FACULTY HOUSE
CATERING & EVENTS

Weddings

64 Morningside Drive
New York, NY 10027
212-854-1200
www.facultyhouse.columbia.edu
WEDDINGS

Your Five (5) Hour Wedding Includes:
- One Hour Cocktail Reception with Butler Passed Sparkling Water & Champagne
- Four Hour Dinner Dance with Sommelier’s Selection of Wines
- Five Hour Open Bar with Premium Brand Liquors
- Custom Wedding Cake with your Choice of Design & Filling
- Coffee, Tea & Decaffeinated Coffee Service
- House Linens in White or Ivory
- House China, Flatware & Glassware
- House Tables and Chairs

Packages

<table>
<thead>
<tr>
<th>Stations</th>
<th>Plated</th>
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<tbody>
<tr>
<td><strong>190</strong></td>
<td><strong>210</strong></td>
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<tr>
<td>Cocktail Hour</td>
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<tr>
<td>with Eight Passed Hors D’ Oeuvres</td>
<td>with Eight Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
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<tr>
<td>Stations Dinner</td>
<td>Plated Dinner</td>
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<tr>
<td>with Four Receptions Stations</td>
<td>with Appetizer, Entrée &amp; Silent Vegetarian Entrée</td>
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<table>
<thead>
<tr>
<th>Buffet</th>
<th>Duet Plated</th>
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<tbody>
<tr>
<td><strong>200</strong></td>
<td><strong>220</strong></td>
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<td>Buffet Dinner</td>
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<td>with Dinner Buffet</td>
<td>with Appetizer, Duet Entrée &amp; Silent Vegetarian Entrée</td>
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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
- Bartender $288 Per Bartender (1 Per 75 Guests)
- Coat Check (Optional) $288 Per Attendant (1 Per 100 Guests)
- Uniformed Chef (Optional) $288 Per Chef (1 Per 100 Guests)
- Dance Floor $500

All Prices are subject to NY Sales Tax
## HORS D’ŒUVRES

### Cold
- **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
- **Bagelini**
  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

### Hot
- **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**
- **Chinese Chicken Taco**
  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
Cheese & Crudité
American and European Cheese
Breadsticks, Crackers, Flat Bread, French Baguette
Fresh Vegetables with Hummus and Salsa
Grilled Vegetables

Dim Sum
*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

Asian
Sesame Chicken with Scallion Ginger Sauce
Miniature Vegetarian Spring Rolls
Cold Sesame Noodles with Vegetables
Teriyaki Chicken Wings
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Antipasto
Salami, Prosciutto, Soppressata
Tuscan Olives & Artichokes with Fresh Herbs
Heirloom Carrots & Spicy French Lentils
Bread Sticks & French Bread

Sliders
*Choice of Two (2)*
Beef Brisket
Cuban
Creole Chicken
Beef Burger
Pulled Pork
Buffalo Chicken

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

Fry
*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

Moroccan
Chicken Tagine
Chickpea Stew
Moroccan Meatballs
Moroccan Couscous
Shirazi Salad
Falafels
Pita & Zaatar Breads
Tahini Dip

Seafood Station
*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*
**UNIFORM CHEF STATIONS**

*(Chef Attendants Required)*

**Risotto**

*Choice of (2) Two Risotto:*
- 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**

*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

**Small Plates**

*(Two (2) Chef Attendants Required)*

*Choice of Three (3) Plates:*
- Martini Steak Diane with London broil, Sautééd 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

**Carving**

*Additional 15 Per Person*

*Choice of (2) Two Glazed Balsamic Grilled Turkey*
- Cranberry Sauce & Turkey Jus
- Whole Roasted Strip Loin
  - Port Wine Sauce
- Rack of Lamb
  - Mignonette
- Filet of Beef
  - Béarnaise Sauce
- Cedar Plank Salmon
  - Hoisin Smoked Chili Sauce

**Sushi**

*Additional 10 Per Person*

*Display of Pre-Made Sushi & Sashimi*
- With Pickled Ginger, Wasabi and Soy Sauce

**South Pacific**

*Additional 20 Per Person*

*Seared Ahi Tuna Pizza*
- Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
- Peking Duck Moo Shu Wrap
  - Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions, Hoisin Sauce
- Peking Duck Moo Shu Wrap
  - Grilled Pineapple, Orange, Celery, Ginger, Raisins & Black Sesame Seed Salad
BUFFETS

All Buffets Include Rolls & Sweet Butter

**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

**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

**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

**Buffet # 4**

*Additional 10 Per Person*

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

Grilled Vegetables

Oven Roasted Pastrami Rubbed Salmon

Penne Pasta  
with Smoked Chicken, Artichokes & Sundried Tomatoes

Roasted Sirloin of Beef  
with Roasted Shallot and Red Wine Sauce

Sautéed Baby Vegetables  
with Thyme

Roasted Yukon Gold Potatoes

**Buffet # 5**

*Additional 15 Per Person*

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
Appetizers

**Cold**

- **Autumn Green Salad**
  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 Salad**
  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

