FACULTY HOUSE
CATERING & EVENTS

Meetings, Seminars & Conference Services
Continental Breakfast

**Continental**  
29  
Assorted Danishes, Muffins & Croissants  
New York Style Bagels  
with Cream Cheese, Fruit Preserves & Butter

**Executive Continental**  
43  
Assorted Danishes, Muffins & Croissants  
New York Style Bagels  
with Cream Cheese, Fruit Preserves & Butter  
Assorted Yogurt Loaves  
Seasonal Sliced Fruit & Berries

Hot Breakfast

**American Breakfast**  
46  
Assorted Danishes, Muffins & Croissants  
New York Style Bagels  
with Cream Cheese, Fruit Preserves & Butter  
*Choice of One:* Bacon or Turkey Bacon  
Griddle Potatoes with Peppers and Onions  
Scrambled Eggs with Chives

**Columbia Breakfast**  
56  
Assorted Danishes, Muffins & Croissants  
New York Style Bagels  
with Cream Cheese, Fruit Preserves & Butter  
Hickory Smoked Bacon  
Griddle Potatoes  
Scrambled Organic Brown Eggs  
Seasonal Fruit Salad  
Assorted Cereals

**The New Yorker**  
64  
Assorted Danishes, Muffins & Croissants  
New York Style Bagels  
with Cream Cheese, Fruit Preserves & Butter  
Corned Beef Hash  
Griddle Potatoes  
Eggs benedict  
Seasonal Fruit Salad  
Assorted Cereals

Breakfast Buffets include:  
Coffee, Decaf & Assorted Teas  
Choice of Two Juices: Orange, Grapefruit, Apple Cranberry
**BREAKFASTS**

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### Breakfast Stations

**Oatmeal Station**
15
Brown Sugar, Raisins and toasted Walnuts

**Yogurt Station**
27
Honey, Fresh Berries & Granola

**Omelet Station**
*(Chef Attendant Required)*
30
Mushrooms, Tomatoes, Onions & Bell Peppers
Cheddar & Swiss
Ham & Bacon

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### By the Platter

**Smoked Salmon**
78
Smoked Salmon Lox
Bagels with Cream Cheese
Capers, Diced Tomatoes, Lemons, Red Onions
Sliced Eggs

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### Side Orders

**Hash Brown Patties**
7

**Applewood Smoked Sausage**
7

**Turkey Sausage**
7

**Individual Assorted Yogurt**
9

**Assorted Cereals**
9

**Grits**
15
with Butter and Cheese

**Sliced Fresh Fruit**
18

**Individual Quiches**
18
Lorraine
Vegetable

**Hot Breakfast Wraps**
18
*Choice of Two (2):*
Bacon, Egg & Cheese
Sausage, Egg & Cheese
Egg & Cheese

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### By The Dozen

**Hard Boiled Eggs**
26

**Whole Fruits**
37
Apples
Oranges
Bananas

**Fresh Pastries**
24
Croissants
Danishes
Muffins

**Bagels**
27
with Cream Cheese, Fruit Preserves & Butter
**Savory**

- **Assorted KIND Bars**
  - 6
- **Individual Bags of Snacks**
  - 8
  Pretzels, Popcorn, Potato Chips, Terra Chips
- **Popcorn Bar**
  - 11
  Chocolate, Kettle Corn, Salted Caramel, Chipotle
- **Soft Pretzels**
  - 11
  Cinnamon, Salt
- **Chips & Guacamole**
  - 25
  Tortilla Chips, Salsa, Corn Salsa, Pico de Gallo, Sour Cream
- **Assorted Mini Sandwiches & Wraps**
  - 27

**Sweet**

- **Chocolate Dipped Strawberries**
  - 6
- **Individual Assorted Yogurt**
  - 9
- **Sliced Fresh Fruit**
  - 18
- **Mousse Station**
  - 21
  *Choice of Two (2):*
  - Chocolate, Chocolate Banana, Dark Chocolate, Lemon, Raspberry Chocolate, Trio of Chocolate

