





INDULGENT DINING EXPERIENCES

Faculty House is proud to provide a robust selection of Catering Services to complement any event. Our team of event and culinary professionals are here to help you create menus that are seasonal, sustainable, and meet all of your guests' needs.

Whether you aim to impress guests with an upscale fine dining experience or keep conference attendees energized with an assortment of snacks and refreshments, our catering team is equipped to craft the perfect food experience.

SUSTAINABLE & SERVICE DRIVEN

Inspired by our work with the Climate School, our Sustainable Living options feature dishes made from locally sourced ingredients. Prioritizing farm-to-table cuisine means that we update the offerings frequently, ensuring that we serve the freshest seasonal produce, meat, poultry and fish.

Guests who wish to support the Columbia Community might also consider the Blue Menu, a curated buffet that directly benefit local non-profit organizations.

\$10 from every plate purchased of the Blue Menu is donated directly to Columbia Community Service.

PLANT FORWARD OPTIONS

We believe in sustainable, eco-conscious solutions. Inventive vegan and vegetarian dishes are always in season. Our chefs turn local produce into plant-based masterpieces.

CUSTOMIZATION

In the end, if you prefer a customized approach to event planning, we can help you here as well. Every menu can be modified to suit personal tastes and dietary restrictions.

DIETARY IDENTIFICATION

V - Vegetarian

VN - Vegan

GF - Gluten Free

N - Contains Nuts

D - Contains Dairy

H - Halal

BREAKFAST BUFFETS

Minimum of 15 Guests



CONTINENTAL 34

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (D), danish (D), muffins (D)

Bo's Assorted Bagels:

cream cheese (D), fruit preserves, butter (D)

Chilled Juice:

Select Two (2): orange, cranberry, apple,
grapefruit

Iced Water

Coffee, Decaffeinated Coffee, & Tea

AMERICAN 53

ATTENDANT REQUIRED

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (D), danish (D), muffins (D)

Bo's Assorted Bagels:

cream cheese (D), fruit preserves, butter (D)

Fluffy Scrambled Eggs with Chives

Herb Roasted Potatoes (VN, GF, H)

lemon zest

Chicken Sausage

Chilled Juice:

Select Two (2): orange, cranberry, apple,
grapefruit

Iced Water

Coffee, Decaffeinated Coffee, & Tea

EXECUTIVE 49

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (D), danish (D), muffins (D)

Bo's Assorted Bagels:

cream cheese (D), fruit preserves, butter (D)

Individual Plain & Fruit Yogurt (D)

Yogurt Loaves (D)

Chilled Juice:

Select Two (2): orange, cranberry, apple,
grapefruit

Iced Water

Coffee, Decaffeinated Coffee, & Tea

COLUMBIA 65

ATTENDANT REQUIRED

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (D), danish (D), muffins (D)

Bo's Assorted Bagels:

cream cheese (D), fruit preserves, butter (D)

Scrambled Organic Brown Eggs

Herb-Roasted Potatoes (VN, GF, H)

lemon zest

Hickory Smoked Bacon

Assorted Cereals

Chilled Juice:

Select Two (2): orange, cranberry, apple,
grapefruit

Iced Water

Coffee, Decaffeinated Coffee, & Tea

BREAKFAST ENHANCEMENTS

BY THE DOZEN

Bo's Bagels 44
cream cheese (D), fruit preserves, butter (D)

FH Bake Shoppe Mini Pastries 42
Select One (1):
croissant (D), danish(D), muffin (D)

Hard Boiled Eggs 32

Whole Fruit 43
Select One (1):
oranges, bananas, apples

BY THE PLATTER

Smoked Salmon 90
SERVES 25 GUESTS
Bo's Bagels
cream cheese (D), sliced eggs, capers,
tomatoes, lemons, red onions

OMELET STATION 36

CHEF ATTENDANT REQUIRED
MINIMUM 25 GUESTS

Whole Eggs & Egg Whites
vegan eggs available upon request

Proteins:

Select Two (2): ham, turkey bacon, bacon,
chicken sausage, plant-based sausage

Mix Ins:

mushrooms, tomatoes, onion, bell peppers,
spinach, scallions, cheddar (D), feta (D),
swiss (D)

YOGURT STATION 30

Select One (1): Greek (D) or Vegan
Yogurt

Mix Ins: house-made granola, honey,
seasonal berries

CHIA PUDDING BAR 21

CHEF ATTENDANT REQUIRED
MINIMUM 25 GUESTS

Mix Ins: seasonal fruits

BREAKFAST WRAPS 22

Select Two (2):

egg, bacon, & cheddar (D)
egg & cheddar (D)
egg, sausage, & cheddar (D)
egg, impossible sausage, & cheddar (D)

