The Faculty House Wedding Package
Buffet

Your Special 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) & 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

$175.00 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) $180 Per Attendant (1 Per 100 Guests)
- Bartender $180 Per Bartender (1 Per 75 Guests)
- Uniformed Chef (Optional) $180 Per Chef (1 Per 100 Guests)
- Parking Rates Available on Request
**Cocktail Hour Hors D’Oeuvres**

Select eight (8)

**Cold**
- Caprese Skewer
- Thai Vegetarian Summer Roll
- Poached Fig with Fresh Mint and Feta Cheese
- Hummus in a Cucumber Round
- Goat Cheese Tartlet with Vegetable Confetti on an Edible Spoon
- White Asparagus wrapped with Prosciutto di Parma
- Spicy Tuna Tartare on Rice Cracker
- Smoked Salmon Napoleon
- California Roll
- Seared Tuna on a Crispy Rice Cracker with Sweet Soy
- Salmon Salad in an Herb Tartlet
- Gravlax Rosette on Pumpernickel Crouton
- Mini Lobster Roll
- Frutti Di Mare
- Maryland Crabmeat Salad on Cucumber Round
- Avocado and Lobster Salad on Herb Tart Shell
- Curried Chicken Salad
- Smoked Duck with Cherry and Chives

**Hot**
- Vegetable Dumpling
- Assorted Quiche
- Brie Cheese with Caramelized Onions on a Crouton
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Brioche Crab Melt
- Chicken Pot Pie en Croute
- Chicken Sate with Thai Peanut Sauce
- Chicken Tikka
- Mini Chicken Taco
- Chicken and Potato Samosa
- Pulled Pork Slider with Coleslaw
- Lamb Kebob
- Mini Hot Dog
- Beef Slider
- Beef Wellington
- Swedish Meatball
- Mini Cuban
- Mini Ruben
- Beef Empanada
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 Crackers

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 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

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
- Shrimp Spring Roll
- Vegetable Thai Summer Roll
- Asian Baby Back Rib
- Pork Dumpling
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

NY Deli Station
A Uniformed Chef Slicing Pastrami and Corned Beef
with Potato Rolls, Mustard, Thousand Islands and Pickles
- Potato Salad
- Cole Slaw
- Mini Hot Dogs with Onions and Sauerkraut
Cocktail Hour Stations Continued

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

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 $15.00pp)

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
Display of pre-made sushi and sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
(additional $20.00pp)

A Uniformed Chef preparing fresh sushi and sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00pp)
Buffet Dinners
All Buffets Served With Rolls and Sweet Butter
Select One (1)

Dinner Buffet # 1
Caesar Salad with Parmesan Cheese and Herb Croutons
Grilled Asparagus with Dijon Vinaigrette
Orzo Pasta with Tomatoes, Basil, and Ricotta Salata
Seared Chicken with Tomato Bruschetta and Demi-Glace
Grilled Salmon with Lemons and Capers
Oven Rosemary Potatoes
Seasonal Vegetables

Dinner Buffet # 2
Seasonal Mixed Greens with Shallot Vinaigrette
Cajun Chicken Salad
Green Onion Potato Salad
Barbecue Beef Brisket
Buttermilk Fried Chicken
Roasted Garlic Mashed Potatoes
Collard Greens

Dinner Buffet # 3
Frisee Salad with Goat Cheese, Dried Cherries and Champagne Vinaigrette
Wild Rice Salad with Asparagus, Cranberries and Burnt Honey Dressing
Grilled Vegetables and Antipasto
Oven Roasted Bass with Citrus Tarragon Cream
Merlot Braised Short Ribs
Medley of Baby Vegetables
Roasted Parmesan Potatoes
Buffet Dinners Continued
All Buffets Served With Rolls and Sweet Butter

Dinner Buffet # 4
(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 Marble Potatoes
Haricot Vert

Dinner Buffet # 5
(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