The Faculty House Wedding Package
with Choice Entrée

**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

Three-Course Plated Dinner with Choice Entrée

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

**$215.00 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 $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
- Maryland Crabmeat Salad on Cucumber Round
- Curried Chicken Salad
- Spicy Tuna Tartare on Rice Cracker
- Avocado and Lobster Salad on Herb Tart Shell
- White Asparagus wrapped with Prosciutto di Parma
- Smoked Duck with Cherry and Chives
- Blackened Snapper with Avocado Hash on Potato Crisps
- Poached Fig with Fresh Mint and Feta Cheese
- Goat Cheese Tartlet with Vegetable Confetti on an Edible Spoon
- Thai Vegetarian Summer Roll
- Roasted Mojo Chicken
- Smoked Salmon Napoleon
- Seared Tuna on a Crispy Rice Cracker with Sweet Soy
- Gravlax Rosette on Pumpernickel Crouton
- Camembert Cheese with Raspberry
- Mini Lobster Roll

**Hot**
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Vegetable Dumpling
- Shrimp Spring Roll
- Chicken Pot Pie en Croute
- Mini Mac and Cheese (with Cous Cous)
- Mini Hot Dog
- Assorted Quiche
- Beef Slider
- Pulled Pork Slider with Coleslaw
- Mini Chicken Taco
- Beef Wellington
- Swedish Meatball
- Mini Cuban
- Crispy Shrimp
- Chicken Sate with Thai Peanut Sauce
- Asian Salmon Skewer
- Lamb Kebob
- Mini Ruben
- Polenta with Braised Short Rib on Edible Spoon
- Chicken Tikka
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
- 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)
Plated Dinner Appetizers
Select One (1)

Hot Appetizer
Porcini Mushroom Veloute with Truffle Potato Dumplings
Butternut Squash and Roasted Apple Soup
Lobster Bisque with Crust
Roasted Duck Breast with Duck Leg Confit Crepe
Taleggio Cheese Tartlet with Caramelized Onions and Roasted Tomato Sauce
Fiocchi (Cheese and Pear Pasta) with Parmesan Cheese Sauce
Lobster Ravioli with a Buerre Blanc and Julienne of Smoked Salmon

Cold Appetizer
Salad of Baby Arugula with Radicchio, Shaved Fennel, Pecorino Romano and White Balsamic Vinaigrette
Hearts of Romaine with Parmesan Cheese, Croutons and Caesar Dressing
Frisee Salad with Roasted Beets, Goat Cheese, Candied Pecans, Roasted Apples and Sherry Vinaigrette
Mesclun Leaves with Blistered Tomatoes, Radishes, Toasted Pine Nuts and Champagne Vinaigrette
Avocado and Tuna Tartare with Micro Greens, Waffle Potatoes
Roasted Asparagus with Beets, Artichokes, Confit of Tomato, Micro Greens and Warm Mushroom Pouch
Plated Dinner Entrees
Select Two (2)

Poultry
Roasted Chicken Breast with Shaved Brussels Sprouts, Peppered Bacon, Parsnip Puree and Lemon Thyme Chicken Jus

Terra Cotta Roasted Organic Chicken with Caramelized Onions, Rosemary, Sage, Fingerling Potatoes, Baby Artichokes and Sweet Vermouth

Chicken Milanese with Soft Parmesan Polenta, Sautéed Broccolini, Tomato Bruschetta and Pecorino Romano

Beef
Our Signature Boneless Braised Short Rib with Roasted Root Vegetables, Truffle Mashed Potatoes, Fried Onions and a Red Wine Reduction

Roasted Sliced Beef Tenderloin with Potato Roasti, French Beans, Baby Carrots and a Port Wine Sauce

Filet Mignon with Gruyere Creamed Spinach, Rosemary Fingerling Potatoes, Blistered Tomatoes and Homemade Steak Sauce
(additional $12.00pp)

Fish
Herb Crusted Salmon over Toasted Israeli Cous Cous with Vegetable Confetti and Beurre Blanc Sauce

Marinated Black Bass with Micro Wasabi, Edamame, Jasmine Rice, Gingered Tomatoes, Enoki Mushrooms and Mirin Glaze

Roasted Sea Bass with Celery Root Puree, Spinach, Roasted Cherry Tomatoes, Capers and Lemon Zest
(additional $12.00pp)

Silent Vegetarian
(Included in package)

Vegetable Napoleon with Roasted Pepper Coulis over Quinoa