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

$185.00 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) $190 Per Attendant (1 Per 100 Guests)

Bartender $190 Per Bartender (1 Per 75 Guests)

Uniformed Chef (Optional) $190 Per Chef (1 Per 100 Guests)

Dance Floor $500

Parking Rates Available on Request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cocktail Hour Hors D’Oeuvres
Select eight (8)

Cold
Caprese Skewer with Olives and Truffle Balsamic Glaze
Poached Fig with Fresh Mint and Feta Cheese
Thai Vegetarian Summer Roll
Goat Cheese with Vegetable Confetti on an Edible Spoon
Black Pepper Goat Cheese Tartlet with Caramelized Pineapple and Strawberry Gastrique
Roasted Red Pepper Hummus in a Cucumber Round
Roasted Garlic Hummus with Charred Tomato on a Slice of Baguette
Mozzarella and Tomato Bruschetta Crostini with Fried Capers
Asparagus Tip with Prosciutto di Parma
California Roll
Maryland Crabmeat Salad on Cucumber Round
Spicy Tuna Tartare with Cucumber on Rice Cracker
Shrimp Cocktail
Salmon Mousse on Melba Toast
Seared Tuna with Sweet Soy on a Crispy Rice Cracker
Avocado and Lobster Salad
Gravlax Rosette on Pumpernickel Crouton
Mini Lobster Roll
Curried Chicken Salad
Duck Confit Taco with Spicy Scallion Orange Marmalade
Beef Tenderloin with Boursin Cheese

Hot
Vegetable Dumpling
Assorted Quiche
Spanakopita
Brie Cheese with Caramelized Onions on a Crouton
Shrimp Spring Roll
Mini Fish taco
Jumbo Lump Crab Cake with Spicy Mayonnaise
Crispy Shrimp
Asian Salmon Skewer
Brioche Crab Melt
Chicken Pot Pie en Croute
Mini Chicken Taco
Chicken Sate with Creole Mustard Sauce
Chicken Tikka
Chicken Empanada
Chicken and Potato Samosa
Smoked Chicken Mac and Cheese
Smoked Pulled Pork Slider with Tomato Poblano Relish
Pigs in Blanket
Beef Slider
Beef Empanada
Beef Wellington
Swedish Meatball
Andouille Sausage Bouchee with Shropshire Blue Cheddar Cheese
Chipotle Beef Sate
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 Smoked Chicken, 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

Macaroni and Cheese Station
Traditional Cheddar and Elbow Macaroni
Four Cheese with Sun Dried Tomatoes and Rotini Pasta
Maytag Blue Cheese and Mushroom with Ziti Pasta
Toppings: Peas, Broccoli, Bacon, Tomatoes, Onions, Peppers, Mushrooms, Shredded Cheese

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
Vegetarian 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

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Dinner Stations Continued

Southern Station:
- Buttermilk Fried Chicken Bites
- Smoked Gouda Macaroni and Cheese
- Southern-Style Cole Slaw

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
- Mini Potato Knish
- Cole Slaw
- Franks en Croute

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)

Fajita Station
- Cilantro Lime Marinated Chicken, Spicy Beef Strips
- Onions and Assorted Peppers
- Warm Flour Tortillas and Hard Flour Shells
- Guacamole, Sour Cream, Shredded Cheese, Scallions, Pico De Gallo

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

Sushi Station
- Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
Dinner Stations Continued

French Toast Station
Brioche French Toast
Warm Maple Syrup
Warm Berry Compote

Omelet Station
Assortment of Vegetables and Cheeses

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