto di Parma
Spicy Tuna Tartare on Rice Cracker
Smoked Salmon Napoleon
California Roll
Seared Tuna on a Crispy Rice Cracker with Sweet Soy
Salmon Salad in an Herb Tartlet
Gravlax Rosette on Pumpernickel Crouton
Mini Lobster Roll
Frutti Di Mare
Maryland Crabmeat Salad on Cucumber Round
Avocado and Lobster Salad on Herb Tart Shell
Curried Chicken Salad
Smoked Duck with Cherry and Chives

Hot
Vegetable Dumpling
Assorted Quiche
Brie Cheese with Caramelized Onions on a Crouton
Jumbo Lump Crab Cake with Spicy Mayonnaise
Crispy Shrimp
Asian Salmon Skewer
Brioche Crab Melt
Chicken Pot Pie en Croute
Chicken Sate with Thai Peanut Sauce
Chicken Tikka
Mini Chicken Taco
Chicken and Potato Samosa
Pulled Pork Slider with Coleslaw
Lamb Kebob
Mini Hot Dog
Beef Slider
Beef Wellington
Swedish Meatball
Mini Cuban
Mini Ruben
Beef Empanada
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**Dinner Stations**
Select Four (4)

**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
- Orecchiette 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

**Slider Station**
Choice of Two (2) Types of Sliders:
- Beef Brisket Slider
- Cuban Slider
- Creole Chicken Slider
- Beef Burger Slider
- Pulled Pork Slider
- Buffalo Chicken Slider

**Asian Station**
Chicken Lemon Grass Pot Sticker
Vegetable and Chive Dumpling
Vegetable Thai Summer Roll
Asian Baby Back Rib
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
- Whole Roasted Strip Loin
- Roasted Turkey Breast
- Teriyaki Cedar Plank Salmon
- Pastrami and Corned Beef

**Southern Station:**
Buttermilk Fried Chicken Bites
Macaroni and Cheese
Southern-Style Cole Slaw
Dinner Stations Continued

**Lettuce Wrap Station**
A Uniformed Chef Preparing Thai Curry Short Rib, Shredded Peking Duck and Vegetables Julienne with Ginger and Chile Dipping Sauce, Micro Basil and Mint, Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles

**NY Deli Station**
A Uniformed Chef Slicing Pastrami and Corned Beef with Potato Rolls, Mustard, Thousand Islands and Pickles
- Potato Salad
- Cole Slaw
- Mini Hot Dogs with Onions and Sauerkraut

**Latin Station**
Taco Bar (Chicken and Beef)
- Tostones of Plantain
- Rice and Beans
- Fresh Pico de Gallo, Guacamole and Tortilla Chips

**Mediterranean Station**
Lamb Kebobs with Tsaziki sauce
- Mediterranean Orzo Salad
- Greek Salad with Stuffed Grape Leaves and Feta
- Keftedes (Baby Greek Meatballs)

**Crepe Station**
A Uniformed Chef Preparing a Choice of Two (2) Crepes:
- Chocolate and Banana Crepe
- Crepe Suzette
- Bananas Foster Crepe

**Omelet Station**
Assortment of Vegetables and Cheeses

**French Toast Station**
Brioche French Toast
- Warm Maple Syrup
- Warm Berry Compote
Dinner Stations Continued

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

A Uniformed Chef Preparing Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00pp)