INDIVIDUAL QUICHE 21

Select One (1): vegetable, sundried tomato,
lorraine

INDIVIDUAL YOGURT 9

assorted flavors (D)

ASSORTED CEREAL 9

HASH BROWN PATTIES 7

BREAKFAST MEATS 8

Select One (1): applewood smoke bacon,
turkey bacon, impossible sausage, turkey
sausage

SLICED SEASONAL FRUIT 18

SMOOTHIE BOWLS 26

Select One (1): Greek (D) or Vegan
Yogurt

Matcha Chia Pudding
peaches, strawberry compote

Carrot Cake (GF, N)
coconut flakes, walnuts, dates

Chocolate Peanut Butter (N)
banana, granola, almonds

Triple Berry (GF)
raspberry, blueberry, strawberry

Saffron Honey (N)
granola, poppy seeds

BREAKS



ASSORTED KIND BARS (N)	6	CHOCOLATE DIPPED STRAWBERRIES	7
INDIVIDUAL BAGS OF SNACK pretzels, potato chips, popcorn, terra chips	8	INDIVIDUAL ASSORTED YOGURT	9
HUMMUS & BABA GANOUSH pita chips & marinated mushrooms	15	SLICED FRESH FRUIT	18
POPCORN BAR chocolate, kettle corn, chipotle, salted caramel	15	WATERMELON, MINT, & FETA SALAD	18
ASSORTED TEA SANDWICHES dates, apricots, crystallized ginger, cream cheese (V, D) pumpkin hummus, smoked turkey, green onions chicken, cranberries, chives, cream cheese (D)	24	MEDJOO DATES & DRIED FRUITS	18
BREAK COMBOS			
INCLUDES COFFEE AND TEA SERVICE			
COFFEE CAKE (D)	23		
ASSORTED SCONES (D) blueberry, chocolate chip, cranberry devonshire cream (D), plum jam	23	PETIT DESSERTS	30
ASSORTED COOKIES & BROWNIES	23	assorted mini pastries, caramelized cashews (N), fruit cocktail in a martini glass (VN), lemon bars	
BY THE POUND (D) assorted pound cake, lemon poppy seed or raspberry muffins	23	HEALTH BREAK	30
		fresh cut vegetables, hummus, sliced fresh fruit, individual assorted yogurt (D), assorted kind bars	

SANDWICHES



SANDWICH BOX LUNCH CLASSIC 39

Select Three (3) Classic Sandwiches

Whole Apple

Individual Bag of Chips

Soda or Water

SANDWICH BOX LUNCH GOURMET 54

Select Three (3) Classic or Gourmet Sandwiches

Cookie

Penne Pasta Salad

Soda or Water

GOURMET SANDWICH BUFFET 59

SERVED ON PLATTERS

Select Three (3) Classic or Gourmet Sandwiches

Select Two (2) Salads:

penne pasta salad

potato salad

mixed green salad

fruit salad

Assorted Cookies & Brownies

Pickles

Soda or Water

VEGAN & VEGETARIAN

Breaded Eggplant (V, D): provolone, roasted red pepper, arugula, balsamic dressing, focaccia

Peppered Smoked Celery Root (VN, H): curry plant-based mayo, red onion, caramelized onion, spinach, heirloom tomato, multi-grain roll

Grilled Zucchini & Hummus (VN, H)

Grilled Portobello (VN, H): roasted red peppers, cucumbers, caramelized onions, arugula, garlic aioli, olive focaccia

Roasted Portobello & Eggplant (VN, H): vegan parma ham, arugula, roasted red peppers, yellow pepper spread, olive bread

SEAFOOD

Smoked Salmon (D): red onion, cucumber, tomato, chive cream cheese, multi-grain roll

Albacore Tuna: tri color slaw, tomato chutney, mixed greens, assorted wraps

POULTRY

Grilled Herbed Chicken Cutlets (H): arugula, roasted pepper, multi-grain roll

Teriyaki Chicken Sandwich (D, H): eden cheese, stir fry peppers & onions, leaf lettuce, japanese mayo, herb focaccia

Lemon-Dill Chicken Salad (D, H): celery, grapes, arugula, wrap

Open Faced Koren Fried Chicken (H): mango daikon slaw, sambal mayo

Roast Turkey (D): muenster cheese, lettuce, cranberry spread, herbed pocket roll

BEEF/PORK

Roasted Sirloin of Beef (D, H): organic greens, tomato, jack cheese, horseradish cream, club roll

