## BREAKFAST BUFFETS

### Continental ........................................ 29
**MINIMUM OF 10 GUESTS**

- **Selection of Bakery Items to Include:**
  - Muffins, Croissants, Danishes
  - New York Style Bagels
- **Select Two (2) Chilled Juices:**
  - Orange, Cranberry, Apple, or Grapefruit
- **Coffee, Decaffeinated Coffee & Tea**

### Executive Continental ................. 43
**MINIMUM OF 10 GUESTS**

- **Selection of Bakery Items to Include:**
  - Muffins, Croissants, Danishes
  - New York Style Bagels
- **Assorted Yogurt Loaves**
- **Seasonal Sliced Fruit & Berries**
- **Assorted Individual Yogurt**
- **Select Two (2) Chilled Juices:**
  - Orange, Cranberry, Apple, or Grapefruit
- **Coffee, Decaffeinated Coffee & Tea**

### HOT BREAKFAST BUFFETS

### American Breakfast ...................... 46
**MINIMUM OF 10 GUESTS**

- **Selection of Bakery Items to Include:**
  - Muffins, Croissants, Danishes
  - New York Style Bagels
- **Select One (1):**
  - Bacon or Turkey Bacon
  - Griddle Potatoes
  - Scrambled Eggs with Chives
- **Select Two (2) Chilled Juices:**
  - Orange, Cranberry, Apple, or Grapefruit
- **Coffee, Decaffeinated Coffee & Tea**

### Columbia Breakfast ............................. 56
**MINIMUM OF 10 GUESTS**

- **Selection of Bakery Items to Include:**
  - Muffins, Croissants, Danishes
  - New York Style Bagels
- **Hickory Smoked Bacon**
- **Griddle Potatoes**
- **Scrambled Organic Brown Eggs**
- **Seasonal Sliced Fruit & Berries**
- **Assorted Cereals**
- **Select Two (2) Chilled Juices:**
  - Orange, Cranberry, Apple, or Grapefruit
- **Coffee, Decaffeinated Coffee & Tea**

### New Yorker Breakfast ....................... 64
**MINIMUM OF 10 GUESTS**

- **Selection of Bakery Items to Include:**
  - Muffins, Croissants, Danishes
  - New York Style Bagels
  - Corned Beef Hash
  - Griddle Potatoes
  - Eggs Benedict
  - Seasonal Sliced Fruit & Berries
  - Assorted Cereals
  - **Select Two (2) Chilled Juices:**
    - Orange, Cranberry, Apple, or Grapefruit
- **Coffee, Decaffeinated Coffee & Tea**
BREAKFAST

BREAKFAST ENHANCEMENTS

Hash Brown Patties ...................... 7
Applewood Smoked Sausage ........... 7
Turkey Sausage ........................... 7
Individual Assorted Yogurt ..........  9
Assorted Cereals ......................... 9
Grits ........................................ 18
Butter, Cheese

Individual Quiche ....................... 18
Select One (1): Lorraine, Vegetable, Sundried Tomato, Sausage & Cheddar

Sliced Fresh Fruit ....................... 18

Hot Breakfast Wraps .................... 18
Select Two (2): Bacon, Egg & Cheese;
Sausage, Egg & Cheese; Egg & Cheese

BY THE DOZEN

Fresh Pastries ......................... 36
Select One (1): Croissant, Danish, Muffin

Hard Boiled Eggs ....................... 28

New York Style Bagels ............... 36
Cream Cheese, Fruit Preserves, Butter

Whole Fruits .............................. 37
Select One (1): Oranges, Bananas, Apples

BY THE PLATTER

Smoked Salmon ......................... 78
SERVES 25 GUESTS
Smoked Salmon Lox
New York Style Bagels, Cream Cheese
Sliced Eggs, Capers, Tomatoes, Lemons, Red Onions

BREAKFAST STATIONS

Oatmeal Station ....................... 18
Brown Sugar, Raisins, Toasted Walnuts

Yogurt Station ......................... 27
Honey, Fresh Berries, Granola

Omelet Station ......................... 30
CHEF ATTENDANT REQUIRED
Eggs, Egg Whites, Ham, Bacon
Mix Ins to Include: Mushrooms, Tomatoes, Onions, Bell Peppers, Cheddar, Swiss
BREAKS

