

# FACULTY HOUSE

## CATERING & EVENTS



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Bar & Bat Mitzvahs

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64 Morningside Drive  
New York, NY 10027  
212-854-1200

[www.facultyhouse.com](http://www.facultyhouse.com)

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# BAR & BAT MITZVAHS

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Your Five (5) Hour Bar or Bat Mitzvah Includes:  
One Hour Cocktail Reception with Butler Passed Sparkling Water & Champagne  
Four Hour Dinner Dance with Sommelier's Selection of Wines  
Five Hour Open Bar with Premium Brand Liquors  
Custom Cake with your Choice of Design & Filling  
Coffee, Tea & Decaffeinated Coffee Service  
House Linens in White or Ivory  
House China, Flatware & Glassware  
House Tables and Chairs

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## Packages

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### Stations

**185**

Cocktail Hour  
with Eight Passed Hors D' Oeuvres  
Stations Dinner  
with Four Receptions Stations

### Plated

**205**

Cocktail Hour  
with Eight Passed Hors D' Oeuvres & One Cocktail Station  
Plated Dinner  
with Appetizer, Entrée & Silent Vegetarian Entrée

### Buffet

**195**

Cocktail Hour  
with Eight (8) Passed Hors D' Oeuvres & One Cocktail Station  
Buffet Dinner  
with Dinner Buffet

### Duet Plated

**215**

Cocktail Hour  
with Eight Passed Hors D' Oeuvres & One Cocktail Station  
Plated Dinner  
with Appetizer, Duet Entrée & Silent Vegetarian Entrée

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## Additional Charges

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\$3,000 Room Rental Charge for Skyline Level  
\$2,000 Room Rental Charge for Presidential Level & Seminar Level  
\$1,000 Room Rental Charge for Ivy Lounge  
Ceremony Charge \$800  
Bartender \$210 Per Bartender (1 Per 75 Guests)  
Coat Check (Optional) \$210 Per Attendant (1 Per 100 Guests)  
Uniformed Chef (Optional) \$210 Per Chef (1 Per 100 Guests)  
Dance Floor \$500

*All Prices are subject to NY Sales Tax*



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# PASSED HORS D' OEUVRES

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## Cold

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- 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

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## Hot

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- 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



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# STATIONS

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## Cheese & Crudité

American and European Cheese  
Breadsticks, Crackers, Flat Bread, French Baguette  
Fresh Vegetables with Hummus and Salsa  
Grilled Vegetables

## Dim Sum

*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

## Asian

Sesame Chicken with Scallion Ginger Sauce  
Miniature Vegetarian Spring Rolls  
Cold Sesame Noodles with Vegetables  
Teriyaki Chicken Wings  
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

## Antipasto

Salami, Prosciutto, Soppressata  
Tuscan Olives & Artichokes with Fresh Herbs  
Heirloom Carrots & Spicy French Lentils  
Bread Sticks & French Bread

## Sliders

*Choice of Two (2)*  
Beef Brisket  
Cuban  
Creole Chicken  
Beef Burger  
Pulled Pork  
Buffalo Chicken

## Southern

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

## Fry

<i>Choice of Three (3) Fries:</i>	<i>Choice of Three (3) Dips:</i>
Avocado Fries	Chipotle Mayo
Truffle Risotto Nuggets	Cheddar Cheese Sauce
Sweet Potato Fries	Chimichurri
Zucchini Fries	Honey Truffle Butter
Portobello Mushroom Fries	Spicy Ketchup
Old Country Steak Fries	Tequila Salsa

## Moroccan

Chicken Tagine  
Chickpea Stew  
Moroccan Meatballs  
Moroccan Couscous  
Shirazi Salad  
Falafels  
Pita & Zaatar Breads  
Tahini Dip

## Seafood Station

*Choice of Four (4) Items:*  
Ahi Tuna with Seaweed Salad  
Salmon Rilletes 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, Béarnaise & Smoked Chili*



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# UNIFORM CHEF STATIONS

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*(Chef Attendants Required)*

## Risotto

*Choice of (2) Two 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

*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

## Small Plates

*(Two (2) Chef Attendants Required)*

*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 Cipolini 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*
- Broccoli Salad  
*with Red Onions, Green Tomatoes, Black Garlic & Olive Confit*
- Savory Wild Rice  
*with Bell Peppers, Chickpeas & Toasted Almond Slivers*

## Carving

*Additional 15 Per Person*

- Choice of (2) Two*
- Glazed Balsamic Grilled Turkey  
Cranberry Sauce & Turkey Jus

Whole Roasted Strip Loin

Port Wine Sauce

Rack of Lamb

Mignonette

Filet of Beef

Béarnaise Sauce

Cedar Plank Salmon

Hoisin Smoked Chili Sauce

## Sushi

*Additional 10 Per Person*

- Display of Pre-Made Sushi & Sashimi  
With Pickled Ginger, Wasabi and Soy Sauce

## South Pacific

*Additional 20 Per Person*

- Seared Ahi Tuna Pizza  
Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
- Peking Duck Moo Shu Wrap  
Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions, Hoisin Sauce
- Peking Duck Moo Shu Wrap  
Grilled Pineapple, Orange, Celery, Ginger, Raisins & Black Sesame Seed Salad



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# BUFFETS

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All Buffets Include Rolls & Sweet Butter

