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 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

$195.00 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.
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.

Cocktail Hour Stations
Select One (1)

Crudités and Cheese
Display of Crudité and an International Selection of Cheeses
served with Fresh Fruit Garniture, French Baguettes, Crackers and a Choice of Two Dipping Sauces for the Crudité

Antipasto Station
Salami, Prosciutto, Soppressata
Tuscan Olives and Artichokes with Fresh Herbs
Heirloom Carrots and Spicy French Lentils
Bread Sticks and French Bread

Fry Station
Your Choice of Three (3) Fries:
Avocado Fries, Truffle Risotto Nuggets, Sweet Potato Fries, Zucchini Fries,
Portobello Mushroom Fries, Old Country Steak Fries
Your Choose Three (3) Dips:
Chipotle Mayo, Cheddar Cheese Sauce, Chimichurri, Honey Truffle Butter,
Spicy Ketchup, Tequila Salsa

Seafood Station
Your Choice of Four (4) 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

Sushi Station
Display of Pre-Made Sushi and Sashimi
served with Pickled Ginger, Wasabi, and Soy Sauce
(additional $10.00pp)
Cocktail Hour Stations (continued)

Carving Station
A Uniformed Chef Required
Your Choice of One (1):
- 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 (additional $15.00pp)

South Pacific
Seared Ahi Tuna Pizza
served with Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
Peking Duck Moo Shu Wrap
served with Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce
Asian Coleslaw
served with Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad (additional $20.00pp)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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 Bean and Onion 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 Charcuterie Platter with Cheese
Oven Roasted Bass with Citrus Tarragon Cream
Merlot Braised Short Ribs
Medley of Baby Vegetables
Roasted Parmesan Potatoes

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.

Buffet Dinners (continued)
All Buffets Served with Rolls and Sweet Butter

**Dinner Buffet # 4**
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

*(additional $10.00 per person)*

**Dinner Buffet # 5**
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

*(additional $15.00 per person)*