**Healthy**

- **Health Break Package**
  - 29
  - Fresh Cut Vegetables
  - Hummus
  - Individual Assorted Yogurt
  - Seasonal Sliced Fresh Fruit
  - Assorted Granola Bars

**Combos**

*Add Coffee and Tea Service for an Additional $4*

- **Coffee Cake**
  - 14
- **Assorted Scones**
  - 15
  - Blueberry, Chocolate Chip, Cranberry
  - Devonshire Cream & Plum Jam
- **Assorted Cookies & Brownies**
  - 16
- **By The Pound**
  - 18
  - Assorted Pound Cakes & Yogurt Loaves
- **Glen Wayne Doughnuts**
  - 18
- **Petit Desserts**
  - 27
  - Assorted Mini Pastries
  - Caramelized Cashews
  - Fruit Cocktail in a Martini Glass
  - Lemon Bars
- **International Desserts**
  - 36
  - Baklava
  - Churros
  - French Beignets
  - Opera Torte
  - Zeppole
## Classic Box Lunch

**33**

*Choice of Three (3):* Classic Sandwiches or Box Salads
- Mayo & Mustard
- Apple
- Chips
- Soda or Water

## Gourmet Box Lunch

**39**

*Choice of Three (3):* Gourmet or Classic Sandwiches or Box Salads
- Mayo & Mustard
- Cookie
- Penne Pasta Salad
- Soda or Water

## Gourmet Sandwich Buffet

**51**

*Choice of Three (3):* Gourmet or Classic Sandwiches or Box Salads
- Mayo & Mustard
- Pickles
- Assorted Cookies & Brownies

*Choice of Two (2) Side Salads:* Penne Pasta, Potato, Mixed Garden or Fruit Salad
- Soda or Water

*Add An Additional Sandwich Choice for an Additional $5*

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## Sandwich & Salad Options

### Boxed Salads

*All Salads Served with an Assortment of Dressing Packets*

- Classic Caesar Salad with Grilled Chicken
- Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Tofu
- Mixed Greens Salad with Grilled Vegetables, Sliced Egg, Tabbouleh and Turkey
- Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Chicken

### Classic Sandwiches

- Grilled Chicken Caesar Salad in a Wrap
- Crispy Chicken with Lettuce, Tomato, Guacamole and Spicy Mayo in a Wrap
- Roast Beef with Organic Greens, Tomato and Provolone on Pumpernickel
- Roast Turkey with Swiss Cheese, Organic Greens and Tomato on a Brioche Roll
- Virginia Ham with Mild Cheddar, Organic Greens and Tomato on a Kaiser Roll
- Tuna Salad with Mesclun and Tomato in Assorted Wraps
- Grilled Eggplant with Mozzarella, Arugula and Tomato on a Garlic Baguette
- Curried Vegetables in an Everything Pita

### Gourmet Sandwiches

- Grilled Herbed Chicken Cutlets with Arugula and Roasted Pepper on a Multi-Grain Roll
- Chicken Francese with Mozzarella, Arugula, Tomato and Citrus Dressing on a Semolina Hoagie
- Roasted Sirloin of Beef with Organic Greens, Tomato, Jack Cheese and Horseradish Cream on a Club Roll
- Roasted Turkey with Muenster Cheese, Lettuce and Cranberry Spread on an Herbed Pocket Roll
- Roast Turkey with Tabbouleh and Wilted Kale in a Wrap
- Pastrami with Caramelized Onions, Swiss Cheese and thousand Island Dressing on Pumpernickel
- Black Forest Ham with Brie Cheese, Dried Fruit Compote and Green Leaf on a Ciabatta Roll
- Smoked Salmon with Red Onion, Cucumber, Tomato and Chive Cream Cheese on Multi-Grain Roll
- Breaded Eggplant with Provolone, Roasted Red Pepper, Arugula, and Balsamic Dressing on Focaccia Bread
- Black Beans with Corn, Quinoa, Romaine Lettuce, Sour Cream and Avocado Dressing in a Wrap
### New York Deli
**66**
- Seasonal Soup
- Caesar Salad
- Chilled Primavera Pasta Salad
- Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
- Potato Salad
- Sliced: Ham, Turkey, Roast Beef
- Tuna Salad
- Sliced: Cheddar, Swiss and Muenster
- Assorted Sliced Breads
- Assorted Cookies and Brownies

