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)
- 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) $195 Per Attendant (1 Per 100 Guests)
- Bartender $195 Per Bartender (1 Per 75 Guests)
- Uniformed Chef (Optional) $195 Per Chef (1 Per 100 Guests)
- Dance Floor $500
- Parking Rates Available upon 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 Sliced 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
- Grilled Vegetable Kebab
- Assorted Quiche
- Spanakopita
- Vermont Cheddar Grilled Cheese with Truffle Butter
- Fried Avocado with Tequila Salsa
- Brie Cheese with Caramelized Onions on a Crouton
- Mashed Sweet Potato Cup with Sour Cherries
- Shrimp Spring Roll
- Mini Fish Taco
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Chicken Pot Pie en Croute
- Mini Chicken Taco
- Chicken Sate with Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken and Potato Samosa
- Cranberry Glazed Short Rib Taco
- Smoked Pulled Pork Slider with Tomato Poblano Relish
- Pigs in Blanket
- Beef Slider
- Beef Empanada
- Beef Wellington
- Swedish Meatball
- Chipotle Beef Sate
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Stations (continued)

Moroccan Station
Chicken Tagine
Chickpea Stew
Moroccan Meatballs
Moroccan Couscous
Shirazi Salad
Falafels
Pita and Zaatar Breads
Tahini Dip

Carving Station
A Uniformed Chef Required:
Your Choice of Two (2):
Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus
Whole Roasted Strip Loin with Port Wine Sauce
Rack of Lamb with Mignonette
Filet of Beef with Bearnaise Sauce
Cedar Plank Salmon with Hoisin Smoked Chili Sauce
(extra $15.00 per person)

Small Plate Station
Silver Dollar Rolls Included
(Two (2) Uniformed Chef Attendants Required)
Your Choice of Three (3) Plates:
“Martini Steak Diane”
served with London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions
and Cognac Shallot Sauce
“Chicken Milanese”
served with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese and Red Onion Salad
“Balsamic Infused Short Ribs”
served with Caramelized Cippolini Onions and Cranberries
“Charred Boneless Citrus Glazed Cornish Hen”
served with Teardrop Tomato Confit and Braised Baby Fennel
“Hoisin Glazed Duck Leg Confit”
served with Braised Red Cabbage and Scallions
“Broccolini Salad”
served with Red Onions, Green Tomatoes and Black Garlic and Olive Confit
“Savory Wild Rice”
served with Bell Peppers, Chickpeas and Toasted Almond Silvers
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Stations (continued)

Southern Station:
Hot Buffalo Wings with Blue Cheese Dipping Sauce
Jalapeno Poppers
Pigs in Blankets
Nachos with Beans and Traditional Toppings

Seafood Station
*Your Choice of Three (3) Items:*
Ahi Tuna with Seaweed Salad
Salmon Rillettes with Truffle Scented Toast Points
Blackened Snapper with Cajun Corn
Oysters Rockefeller
Poached Salmon on Baby Spinach
Pistachio Crusted Cod with Celeriac Slaw and Olives
*served with Hollandaise, Chipotle Remoulade, Béarnaise and Smoked Chili*

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

Mousse Station
*Your Choice of Two (2) Flavors:*
Chocolate
Chocolate Banana
Dark Chocolate
Lemon
Raspberry Chocolate
Trio of Chocolate

Petit Desserts
*Your Choice of Two (2):*
Assorted Miniature Pastries
Caramelized Cashews
Fruit Cocktail in a Martini Glass
Lemon Bars