The Faculty House Bar & Bat Mitzvah Package
Dinner Stations Menu

**Your Customized Bar & Bat Mitzvah 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(8))
- Four Hour Dinner Dance
- Four (4) Reception Stations
- Sommelier’s Selection of House Wine throughout Dinner
- Champagne Toast
- Custom Special Events 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:**
- $3,000.00 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
Dinner Stations
Select Four (4)

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
  - Thai Summer Roll
  - Asian Baby Back Rib
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

Carving Station
A Uniformed Chef Will Carve Your Choice of:
  - Rack of Lamb
  - Whole Roasted Strip Loin
  - Roasted Turkey Breast
  - Teriyaki Cedar Plank Salmon
  - Pastrami and Corned Beef

Southern Station:
  - Buttermilk Fried Chicken Bites
  - Macaroni and Cheese
  - Southern-Style Cole Slaw
Dinner Stations Continued

**Lettuce Wrap Station**
A Uniformed Chef Preparing Thai Curry Short Rib, Shredded Peking Duck and Vegetables Julienne with Ginger and Chile Dipping Sauce, Micro Basil and Mint, Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles

**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

**Latin Station**
Taco Bar (Chicken and Beef)
Tostones of Plantain
Rice and Beans
Fresh Pico de Gallo, Guacamole and Tortilla Chips

**Mediterranean Station**
Lamb Kebobs with Tsaziki sauce
Mediterranean Orzo Salad
Greek Salad with Stuffed Grape Leaves and Feta
Keftedes (Baby Greek Meatballs)

**Crepe Station**
A Uniformed Chef Preparing a Choice of Two (2) Crepes: Chocolate and Banana Crepe, Crepe Suzette, Bananas Foster Crepe

**Omelet Station**
Assortment of Vegetables and Cheeses

**French Toast Station**
Brioche French Toast
Warm Maple Syrup
Warm Berry Compote
Dinner Stations Continued

**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

A Uniformed Chef Preparing Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00pp)