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.
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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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**Cocktail Hour Stations**

**Select One (1)**

**Crudités and Cheese**

Display of Crudités and an International Selection of Cheeses

*served with Fresh Fruit Garniture, French Baguettes, Crackers and a Choice of Two Dipping Sauces for the Crudités*

**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)
**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

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

_Faculty House_  
_Columbia University_
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

Mignonette of Beef with Bordelaise Sauce

Roasted Marble Potatoes

Haricot Vert

(additional $15.00 per person)