



The Faculty House Wedding Package Buffet

Your Special Customized Wedding Package Includes the Following:

Butler Passed Champagne and Sparkling Mineral Water
as guests arrive for your reception

Five Hour Open Bar with Premium Brand Liquors

One Hour Cocktail Reception
with butler passed hors d'oeuvres (choice of eight) & one cocktail station

Four Hour Dinner Dance

Buffet Dinner

Sommelier's Selection of House Wine throughout Dinner

Champagne Toast

Custom Wedding Cake with your Choice of Design and Filling
(Vegan cakes available at an additional charge)

Coffee, Tea and Brewed Decaffeinated Coffee

House Ivory or White Table Linens and Matching Napkins

House Specialty Selection of China, Flatware, Glassware

House Tables and Chairs

\$195.00 per person

All prices are subject to NY sales tax

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
Coat Check (Optional) \$195 Per Attendant (1 Per 100 Guests)
Bartender \$195 Per Bartender (1 Per 75 Guests)
Uniformed Chef (Optional) \$195 Per Chef (1 Per 100 Guests)
Dance Floor \$500
Parking Rates Available upon Request

212.854.1200 + facultyhouse.com
64 Morningside Drive + New York, New York 10027

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Cocktail Hour Hors D'Oeuvres

Select eight (8)

Cold

Caprese Skewer with Olives and Truffle Balsamic Glaze
Poached Fig with Fresh Mint and Feta Cheese
Thai Vegetarian Summer Roll
Goat Cheese with Vegetable Confetti on an Edible Spoon
Black Pepper Goat Cheese Tartlet with Caramelized Pineapple and Strawberry Gastrique
Roasted Red Pepper Hummus in a Cucumber Round
Roasted Garlic Hummus with Charred Tomato on a Sliced Baguette
Mozzarella and Tomato Bruschetta Crostini with Fried Capers
Asparagus Tip with Prosciutto di Parma
California Roll
Maryland Crabmeat Salad on Cucumber Round
Spicy Tuna Tartare with Cucumber on Rice Cracker
Shrimp Cocktail
Salmon Mousse on Melba Toast
Seared Tuna with Sweet Soy on a Crispy Rice Cracker
Avocado and Lobster Salad
Gravlax Rosette on Pumpernickel Crouton
Mini Lobster Roll
Curried Chicken Salad
Duck Confit Taco with Spicy Scallion Orange Marmalade
Beef Tenderloin with Boursin Cheese

Hot

Vegetable Dumpling
Grilled Vegetable Kebab
Assorted Quiche
Spanakopita
Vermont Cheddar Grilled Cheese with Truffle Butter
Fried Avocado with Tequila Salsa
Brie Cheese with Caramelized Onions on a Crouton
Mashed Sweet Potato Cup with Sour Cherries
Shrimp Spring Roll
Mini Fish Taco
Jumbo Lump Crab Cake with Spicy Mayonnaise
Crispy Shrimp
Asian Salmon Skewer
Chicken Pot Pie en Croute
Mini Chicken Taco
Chicken Sate with Creole Mustard Sauce
Chicken Tikka
Chicken Empanada
Chicken and Potato Samosa
Cranberry Glazed Short Rib Taco
Smoked Pulled Pork Slider with Tomato Poblano Relish
Pigs in Blanket
Beef Slider
Beef Empanada
Beef Wellington
Swedish Meatball
Chipotle Beef Sate

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Cocktail Hour Stations

Select One (1)

Crudités and Cheese

Display of Crudités and an International Selection of Cheeses

served with Fresh Fruit Garniture, French Baguettes, Crackers and a Choice of Two Dipping Sauces for the Crudités

Antipasto Station

Salami, Prosciutto, Soppressata

Tuscan Olives and Artichokes with Fresh Herbs

Heirloom Carrots and Spicy French Lentils

Bread Sticks and French Bread

Fry Station

Your Choice of Three (3) Fries:

Avocado Fries, Truffle Risotto Nuggets, Sweet Potato Fries, Zucchini Fries,
Portobello Mushroom Fries, Old Country Steak Fries

Your Choose Three (3) Dips:

Chipotle Mayo, Cheddar Cheese Sauce, Chimichurri, Honey Truffle Butter,
Spicy Ketchup, Tequila Salsa

Seafood Station

Your 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 and Olives

served with Hollandaise, Chipotle Remoulade, Béarnaise and Smoked Chili

Sushi Station

Display of Pre-Made Sushi and Sashimi

served with Pickled Ginger, Wasabi, and Soy Sauce

(additional \$10.00pp)

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Cocktail Hour Stations (continued)

Carving Station

A Uniformed Chef Required

Your Choice of One (1):

Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus **NVC**

Whole Roasted Strip Loin with Port Wine Sauce **NVC**

Rack of Lamb with Mignonette **NVC**

Filet of Beef with Béarnaise Sauce **NVC**

Cedar Plank Salmon with Hoisin Smoked Chili Sauce
(additional \$15.00pp)

South Pacific

Seared Ahi Tuna Pizza

served with Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing

Peking Duck Moo Shu Wrap

served with Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce

Asian Coleslaw

*served with Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad
(additional \$20.00pp)*

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Buffet Dinners

All Buffets Served with Rolls and Sweet Butter

Select One (1)

Dinner 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

Dinner 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

Dinner 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

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Buffet Dinners (continued)

All Buffets Served with Rolls and Sweet Butter

Dinner Buffet # 4

Organic Mixed Greens with Blue Cheese, Vine Ripened Tomatoes and Aged Balsamic Vinaigrette

Grilled Vegetables

Oven Roasted Pastrami Rubbed Salmon

Penne Pasta with Smoked Chicken, Artichokes and Sundried Tomatoes

Roasted Sirloin of Beef with Roasted Shallot and Red Wine Sauce

Sautéed Baby Vegetables with Thyme

Roasted Yukon Gold Potatoes

(additional \$10.00 per person)

Dinner Buffet # 5

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

(additional \$15.00 per person)

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