# BREAKFAST

## BREAKFAST BUFFETS

### Continental

**32**

**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

**47**

**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

**50**

**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 (GF)
- Scrambled Eggs with Chives
- Coffee, Decaffeinated Coffee & Tea

### Columbia Breakfast

**62**

**MINIMUM OF 10 GUESTS**

- Selection of Bakery Items to Include:
  - Muffins, Croissants, Danishes
  - New York Style Bagels
- Hickory Smoked Bacon
- Griddle Potatoes (GF)
- 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

**70**

**MINIMUM OF 10 GUESTS**

- Selection of Bakery Items to Include:
  - Muffins, Croissants, Danishes
  - New York Style Bagels
- Corned Beef Hash
- Griddle Potatoes (GF)
- 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 (VN) ......................... 7
Applewood Smoked Bacon .................... 8
Turkey Sausage .................................. 7
Individual Assorted Yogurt (GF, D) ........ 9
Assorted Cereals .................................. 9
Grits (GF, D) ...................................... 20
Butter, Cheese

Individual Quiche ............................... 20
Select One (1): Lorraine, Vegetable, Sundried Tomato

Sliced Fresh Fruit ............................... 20

Hot Breakfast Wraps ......................... 20
Select Two (2): Bacon, Egg & Cheese; Egg & Cheese; Sausage, Egg & Cheese; Impossible Sausage, Egg & Cheese

BY THE DOZEN

Fresh Pastries ................................. 40
Select One (1): Croissant, Danish, Muffin

Hard Boiled Eggs .............................. 30

New York Style Bagels ....................... 40
Cream Cheese, Fruit Preserves, Butter

Whole Fruits .................................... 41
Select One (1): Oranges, Bananas, Apples

BY THE PLATTER

Smoked Salmon ................................. 86
SERVES 25 GUESTS
New York Style Bagels, Cream Cheese
Sliced Eggs, Capers, Tomatoes, Lemons, Red Onions

BREAKFAST STATIONS

Oatmeal Station (GF, D) ................. 20
Brown Sugar, Raisins, Toasted Walnuts

Yogurt Station (GF, D) ..................... 29
Honey, Fresh Berries, Granola

Omelet Station ............................... 34
CHEF ATTENDANT REQUIRED
Eggs, Egg Whites, Ham, Bacon
Mix Ins to Include: Mushrooms, Tomatoes, Onions, Bell Peppers, Cheddar (D), Swiss (D)
BREAKS

SAVORY

Assorted KIND Bars ...................... 6
Individual Bags of Snacks ............ 8
Pretzels, Potato Chips, Popcorn, Terra Chips
Soft Pretzels ............................. 14
Cinnamon, Salt
Popcorn Bar ............................... 14
Chocolate, Kettle Corn, Chipotle, Salted Caramel
Chips and Guacamole ..................... 30
Assorted Mini Wraps ...................... 29

BREAK COMBOS
Add Coffee and Tea Service for an Additional $4
Coffee Cake (D) ........................... 20
Assorted Scones (D) ....................... 20
Blueberry, Chocolate Chip, Cranberry
Devonshire Cream, Plum Jam
Assorted Cookies & Brownies ....... 18
By the Pound (D) ......................... 20
Assorted Pound Cake, Yogurt Loaves
Glen Wayne Donuts ..................... 20

SWEET

Chocolate Dipped Strawberries (GF) ..... 7
Individual Assorted Yogurt (GF, D) ....... 9
Sliced Fresh Fruit (GF, VN) .............. 20

Petit Desserts ............................. 29
Assorted Mini Pastries, Caramelized Cashews (N),
Fruit Cocktail in a Martini Glass (VN), Lemon Bars

Health Break ............................. 32
Fresh Cut Vegetables, Hummus,
Sliced Fresh Fruit, Individual Assorted Yogurt (D),
Assorted KIND Bars
**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 (V, D)
- Curried Vegetables in an Everything Pita (VN)

**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 (V, D)
- Black Beans, Corn, Quinoa, Romaine Lettuce, Sour Cream, Avocado Dressing in a Wrap (V, D)

