



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) \$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

212.854.1200 + facultyhouse.com
64 Morningside Drive + New York, New York 10027

FACULTY HOUSE | 
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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

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Dinner Stations

Select Four (4)

Pasta Station

A **Uniformed Chef** Required

Your Choice of Two (2) Types of Pasta:

Cavatelli, Capellini, Gnocchi, Farfalle, Pappardelle, Mushroom Ravioli

Your Choice of Two (2) Sauces:

Marinara, Chicken Bolognese, Lobster Cream, Pesto Cream,
Roast Garlic , Rock Shrimp, Mushroom Ragout

Risotto Station

A **Uniformed Chef** Required

Your Choice of Two (2) Types of Risotto:

Corn Risotto Cakes with Tomato Chutney

Farro Risotto with Rock Shrimp and Shaved Pecorino

Smoked Duck Risotto with English Peas and Parmesan

Pancetta Risotto with Swiss Chard, Smoked Tomato and Fontina Cheese

Slider Station

Your 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

Sesame Chicken with Scallion Ginger Sauce

Miniature Vegetarian Spring Rolls

Cold Sesame Noodles with Vegetables

Teriyaki Chicken Wings

served with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce

Dim Sum Station

Your Choice of Steamed or Crispy:

Chicken Lemon Grass Pot Sticker

Vegetable Dumpling

Shrimp Spring Roll

Vegetable Thai Summer Rolls

Pork Dumplings

served with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce



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 Béarnaise 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

“Broccoli 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



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 Rilletes 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