SAVORY

Assorted KIND Bars ...................... 6
Individual Bags of Snacks ........... 8
Pretzels, Potato Chips, Popcorn, Terra Chips

Soft Pretzels ............................ 12
Cinnamon, Salt

Popcorn Bar .............................. 12
Chocolate, Kettle Corn, Chipotle, Salted Caramel

Chips and Guacamole ................. 28

Assorted Mini Wraps ................... 27

SWEET

Chocolate Dipped Strawberries .... 6
Individual Assorted Yogurt .......... 9

Sliced Fresh Fruit ....................... 18

BREAK COMBOS

Add Coffee and Tea Service for an Additional $4

Coffee Cake ............................. 18

Assorted Scones ........................ 18
Blueberry, Chocolate Chip, Cranberry
Devonshire Cream, Plum Jam

Assorted Cookies & Brownies ....... 16

By the Pound ............................ 18
Assorted Pound Cake, Yogurt Loaves

Petit Desserts ........................... 27
Assorted Mini Pastries, Caramelized Cashews,
Fruit Cocktail in a Martini Glass, Lemon Bars

Health Break ............................ 29
Fresh Cut Vegetables, Hummus,
Sliced Fresh Fruit, Individual Assorted Yogurt,
Assorted KIND Bars

Glen Wayne Donuts .................... 18
SANDWICHES

CLASSIC SANDWICHES
Grilled Chicken Caesar Salad in a Wrap
Crispy Chicken, Lettuce, Tomato, Guacamole, Spicy Mayo in a Wrap
Roast Beef, Organic Greens, Tomato, Provolone on Pumpernickel
Roast Turkey, Swiss Cheese, Organic Greens, Tomato on a Brioche Roll
Virginia Ham, Mild Cheddar, Organic Greens, Tomato on a Kaiser Roll
Tuna Salad, Mesclun, Tomato in Assorted Wraps
Grilled Eggplant, Mozzarella, Arugula, Tomato on a Garlic Baguette
Curried Vegetables in an Everything Pita

GOURMET SANDWICHES
Grilled Herbed Chicken Cutlets, Arugula, Roasted Pepper on a Multi-Grain Roll
Chicken Francese, Mozzarella, Arugula, Tomato, Citrus Dressing on a Semolina Hoagie
Roasted Sirloin of Beef, Organic Greens, Tomato, Jack Cheese, Horseradish Cream on a Club Roll
Roast Turkey, Muenster Cheese, Lettuce, Cranberry Spread on an Herbed Pocket Roll
Roast Turkey, Tabbouleh, Wilted Kale in a Wrap
Pastrami, Caramelized Onions, Swiss Cheese, Thousand Island Dressing on Pumpernickel
Black Forest Ham, Brie Cheese, Dried Fruit Compote, Green Leaf on a Ciabatta Roll
Smoked Salmon, Red Onion, Cucumber, Tomato, Chive Cream Cheese on Multi-Grain Roll
Breaded Eggplant, Provolone, Roasted Red Pepper, Arugula, Balsamic Dressing on Focaccia Bread
Black Beans, Corn, Quinoa, Romaine Lettuce, Sour Cream, Avocado Dressing in a Wrap

BOXED SALADS
Classic Caesar Salad, Grilled Chicken
Mixed Greens Salad, Grilled Vegetables, Quinoa, Grilled Tofu
Mixed Greens Salad, Grilled Vegetables, Sliced Egg, Tabbouleh, Turkey
Mixed Greens Salad, Grilled Vegetables, Quinoa, Grilled Chicken

Classic Box Lunch............. 33
Select Three (3):
Classic Sandwiches or Boxed Salads
Whole Apple
Individual Bag of Chips
Soda or Water

Gourmet Box Lunch ............. 51
Select Three (3):
Sandwiches or Boxed Salads
Cookie
Penne Pasta Salad
Soda or Water

Gourmet Sandwich Buffet ...... 54
Select Three (3):
Sandwiches or Boxed Salads
Pickles
Assorted Cookies & Brownies
Select Two (2) Salads:
Penne Pasta, Potato, Mixed Garden, Fruit
Soda or Water
BUFFETS
MINIMUM OF 10 GUESTS

