FACULTY HOUSE
CATERING & EVENTS

Meetings, Seminars & Conference Services
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

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**By the Platter**

**Smoked Salmon**
78
Smoked Salmon Lox  
Bagels with Cream Cheese  
Capers, Diced Tomatoes, Lemons, Red Onions  
Sliced Eggs

**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

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**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

**Vegetable**

**Hot Breakfast Wraps**
18
*Choice of Two (2):*
Bacon, Egg & Cheese  
Sausage, Egg & Cheese  
Egg & Cheese
### 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
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
## 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
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

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 Francaise with Lemon Caper Sauce
- Garlic Mashed Potatoes
- Sliced Fresh Fruit
- Cheesecakes
- Assorted Mini Pastries

French 74
- Vegetable Niçoise 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 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
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
(Skapini 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**

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### Entraîés

**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 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 Artic Char**  
Blasted 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**  
Sautééed 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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### 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**  

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![Image of a building]
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
- Bagel with
  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
Bruschetta
16
Traditional Roma Tomato, Olive Tapenade, Roasted Forest Mushroom & Toasted Ficelle

Vegetable Crudité
22
Hummus, Salsa

Sports Bar
25
Hot Buffalo Wings, Blue Cheese Sauce
Jalapeno Poppers
Pigs in Blankets
Nachos with Beans and Traditional Toppings

Cheese Platter
25
American and European Cheese
Breadsticks, Crackers, Flat Bread, French Baguette

Seasonal Grilled Vegetables
22
Creamy Feta, Caramelized Onion Dip

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, Béarnaise & 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
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*

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**Staff**

**Waitstaff**

**44/Hour, Minimum of 264**

Buffet: One (1) Waitstaff per 25 Guests
Plated: One (1) Waitstaff per 10 Guests
Reception: One (1) Waitstaff per 25 Guests

**Bartender**

**44/Hour, Minimum of 264**

One (1) Bartender per 75 Guests

**Uniform Chef/Carver**

**44/Hour, Minimum of 264**

One (1) Uniform Chef per 75 Guests

**Coat Check Attendant**

**44/Hour, Minimum of 264**

One (1) Attendant per 100 Guests

**Set-Up & Strike—Skyline**

**220**

*Required in Skyline Dining Room Only*

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**Room Rentals**

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

Please contact Sales Manager for Room Pricing