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 Shiitake, 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
Blistened 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