Black Forest Ham (D): brie cheese, dried fruit compote, green leaf, ciabatta roll

Pistachio Mortadella: (D, N): red oak, fontina cheese, grilled onions, arugula, herb bread

VEGAN & VEGETARIAN

Mediterranean Sub (VN, H): hummus, roasted red peppers, baby spinach, eggplant, hoagie bun

Baked Tofu (V, D, H): green apples, brie, fig jam, spinach, garlic baguette

Crisp Cucumber & Avocado (VN, GF): lemon tahini dressing, pita

Herbed Falafel (VN, H): tomato, leaf lettuce, mint-basil-scallion salad, tahini, whole wheat pita

Summer Caprese Sandwich (V, D): fresh mozzarella, heirloom tomatoes, arugula, basil pesto, balsamic glaze, ciabatta

SEAFOOD

Tuna Niçoise Press: tuna in olive oil, tomato, onion, olives, baguette

Smoked Salmon (D): cucumber & dill yogurt, multigrain

POULTRY

Chicken Caesar Salad (D, H): lettuce, pecorino cheese, croutons, wrap

Roast Turkey (H): avocado, kimchi, greens, brioche roll

Smoked Turkey (D, H): manchego cheese, pickles, tomato, tomato chutney

BEEF/PORK

Grilled Steak & Chimichurri (H): ciabatta

Champagne Ham (D): pastrami, provolone, fig jam, alfalfa sprouts, multi-grain

HEARTY SALADS & BENTO BOXES



SALAD BOX LUNCH CLASSIC

39

Select Three (3) Salads

Whole Apple

Individual Bag of Chips

Soda or Water

SALADS

Autumn Kale Salad (VN, GF, H): sweet potato, beet root, red cabbage, maple dijon dressing

Tofu Quinoa Salad (VN, GF, H): grilled vegetables, mixed greens

Classic Caesar Salad (D, H): grilled chicken, pecorino, croutons

Winter Green Salad (GF, H): kiwi, pineapple, cranberries, grilled chicken, pomegranate dressing

Chicken Quinoa Salad (GF, H): grilled vegetables, mixed greens

Mixed Greens Cobb Salad (H): grilled vegetables, sliced egg, tabbouleh, turkey

BENTO BOX LUNCH CLASSIC

59

Select Three (3) Bentos

Whole Apple

Individual Bag of Chips

Soda or Water

BENTOS

Smoked Chili Tofu (V, H): pad thai noodles

Orange Cauliflower (VN, GF, H): jasmine rice, broccoli

Korean Spicy Beef (GF, H): seaweed salad

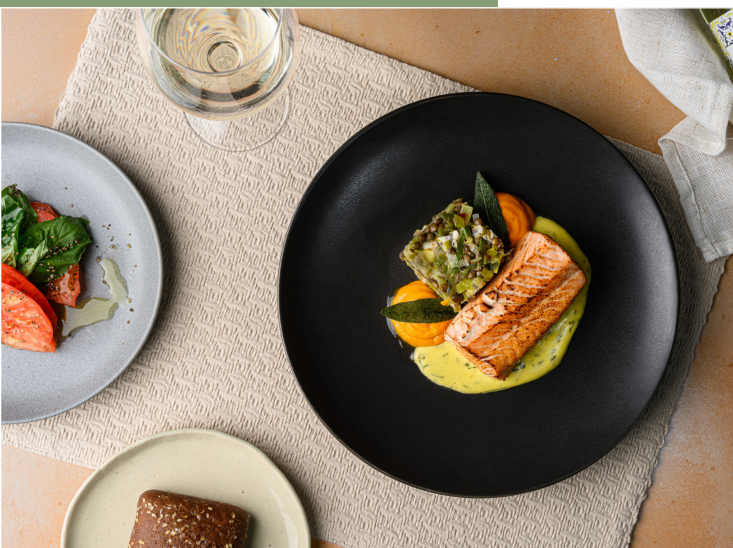
Sesame Tuna (GF, H): bean sprouts, cucumber-carrot salad

Miso Glazed Chicken (GF, H): roast sweet potato, daikon radish

BUFFETS

Minimum of 20 Guests

Attendant is required



BREAD SERVICE 3

selection of breads

ALMA MATER BUFFET 86

Beet Root Salad (GF, D, N):

ricotta, candied walnuts, grilled shallots,
orange dressing

Gnocchi Green Goddess Pasta Salad (H)

