



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 Wedding 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
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 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)