





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

Griddle Potatoes (GF)

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)

Assorted 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

Griddle Potatoes (GF)

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

OATMEAL BAR 21

CHEF ATTENDANT REQUIRED
MINIMUM 25 GUESTS

Mix Ins: raisins, brown sugar,
toasted walnuts (N)

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 (N, GF)

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	MEDJOO DATES & DRIED FRUITS	18
ASSORTED TEA SANDWICHES dates, apricots, crystallized ginger, cream cheese (D) pumpkin hummus, smoked turkey, green onions chicken, cranberries, chives, cream cheese (D)	24		

BREAK COMBOS

INCLUDES COFFEE AND TEA SERVICE

COFFEE CAKE (D)	23	PETIT DESSERTS	30
ASSORTED SCONES (D) blueberry, chocolate chip, cranberry devonshire cream (D), plum jam	23	assorted mini pastries, caramelized cashews (n), fruit cocktail in a martini glass (vn), lemon bars	
ASSORTED COOKIES & BROWNIES	23	HEALTH BREAK	30
BY THE POUND (D) assorted pound cake, yogurt loaves	23	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

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

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

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

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

SEAFOOD

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

Salmon Salad (D): red onions, cucumbers, red oak lettuce, boursin cheese spread

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

HEARTY SALADS & BENTO BOXES



SALAD BOX LUNCH CLASSIC

39

Select Three (3) Salads

Whole Apple

Individual Bag of Chips

Soda or Water

SALADS

Classic Caesar Salad (D): 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, tabbouleh, turkey

BENTO BOX LUNCH CLASSIC

59

Select Three (3) Bentos

Whole Apple

Individual Bag of Chips

Soda or Water

BENTOS

Korean Spicy Beef (GF, H): seaweed salad

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

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

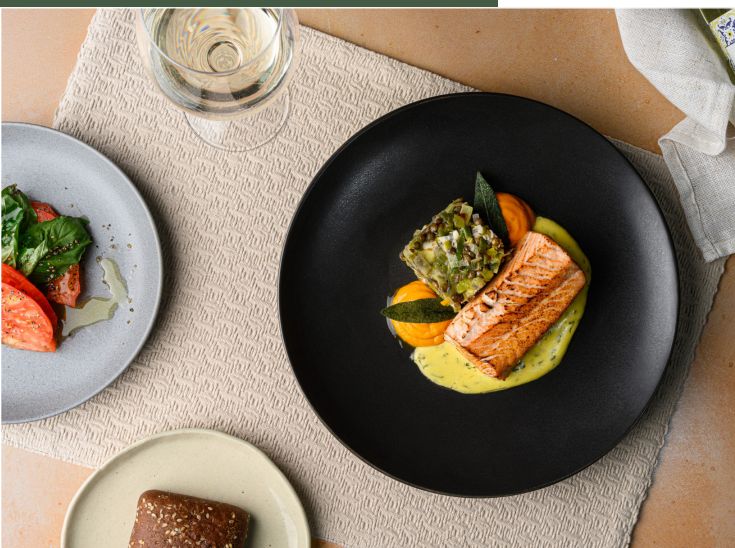
Sesame Tuna (GF, H): bean sprouts, cucumber-carrot salad

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)

Smoked Eggplant (VN, GF, H):

roast holland peppers, golden raisins,
fortified herbs

Shellfish Skillet Paella

Slow Cooked Chicken Bolognese

pappardelle

Quinoa Pilaf (VN, GF, H)

wilted spinach

Broiled Broccoli (VN, GF, H)

whole garlic

Lemon Tiramisu (D)

Peaches & Pomegranate (VN, GF, H)

FRENCH BUFFET 86

Haricot Verts Salad (V, GF, D):

chèvre, caramelized red onions

French Bistro Salad (VN, GF, H):

dijon mustard & shallot vinaigrette

Baked Ratatouille (VN, GF, H)

Grilled Swordfish Provencal

Coq Au Vin

French Onion Rice (VN, GF, H)

Roasted Root Vegetables (VN, GF, H)

Figs and Kiwis (VN, GF, H)

Pear Tarte Tatin (V)

ASIAN BUFFET 86

Sesame Tomato Salad (VN, GF, H)

Asian Chop Salad (VN, GF, H):

miso dressing

Kimchi Tofu Stew (VN, GF, H)

Korean Braised Cod (GF, H)

Szechuan Chicken (H)

Jasmine Rice (VN, GF, H)

Steamed Bok Choy (VN, GF, H)

hoisin sauce

Lychee & Dragon Fruits (VN, GF, H)

Vietnamese Flan (V, GF, H):

cream caramel

INDIAN BUFFET 86

Kala Chana (VN, GF, H)

black chickpea salad

Aloo Chaat (V, GF, H)

potato salad

Aloo Gobhi (VN, GF, H)

Vegetable Biryani (V, GF, D, H)

Chicken Makhani

Paneer Kofta (V, GF, D, H)

Cardamon Saffron Trifle (D, N)

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

BUFFETS

Minimum of 20 Guests

Attendant is required



BREAD SERVICE 3
selection of breads

MEDITERRANEAN BUFFET 86

Spinach Ravioli & Artichoke Salad (V, D)

sundried tomato, kalamata olives

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

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

carrots and dill

Moroccan Style Salmon (GF, H)