Grilled Summer Squash (VN, GF, H)

lemon & herbs

Citrus & Herb Grilled Shrimp (GF)

mango salsa

Slow Cooked Chicken Bolognese

pappardelle

Quinoa Pilaf (VN, GF, H)

wilted spinach

Broiled Broccoli (VN, GF, H)

whole garlic

Lemon Tiramisu (D)

Strawberry Rhubarb Compote (VN, GF, H)

FRENCH BUFFET 86

Spring Pea & Mint Salad (VN, GF, H):

lemon vinaigrette

French Bistro Salad (VN, GF, H):

dijon mustard & shallot vinaigrette

Baked Ratatouille (VN, GF, H)

Grilled Swordfish Provencal

Lemon-Herb Roast Chicken (GF, H)

dijon mustard sauce

French Onion Rice (VN, GF, H)

Roasted Root Vegetables (VN, GF, H)

Figs and Kiwis (VN, GF, H)

Berry Clafoutis (VN)

lavender honey

ASIAN BUFFET 86

Sesame Tomato Salad (VN, GF, H)

Asian Chop Salad (VN, GF, H):

miso dressing

Cold Soba Noodle Salad (VN)

edamame & citrus ponzu

Korean Braised Cod (GF, H)

Szechuan Chicken (H)

Jasmine Rice (VN, GF, H)

Grilled Baby Bok Choy (VN, GF, H)

ginger-sesame dressing

Mango & Pineapple Salad (VN, GF, H)

fresh mint

Vietnamese Flan (V, GF, H):

cream caramel

INDIAN BUFFET 86

Kala Chana (VN, GF, H)

black chickpea salad

Cucumber & Mango Chaat (VN, GF, H)

tamarind dressing

Aloo Gobi (VN, GF, H)

Vegetable Biryani (V, GF, D, H)

Chicken Makhani

Grilled Tandoori Chicken Skewers (GF, D)

yogurt sauce

Coconut Rice Pudding (GF, D, H)

mango

Sliced Mango & Asian Pear (VN, GF, H)

BUFFETS

Minimum of 20 Guests

Attendant is required



BREAD SERVICE 3
selection of breads

MEDITERRANEAN BUFFET 86

Chilled Orzo Salad (V, D)

lemon, feta

Grilled Gem Lettuce & Sweet Tahini (VN, GF, H)

Black Eyed Pea Stew (VN, GF, H):

carrots, dill

Moroccan Style Salmon (GF, H)

Lemon-Herb Grilled Chicken (GF, D)

tzatziki

Lemon Potatoes (VN, GF, H)

Stuffed Savoy Cabbage (VN, GF, H)

Baklava Bites (VN)

pistachio, honey

Mediterranean Fruit Salad (VN, GF, H)

MALAYSIAN BUFFET 86

Cucumber Salad (VN, GF, H)

Mango Salad (VN, GF, H)

Acar Mentah (VN, GF, H):

pickled mixed vegetables

Paratha Roti (V):

crispy, buttery flat bread

Rendang Daging (GF, H):

marinated & stewed beef

Grilled Lemongrass Chicken (GF, H)

coconut-lime sauce

Chilled Rice Noodles (GF):

shrimp, thai basil dressing

Stir Fried Mustard Greens (H):

fried garlic & oyster sauce

Nasi Lemak (VN, GF, H):

coconut rice

Pineapple & Lychee Salad (VN, GF, H)

INTERNATIONAL BUFFET 86

Quinoa (VN, GF, N):

bell peppers, toasted pine nuts

Greek Salad (V, D)

Pasta Primavera (VN, H)

fresh summer vegetables

Chicken Francese (GF, D, H):

lemon caper sauce, garlic mashed potatoes

Grilled Flank Steak (H)

chimichurri sauce

Lemon Potatoes (VN, GF, H)

Braised Kale & Onions (VN, GF, H)

Sliced Fresh Fruit (VN, GF, H)

Peach & Raspberry Galette (VN)

BUFFETS

Minimum of 20 Guests

Attendant is required



BREAD SERVICE 3
selection of breads

THINKER BUFFET 90

Garden Grilled Vegetable Salad (VN, GF, H):
herbs, roasted garlic

Grilled Sliced Portobello Salad (V, D):
goat cheese, balsamic dressing

Lemon Ricotta & Basil Gnocchi (V, D)

Herb Crusted Salmon (GF, D):
beurre blanc

Grilled Skirt Steak (GF, H):
summer tomato salsa

Roasted Potatoes (V, GF, D):
parmesan

Grilled Corn & Zucchini Salad (V, GF, D):
feta

Sliced Fresh Fruit (VN, GF, H)