### Alma Mater
**74**
- Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
- Char Grilled Asparagus Salad with Parmesan Cheese
- Bocconcini Salad with Grape Tomatoes and Basil
- Chicken Florentine with Pan Gravy on a Bed of Sautéed Spinach
- Seared Red Snapper with Tomatoes and Lemon Caper Sauce
- Wild Rice Pilaf
- Baby Carrots and Zucchini
- Tiramisu

### Healthy Lunch
**74**
- Cucumber, Broccoli and Kale Salad with Olives, Grape Tomatoes and Lime Dressing
- Organic Greens with Apples, Walnuts and Apple Cider Vinaigrette
- Hearts of Palm with Tomato, Avocado and Champagne Dressing
- Chilled Steamed Chicken and Watercress with Scallion Sesame Dressing
- Cold Poached Salmon with Red Onions and Green Parsley Mayonnaise
- Whole Grain Rolls
- Vegetable Chips and Guacamole Dip
- Sliced Fresh Fruit
- Assorted Cookies and Brownies

### American
**74**
- Cucumber and Tomato Basil Salad
- Roasted Asparagus and Radicchio
- Classic Potato Salad
- Grilled Chicken with Rosemary Jus
- Seared Salmon with Dill Sauce
- Penne with Mozzarella, Basil, Garlic, Tomatoes and Olive Oil
- Steamed Seasonal Vegetables
- Sliced Fresh Fruit
- Assorted Cakes

### Asian
**74**
- Mesclun and Seaweed Salad with Shredded Carrots and Ginger Dressing
- Cold Sesame Vegetable Noodles
- Stir-Fry Red and Green Cabbage with Snow Peas, Mushroom, Bean Sprouts and Crispy Ginger
- Thai Curry Chicken
- Hoisin Glazed Sea Bass
- Jasmine Rice
- Almond Cookies
- Mandarin Orange Segments
BUFFETS

All Buffets Include Rolls & Sweet Butter

**Barbecue**

74

- Cajun Chicken Salad
- Green Onion Potato Salad with Pommery Mustard
- Tangy Cucumber and Tomato Salad with Dill and Red Onion
- BBQ Ribs
- Fried Chicken
- Buttermilk Mashed Potatoes
- Sautéed Kale with Caramelized Onions
- Fruit Salad
- Assorted Tarts and Tortes

**International**

74

- Quinoa with Bell Peppers and Toasted Pine Nuts
- Caesar Salad
- Greek Salad
- Traditional Beef Bourguignon
- Chicken Francese with Lemon Caper Sauce
- Garlic Mashed Potatoes
- Sliced Fresh Fruit
- Cheesecakes
- Assorted Mini Pastries

**Italian**

74

- Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
- Antipasto Board with Cheese, Grilled Vegetables and Cured Meats
- Arugula Salad with Roasted Pear and Crumbled Blue Cheese
- Chicken Piccata
- Shrimp Scampi with Penne in Lemon Caper Sauce
- Eggplant Rollatini
- Garlic Sautéed Broccolini
- Sliced Fresh Fruit
- Tiramisu
- Biscotti

**French**

74

- Vegetable Niçoise Salad with Roasted Apple, Arugula, Goat Cheese and Apple Cider Vinaigrette
- Mesclun Salad with Chef’s Choice Dressing
- Sirloin with Green Peppercorn Sauce
- Seared Salmon with Beurre Blanc
- Potatoes Au Gratin
- Roasted Root Vegetables
- Sliced Fresh Fruit
- Assorted Mini Pastries
- Tiramisu
- Biscotti

**Thinker**

83

- Garden Grilled Vegetable Salad with Herbs and Roasted Garlic
- Grilled Sliced Portabella Mushrooms and Goat Cheese with Balsamic Dressing
- Herb Crusted Salmon with Beurre Blanc
- Sirloin of Beef with Cannellini Bean Ragout
- Cheese Tortellini with Pesto Broth
- Roasted Potatoes with Parmesan
- Sautéed Broccoli with Garlic
- Sliced Fresh Fruit
- Assorted Miniature French Pastries
Enjoy a curated menu of local and sustainable dishes and give back to our community. A portion of your bill ($5 per person) will be donated to benefit a local non-profit organization -- plus Columbia University Event Management will match with an additional $5 donation for each of your guests.

