

COLUMBIA FACULTY HOUSE

FALL/WINTER MENU





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 nonprofit 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	(D)	Contains Dairy
(VN)	Vegan	(H)	Halal
(GF)	Gluten Free	(E)	Contains Eggs
(N)	Contains Nuts	(S)	Contains Soy

CONTACT

64 Morningside Drive | 212-854-5800
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BREAKFAST BUFFET

Minimum of 15 Guests



34 Continental

House-Baked Mini Pastries (E): Croissants (D), Danish (D), Muffins

Locally Sourced NY Bagels: Cream Cheese (D), Fruit Preserves, Butter

49 Executive

House-Baked Mini Pastries (E): Croissants (D), Danish (D), Muffins

Locally Sourced NY Bagels: Cream Cheese (D), Fruit Preserves, Butter

Individual Plain & Fruit Yogurt (D)

Assorted Yogurt Loaves (D)

Provided with any of the Buffets

Local & Seasonal Fruit

Chilled Juice: *Select Two (2):*

Orange, Cranberry, Apple, Grapefruit

Coffee, Decaffeinated Coffee

Tea Selections, Iced Water

53 American*

House-Baked Mini Pastries (E): Croissants (D), Danish (D), Muffins

Locally Sourced NY Bagels: Cream Cheese (D), Fruit Preserves, Butter

Fluffy Scrambled Eggs with Chives (E)

Griddle Potatoes (GF)

Bacon *Select One (1):* Pork Bacon or Turkey Bacon

65 Columbia*

House-Baked Mini Pastries (E): Croissants (D), Danish (D), Muffins

Locally Sourced NY Bagels: Cream Cheese (D), Fruit Preserves, Butter

Scrambled Organic Brown Eggs (E)

Griddle Potatoes (GF)

Hickory Smoked Bacon

Assorted Cereals

***ATTENDANT IS REQUIRED**

Dietary Identification (V) Vegetarian | (VN) Vegan | (GF) Gluten Free | (N) Contains Nuts | (D) Contains Dairy | (H) Halal | (E) Contains Egg | (S) Contains Soy

BREAKFAST ENHANCEMENTS

By the Dozen

- 44 **Locally Sourced NY Bagels:**
Cream Cheese (D), Fruit Preserves, Butter
- 42 **Mini Pastries (E):**
Select One (1):
Croissant, Danish, Muffin, Scones
- 43 **Whole Fruit:**
Select One (1):
Oranges, Bananas, Apples
- 32 **Hard Boiled Eggs (E)**

By the Platter

Serves 25 guests

- 90 **Smoked Salmon**
Locally Sourced NY Bagels,
Cream Cheese (D), Sliced Eggs (E),
Capers, Tomatoes, Lemons, Red Onions

Yogurt Station

Select One (1):

Greek (D) or Vegan Yogurt
Toppings: House-Made Granola,
Honey, Seasonal Berries

Sliced Seasonal Fruit

36 Omelet Station*

Minimum 25 guests

Whole Eggs & Egg Whites (E)

Vegan eggs available upon request

Proteins:

Select Two (2):

Ham, Bacon, Turkey Bacon,
Chicken Sausage (H), Plant-Based Sausage

Toppings: Mushrooms, Tomatoes, Onion,
Bell Peppers, Spinach, Scallions, Cheddar (D),
Feta (D), Swiss (D)

21 Oatmeal Bar

Minimum 25 guests

Toppings: Raisins, Brown Sugar,
Toasted Walnuts (N)

22 Breakfast Wraps (E)

Select Two (2):

Egg, Bacon, & Cheddar (D)

Egg & Cheddar (D)

Egg, Chicken Sausage, & Cheddar (D, H)

Egg, Plant-Based Sausage & Cheese

Select One (1):

Bagel, Wrap, or Croissant

21 Individual Quiche (E)

Select One (1): **Vegetable (V),**
Sundried Tomato (V), Lorraine (D)

9 Individual Yogurt

Assorted Flavors (D)

9 Assorted Cereal

7 Hashbrown Patties

9 Breakfast Proteins

Select One (1):

Applewood Smoke Bacon, Turkey Bacon,
Impossible Sausage, Turkey Sausage

26 Smoothie Bowls

Select One (1) Base:

