
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

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 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

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

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



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

Staff

Waitstaff

42/Hour, Minimum of 210

Buffet: One (1) Waitstaff per 25 Guests

Plated: One (1) Waitstaff per 10 Guests

Reception: One (1) Waitstaff per 25 Guests

Bartender

42/Hour, Minimum of 210

One (1) Bartender per 75 Guests

Uniform Chef/Carver

42/Hour, Minimum of 210

One (1) Uniform Chef per 75 Guests

Coat Check Attendant

42/Hour, Minimum of 210

One (1) Uniform Chef per 100 Guests

Set-Up & Strike—Skyline

210

Required in Skyline Dining Room Only

Room Rentals

Room Rental rates will double without a food & beverage purchase

Please contact Sales Manager for Room Pricing