New York Deli ................. 66
Seasonal Soup
Caesar Salad
Chilled Primavera Pasta Salad
Mozzarella & Tomatoes: Eggplant, Pine Nuts
Potato Salad
Sliced: Ham, Turkey, Roast Beef
Tuna Salad
Sliced Cheese: Cheddar, Swiss and Muenster
Assorted Sliced Breads
Assorted Cookies and Brownies

Alma Mater ..................... 74
Shaved Fennel & Parsley Salad: Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad: Parmesan Cheese
Bocconcini Salad
Grape Tomatoes & Basil
Chicken Florentine: Pan Gravy, Sautéed Spinach
Seared Red Snapper: Tomatoes, Lemon, Capers
Wild Rice Pilaf
Baby Carrots & Zucchini
Tiramisu

Asian .......................... 74
Mesclun & Seaweed Salad: Shredded Carrots, Ginger Dressing
Cold Sesame Vegetable Noodles
Stir-Fry Red and Green Cabbage: Snow Peas, Mushroom, Bean Sprouts, Crispy Ginger
Thai Curry Chicken
Hoisin Glazed Sea Bass
Jasmine Rice
Almond Cookies
Mandarin Orange Segments

French ........................ 74
Vegetable Niçoise Salad
Asparagus Salad: Roasted Apple, Arugula, Goat Cheese, Apple Cider Vinaigrette
Mesclun Salad: Chef’s Choice Dressing
Roasted Sirloin: Green Peppercorn Sauce
Seared Salmon: Beurre Blanc
Potatoes Au Gratin
Roasted Root Vegetables
Sliced Fresh Fruit
Assorted Mini Pastries
Macarons

International .................... 74
Quinoa: Bell Peppers and Toasted Pine Nuts
Caesar Salad
Greek Salad
Traditional Beef Bourguignon
Chicken Francese: Lemon Caper Sauce
Garlic Mashed Potatoes
Sliced Fresh Fruit
Cheesecake
Assorted Mini Pastries

Healthy Lunch .................. 74
Cucumber, Broccoli & Kale Salad: Olives, Grape Tomatoes, Lime Dressing
Organic Greens Salad: Apples, Walnuts, Apple Cider Vinaigrette
Hearts of Palm: Tomato, Avocado, Champagne Dressing
Chilled Steamed Chicken: Watercress, Scallion Sesame Dressing
Cold Poached Salmon: Red Onions, Green Parsley Mayonnaise
Vegetable Chips & Guacamole Dip
Sliced Fresh Fruit
Assorted Yogurt Loaves
BUFFETS
MINIMUM OF 10 GUESTS

Barbecue ......................... 74
Cajun Chicken Salad
Green Onion Potato Salad: Pommery Mustard
Tangy Cucumber & Tomato Salad: Dill, Red Onion
BBQ Ribs
Fried Chicken
Buttermilk Mashed Potatoes
Sautééed Kale: Caramelized Onions
Fruit Salad
Assorted Tarts & Tortes

Italian ............................ 74
Mozzarella, Tomatoes and Eggplant: Toasted Pine Nuts
Antipasti: Cheese, Grilled Vegetables, Cured Meats
Arugula Salad: Crumbled Blue Cheese, Roasted Pear
Chicken Piccata
Shrimp Scampi: Penne in Lemon Caper Sauce
Eggplant Rollatini
Garlic Sautééed Broccolini
Sliced Fresh Fruit
Tiramisu
Biscotti

American ........................... 74
Cucumber & Tomato Basil Salad
Roasted Asparagus & Radicchio
Classic Potato Salad
Grilled Chicken: Rosemary Jus
Seared Salmon: Dill Sauce
Penne: Mozzarella, Basil, Garlic, Tomatoes, Olive Oil
Steamed Seasonal Vegetables
Sliced Fresh Fruit
Assorted Cakes

Thinker .............................. 83
Garden Grilled Vegetable Salad: Herbs, Roasted Garlic
Grilled Sliced Portabella & Goat Cheese: Balsamic Dressing
Herb Crusted Salmon: Beurre Blanc
Sirloin of Beef: Cannellini Bean Ragout
Cheese Tortellini: Pesto Broth
Roasted Potatoes: Parmesan
Sautééed Broccoli: Garlic
Sliced Fresh Fruit
Assorted Miniature French Pastries