- **Tuna Tartare**
  Avocado, Waffle Potatoes, Micro Greens

- **Smoked Salmon Crudo**
  Salmon Roe, Orange Essence, Micro Greens

**Hot**

- **Maryland Crabcake**
  Micro Greens, Remoulade Sauce

- **Lobster Bisque**
  Garlic Croutons

- **Roasted Duck Breast**
  Duck Leg Confit Crepe, Caramelized Chestnuts, Goat Cheese

- **Butternut Squash Bisque**
  Crème Fraîche

- **Lobster Ravioli**
  Beurre Blanc, Julienne of Smoked Salmon

- **Fiocchi (Pear & Cheese Pasta)**
  Parmesan Cheese Sauce

- **Mushroom Strudel**
  Tarragon Beurre Blanc

- **Shropshire Cheddar Blue Cheese Tart**
  Roasted Bosc Pear, Caramelized Onions
### Entrées

<table>
<thead>
<tr>
<th>Pesto Crusted French Cut Chicken Breast</th>
<th>Herb Crusted Salmon</th>
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<tbody>
<tr>
<td>Sun-dried Tomato Succotash, Polenta Cake, Caramelized Endive</td>
<td>Sweet Potato Orzo, Roasted Asparagus, Red Pepper Ragout</td>
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<tr>
<td>Pan Roasted Herb Chicken Breast</td>
<td>Seared Artic Char</td>
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<tr>
<td>Wild Rice Pilaf, Grilled Asparagus, Shallot Tomato Provencal</td>
<td>Blistered Cherry Tomatoes, Potato Frizzle, Fennel, Pernod Essence</td>
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<tr>
<td>Chicken Francese</td>
<td>Miso Marinated Snapper</td>
</tr>
<tr>
<td>Mashed Potatoes, Shaved Brussels Sprouts, Tomato Bruschetta, Pecorino Romano</td>
<td>Thai Coconut Rice, Shaved Bok Choy, Black Garlic Tamarind Sauce</td>
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<tr>
<td>Chicken Roulade</td>
<td>Potato Crusted Cod</td>
</tr>
<tr>
<td>Stuffed Breast with Mushroom and Spinach, Peruvian Potato, Red Swiss Chard, Chardonnay Au Jus</td>
<td>Saffron Cauliflower Risotto, Sautéed Spinach, Beurre Blanc</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>Grilled Vegetable Strudel</td>
</tr>
<tr>
<td>Sweet Potato Pommes Anna, Sautéed Spinach, Green Peppercorn Sauce</td>
<td>Sautéed Bell Peppers, Garlic Spinach</td>
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<tr>
<td>Boneless Braised Short Rib</td>
<td>Vegetable Napoleon</td>
</tr>
<tr>
<td>Bundled Root Vegetables, Basil Chips, Truffle Mashed Potatoes, Caramelized Cippolini Onions</td>
<td>Quinoa, Red Pepper Coulis</td>
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<tr>
<td>Roasted Sliced Beef Tenderloin</td>
<td>Ginger and Garlic Vegetable Stir-Fry</td>
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<tr>
<td>Basket of Red Bliss Potatoes, Fava Bean Puree, Malibu Carrots, Port Wine Reduction</td>
<td>Jasmine Rice</td>
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<td>Lentil Stuffed Zucchini</td>
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<td>Spaghetti Vegetables</td>
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Duet Entrées

Choice of (2) Proteins:
Seared French Cut Chicken
  Tomato Bruschetta Sauce

Cornish Game Hen
  Marsala Demi Glace

Beef Wellington
  Mushroom Duxelles

Boneless Braised Short Rib
  Red Wine Jus

Asian Style Bone-In Short Rib
  Tamarind Hoisin Glaze

Seared Petit Filet Mignon
  Green Peppercorn Sauce

Oven Roasted Lamb Chop
  Merlot Sauce

Pan Seared Crab Cake
  Remoulade Sauce

Seared Salmon
  Tarragon Cream OR Lemon Caper Sauce

Choice of (2) Sides:
Mashed Potatoes

Vegetable Bundle

Potatoes Au Gratin

Brussels Sprouts
  Apple Cider Reduction

Parmesan Roasted Baby Potatoes

Spinach Tart

Wild Rice Pilaf

Baby Bok Choy

Orzo
  Confetti Vegetables

Creamed Spinach

Ratatouille

Shaved Brussels Sprouts
  Roasted Garlic