Chicken Shawarma (GF, H)

Lemon Potatoes (VN, GF, H)

Stuffed Savoy Cabbage (VN, GF, H)

Italian Rainbow Cookies (D, N)

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

Chicken Curry (GF, H)

coconut curry, red chili, lemon grass, & galangal

Mee Goreng (VN, GF, H):

stir fried spicy yellow noodles, tofu, potatoes

Stir Fried Mustard Greens (H):

fried garlic & oyster sauce

Nasi Lemak (VN, GF, H):

coconut rice

Asian Fruit Salad (VN, GF, H)

INTERNATIONAL BUFFET 86

Quinoa (VN, GF, N):

bell peppers, toasted pine nuts

Greek Salad (V, D)

Baked Rigatoni (V, D)

ciliegine mozzarella

Chicken Francese (GF, D, H):

lemon caper sauce, garlic mashed potatoes

Traditional Beef Bourguignon (GF)

Lemon Potatoes (VN, GF, H)

Braised Kale & Onions (VN,GF, H)

Sliced Fresh Fruit (VN,GF, H)

Assorted Mini Pastries (V, D, N)

BUFFETS

Minimum of 20 Guests

Attendant is required



THINKER BUFFET 90

Garden Grilled Vegetable Salad (VN, GF, H):

herbs, roasted garlic

Grilled Sliced Portobello Salad (V, D):

goat cheese, balsamic dressing

Cheese Tortellini (V, D):

pesto broth

Herb Crusted Salmon (GF, D):

beurre blanc

Sirloin of Beef (GF, H):

cannellini bean ragout

Roasted Potatoes (V, GF, D):

parmesan

Sautéed Broccoli (VN, GF, H):

garlic

Sliced Fresh Fruit (VN, GF, H)

Assorted Miniature French Pastries (V, D, N)

GRAZING BUFFET 90

White Asparagus (V, GF, D, N):

hazelnut oil, aged parmesan, flat leaf parsley

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)

Shaved Brussels Sprouts Salad (VN, GF, H, N):

roasted almonds, dill & fennel seed vinaigrette

Beyond Beef & Porcini Ragout (VN, H)

Vegan Chocolate Cake (VN)

Strawberry Vanilla Cake (V, D)

Fresh Fruits (VN, GF, H)

BREAD SERVICE 3

selection of breads

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 90

Creamy Coconut & Turmeric Soup (VN, GF, H):
wild rice

Lancaster Farm Fresh, Lancaster County, PA

Roast Sweet Potato Salad (VN, GF, H):
farro, arugula, caramelized apples, ginger vinaigrette

Satur Farm, Long Island, NY

Citrus & Baby Watercress Salad (VN, GF, H):
miso dressing

Lancaster Farm Fresh, Lancaster County, PA

Mujadara (VN, GF, H):
lentils, long grain rice, caramelized onions

Skrapini Farm, NJ

Roast Tofurky & Mushroom Sauce (VN, GF)

Mousam Valley Mushrooms

Rice Noodle al Pomodoro (VN, H):
smoked chili oil

Lucky Tomatoes, NY;

Braised Swiss Chard (VN, GF, H):
garlic confit

Satur Farm, Long Island, NY

Crispy Buffalo Cauliflower (VN, H)

Skrapini Farm, NJ

Assorted Cupcakes (D, H)

Sliced Fresh Fruit (VN, GF, H)

BLUE BUFFET 96

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

Satur Farm, Long Island, NY

Tomato & Mozzarella Caprese Salad (V, GF, D)
Lucky Tomatoes, NY;

Lioni Mozzarella, NJ

Pioppini Mushroom & Barley Soup (VN, H)
Mousam Valley Mushrooms

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

Oven Roasted Marinated Cod (GF, D, H):
saffron caper cream sauce

Portico Fisheries Northeast Atlantic Cod

Grilled Chicken Breast (GF, H):
on a bed of sautéed garlic spinach

Lancaster Farm Fresh, Lancaster County, PA

Sautéed Baby Bok Choy & Carrots (VN, GF, H)
Satur Farm, Long Island, NY

Herb Roasted 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

Bagelini (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 And 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 Karaage (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

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

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

Butternut Squash Bisque (VN, GF, H)

Roasted Tomato (VN, GF, H)

Mushroom Barley (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

Paneer Makhani (V, D, H):

fried okra, basmati rice, spinach "aloo gobi"

Potato Gnocchi (V, H):

herbed coconut cream, crispy shallots

POULTRY ENTREES

Savoy Cabbage Wrapped Chicken Ballantine

(GF, D, H):

chive mousse, roasted turnips & turnip puree, lemon chicken gastrique

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

Traditional Key Lime 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

Chocolate Nutella Crunch Bar (D, N): orange

reduction

SEAFOOD ENTREES

Crispy Scottish Salmon (D, H):

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

Seared Steelhead Trout (D, H):

timbale of anchovy, leek and lentil, carrot puree, béarnaise sauce, crispy sage

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):

roasted butternut squash, english peas, pea shoots, bourbon cider sauce

Boneless Braised Short Rib (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

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

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

Sparkling Water 7

Soft Drinks 7

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

Water, Sparkling Water 7

17

27

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 food borne 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

COAST 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.

| 64 Morningside Drive | 212-854-5800
facultyhouse.columbia.edu