BUFFETS
Blue Buffet......................... 80

Mesclun, Frisée & Wild Arugula Salad: Homemade Balsamic Dressing
Saturn Farms, NY

Tomato & Mozzarella Caprese Salad
Lucky Tomatoes, NY; Lioni Mozzarella, NJ

Pioppini Mushroom & Barley Soup
Rhode Island

Spaccatelle Pasta alla Vodka
Lucky Tomatoes, NY; Ronny Brook Farm, NY

Grilled Chicken Breast on a Bed of Sautéed Garlic Spinach
Lancaster, NJ

Oven Roasted Marinated Cod: Saffron Caper Cream Sauce
Northeast Atlantic Cod

Sautéed Baby Bok Choy & Carrots
Saturn Farms, NY

Herb Roasted Fingerling Potatoes
Skrapini Farm, NJ

Sliced Fresh Fruit

Homemade Cookies
SUSTAINABLE LIVING

SUSTAINABLE MENU
MINIMUM OF 10 GUESTS

Inspired by work with the Earth Institute, Columbia | Event Management is excited to offer the following sustainable menu items.

This menu has been curated to feature only local fare and is frequently updated so it reflects the most sustainable dishes we can provide.

Sustainable Living Buffet ............80
Creamy Coconut & Turmeric Soup: Wild Rice
Roast Sweet Potato Salad: Farro, Arugula, Caramelized Apples, Ginger Vinaigrette
Citrus Fruit & Baby Watercress Salad: Miso Dressing
Mujadara: Lentils, Long Grain Rice, Caramelized Onions
Roast Tofurky & Mushroom Sauce
Rice Noodle al Pomodoro: Smoked Chili Oil
Braised Swiss Chard: Garlic Confit
Crispy Buffalo Cauliflower
Assorted Cupcakes
Sliced Fresh Fruit
Brownies

Sustainable Living Plated............105
Choice of One (1) Appetizer, One (1) Entree, One (1) Dessert

APPETIZER
Nike Potato Leek Soup: Pumpkin Seeds
Nike Butter Lettuce Salad: Fried Avocados, Caramelized Figs, Castor Sugar Mushroom, Blood Orange Citrus

ENTREE
Nike Potato Gnocchi: Herbed Coconut Cream, Crispy Shallots
Nike Zucchini Scaled Bronzini: Polenta Souffle, Hakurei Turnips, Tomato & Sweet Garlic Chutney, Parsley Oil

DESSERT
Nike Lavender Crème Brûlée: Seasonal Berries
Nike Cheesecake (Vegan): Crème Caramel

Sustainable Living
Passed Hors D’ Oeuvres ............17
ITEMS AVAILABLE FOR PASSED HORS D’ OEUVRES RECEPTIONS
Nike Jackfruit Cake: Apple Chutney
Nike Sundried Tomato & Basil Cake: Pesto Cream
Nike Stuffed Cremini Mushroom Cap: Spinach Hummus
Nike Fresh Bruschetta on French Baguette

Sustainable Living
Reception Station .........................31
CHOICE OF FOUR (4) ITEMS
Nike Arugula, Apple, Cucumber & Crispy Farro Salad
Nike Piquante Peppers Salad: Caramelized Onions, Green Tomatoes
Nike Wild Cod Tikka Masala: Naan Bread
Nike Pan-Fried Sesame & Roast Garlic Tofu
Nike Buffalo Cauliflower
Nike Chickpea Pancake: Braised Kale, Fennel
Nike Miso Creamy Polenta: Roasted Vegetables
Nike Crispy Farro: Pickled Onion, Broccoli Florets, Herbs
## PLATED

**PLATED MENU**
**MINIMUM OF 10 GUESTS**

### LUNCH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plated Lunch, Soup</td>
<td>93</td>
</tr>
<tr>
<td>Plated Lunch, Salad</td>
<td>99</td>
</tr>
<tr>
<td>Plated Lunch, Appetizer</td>
<td>112</td>
</tr>
</tbody>
</table>

### DINNER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plated Dinner, Soup</td>
<td>99</td>
</tr>
<tr>
<td>Plated Dinner, Salad</td>
<td>105</td>
</tr>
<tr>
<td>Plated Dinner, Appetizer</td>
<td>118</td>
</tr>
</tbody>
</table>