Greek Yogurt (D) or Vegan Yogurt

Select One (1) Bowl:

Matcha Chai 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

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BREAKS



- 6 **Assorted Kind Bars** (N)
- 7 **Chocolate Strawberries**
- 9 **Individual Assorted Yogurt**
- 18 **Sliced Fresh Fruit**
- 18 **Dates & Dried Fruits**
- 8 **Individual Bags of Snacks**
Pretzels, Potato Chips, Popcorn, Terra Chips
- 15 **Hummus & Baba Ganoush**
Pita Chips & Marinated Mushrooms
- 15 **Popcorn Bar**
Chocolate, Kettle Corn, Chipotle,
Salted Caramel
- 24 **Tea Sandwiches**
Select Two (2):
Dates, Apricots, Crystallized Ginger,
Cream Cheese (V, D)
Pumpkin Hummus, Smoked Turkey,
Green Onions, Chicken, Cranberries,
Chives, Cream Cheese (D)

Break Combos

Includes Coffee and Tea Service

- 23 **Coffee Cake** (D)
- 23 **Assorted Scones** (D):
Blueberry, Chocolate Chip,
Cranberry Devonshire Cream, Plum Jam
- 23 **Assorted Cookies & Brownies**
- 23 **By The Pound** (D):
Assorted Pound Cake, Yogurt Loaves
- 30 **Petit Desserts**
Assorted Mini Pastries (D), Caramelized Cashews (N),
Fruit Cocktail in a Martini Glass (VN), Lemon Bars
- 30 **Health Break**
Fresh Cut Vegetables, Hummus,
Sliced Fresh Fruit, Individual Assorted Yogurt (D),
Assorted Kind Bars

SANDWICHES, GRAIN BOWLS & SALADS



39

Sandwich Box Lunch Classic

Classic Sandwiches: *Select Three (3)*

Selections on Page 7

Whole Apple

Individual Bag of Chips

Soda or Water

54

Sandwich Box Lunch Gourmet

Classic or Gourmet Sandwiches: *Select Three (3)*

Cookie

Penne Pasta Salad

Soda or Water

59

Gourmet Sandwich Buffet

Served on Platters

Classic or Gourmet Sandwiches: *Select Three (3)*

Salads: *Select Three (2)*

Penne Pasta Salad

Potato Salad

Mixed Green Salad

Fruit Salad

Assorted Cookies & Brownies

Pickles

Soda or Water

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SANDWICHES

GOURMET

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

BBQ Rubbed Rutabaga (VN, H, N): Pickles, Leaf Lettuce, Sliced Tomato, Cashew-Cucumber Ranch Dressing, Pumpernickel

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

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

Grilled Chicken (D, H): Reggiano Cheese, Grilled Tomato, Mixed Lettuce, Poblano Peppers, Pumpernickel

Open Faced Koren Fried Chicken (D, 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

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

CLASSIC

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

Curried Vegetables (VN): Whole Wheat Pita

Herbed Falafel (VN, H): Tomato, Leaf Lettuce, Mint-Basil-Scallion Salad, Tahini, Whole Wheat Pita

Mushroom & Sweet Potato (VN, H): Avocado, Leaf Lettuce, Garlic Chutney

Poultry

Chicken Caesar Salad (D): 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

Roast Beef (D, H): Organic Greens, Tomato, Provolone, Pumpernickel

Champagne Ham (D): Pastrami, Provolone, Fig Jam, Alfalfa Sprouts, Multi-Grain

Seafood

Tuna Niçoise Press: Tuna in Olive Oil, Tomato, Onion, Olives, Baguette

Salmon Salad (D): Red Onions, Cucumbers, Red Oak Lettuce, Boursin Cheese Spread

HEARTY SALADS & BENTO BOXES



39

Sandwich Box Lunch Classic

Classic Sandwiches: *Select Three (3)*

Whole Apple

Individual Bag of Chips

Soda or Water

59

Bento Box Lunch Classic

Classic Bentos: *Select Three (3)*

Whole Apple

Individual Bag of Chips

Soda or Water

Salads

Classic Caesar Salad (D, H):

Grilled Chicken, Pecorino, Croutons

Winter Green Salad (GF, H):