**Blue Menu**

80

Mesclun, Frisée and Wild Arugula Salad with Homemade Balsamic Dressing  
(*Satur Farms, NY*)

Tomato and Mozzarella Caprese Salad  
(*Luck Tomatoes, NY; Lioni Mozzarella, NJ*)

Pioppini Mushroom and Barley Soup  
(*Rhode Island*)

Spaccatelle Pasta alla Vodka  
(*Lucky Tomatoes, NY; Ronny Brook Farm, NY*)

Grilled Chicken Breast on a Bed of Sautéed Garlic Spinach  
(*Lancaster, NJ*)

Oven Roasted Marinated Cod with Saffron Caper Cream Sauce  
(*Northeast Atlantic Cod*)

Sautéed Baby Bok Choy and Carrots  
(*Satur Farms, NY*)

Herb Roasted Fingerling Potatoes  
(*Skrapini Farm, NJ*)

Sliced Fresh Fruit

Homemade Cookies

All Buffets Include Rolls & Sweet Butter
PLATED MENU

Plated Lunch with Soup  
93
Plated Lunch with Salad  
99
Plated Lunch with Appetizer  
112

Plated Dinner with Soup  
99
Plated Dinner with Salad  
105
Plated Dinner with Appetizer  
118

Additional Entrée Choice  
21

Salads

Autumn Green  
Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples, Burnt Honey Dressing

Boston Bibb  
Toasted Walnuts, Apples, Cranberries, Walnut Oil & Apple Cider Vinaigrette

Baby Kale  
Toasted Almonds, Crispy Shiitake, Lime Dijon Dressing

Hudson Valley  
Roasted Yellow Tomato Wedge, Chevre on a Toasted Crouton, Roasted Portobello Mushroom, Tomato Vinaigrette

Baby Spinach  
Roasted Butternut Squash, Shaved Smoked Gouda, Honey Lemon Vinaigrette

Bistro  
Goat Cheese, Roasted Pear, Red Pepper, Walnut Crumbs, Champagne Vinaigrette

House  
Blistered Tomatoes, Radishes, Toasted Pine Nuts, Champagne Vinaigrette

Arugula and Radicchio  
Fried Artichoke, Toasted Pine Nuts, Red Wine Honey Dressing

Caprese  
Fresh Mozzarella, Beef Steak Tomato, Kalamata Olives, Basil, Balsamic Glaze

Soups

Lobster Bisque
New England Clam Chowder
Butternut Squash Bisque
Roasted Tomato
Italian Wedding
Mushroom Barley
Minestrone

Appetizers

Maryland Crabcake  
Micro Greens, Remoulade Sauce

Salmon Crudo  
Petit Micro Greens, Salmon Roe, Orange Essence

Tuna Tartare  
Avocado, Waffle Potatoes, Micro Greens

Roasted Duck Breast  
Duck Leg Confit Crepe, Caramelized Chestnuts, Goat Cheese
PLATED MENU

Entrées

Pesto Crusted French Cut Chicken Breast
Sun-dried Tomato Succotash, Polenta Cake, Caramelized Endive

Pan Roasted Herb Chicken Breast
Wild Rice Pilaf, Grilled Asparagus, Shallot Tomato Provencal

Chicken Francese
Mashed Potatoes, Shaved Brussels Sprouts, Tomato Bruschetta, Pecorino Romano

Chicken Roulade
Stuffed Breast with Mushroom and Spinach, Peruvian Potato, Red Swiss Chard, Chardonnay Au Jus