### Additional Entree Choice

**21**

### SOUPS

- Lobster Bisque
- New England Clam Chowder
- Butternut Squash Bisque
- Roasted Tomato
- Italian Wedding
- Mushroom Barley
- Minestrone

### SALADS

- **Autumn Green**: 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**: 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
- **House**: Blistered Tomatoes, Radishes, Toasted Pine Nuts, Champagne Vinaigrette
- **Arugula and Radicchio**: Fried Artichoke, Toasted Pine Nuts, Red Wine Honey Dressing
- **Caprese**: Fresh Mozzarella, Beefsteak Tomatoes

### APPETIZERS

- **Maryland Crabcake**: Micro Greens, Remoulade Sauce
- **Salmon Crudo**: Petit Micro Greens, Salmon Roe, Orange Essence
- **Tuna Tartare**: Avocado, Waffle Potatoes, Micro Greens
- **Roasted Duck Breast**: Duck Leg Confit Crepe, Caramelized Chestnuts, Goat Cheese
ENTREES

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, Pecorino Romano, Tomato Bruschetta

Chicken Roulade:
Mushroom, Spinach, Peruvian Potato, Red Swiss Chard, Chardonnay Au Jus

Filet Mignon:
Sweet Potatoes Pommes Anna, Sautéed Spinach, Green Peppercorn Sauce

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

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

DESSERTS

Raspberry Chambord Torte: Raspberry Puree
Seasonal Trio of Sorbets: Fresh Berries
Dark Belgian Chocolate Mousse Torte: Spiced Vanilla Cream
Cream Cheese and Lemon Curd Tart
Traditional Key Lime Tart
Pecan Tart: Kahlua Cream
Chocolate Flourless Torte: Zesty Blood Orange Mousse
Flourless Chocolate & Raspberry Ganache Torte: Mango Mousse
Salted Caramel and Chocolate Tart
Fresh Seasonal Fruit Tart

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

Seared Arctic 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

Grilled Vegetable Strudel:
Sautéed Bell Peppers, Garlic Spinach

Vegetable Napoleon:
Quinoa, Red Pepper Coulis

Ginger and Garlic Vegetable Stir-Fry:
Jasmine Rice

Lentil Stuffed Zucchini:
Spaghetti Vegetables
RECEPTIONS

RECEPTION STATIONS

Bruschetta ........................................ 16
Traditional Roma Tomato, Olive Tapenade,
Roasted Forest Mushroom & Toasted Ficelle

Vegetable Crudite .............................. 22
Hummus, Salsa

Sports Bar Station ......................... 25
Hot Buffalo Wings & Blue Cheese Sauce
Jalapeno Poppers
Pigs in Blankets
Nachos with Beans & Traditional Toppings

Cheese Platter ............................... 25
American & European Cheese
Breadsticks, Crackers, Flat Bread, French Baguette

Seasonal Grilled Vegetables ........... 22
Creamy Feta, Caramelized Onion Dip

Asian Station ............................... 31
Sesame Chicken
Scallion Ginger Sauce
Miniature Vegetarian Spring Rolls
Cold Sesame Noodles with Vegetables
Teriyaki Chicken Wings

Antipasto ....................................... 29
Salami, Prosciutto, Soppressata
Tuscan Olives & Artichokes: Fresh Herbs
Heirloom Carrots & Spicy French Lentils
Bread Sticks & French Bread

Dim Sum Station ......................... 28
CHOICE OF: 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

Moroccan Station ............................ 35
Chicken Tagine
Chickpea Stew
Moroccan Meatballs
Moroccan Couscous
Shirazi Salad
Falafels
Pita & Zaatar Breads: Tahini Dip

Seafood Station ........................... 52
CHOICE OF FOUR (4) ITEMS:
Ahi Tuna: Seaweed Salad
Salmon Rillettes: Truffle Scented Toast Points
Blackened Snapper: Cajun Corn
Oysters Rockefeller
Poached Salmon on Baby Spinach
Pistachio Crusted Cod: Celeriac Slaw & Olives
Hollandaise, Chipotle Remoulade, Béarnaise, Smoked Chili
**RECEPTIONS**

