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# BUFFETS

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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



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## 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

## 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

## 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

## 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



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*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



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## ADDITIONAL CHARGES

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*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

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#### **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

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*Room Rental rates will double without a food & beverage purchase*

**Please contact Sales Manager for Room Pricing**

