

FACULTY HOUSE

CATERING & EVENTS



Meetings, Seminars & Conference Services

64 Morningside Drive
New York, NY 10027
212-854-1200
www.facultyhouse.com

BREAKFAST

Breakfast Buffets include:

Coffee, Decaf & Assorted Teas

Choice of Two Juices: Orange, Grapefruit, Apple Cranberry

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



BREAKFASTS

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

By the Platter

Smoked Salmon

78

Smoked Salmon Lox

Bagels with Cream Cheese

Capers, Diced Tomatoes, Lemons, Red Onions

Sliced Eggs

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

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



BREAKS

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



SANDWICHES

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

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



BUFFETS

All Buffets Include Rolls & Sweet Butter

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 Yogurt Loaves

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
Asparagus 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
Macaroons

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



BUFFETS

All Buffets Include Rolls & Sweet Butter

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
(Lucky 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



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 Shitake,
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 Cipolini 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

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
- Bageltini
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



STATIONS

Bruschetta

16

Traditional Roma Tomato, Olive Tapenade,
Roasted Forest Mushroom & Toasted Ficelle

Cheese Platter

25

American and European Cheese
Breadsticks, Crackers, Flat Bread, French Baguette

Vegetable Crudit 

22

Hummus, Salsa

Seasonal Grilled Vegetables

22

Creamy Feta, Caramelized Onion Dip

Sports Bar

25

Hot Buffalo Wings, Blue Cheese Sauce
Jalapeno Poppers
Pigs in Blankets
Nachos with Beans and Traditional Toppings

Asian Station

27

Sesame Chicken, Scallion Ginger Sauce
Miniature Vegetarian Spring Rolls
Cold Sesame Noodles with Vegetables
Teriyaki Chicken Wings

Dim Sum

28

Choose: Steamed or Crispy

Chicken Lemon Grass Pot Sticker

Vegetable Dumpling

Shrimp Spring Roll

Pork Dumplings

Vegetable Thai Summer roll

Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Antipasto Station

29

Salami, Prosciutto, Soppressata

Tuscan Olives & Artichokes with Fresh Herbs

Heirloom Carrots & Spicy French Lentils

Bread Sticks & French Bread

Moroccan Station

35

Chicken Tagine

Chickpea Stew

Moroccan Meatballs

Moroccan Couscous

Shirazi Salad

Falafels

Pita & Zaatar Breads

Tahini Dip

Seafood Station

49

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 & Olives

with Hollandaise, Chipotle Remoulade, B ernaise & Smoked Chili



UNIFORM CHEF STATIONS

(Chef Attendants Required)

Fry

16

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

29

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

29

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

30

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)

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

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



BEVERAGES

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



ADDITIONAL CHARGES

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

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

Room Rentals

Room Rental rates will double without a food & beverage purchase

Please contact Sales Manager for Room Pricing