CHEF ATTENDED RECEPTION STATIONS
CHEF ATTENDANT REQUIRED

<table>
<thead>
<tr>
<th>Station</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fry Station</strong></td>
<td>19</td>
</tr>
<tr>
<td><em>Choice of three (3) fries:</em></td>
<td></td>
</tr>
<tr>
<td>Avocado Fries, Truffle Risotto Nuggets,</td>
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<tr>
<td>Sweet Potato Fries, Zucchini Fries,</td>
<td></td>
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<tr>
<td>Portobello Mushroom Fries,</td>
<td></td>
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<tr>
<td>Old Country Steak Fries</td>
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<tr>
<td><em>Choice of three (3) dips:</em></td>
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<tr>
<td>Chipotle Mayo, Cheddar Cheese Sauce,</td>
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<tr>
<td>Chimichurri, Honey Truffle Butter,</td>
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<tr>
<td>Spicy Ketchup, Tequila Salsa</td>
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<tr>
<td><strong>Pasta</strong></td>
<td>33</td>
</tr>
<tr>
<td><em>Choice of two (2) pastas:</em></td>
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</tr>
<tr>
<td>Cavatelli, Capellini, Gnocchi, Farfalle</td>
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<tr>
<td>Pappardelle, Mushroom Ravioli</td>
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<tr>
<td><em>Choice of two (2) sauces:</em></td>
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</tr>
<tr>
<td>Marinara, Chicken Bolognese, Lobster Cream,</td>
<td></td>
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<tr>
<td>Pesto Cream, Roast Garlic &amp; Oil, Rock Shrimp,</td>
<td></td>
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<tr>
<td>Mushroom Ragout</td>
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<tr>
<td><strong>Risotto Station</strong></td>
<td>33</td>
</tr>
<tr>
<td><em>Choice of two (2) items:</em></td>
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<tr>
<td>Corn Risotto Cakes: Tomato Chutney</td>
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<tr>
<td>Farro Risotto: Rock Shrimp, Shaved Pecorino</td>
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<tr>
<td>Smoked Duck Risotto: English Peas, Parmesan</td>
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<tr>
<td>Pancetta Risotto: Swiss Chard, Fontina, Smoked Tomato</td>
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<tr>
<td><strong>South Pacific Station</strong></td>
<td>33</td>
</tr>
<tr>
<td>Seared Ahi Tuna Pizza: Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread, Tofu Wasabi Dressing</td>
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</tr>
<tr>
<td>Peking Duck Moo Shu Wrap: Wilted Cabbage, Carrots, Scallions, Julienne Cucumbers, Hoisin Sauce</td>
<td></td>
</tr>
<tr>
<td>Asian Coleslaw: Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins, Black Sesame Seed Salad</td>
<td></td>
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<tr>
<td><strong>Small Plate Station</strong></td>
<td>52</td>
</tr>
<tr>
<td>*Two attendants required</td>
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<tr>
<td><em>Choice of three (3) items:</em></td>
<td></td>
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<tr>
<td>Martini Steak Diane: London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions, Cognac Shallot Sauce</td>
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<tr>
<td>Chicken Milanese: Baby Arugula, Cherry Tomatoes, Ricotta Salata, Red Onion Salad</td>
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<tr>
<td>Balsamic Infused Short Rib: Caramalized Cippolini Onions, Cranberries</td>
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<tr>
<td>Charred Boneless Citrus Glazed Cornish Hen: Teardrop Tomato Confit, Braised Baby Fennel</td>
<td></td>
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<tr>
<td>Hoisin Glazed Duck Leg Confit: Braised Red Cabbage, Scallions</td>
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<tr>
<td>Broccolini Salad: Red Onions, Green Tomatoes, Black Garlic, Olive Confit</td>
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</tr>
<tr>
<td>Savory Wild Rice: Bell Peppers, Chickpeas, Toasted Almond Slivers</td>
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</tr>
<tr>
<td><strong>Carving Stations</strong></td>
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</tr>
<tr>
<td>Glazed Balsamic Grilled Turkey</td>
<td>17</td>
</tr>
<tr>
<td>Whole Roasted Strip Loin</td>
<td>33</td>
</tr>
<tr>
<td>Rack of Lamb</td>
<td>41</td>
</tr>
<tr>
<td>Filet of Beef</td>
<td>48</td>
</tr>
<tr>
<td>Cedar Plank Salmon</td>
<td>47</td>
</tr>
</tbody>
</table>
RECEPTIONS