Kiwi, Pineapple, Cranberries, Grilled Chicken,
Pomegranate Dressing

Autumn Kale Salad (VN, GF, H):

Sweet Potato, Beet Root, Red Cabbage,
Maple Dijon Dressing

Chicken Quinoa Salad (GF, H):

Grilled Vegetables, Mixed Greens

Tofu Quinoa Salad (VN, GF, H):

Grilled Vegetables, Mixed Greens

Mixed Greens Cobb Salad (H):

Grilled Vegetables, Sliced Egg (E), Tabbouleh, Turkey

Bentos

Korean Spicy Beef (GF, H):

Seaweed Salad

Smoked Chili Tofu (V, H):

Pad Thai Noodles

Orange Cauliflower (VN, GF, H):

Jasmine Rice, Broccoli

Sesame Tuna (GF, H, SESAME):

Bean Sprouts, Cucumber-Carrot Salad

Miso Glazed Chicken (GF, H):

Roast Sweet Potato, Daikon Radish

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BUFFETS

To find out which buffet menu is being offered on a specific date, please contact your Sales Manager.

If you would like to select a specific buffet menu outside of the scheduled rotation, additional fees will apply.

Minimum of 20 Guests



Menu du Jour

Our buffet menus are offered on a 10-day rotation, providing a variety of selections throughout the year. All menus include Gluten Free, Halal, and Vegan options.

Mediterranean Market*

Harissa Chicken • Baked Snapper •
Tofu Shawarma

Mediterranean Rice & Legumes
Salads, Dips, Warm Pita
Baklava Bites, Fresh Seasonal Fruit

Japanese Inspired Garden*

Teriyaki Chicken • Miso-Glazed Salmon •
Soy Ginger Tofu

Jasmine Rice, Roasted Potatoes, Seaweed Salad
Charred Bok Choy, Furikake-Style Seed Crunch
Matcha Cheesecake Bites, Asian Fruit Salad

Modern French Bistro*

Chicken Blanquette • Swordfish Provençal •
Vegan Cassoulet

French-Inspired Potatoes & Vegetables
Seasonal Salads, Country Bread
Mini French Pastries, Fig & Kiwi Salad

Latin Coastal*

Mojo Roasted Chicken • Carne Asada •
Adobo Roasted Cauliflower & Black Beans

Cilantro Lime Rice & Seasonal Vegetables
Latin-Inspired Salads, Corn Tortillas
Tres Leches & Seasonal Sliced Fruits

California Coastal*

Roasted Chicken Breast • Pesto Grilled Salmon •
Stir-Fried Seitan

Sweet Corn Rice & Roasted Vegetables
Red Bean Chili, Mixed Greens, Flatbread
Cheesecake, Fresh Fruit Salad

Eastern Mediterranean*

Za'atar Roasted Chicken • Saffron Baked Cod •
Vegan Kofta

Mediterranean Rice, Roasted Vegetables
Salads, Dips, Pickled Vegetables, Warm Pita
Rice Pudding, Dried Fruit Platter

North African Harvest*

Moroccan Chicken Tagine • Chermoula-Spiced Fish •
Harissa Roasted Chickpea & Vegetable Tagine

Garlic Tumeric Rice, Regional Salads
Dolmas, Dips & Condiments, Warm Pita
Almond Cake, Fig & Pomegranate Salad

Hudson Valley Harvest*

Roast Chicken • Braised Pork Loin •
Roasted Lentil & Mushroom Stew

Wild Rice Pilaf, Root Vegetables
Farm-Inspired Salads, Dinner Rolls
Carrot Cake, Apple Crumble, Seasonal Fruit

Tuscan Farmhouse*

Rosemary Garlic Chicken • Meatball Florentine •
Vegan Melanzane al Forno

Risotto, Kale Stew, Herb Roasted Vegetables
Garlic & Olive Salad, Ciabatta Rolls
Italian Cookies, Tiramisu, Seasonal Sliced Fruits

Southeast Asian Market*

Lemongrass Curry Chicken • Korean BBQ Beef •
Tofu Kimchi Stew

Jasmine Rice, Vegetable Pad Thai
Asian-Inspired Salads, Pickled Vegetables, Dinner Rolls
Matcha Cheesecake & Tropical Fruit with Lime & Mint

*ATTENDANT IS REQUIRED

SUSTAINABLE LIVING

Minimum of 20 Guests



3

Bread Service

Selection of Rolls, Butter, & Olive Oil

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.