Assorted Miniature French Pastries (V, D, N)

GRAZING BUFFET 90

Chilled Snap Peas & Radish (VN, GF, H)
citrus dressing

Beet Root Salad (VN, GF, H):
french beans, red onion, orange dressing

Cremini Mushrooms (VN, GF, H):
garlic confit, arugula, caramelized shallot,
aged balsamic

Baby Kale and Apple Salad (VN, GF, H):
roasted cauliflower, peppers, red wine vinaigrette

Grilled Heirloom Carrots (V, GF, H):
anise hyssop-brown butter vinaigrette, fresh herbs

Vegi-Sweet Peppers (VN, GF, H)

Strawberry & Spinach Salad (VN, GF, H, N):
poppyseed dressing

Beyond Beef & Porcini Ragout (VN, H)

Vegan Chocolate Cake (VN)

Lemon Blueberry Tart (V, D, N)

Fresh Fruits (VN, GF, H)

SUSTAINABLE LIVING

Minimum of 20 Guests

Attendant is required

Enjoy a curated menu of local and sustainable dishes and give back to our planet and our community.

SUSTAINABLE LIVING BUFFETS
ARE ABOUT 60% REDUCTION
IN CARBON FOOTPRINT
FROM STANDARD BUFFETS.

BREAD SERVICE 3
selection of breads

PLAN 2030 BUFFET

Watermelon Gazpacho (VN, GF, H):

Lancaster Farm Fresh, Lancaster County, PA

Spring Pea Salad (V, GF, D):

cucumber, radish, fresh dill, feta

Satur Farm, Long Island, NY

Heirloom Tomato & Chickpea Salad (V, GF, D):

tahini dressing

Lucky Tomatoes, NY

Mediterranean Eggplant (VN, GF, H):

Skrapini Farm, NJ

Portobello Mushroom Steak (VN, GF, H):

chimichurri

Mousam Valley Mushrooms

Rice Noodle Garden Pasta (VN, H):

basil pesto, cherry tomatoes, zucchini ribbons

Lucky Tomatoes, NY

Asparagus & Herbs (VN, GF, H):

Satur Farm, Long Island, NY

Crispy Buffalo Cauliflower (VN, H)

Skrapini Farm, NJ

Assorted Cupcakes (D, H)

Sliced Fresh Fruit (VN, GF, H)

90

BLUE BUFFET

96

Mesclun, Frisée & Wild Arugula Salad (VN, GF, H):

homemade citrus ginger dressing

Satur Farm, Long Island, NY

Tomato & Mozzarella Caprese Salad (V, GF, D)

Lucky Tomatoes, NY

Lioni Mozzarella, NJ

Sweet Corn Soup (VN, H)

Satur Farm, Long Island, NY

Ricotta & Summer Squash Risotto (D)

Lucky Tomatoes, NY;

Ronny Brook Farm, NY

Oven Roasted Marinated Cod (GF, H):

herb caper sauce

Portico Fisheries Northeast Atlantic Cod

Grilled Chicken Breast (GF, H):

on a bed of sautéed garlic spinach

Lancaster Farm Fresh, Lancaster County, PA

Miso Glazed Radishes (VN, GF, H)

Satur Farm, Long Island, NY

Lemon Fingerling Potatoes (VN, GF, H)

Skrapini Farm, NJ

Sliced Fresh Fruit (VN, GF, H)

Homemade Cookies (D, N)

RECEPTIONS

Minimum of 25 Guests

Attendant is required



ONE HOUR PASSED HORS D'OEUVRES 42 EACH ADDITIONAL HOUR 21

COLD

Caprese Skewer (VN, GF): olives, truffle balsamic glaze

Poached Fig (D, GF): fresh mint, feta cheese

Thai Vegetarian Summer Roll (VN, GF, H)

Chilled Soba Salad (VN, GF, H): cucumber round

Black Pepper Goat Cheese Tartlet (V, D): caramelized pineapple, strawberry gastrique

Roasted Red Pepper Hummus (VN, GF, H): cucumber round

Mozzarella & Tomato Bruschetta Crostini (D, D): fried capers

Bageltini (D): lox, cream cheese

Maryland Crab Meat Salad (GF, D): cucumber round

Spicy Tuna Tartare (GF, H): rice cracker, cucumber

Shrimp Cocktail (GF)

Salmon Mousse (H): melba toast

Avocado & Lobster Salad

Seared Tuna (GF, H): crispy rice cracker, sweet soy sauce

Mini Lobster Roll (D)