## Buffet # 1

Caesar Salad  
with Parmesan Cheese and Herb Croutons

Grilled Asparagus  
with Dijon Vinaigrette

Orzo Pasta  
with Tomatoes, Basil, and Ricotta Salata

Seared Chicken  
with Tomato Bruschetta and Demi-Glace

Grilled Salmon  
with Lemons and Capers

Oven Rosemary Potatoes

Seasonal Vegetables

## Buffet # 2

Seasonal Mixed Greens  
with Shallot Vinaigrette

Cajun Chicken Salad

Green Bean and Onion Salad

Barbecue Beef Brisket

Buttermilk Fried Chicken

Roasted Garlic Mashed Potatoes

Collard Greens

## Buffet # 3

Frisee Salad  
with Goat Cheese, Dried Cherries and Champagne Vinaigrette

Wild Rice Salad  
with Asparagus, Cranberries and Burnt Honey Dressing

Grilled Vegetables and Charcuterie Platter  
with Cheese

Oven Roasted Bass  
with Citrus Tarragon Cream

Merlot Braised Short Ribs

Medley of Baby Vegetables

Roasted Parmesan Potatoes

## Buffet # 4

*Additional 10 Per Person*

Organic Mixed Greens  
with Blue Cheese, Vine Ripened Tomatoes & Aged Balsamic Vinaigrette

Grilled Vegetables

Oven Roasted Pastrami Rubbed Salmon

Penne Pasta  
with Smoked Chicken, Artichokes & Sundried Tomatoes

Roasted Sirloin of Beef  
with Roasted Shallot and Red Wine Sauce

Sautéed Baby Vegetables  
with Thyme

Roasted Yukon Gold Potatoes

## Buffet # 5

*Additional 15 Per Person*

Organic Mixed Greens  
with Apples and Caramelized Pecans

Grilled Assorted Seasonal Vegetables

Caprese Salad  
with Buffalo Mozzarella and Tomatoes

Penne alla Vodka  
with Shrimp

Mignonettes of Beef  
with Bordelaise Sauce

Roasted Marble Potatoes

Haricot Vert



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Appetizers

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Cold

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**Autumn Green Salad**

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 Salad**

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

**Tuna Tartare**

Avocado, Waffle Potatoes, Micro Greens

**Smoked Salmon Crudo**

Salmon Roe, Orange Essence, Micro Greens

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Hot

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**Maryland Crabcake**

Micro Greens, Remoulade Sauce

**Lobster Bisque**

Garlic Croutons

**Roasted Duck Breast**

Duck Leg Confit Crepe, Caramelized Chestnuts,  
Goat Cheese

**Butternut Squash Bisque**

Crème Fraiche

**Lobster Ravioli**

Beurre Blanc, Julienne of Smoked Salmon

**Fiocchi (Pear & Cheese Pasta)**

Parmesan Cheese Sauce

**Mushroom Strudel**

Tarragon Beurre Blanc

**Shropshire Cheddar Blue Cheese Tart**

Roasted Bosc Pear, Caramelized Onions



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# PLATED

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## Entrées

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### 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 Potato 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





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# PLATED

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## Duet Entrées

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*Choice of (2) Proteins:*

Searched French Cut Chicken  
Tomato Bruschetta Sauce

Cornish Game Hen  
Marsala Demi Glace

Beef Wellington  
Mushroom Duxelles

Boneless Braised Short Rib  
Red Wine Jus

Asian Style Bone-In Short Rib  
Tamarind Hoisin Glaze

Searched Petit Filet Mignon  
Green Peppercorn Sauce

Oven Roasted Lamb Chop  
Merlot Sauce

Pan Seared Crab Cake  
Remoulade Sauce

Searched Salmon  
Tarragon Cream OR Lemon Caper Sauce

*Choice of (2) Sides:*

Mashed Potatoes

Vegetable Bundle

Potatoes Au Gratin

Brussels Sprouts  
Apple Cider Reduction

Parmesan Roasted Baby Potatoes

Spinach Tart

Wild Rice Pilaf

Baby Bok Choy

Orzo  
Confetti Vegetables

Creamed Spinach

Ratatouille

Shaved Brussels Sprouts  
Roasted Garlic



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# BAR & BAT MITZVAHS

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## Children's Menu

75

Your Five (5) Hour Bar or Bat Mitzvah Includes:  
One Hour Cocktail Reception with Four Stationed Hors D' Oeuvres  
Four Hour Dinner Dance  
Dinner Buffet with Two Entrée Selections  
Five Hour Soda Bar with Frozen Mocktails  
Ice Cream Sundae Bar

*All Prices are subject to NY Sales Tax*

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## Stationed Hors D' Oeuvres

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*Choice of Four (4) Entrée Items:*

Rolled Chicken Quesadillas  
Mini Pizzas  
Mini Chicken Tacos  
Boneless Buffalo Wings  
Beef Empanadas  
Pigs n Blankets  
Vegetable Spring Roll

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## Dinner Buffet

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Assorted Rolls  
Mixed Vegetable Stir-Fry OR Salad  
French Fries

*Choice of Two (2) Entrée Items:*

Chicken Tenders  
Hamburger Sliders  
Brisket Sliders  
Penne with Tomato Cream Sauce  
Chicken Parmesan  
Macaroni & Cheese

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## Sundae Bar

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Chocolate Vanilla & Strawberry Ice Cream  
Chocolate Syrup, Caramel Sauce, Strawberry Sauce, Whipped Cream  
Colored Sprinkles, M&Ms, Crushed Oreos, Cherries, Pretzels  
Ice Cream Cones