90

Plan 2030 Buffet*

Creamy Coconut & Turmeric Soup

(VN, GF, H): Wild Rice

Roast Sweet Potato Salad

(VN, GF, H): Farro, Arugula, Caramelized Apples, Ginger Vinaigrette

Citrus & Baby Watercress Salad

(VN, GF, H): Miso Dressing

Mujadara (VN, GF, H):

Lentils, Long Grain Rice, Caramelized Onions

Roast Tofurky & Mushroom Sauce (VN, GF)

Rice Noodle Al Pomodoro

(VN, H): Smoked Chili Oil

Braised Swiss Chard

(VN, GF, H): Garlic Confit

Crispy Buffalo Cauliflower (VN, H)

Assorted Cupcakes (D, H)

Sliced Fresh Fruit (VN, GF, H)

96

Blue Buffet*

Mesclun, Frisée & Wild Arugula Salad

(VN, GF, H): Homemade Balsamic Dressing

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

Pioppini Mushroom & Barley Soup (VN, H)

Spaccatelle Pasta Alla Vodka (D)

Oven Roasted Marinated Cod

(GF, D, H): Saffron Caper Cream Sauce

Grilled Chicken Breast (GF, H):

Sautéed Garlic Spinach

Sautéed Baby Bok Choy & Carrots (VN, GF, H)

Herb Roasted Fingerling Potatoes (VN, GF, H)

Homemade Cookies (D, N)

Sliced Fresh Fruit (VN, GF, H)

Sustainable Living Buffets Use Local Farms:

Satur Farm, Long Island, NY | Lancaster Farm Fresh, Lancaster County, PA | Skrapini Farm, NJ | Mousam Valley Mushrooms | Lucky Tomatoes, NY | Lioni Mozzarella, NJ | Ronny Brook Farm, NY | Portico Fisheries Northeast Atlantic Cod

HORS D'OEUVRES

Minimum of 25 Guests



42 One Hour Passed Hors D'Oeuvres* 21 Each Additional Hour

Cold

Caprese Skewer (GF, D): 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): 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 Mini Quiche (D, V, E)

Spanakopita (V, D)

Brie Cheese (V, D): 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 (D): 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

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RECEPTION APPETIZERS

Minimum of 25 Guests



28

Cicchetti

Select Three (3):

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)

26

Dip Station

Select Three (3) Dips:

Smoked Fish (GF, D)

Brandade Salad (GF, D)

Artichoke & Spinach Dip (V, GF, D)

Buffalo Chicken Dip (GF, D, H)

Roasted Smoked Pumpkin (VN, GF, H)

Roasted Peppers & Almond (VN, GF, H)

Paired with:

Pita Chips, Yucca Fries, Herbed Flatbread,

Assorted Crackers, or Tostones

25

Seasonal Grilled Vegetables

Creamy Feta (V, GF, D)

Caramelized Onion Dip (V, GF, D)

25

Artisinal Cheese Board

Selection of Domestic & Imported Cheeses,

Breadsticks, Crackers, Flat Bread,

French Baguette (D)

Afternoon Tea Time*

28

Select Four (4) Items

48

Select Eight (8) Items

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)

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

RECEPTION STATIONS

Minimum of 50 Guests



30

Sliders

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)

6

Add Two (2) Salads:

Vegetable Pakora (VN, H)

Arugula Fennel Salad (VN, GF, H)

Celery, Fennel, Apple and Pecorino

with Walnuts (V, D, GF)

37

Asian

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)

37

North African

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 (VN, H): Tahini Dip

34

Dim Sum

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

42

Seafood

Silver Dollar Rolls

Select Four (4):

New Zealand Mussels, Spicy Tomato,

Basil Calamari Salad (H)

Firecracker Salmon (H)

Garlic Shrimp

Miso Cod (H)

Crispy Korean Seafood Pancake

RECEPTION STATIONS

Minimum of 50 Guests



39

Pasta*

Select Two (2) Pastas:

Cavatelli
Capellini
Gnocchi
Farfalle
Pappardelle
Mushroom Ravioli

Select 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)

Global Grazing Station*

55 *Select Six (6) Items*

75 *Select All Nine (9) Items*

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)

Items can be passed at additional charge

55

Small Plates*

Select Three (3):

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 Cippolini 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
Broccoli 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

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Plated Lunch or Dinner*

108	Plated Lunch/ Dinner with Soup
114	Plated Lunch/ Dinner with Salad
130	Plated Lunch/ Dinner with Appetizer
24	Additional Entree Selection

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)

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

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
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

PLATED ENTRÉES



Vegan/ Vegetarian

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

Beef

Roast Filet (GF): Fresh Herb Chimichurri
Grilled Flat Iron Steak (GF, H):
Caramelized Shallots, Garden Salad Bouquet,
Pommes Fondant, Balsamic Glaze

Seafood

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

Poultry

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

Passion Fruit Tart (V, D)
**White Chocolate Raspberry
Dome** (D): Chantilly Cream,
Dehydrated Raspberry
Seasonal Trio of Sorbets
(VN, GF): Fresh Berries
Vanilla Bourbon Cake (D): Chantilly

**Dark Chocolate Almond Mousse
Cake** (D, N): Strawberry Cream
Coconut Mango Mousse (D, N)
White Chocolate Cassis Tart
(D): Raspberry Coulis
Berry Shortcake (D): Vanilla Cream

Key Lime Pie (V, D)
Classic Crème Brûlée (V, GF, D)
Chocolate Flourless Torte (GF):
Zesty Blood Orange Mousse
**Flourless Chocolate & Raspberry
Ganache Torte** (GF):
Mango Mousse Cream

*ATTENDANT IS REQUIRED

Dietary Identification (V) Vegetarian | (VN) Vegan | (GF) Gluten Free | (N) Contains Nuts | (D) Contains Dairy | (H) Halal | (E) Contains Egg | (S) Contains Soy

BEVERAGES



Packages

- 26 **All Day Beverage**
Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Flavored Seltzer, Soft Drinks, Water
Assorted Milks, Cream, Sugar & Sweeteners
Up to Eight (8) Hours
- 16 **Half Day Beverage**
Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Flavored Seltzer, Soft Drinks, Water
Assorted Milks, Cream, Sugar & Sweeteners
Up to Four (4) Hours
- 9 **Soda Package**
Assorted Soda, Water, Sparkling Water
- 13 **Coffee Package**
Coffee, Decaffeinated Coffee, Assorted Teas

33 Premium Bar

First Hour

Top Shelf Liquors:

Full Fruit Garnishes, Mixers, Assorted Domestic
& Imported Beers, House Red, White, & Sparkling
Wine, Soft Drinks, Tonic, Assorted Flavored Seltzer

17 **Additional Hour**

27 Limited Bar

First Hour

Assorted Domestic & Imported:

Beers, House Red, White, & Sparkling Wine,
Soft Drinks, Assorted Flavored Seltzer

14 **Additional Hour**

À La Carte

7 Soft Drinks

Coke, Diet Coke, Sprite,
Ginger Ale, Assorted Flavored Seltzer

Sparkling Water

Bottle of Water

14 **Martinelli's Apple Cider**

Alcoholic Beverages

38 **House Red/White Wine**

47 **House Sparkling Wine**

12 **Imported Bottled Beer**

11 **Domestic Bottled Beer**

14 **Mixed Drinks**

Bartender required for alcohol service. All events outside lerner hall require an alcohol permit at \$75 per bar.
Alcohol requests must be submitted no later than 15 days prior to the event date.



STAFFING & ADDITIONAL FEES

MENU

Faculty House menus can be customized to meet the dietary restrictions of your event.

All prices are Per Person unless otherwise noted. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CHINA SERVICE

China Service orders in Lerner Hall are \$5.00 per person. China Service orders outside of Lerner Hall require a rental fee based on your event needs.

DISPOSABLES

Disposable orders require a Green Fee of \$1.95 per person.

STAFFING FEES

WAITSTAFF

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours

BARTENDER

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours

SANITATION/ DISHWASHER

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours

UNIFORM CHEF

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours