FACULTY HOUSE
CATERING & EVENTS

Weddings
Your Five (5) Hour Wedding 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 Wedding 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

<table>
<thead>
<tr>
<th>Stations</th>
<th>190</th>
<th>Plated</th>
<th>210</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Hour</td>
<td></td>
<td>Cocktail Hour</td>
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<tr>
<td>with Eight Passed Hors D’ Oeuvres</td>
<td></td>
<td>with Eight Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
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<tr>
<td>Stations Dinner</td>
<td></td>
<td>Plated Dinner</td>
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<tr>
<td>with Four Receptions Stations</td>
<td></td>
<td>with Appetizer, Entrée &amp; Silent Vegetarian Entrée</td>
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<table>
<thead>
<tr>
<th>Buffet</th>
<th>200</th>
<th>Duet Plated</th>
<th>220</th>
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<tbody>
<tr>
<td>Cocktail Hour</td>
<td></td>
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<tr>
<td>with Eight (8) Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
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<tr>
<td>Buffet Dinner</td>
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<td>Plated Dinner</td>
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<tr>
<td>with Dinner Buffet</td>
<td></td>
<td>with Appetizer, Duet Entrée &amp; Silent Vegetarian Entrée</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 $264 Per Bartender (1 Per 75 Guests)
- Coat Check (Optional) $264 Per Attendant (1 Per 100 Guests)
- Uniformed Chef (Optional) $264 Per Chef (1 Per 100 Guests)
- Dance Floor $500

*All Prices are subject to NY Sales Tax*
<table>
<thead>
<tr>
<th>Cold</th>
<th>Hot</th>
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</thead>
<tbody>
<tr>
<td>Caprese Skewer</td>
<td>Vegetable Dumpling</td>
</tr>
<tr>
<td>Olives and Truffle Balsamic Glaze</td>
<td>Assorted Quiche</td>
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<tr>
<td><strong>Poached Fig</strong></td>
<td><strong>Spanakopita</strong></td>
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<tr>
<td>Fresh Mint and Feta Cheese</td>
<td><strong>Brie Cheese</strong></td>
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<tr>
<td><strong>Thai Vegetarian Summer Roll</strong></td>
<td>Caramelized Onion and Crouton</td>
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<tr>
<td>Chilled Soba Salad</td>
<td><strong>Vermont Cheddar Grilled Cheese</strong></td>
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<tr>
<td>Cucumber Round</td>
<td><strong>Truffle Butter</strong></td>
</tr>
<tr>
<td><strong>Black Pepper Goat Cheese Tartlet</strong></td>
<td><strong>Fried Avocado</strong></td>
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<tr>
<td>Caramelized Pineapple and Strawberry Gastrique</td>
<td><strong>Tequila Salsa</strong></td>
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<tr>
<td><strong>Roasted Red Pepper Hummus</strong></td>
<td><strong>Mashed Sweet Potato Cup</strong></td>
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<tr>
<td>Cucumber Round</td>
<td><strong>Sour Cherries</strong></td>
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<tr>
<td><strong>Mozzarella and Tomato Bruschetta Crostini</strong></td>
<td><strong>Grilled Vegetable Kebab</strong></td>
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<tr>
<td>Fried Capers</td>
<td><strong>Shrimp Spring Roll</strong></td>
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<tr>
<td><strong>Bagelini</strong></td>
<td><strong>Mini Fish Taco</strong></td>
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<tr>
<td>Lox and Cream Cheese</td>
<td><strong>Spicy Tuna Tartare</strong></td>
</tr>
<tr>
<td><strong>Maryland Crabmeat Salad</strong></td>
<td>Cucumber Round</td>
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<tr>
<td>Cucumber Round</td>
<td><strong>Seared Tuna</strong></td>
</tr>
<tr>
<td><strong>Spicy Tuna Tartare</strong></td>
<td>Sweet Soy and Crispy Rice Cracker</td>
</tr>
<tr>
<td>Cucumber and Rice Cracker</td>
<td><strong>Avocado and Lobster Salad</strong></td>
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<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td><strong>Mini Lobster Roll</strong></td>
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<tr>
<td><strong>Salmon Mousse</strong></td>
<td><strong>Curried Chicken Salad</strong></td>
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<tr>
<td>Melba Toast</td>
<td><strong>Duck Confit Taco</strong></td>
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<tr>
<td><strong>Seared Tuna</strong></td>
<td>Spicy Scallion Orange Marmalade</td>
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<tr>
<td><strong>Avocado and Lobster Salad</strong></td>
<td><strong>Beef Tenderloin</strong></td>
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<tr>
<td><strong>Mini Lobster Roll</strong></td>
<td>Boursin Cheese</td>
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<tr>
<td><strong>Curried Chicken Salad</strong></td>
<td><strong>Asparagus Tip</strong></td>
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<tr>
<td><strong>Duck Confit Taco</strong></td>
<td>Prosciutto Di Parma</td>
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<td><strong>Beef Tenderloin</strong></td>
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<tr>
<td></td>
<td><strong>Smoked Pulled Pork Slider</strong></td>
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<td></td>
<td>Tomato Poblano Relish</td>
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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
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

(Restaurant 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 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 (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

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

Sushi
Additional 10 Per Person
Display of Pre-Made Sushi & Sashimi
- With Pickled Ginger, Wasabi and Soy Sauce
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
Mignonnettes 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 Provençal

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 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
**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