The Faculty House Wedding Package
Buffet

Your Special Customized Wedding Package Includes the Following:

Butler Passed Signature Cocktail 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) & one cocktail station
Four Hour Dinner Dance Buffet Dinner
Sommelier’s Selection of House Wine throughout Dinner
Champagne Toast
Custom Special Event 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

$165.00 per person

All prices are subject to NY sales tax

Additional Charges:
$3,000.00 Room Rental Charge for Skyline Level
$2,000.00 Room Rental Charge for Presidential Level & Seminar Level
$1,000.00 Room Rental Charge for Ivy Lounge
Ceremony Charge $700
Coat Check (Optional) $175 Per Attendant (1 Per 100 Guests)
Bartender $175 Per Bartender (1 Per 75 Guests)
Reception Chef Attendant (Optional) $175 Per Chef (1 Per 100 Guests)
Parking Rates Available on Request
Cocktail Hour Hors D’Oeuvres
Select eight (8)

Cold
Tomato Chili Bruschetta
Maryland Crabmeat Salad on Cucumber Rounds
Curried Chicken Salad on Herb Tartlet
Spicy Tuna Tartare on Rice Crackers
Avocado and Lobster Salad on Crispy Phyllo Shell
Skewered Mozzarella and Roasted Tomato
Jumbo Asparagus wrapped with Prosciutto di Parma
Shooters: Jumbo Shrimp with Bloodining Mary and Celery
Smoked Duck with Cherry and Chives
Blackened Snapper with Avocado Hash on Potato Crisps
Poached Fig with Fresh Mint
Tenderloin of Beef
Baby Potato with Crème Fraiche and Caviar
Vegetarian Caponata Tartlet
Smoked Salmon Roulades
Goat Cheese Tartlet with Petit Ratatouille
Truffle Lobster Medallion on Pumpernickel Toast
Vegetarian or Crab Thai Summer Roll
Mojo Roasted Chicken Tartlet
Tuna on Daikon Slice with Soy Sauce
Smoked Salmon Napoleon
Camembert Cheese with Raspberry

Hot
Jumbo Lump Crab Cake with Spicy Mayonnaise
Vegetable Dumplings
Chicken Lemongrass Potsticker
Shrimp Dumpling
Ratatouille in Phyllo
Mushroom Vol Au Vent
Franks en Croute with Dijon Mustard Sauce
Assorted Quiches
(Choice of two quiches: Lorraine, Artichoke and Goat Cheese, Broccoli and Fontina, Sundried Tomato and Mushroom)
Mini Angus Sliders
Braised Short Rib over Polenta with Gorgonzola Sauce
Mini Chicken Tacos
Mini Creole Chicken Slider
Thai Chicken Lollipop
Beef Wellington
Mini Cuban Slider
Crispy Shrimp
Scallion Potato Pancake with Sour Cream and Caviar
Teriyaki Salmon Skewer
Lamb Kebobs
Chicken Sate with Thai Peanut Sauce
Classic Potato Knish
Cocktail Hour Stations
Select One (1)

Crudités and Cheese Display
An Elaborate Display of Crudités with Choice of Two Dipping Sauces
An International Selection of Cheeses served with Fresh Fruit Garniture, French Baguettes and Cracker

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
Orichetti with Ground Sausage, 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

Asian Station
Chicken Lemon Grass Pot Sticker
Vegetable and Chive Dumpling
- Shrimp Spring Roll
- Thai Summer Rolls
- Asian Baby Back Ribs
- Shrimp and Vegetable Dumpling
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

Slider Station
Choice of Two (2) Types of Sliders:
- Beef Brisket Sliders
- Cuban Sliders
- Creole Chicken Slider
- Beef Burger Slider

Lettuce Wrap Station
A Uniformed Chef Preparing Thai Curry Short Ribs and Shredded Peking Duck with Ginger and Chile Dipping Sauce, Micro Basil and Mint, Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles (additional $15.00)
**Cocktail Hour Stations Continued**

**Carving Station**
A Uniformed Chef Will Carve Your Choice of:
- Rack of Lamb
- Roasted Beef Tenderloin
- Whole Roasted Strip Loin
- Roasted Turkey Breast
- Teriyaki Cedar Plank Salmon
- Pastrami and Corned Beef
(all the above served with the appropriate garnish)
(additional $15.00 pp)

**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 $20.00 pp)

**Sushi Bar**
Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
(additional $20.00 pp)

A Uniformed Chef Preparing Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00 pp)
**Buffet Dinners**
All Buffets Served With Rolls and Sweet Butter

*Select One (1)*

**Dinner Buffet # 1**
Caesar Salad with Shaved Parmesan Cheese and Herbed Croutons

Grilled Asparagus with Dijon Vinaigrette

Bowtie Pasta with Tomatoes, Basil, and Shaved Ricotta Salate

Seared Chicken Provencal

Grilled Salmon with Lemons and Capers

Rosemary Potatoes

Steamed Seasonal Vegetables

**Dinner Buffet # 2**
Mixed Greens with Shallot Vinaigrette

Cajun Chicken Salad

Green Onion Potato Salad

Barbecue Beef Brisket

Buttermilk Fried Chicken

Roasted Garlic Mashed Potatoes

Collard Greens
Buffet Dinners Continued
All Buffets Served With Rolls and Sweet Butter

Dinner Buffet # 3
(additional $10.00 per person)
Organic Mixed Greens with Apples and Caramelized Pecans
Grilled Assorted Seasonal Vegetables
Caprese Salad with Buffalo Mozzarella and Tomatoes
Penne alla Vodka with Shrimp
Mignonettes of Beef with Bordelaise Sauce
Roasted Peruvian Potatoes
Haricot Vert

Dinner Buffet # 4
(additional $20.00 per person)
Organic Mixed Greens with Blue Cheese, Vine Ripened Tomatoes and Aged Balsamic Vinaigrette
Grilled Vegetables
Oven Roasted Pastrami Rubbed Salmon
Penne Pasta with Smoked Chicken, Artichokes and Sundried Tomatoes
Roasted Sirloin of Beef with Roasted Shallot and Red Wine Sauce
Sautéed Baby Vegetables with Thyme
Roasted Yukon Gold Potatoes