PASSED HORS D' OEUVRES
Passed Hors d' Oeuvres from the Sustainable Living Menu also available

One Hour .................................. 36

CHOICE OF EIGHT (8) ITEMS

Two Hours .................................. 47

COLD HORS D' OEUVRES
- Caprese Skewer: Olives & Truffle Balsamic Glaze
- Poached Fig: Fresh Mint and Feta Cheese
- Thai Vegetarian Summer Roll
- Chilled Soba Salad on a Cucumber Round
- Black Pepper Goat Cheese Tartlet: Caramelized Pineapple & Strawberry Gastrique
- Roasted Red Pepper Hummus on a Cucumber Round
- Mozzarella & Tomato Bruschetta Crostini: Fried Capers Bagelini: Lox and Cream Cheese
- Maryland Crabmeat Salad on a Cucumber Round
- Spicy Tuna Tartare: Rice Cracker, Cucumber
- Shrimp Cocktail
  - Salmon Mousse on Melba Toast
  - Avocado & Lobster Salad
- Seared Tuna: Crispy Rice Cracker, Sweet Soy Sauce
- Mini Lobster Roll
- Curried Chicken Salad
- Duck Confit Taco: Spicy Scallion Orange Marmalade
- Beef Tenderloin: Boursin Cheese
- Asparagus Tip: Prosciutto Di Parma

HOT HORS D' OEUVRES
- Vegetable Dumpling
- Assorted Quiche
- Spanakopita
- Brie Cheese: Caramelized Onion, 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 Mayonaise
  - Crispy Shrimp
  - Asian Salmon Skewer
  - Chicken Pot Pie en Croute

Mini Chicken Taco
- Chicken Sate: Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken & 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
**BEVERAGES**

**Soda Package** .......................... 9  
Assorted Soda, Water, Sparkling Water

**Coffee Service** .......................... 10  
Coffee, Decaffeinated Coffee, Assorted Teas

**Half Day Beverage Service** ........ 21  
**UP TO FOUR (4) HOURS**  
Assorted Soda, Water, Sparkling Water  
Coffee, Decaffeinated Coffee, Assorted Teas

**All Day Beverage Service** .......... 26  
Assorted Soda, Water, Sparkling Water  
Coffee, Decaffeinated Coffee, Assorted Teas

**BAR PACKAGES**

**Full Premium Bar** ....................... 29  
**FIRST HOUR**  
Mixed Drinks  
House Wine  
Assorted Beer  
Assorted Soda, Water, Sparkling Water

**Full Premium Bar Additional** ....... 14  
**EACH ADDITIONAL HOUR**  
Mixed Drinks  
House Wine  
Assorted Beer  
Assorted Soda, Water, Sparkling Water

**Limited Bar** .......................... 24  
**FIRST HOUR**  
House Wine  
Assorted Beer  
Assorted Soda, Water, Sparkling Water

**Limited Additional** .............. 11  
**EACH ADDITIONAL HOUR**  
House Wine  
Assorted Beer  
Assorted Soda, Water, Sparkling Water
INFORMATION

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 food borne illness.

DIETARY ICONS
- GLUTEN-FREE
- VEGETARIAN
- VEGAN
- SUSTAINABLE

LABOR

**Waitstaff** .................. 48
PER HOUR | MINIMUM OF SIX (6) HOURS
Buffet: One (1) Waitstaff per 25 Guests
Reception: One (1) Waitstaff per 25 Guests
Plated: One (1) Waitstaff per 10 Guests

**Bartender** .................. 48
PER HOUR | MINIMUM OF SIX (6) HOURS
One (1) Bartender per 75 Guests

**Uniform Chef** .................. 48
PER HOUR | MINIMUM OF SIX (6) HOURS
One (1) Uniform Chef per 100 Guests

**Coat Check Attendant** .................. 48
PER HOUR | MINIMUM OF SIX (6) HOURS
One (1) Attendant per 100 Guests

**Set-Up & Strike** .................. 288
REQUIRED IN SKYLINE DINING ROOM

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% room capacity and meal service will be eligible for a reduced room rate.