Curried Chicken Salad (H)

Duck Confit Taco: spicy scallion orange marmalade

Beef Tenderloin (D): boursin cheese

HOT

Vegetable Dumpling (V)

Assorted Quiche

Spanakopita (V)

Brie Cheese (V): caramelized onion, crouton

Vermont Cheddar Grilled Cheese (V, D): truffle butter

Fried Avocado (VN): tequila salsa

Grilled Vegetable Kebab (VN, GF, H)

Shrimp Spring Roll (GF)

Mini Fish Taco (H)

Jumbo Lump Crab Cake: spicy mayo

Crispy Shrimp

Asian Salmon Skewer (GF, H)

Chicken Pot Pie en Croute (H)

Mini Chicken Taco (H)

Chicken Sate (GF, H): creole mustard sauce

Chicken Tikka (GF, H)

Chicken & Potato Samosa (H)

Cranberry Glazed Short Rib Taco (H)

Franks in a Blanket

Beef Slider (D)

Beef Empanada

Beef Wellington

Swedish Meatball (D, H)

Smoked Pulled Pork Slider: tomato poblano relish

RECEPTIONS



SEASONAL GRILLED VEGETABLES 25

creamy feta (V, GF, D)
caramelized onion dip (V, GF, D)

ARTISANAL CHEESE BOARD 25

selection of domestic & imported cheeses
breadsticks, crackers, flat bread, french
baguette (D)

CICCHETTI 28

Select Three (3) Items:

Classic Tomato with Mozzarella, Crostini

(V, D): balsamic glaze, rosemary

Mushroom Pistachio, Ficelle (V, D):

cream cheese

Arancini (V, D)

Roasted Eggplant, Toasted Ficelle (VN, H):

peppers & olive salad

Seared Beef, Crostini (GF, D, H):

pumpkin hummus, apricot chutney, brie, chives

Avocado & Tomato Toasted Ficelle (V, D, H):

feta

Strawberry Cream Cheese Ficelle (V, D):

balsamic glaze, mint

Fig & Mascarpone Crostini (V, D)

DIP STATION 26

Select Three (3) Dips:

smoked fish (GF, D)
brandade salad (GF, D)
artichoke & spinach dip (V, GF, D)
buffalo chicken dip (GF, D)
roasted smoked pumpkin (VN, GF, H)
roasted peppers & almond (VN, GF, H)

Paired With:

pita chips, yucca fries, herbed flatbread, assorted
crackers, or tostones

AFTERNOON TEA TIME 28

Select Four (4):

crispy prosciutto wrapped asparagus, ricotta mini
toast (D)
ham & cheese spinach puff (D)
madeleines & macaroons (N)
chocolate eclairs (D)
chocolate croissant (D)
avocado croissant toast (D)

RECEPTIONS



SLIDERS

30

Select Three (3) Sliders:

eggplant parmesan, brioche bun (V, D)

korean fried chicken, daikon mango slaw,

sesame bun (H)

bella bella mushroom cap, garlic confit,

brioche bun (VN, H)

vegetarian prosciutto, mozzarella, tomato,

pretzel roll (V, D)

bbq jackfruit, caramelized onions, jicama slaw,

rustic roll (VN, H)

Add Two (2) Salads:

6

vegetable pakora (VN, H)

arugula fennel salad (VN, GF, H)

celery, fennel, apple and pecorino with

walnuts (V, D, GF)

ASIAN STATION

37

Chicken Karaagae (H)

Teriyaki Edamame (VN, H)

Spicy Tuna Jasmine Rice (GF, H)

Garden Cabbage Seaweed Salad (GF, VN, H)

Thai Crispy Noodle Salad (VN, H)

Teriyaki Chicken "Lollipop" (GF, H)

Kimchi (VN, GF, H)

Shishito Peppers (VN, GF, H)

NORTH AFRICAN

37

Chicken Tagine (GF, H)

Moroccan Harissa Soup (GF, V, H)

Tunisian Grilled Vegetable Salad

(GF, VN, H)

Garlic Turmeric Harissa Rice

(GF, VN, H)

Vegetable Couscous (GF, VN, H)

Falafels (VN, H)

Pita & Za'atar Breads: tahini dip (VN, H)

DIM SUM STATION

34

Select Four (4):

chicken lemongrass pot sticker (H)

vegetable dumpling (V, H)

coconut shrimp

pork dumplings

nori vegetable roll (GF, VN, H)

