FACULTY HOUSE
CATERING & EVENTS

Bar & Bat Mitzvahs
BAR & BAT MITZVAHS

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

Packages

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<th>Stations</th>
<th>Plated</th>
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<td>185</td>
<td>205</td>
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<tr>
<td>Cocktail Hour</td>
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<tr>
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<tr>
<td>with Four Receptions Stations</td>
<td>with Appetizer, Entrée &amp; Silent Vegetarian Entrée</td>
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<tr>
<td>Buffet</td>
<td>Duet Plated</td>
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Additional Charges

- $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
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
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
*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

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 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, Béarnaise & Smoked Chili*
UNIFORM CHEF STATIONS

Choice of Two (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

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

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

Additional 15 Per Person
Choice of 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 Grilled Pineapple, Orange, Celery, Ginger, Raisins & Black Sesame Seed Salad
BUFFETS
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
Frisée 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
Appetizers

Cold

**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 Shiitake, 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

Hot

**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
PLATED

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 Potato 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 Arctic 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
Duet Entrées

*Choice of (2) Proteins:*
- Seared 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
- Seared Petit Filet Mignon
  - Green Peppercorn Sauce
- Oven Roasted Lamb Chop
  - Merlot Sauce
- Pan Seared Crab Cake
  - Remoulade Sauce
- Seared 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
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

Stationed Hors D’ Oeuvres

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

Dinner Buffet

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

Sundae Bar

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