Filet Mignon
Sweet Potatoes Pommes, Anna, Sautéed Spinach, Green Peppercorn Sauce

Boneless Braised Short Rib
Bundled Root Vegetables, Basil Chips, Truffle Mashed Potatoes, Caramelized Cippolini Onions

Roasted Sliced Beef Tenderloin
Basket of Red Bliss Potatoes, Fava Bean Puree, Malibu Carrots, Port Wine Reduction

Herb Crusted Salmon
Sweet Potato Orzo, Roasted Asparagus, Red Pepper Ragout

Seared Artic Char
Blistered Cherry Tomatoes, Potato Frizzle, Fennel, Pernod Essence

Miso Marinated Snapper
Thai Coconut Rice, Shaved Bok Choy, Black Garlic Tamarind Sauce

Potato Crusted Cod
Saffron Cauliflower Risotto, Sautéed Spinach, Beurre Blanc

Grilled Vegetable Strudel
Sautéed Bell Peppers, Garlic Spinach

Vegetable Napoleon
Quinoa, Red Pepper Coulis

Ginger and Garlic Vegetable Stir-Fry
Jasmine Rice

Lentil Stuffed Zucchini
Spaghetti Vegetables

Desserts

Raspberry Chambord Torte
Raspberry Puree

Seasonal Trio of Sorbets
Fresh Berries

Dark Belgium Chocolate Mousse Torte
Spiced Vanilla Cream

Cream Cheese and Lemon Curd Tart

Traditional Key Lime Tart

Raspberry Chambord Torte
Raspberry Puree

Pecan Tart
Kahlua Cream

Chocolate Flourless Torte
Zesty Blood Orange Mousse

Flourless Chocolate &Raspberry Ganache Torte
Mango Mousse

Salted Caramel and Chocolate Tart

Fresh Seasonal Fruit Tart
PASSED HORS D’OEUVRES

1 Hour Butler Passed Hors D’Oeuvres

33
Choice of Eight (8)

2 Hour Butler Passed Hors D’Oeuvres

47
Choice of Eight (8)

Additional for Stationed Hors D’Oeuvres

10

Cold

Caprese Skewer
Olives and Truffle Balsamic Glaze

Poached Fig
Fresh Mint and Feta Cheese

Thai Vegetarian Summer Roll
Chilled Soba Salad
Cucumber Round

Black Pepper Goat Cheese Tartlet
Caramelized Pineapple and Strawberry Gastrique

Roasted Red Pepper Hummus
Cucumber Round

Mozzarella and Tomato Bruschetta Crostini
Fried Capers

Bagel
Lox and Cream Cheese

Maryland Crabmeat Salad
Cucumber Round

Spicy Tuna Tartare
Cucumber and Rice Cracker

Shrimp Cocktail

Salmon Mousse
Melba Toast

Seared Tuna
Sweet Soy and Crispy Rice Cracker

Avocado and Lobster Salad
Mini Lobster Roll
Curried Chicken Salad
Duck Confit Taco
Spicy Scallion Orange Marmalade

Beef Tenderloin
Boursin Cheese

Asparagus Tip
Prosciutto Di Parma

Hot

Vegetable Dumpling
Assorted Quiche
Spanakopita
Brie Cheese
Caramelized Onion and Crouton