Sauces: scallion soy sauce, hot mustard,

sriracha, sweet chili sauce

RECEPTION

Minimum of 50 Guests

Chef Attendant(s) required



SEAFOOD

42

Select Four (4):

new zealand mussels, spicy tomato, basil
calamari salad (H)
firecracker salmon (H)
garlic shrimp
miso cod (H)
crispy korean seafood pancake

Silver Dollar Rolls

PASTA

39

Choice Of Two (2) Pastas:

cavatelli
capellini
gnocchi
farfalle
pappardelle
mushroom ravioli

Choice Of Two (2) Sauces:

marinara (VN, H)
chicken bolognese
lobster cream (D)
pesto cream (D)
roast garlic & oil (VN, GF, H)
rock shrimp (GF)
mushroom ragout (V, D)

SMALL PLATES

55

Select Three (3) Plates:

Martini Steak Diane (D):

london broil, sautéed spinach, mushrooms,
whipped mashed potatoes, crispy onions,
cognac shallot sauce

Chicken Milanese (D):

baby arugula, cherry tomatoes, ricotta salata,
red onion salad

Balsamic Infused Short Rib (GF):

caramelized cipollini onions, cranberries

Charred Boneless Citrus Glazed Cornish Hen (GF, H):

teardrop tomato confit, braised baby fennel

Hoisin Glazed Duck Leg Confit (GF, H):

braised red cabbage, scallions

Broccolini Salad (VN, GF, H):

red onions, green tomatoes, black garlic, olive
confit

Savory Wild Rice (VN, GF, N, H):

bell peppers, chickpeas, toasted almond
slivers

WINTER SOLSTICE MENU

Faculty House

AFTERNOON TEA

Mini Scones (V, D): cream, lemon curd

Strawberry Shortcake (V, D)

Dark Chocolate Dome (GF, V, D)

Crème Brûlée (V, D): cookie cup

Mushroom 'Scallop' Rosette (V, D): porcini cream, melba toast

Duck Liver Pâté (D): truffle, house-baked croissant

Mini Croque Monsieur (D)

Pastrami Salmon (D): zesty cream cheese

Trio of Cold Brew Teas: hibiscus & lavender, rose green tea, ginger & turmeric

Select Four (4) Items Only 28

All Eight (8) Items 48

GLOBAL GRAZING STATION

Items can be passed at additional charge

Lamb Kebab (GF): sumac-tomato crust, crispy falafel salad

Mung Bean Coconut Curry (GF, VN): chive blossom

Seabass Ceviche Taco (D): lime gel, avocado cream, pickled shallot

Malaysian Mee Goreng (VN) Spicy Fried Noodles

Winter Squash Tart (V, D): micro basil salad

Panko & Parsley Chicken Lollipop: waffle, bbq apricot syrup

Brazilian Coxinha: pink peppercorn mayo

Piti Mussels: edible mussel shell

Pani Puri (V, D): celery root & garlic confit, crispy leeks

Beet & Goat Cheese Cylinder (GF, V, D)

Select Six (6) Items Only 55

All Nine (9) Items 75

PLATED

Attendant is required



LUNCH

Plated Lunch with Soup	108
Plated Lunch with Salad	114
Plated Lunch with Appetizer	130

Additional Entree Selection 24

SALADS

Autumn Green (VN, GF, N, H):

red oak lettuce, dried cherries, spiced pine nuts, caramelized apples, burnt honey dressing

Little Gem Lettuce Salad (VN, GF, H):

celery root, chanterelles, watermelon radish, chive blossoms, cherry tomato, truffle cider vinaigrette

Boston Bibb (VN, GF, N, H):

toasted walnuts, apples, cranberries, walnut oil & apple cider vinaigrette

SOUPS

Spring Pea (VN, GF, H)

Roasted Tomato (VN, GF, H)

Vichyssoise (VN, H)

Minestrone (VN, H)

Italian Wedding

Lobster Bisque (GF, D)

New England Clam Chowder (GF, D)

DINNER

Plated Dinner with Soup	108
Plated Dinner with Salad	114
Plated Dinner with Appetizer	130

White Asparagus (GF, D, H):

radish, pea shoot leaves, cremini mushrooms, cucumber velouté

Roasted Cauliflower (V, GF, D, H):

red radishes, pickled shallot rings, mache, loose leaf lettuce, frisée, burnt butter hollandaise, tapioca pearl cracker

