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 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
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 Française
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
Tiramisu
Biscotti

Thinker
83
Garden Grilled Vegetable Salad
with Herbs and Roasted Garlic
Grilled Sliced Portobella 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
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