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# PASSED HORS D' OEUVRES

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## 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

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### Cold

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**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

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### Hot

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**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



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# STATIONS

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## Bruschetta

16

Traditional Roma Tomato, Olive Tapenade,  
Roasted Forest Mushroom & Toasted Ficelle

## Cheese Platter

25

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

## Vegetable Crudité

22

Hummus, Salsa

## Seasonal Grilled Vegetables

22

Creamy Feta, Caramelized Onion Dip

## Sports Bar

25

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

## 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*



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# UNIFORM CHEF STATIONS

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*(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*



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# 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*



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## ADDITIONAL CHARGES

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*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

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#### **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*

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### Room Rentals

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

**Please contact Sales Manager for Room Pricing**

