FACULTY HOUSE
CATERING & EVENTS

Weddings

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

**Stations**

- **225**
  - Cocktail Hour with Eight Passed Hors D’Oeuvres & One Cocktail Station
  - Stations Dinner with Four Receptions Stations

**Plated**

- **255**
  - Cocktail Hour with Eight Passed Hors D’Oeuvres & One Cocktail Station
  - Plated Dinner with Appetizer, Entrée & Silent Vegetarian Entrée

**Buffet**

- **235**
  - Cocktail Hour with Eight (8) Passed Hors D’Oeuvres & One Cocktail Station
  - Buffet Dinner with Dinner Buffet

**Duet Plated**

- **275**
  - Cocktail Hour with Eight Passed Hors D’Oeuvres & One Cocktail Station
  - Plated Dinner with Appetizer, Duet Entrée & Silent Vegetarian Entrée

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_
## Passed Hors D’Oeuvres

### 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
- Bagel Tini
- 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
- 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
<table>
<thead>
<tr>
<th>STATIONS</th>
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<tbody>
<tr>
<td><strong>Cheese &amp; Crudité</strong></td>
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<tr>
<td>American and European Cheese</td>
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<tr>
<td>Breadsticks, Crackers, Flat Bread, French Baguette</td>
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<tr>
<td>Fresh Vegetables with Hummus and Salsa</td>
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<tr>
<td>Grilled Vegetables</td>
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| **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

**Pastas**
*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, 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

**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

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**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

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**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

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**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 # 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

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**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 Shitake, 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
PLATED

Entrées

**Pesto Crusted French Cut Chicken Breast**
Sun-dried Tomato Succotash, Polenta Cake, Caramelized Endive

**Pan Roasted Herb Chicken Breast**
Wild Rice Pilaf, Grilled Asparagus, Shallot Tomato Provençal

**Chicken Francese**
Mashed Potatoes, Shaved Brussels Sprouts, Tomato Bruschetta, Pecorino Romano

**Chicken Roulade**
Stuffed Breast with Mushroom and Spinach, Peruvian Potato, Red Swiss Chard, Chardonnay Au Jus

**Herb Crusted Salmon**
Sweet Potato Orzo, Roasted Asparagus, Red Pepper Ragout

**Seared Artic Char**
Blistered Cherry Tomatoes, Potato Frizzle, Fennel, Pernod Essence

**Miso Marinated Snapper**
Thai Coconut Rice, Shaved Bok Choy, Black Garlic Tamarind Sauce

**Potato Crusted Cod**
Saffron Cauliflower Risotto, Sautéed Spinach, Beurre Blanc

**Filet Mignon**
Sweet Potato Pommes Anna, Sautéed Spinach, Green Peppercorn Sauce

**Boneless Braised Short Rib**
Bundled Root Vegetables, Basil Chips, Truffle Mashed Potatoes, Caramelized Cippolini Onions

**Grilled Vegetable Strudel**
Sautéed Bell Peppers, Garlic Spinach

**Vegetable Napoleon**
Quinoa, Red Pepper Coulis

**Roasted Sliced Beef Tenderloin**
Basket of Red Bliss Potatoes, Fava Bean Puree, Malibu Carrots, Port Wine Reduction

**Ginger and Garlic Vegetable Stir-Fry**
Jasmine Rice

**Lentil Stuffed Zucchini**
Spaghetti Vegetables
## 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