



## 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

212.854.1200 + [facultyhouse.com](http://facultyhouse.com)  
64 Morningside Drive + New York, New York 10027

**FACULTY HOUSE**  
COLUMBIA UNIVERSITY





## **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

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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 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



## 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 Tzatziki 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)