Vermont Cheddar Grilled Cheese
Truffle Butter

Fried Avocado
Tequila Salsa

Mashed Sweet Potato Cup
Sour Cherries

Grilled Vegetable Kebab

Shrimp Spring Roll
Mini Fish Taco

Jumbo Lump Crab Cake
Spicy Mayonnaise

Crispy Shrimp

Asian Salmon Skewer

Chicken Pot Pie en Croute
Mini Chicken Taco

Chicken Sate
Creole Mustard Sauce

Chicken Tikka

Chicken Empanada

Chicken and Potato Samosa
Cranberry Glazed Short Rib Taco

Pigs in a Blanket
Beef Slider

Beef Empanada
Beef Wellington
Swedish Meatball

Chipotle Beef Sate

Smoked Pulled Pork Slider
Tomato Poblano Relish
<table>
<thead>
<tr>
<th>STATIONS</th>
<th>Menu Items</th>
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</thead>
<tbody>
<tr>
<td><strong>Bruschetta</strong></td>
<td>16 Traditional Roma Tomato, Olive Tapenade, Roasted Forest Mushroom &amp; Toasted Ficelle</td>
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<tr>
<td><strong>Cheese Platter</strong></td>
<td>25 American and European Cheese Breadsticks, Crackers, Flat Bread, French Baguette</td>
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<td><strong>Vegetable Crudité</strong></td>
<td>22 Hummus, Salsa</td>
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<tr>
<td><strong>Seasonal Grilled Vegetables</strong></td>
<td>22 Creamy Feta, Caramelized Onion Dip</td>
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<tr>
<td><strong>Sports Bar</strong></td>
<td>25 Hot Buffalo Wings, Blue Cheese Sauce</td>
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<td></td>
<td>Jalapeno Poppers</td>
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<td>Pigs in Blankets</td>
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<td></td>
<td>Nachos with Beans and Traditional Toppings</td>
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<tr>
<td><strong>Asian Station</strong></td>
<td>27 Sesame Chicken, Scallion Ginger Sauce</td>
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<td></td>
<td>Miniature Vegetarian Spring Rolls</td>
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<td></td>
<td>Cold Sesame Noodles with Vegetables</td>
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<td></td>
<td>Teriyaki Chicken Wings</td>
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<td><strong>Dim Sum</strong></td>
<td>28 Choose: Steamed or Crispy</td>
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<td></td>
<td>Chicken Lemon Grass Pot Sticker</td>
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<td>Vegetable Dumpling</td>
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<td>Shrimp Spring Roll</td>
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<td>Pork Dumplings</td>
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<td></td>
<td>Vegetable Thai Summer roll</td>
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<td></td>
<td>Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce</td>
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<tr>
<td><strong>Antipasto Station</strong></td>
<td>29 Salami, Prosciutto, Soppressata</td>
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<td></td>
<td>Tuscan Olives &amp; Artichokes with Fresh Herbs</td>
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<td>Heirloom Carrots &amp; Spicy French Lentils</td>
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<td>Bread Sticks &amp; French Bread</td>
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<td><strong>Moroccan Station</strong></td>
<td>35 Chicken Tagine</td>
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<td>Chickpea Stew</td>
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<td>Moroccan Meatballs</td>
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<td>Moroccan Couscous</td>
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<td>Shirazi Salad</td>
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<td>Falafels</td>
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<td>Pita &amp; Zaatar Breads</td>
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<td>Tahini Dip</td>
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<tr>
<td><strong>Seafood Station</strong></td>
<td>49 Choice of Four (4) Items:</td>
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<tr>
<td></td>
<td>Ahi Tuna with Seaweed Salad</td>
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<td></td>
<td>Salmon Rillettes with Truffle Scented Toast Points</td>
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<td>Blackened Snapper with Cajun Corn</td>
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<td>Oysters Rockefeller</td>
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<td>Poached Salmon on Baby Spinach</td>
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<td>Pistachio Crusted Cod with Celeriac Slaw &amp; Olives</td>
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<td><em>with Hollandaise, Chipotle Remoulade, Béarnaise &amp; Smoked Chili</em></td>
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UNIFORM CHEF STATIONS

(Chef Attendants Required)

Fry

Choice of Three (3) Fries:
- Avocado Fries
- Truffle Risotto Nuggets
- Sweet Potato Fries
- Zucchini fries
- Portobello Mushroom Fries
- Old Country Steak Fries

Choice of Three (3) Dips:
- Chipotle Mayo
- Cheddar Cheese Sauce
- Chimichurri
- Honey Truffle Butter
- Spicy Ketchup
- Tequila Salsa

