

FACULTY HOUSE

CATERING & EVENTS



Special Events

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

www.facultyhouse.com

SPECIAL EVENTS

Your Five (5) Hour Special Event 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

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

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



PASSED HORS D' OEUVRES

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



STATIONS

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



UNIFORM CHEF STATIONS

(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



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

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



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 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

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 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



PLATED

Duet Entrées

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