Beet Root (V, GF, D):

chive goat cheese, caramelized shallots, orange marmalade, green apple chips

APPETIZERS

Smoked Celery Root (V, D, H):

garlic confit, chive aioli, potato puff, pickled baby onions

Vegetable Tartare (VN, GF, H):

gold bell pepper puree, micro flowers, tomato chips, crostini

Burrata (V, GF, D):

fava bean vichyssoise, balsamic glaze, heirloom tomatoes

Lobster Ravioli (D):

lobster velouté, sea vegetables

PLATED



VEGAN/VEGETARIAN ENTREES

Stuffed Acorn Squash (VN, GF, H):

roasted root vegetables, garlic confit quinoa, mushroom & coconut cream ragout, wilted spinach, sautéed fava beans, lime-hone dressing

Roasted Lentil Timbale (V, D, H):

french lentils, charred leeks & smoked tomato, sauce soubise

Stuffed Zucchini (VN, H, N):

herbed quinoa & cashew cream

Summer Squash & Ricotta Ravioli (V, D):

basil pesto

POULTRY ENTREES

Grilled Chicken Breast (GF, D, H):

citrus beurre blanc

Truffle Butter Chicken Breast (D, H):

roasted on the crown, chicken croquette, parsnip puree, pave potato, brussels sprouts, chicken-madeira jus

Cherry Glazed Duck Breast (GF, H):

smoked carrot and baked peach gel, roasted turnips, braised bok choy, cherry jus

DESSERT

Passionfruit Tart (D)

White Chocolate Raspberry Dome (D): chantilly cream, dehydrated raspberry

Seasonal Trio of Sorbets (VN, GF): fresh berries

Dark Chocolate Almond Mousse Cake (D, N): strawberry cream

Coconut Mango Mousse (D, N)

SEAFOOD ENTREES

Crispy Scottish Salmon (D, H):

fennel puree & confit, red chili puree, dill-basil velouté, fennel pollen

Grilled Salmon (D, H):

lemon-dill yogurt sauce

Steamed Halibut (GF, H):

tomato chutney, parisian squash, tomato basil sauce, upland cress

Poached Cod Medallion (GF, D, H):

mushroom duxelles, black kale, celery root cream, black garlic

BEEF ENTREES

Roast Filet (GF):

fresh herb chimichurri

Grilled Flat Iron Steak (GF, H):

caramelized shallots, garden salad bouquet, pommes fondant, balsamic glaze

White Chocolate Cassis Tart (D): raspberry coulis

Chocolate Flourless Torte (GF): zesty blood orange mousse

Flourless Chocolate & Raspberry Ganache Torte (GF): mango mousse

Vanilla Bourbon Cake (D): chantilly cream

Berry Shortcake (D): vanilla cream

BEVERAGES

Bartender required for alcohol



SODA PACKAGE

assorted soda, water, sparkling water

COFFEE SERVICE

coffee, decaffeinated coffee, assorted teas

PREMIUM BAR

FIRST HOUR

Top Shelf Liquors: full fruit garnishes, mixers

Assorted Domestic & Imported Beers

House Red, White, & Sparkling Wine

Soft Drinks, Water, Seltzer

ADDITIONAL HOUR

OR ANY PART THEREOF

LIMITED BAR

FIRST HOUR

Assorted Domestic & Imported Beers

House Red, White, & Sparkling Wine

Soft Drinks, Water, Seltzer

ADDITIONAL HOUR

OR ANY PART THEREOF

9

HALF DAY BEVERAGE

16

UP TO FOUR (4) HOURS

coffee, decaffeinated coffee, assorted tea,

assorted soft drinks, water, sparkling water

13

ALL DAY BEVERAGE

26

UP TO EIGHT (8) HOURS

coffee, decaffeinated coffee, assorted tea,

assorted soft drinks, water, sparkling water

33

INDIVIDUAL BEVERAGES

Mixed Drinks 14

House Red/White Wine 38

House Sparkling Wine 47

Imported Bottled Beer 12

Domestic Bottled Beer 11

Martinelli's Apple Cider 14

27

Sparkling Water 7

Soft Drinks 7

coke, diet coke, sprite, ginger ale,
flavored seltzer

Water, Sparkling Water 7

14



STAFFING & ADDITIONAL FEES

MENU

All prices are Per Person 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.

WAITSTAFF **56**

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours **84**

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours **112**

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

BARTENDER **56**

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours **84**

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours **112**

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

UNIFORM CHEF **56**

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours **84**

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours **112**

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

COAT CHECK ATTENDANT **56**

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours **84**

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours **112**

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

EVENT INFORMATION

Half day rentals are four (4) hours or less | Full day rentals are over four (4) hours

Events Booked With at least 50% of room capacity and meal service will be eligible for a reduced rate.

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