Risotto

Corn Risotto Cakes with Tomato Chutney
- Farro Risotto with Rock Shrimp & Shaved Pecorino
- Smoked Duck Risotto with English Peas & Parmesan
- Pancetta Risotto with Swiss Chard, Smoked Tomato & Fontina

Pasta Station

Choice of Two (2) Pastas:
- Cavatelli
- Capellini
- Gnocchi
- Farfalle
- Pappardelle
- Mushroom Ravioli

Choice of Two (2) Sauces:
- Marinara
- Chicken Bolognese
- Lobster Cream
- Pesto Cream
- Roast Garlic & Oil
- Rock Shrimp
- Mushroom Ragout

South Pacific Station

Seared Ahi Tuna Pizza
with Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread & tofu Wasabi Dressing
- Peking Duck Moo Shu Wrap
with Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce
- Asian Coleslaw
with Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins & Black Sesame Seed Salad
UNIFORM CHEF STATIONS

(Chef Attendants Required)

**Small Plate Station**

(Two (2) Chef Attendants Required)

52

Choice of Three (3) Plates:

Martini Steak Diane
with London broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions & Cognac Shallot Sauce

Chicken Milanese
with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese & Red Onion Salad

Balsamic Infused Short Rib
with Caramelized Cippolini Onions & Cranberries

Charred Boneless Citrus Glazed Cornish Hen
with Teardrop Tomato Confit & Braised Baby Fennel

Hoisin Glazed Duck Leg Confit
with Braised Red Cabbage & Scallions

Broccolini Salad
with Red Onions, Green Tomatoes, Black Garlic & Olive Confit

Savory Wild Rice
with Bell Peppers, Chickpeas & Toasted Almond Slivers

**Carving Stations**

Glazed Balsamic Grilled Turkey

17

Cranberry Sauce & Turkey Jus

Whole Roasted Strip Loin

33

Port Wine Sauce

Rack of Lamb

41

Mignonette

Filet of Beef

43

Béarnaise Sauce

Cedar Plank Salmon

47

Hoisin Smoked Chili Sauce
Soda Package
9
Assorted Sodas, Bottled Water & Sparkling Water

Coffee Service
10
Coffee, Decaffeinated Coffee & Assorted Teas

Half Day Beverage Service
(Up to 4 Hours)
18

All Day Beverage Service
23
Assorted Sodas, Bottled Water & Sparkling Water
Coffee, Decaffeinated Coffee & Assorted Teas

Bar Packages

Full Premium Bar
(1st Hour)
27

Full Premium Bar
(Each Additional Hour)
14
Mixed Drinks
House Wines
Beer
Soda

Limited Bar
(1st Hour)
22

Limited Bar
(Each Additional Hour)
11
House Wines
Beer
Soda

Bar On Consumption
House Champagne
45
Red or White Wine
36
Mixed Drinks
12
Imported beer
11
Domestic Beer
10
Martinelli's Sparkling Cider
13
Assorted Soda & Mineral Water
7
ALL MENU ITEMS ARE PER PERSON UNLESS OTHERWISE NOTED

Hot Buffets Require a Minimum of Ten (10) Guests
Plated Meals Require a Minimum of Ten (10) Guests
Buffets Do Not Include Beverages Unless Otherwise Noted

Faculty House Menus Can Be Customized To Meet The Dietary Restrictions Of Your Event
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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**STAFF**

**Waitstaff**
42/Hour, Minimum of 210
Buffet: One (1) Waitstaff per 25 Guests
Plated: One (1) Waitstaff per 10 Guests
Reception: One (1) Waitstaff per 25 Guests

**Bartender**
42/Hour, Minimum of 210
One (1) Bartender per 75 Guests

**Uniform Chef/Carver**
42/Hour, Minimum of 210
One (1) Uniform Chef per 75 Guests

**Coat Check Attendant**
42/Hour, Minimum of 210
One (1) Uniform Chef per 100 Guests

**Set-Up & Strike—Skyline 210**
Required in Skyline Dining Room Only

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**ROOM RENTALS**

Room Rental rates will double without a food & beverage purchase
Please contact Sales Manager for Room Pricing