**BOXED SALADS**
- Classic Caesar Salad, Grilled Chicken
- Mixed Greens Salad, Grilled Vegetables, Quinoa, Grilled Tofu (GF, VN)
- Mixed Greens Salad, Grilled Vegetables, Sliced Egg, Tabbouleh, Turkey
- Mixed Greens Salad, Grilled Vegetables, Quinoa, Grilled Chicken

**Menu Options**

**Classic Box Lunch ............. 37**
Select Three (3):
- Classic Sandwiches or Boxed Salads
- Whole Apple
- Individual Bag of Chips
- Soda or Water

**Gourmet Box Lunch ............. 57**
Select Three (3):
- Sandwiches or Boxed Salads
- Cookie
- Penne Pasta Salad
- Soda or Water

**Gourmet Sandwich Buffet ....... 60**
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

BUFFETS
MINIMUM OF 10 GUESTS

New York Deli........................... 72
Seasonal Soup
Caesar Salad (D)
Chilled Primavera Pasta Salad (VN)
Mozzarella & Tomatoes (V, N): Eggplant, Pine Nuts
Potato Salad (D)
Sliced: Ham, Turkey, Roast Beef
Tuna Salad
Sliced Cheese (D): Cheddar, Swiss and Muenster
Assorted Sliced Breads
Assorted Cookies and Brownies

Alma Mater ........................... 82
Shaved Fennel & Parsley Salad (VN): Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad (V, D): Parmesan Cheese
Bocconcini Salad (V, D): Grape Tomatoes, Basil
Chicken Florentine: Pan Gravy, Sautéed Spinach
Seared Red Snapper (GF): Sautéed Spinach
Wild Rice Pilaf (VN, GF)
Baby Carrots & Zucchini (VN, GF)
Tiramisu (D)

Asian................................. 82
Mesclun & Seaweed Salad (VN): Shredded Carrots, Ginger Dressing
Cold Sesame Vegetable Noodles (VN)
Stir-Fry Red and Green Cabbage (VN, GF): Snow Peas, Mushroom, Bean Sprouts, Crispy Ginger
Thai Curry Chicken (GF)
Hoisin Glazed Sea Bass (GF)
Jasmine Rice (VN, GF)
Almond Cookies (N)
Mandarin Orange Segments (VN)

French................................. 82
Vegetable Niçoise Salad
Asparagus Salad (V, D): Roasted Apple, Arugula, Goat Cheese, Apple Cider Vinaigrette
Mesclun Salad (VN): Chef’s Choice Dressing
Roasted Sirloin (GF): Green Peppercorn Sauce
Seared Salmon (GF, D): Beurre Blanc
Potatoes Au Gratin (D)
Roasted Root Vegetables (VN)
Sliced Fresh Fruit (VN)
Assorted Mini Pastries
Macarons (GF, N)

Healthy Lunch........................... 82
Cucumber, Broccoli & Kale Salad (GF, VN): Olives, Grape Tomatoes, Lime Dressing
Organic Greens Salad (GF, VN, N): Apples, Walnuts, Apple Cider Vinaigrette
Hearts of Palm (GF, VN): Tomato, Avocado, Champagne Dressing
Chilled Steamed Chicken (GF): Watercress, Scallion Sesame Dressing
Cold Poached Salmon (GF, D): Red Onions, Green Parsley Mayonnaise
Vegetable Chips & Guacamole Dip (GF, VN)
Sliced Fresh Fruit (GF, VN)
Assorted Yogurt Loaves (D)

International........................... 82
Quinoa (GF, NV, N): Bell Peppers, Toasted Pine Nuts
Caesar Salad (D)
Greek Salad (V, D)
Traditional Beef Bourguignon (GF)
Chicken Francese (D): Lemon Caper Sauce
Garlic Mashed Potatoes (GF, D)
Sliced Fresh Fruit (GF, VN)
Cheesecake (D)
Assorted Mini Pastries
Buffets

Barbecue................................. 82
Cajun Chicken Salad
Green Onion Potato Salad (GF, VN): Pommery Mustard
Tangy Cucumber & Tomato Salad (GF, VN): Dill, Red Onion
BBQ Ribs
Fried Chicken
Buttermilk Mashed Potatoes (GF, D)
Sautéed Kale (GF, VN): Caramelized Onions
Fruit Salad (GF, VN)
Assorted Tarts & Tortes (D)

Italian................................. 82
Mozzarella, Tomatoes and Eggplant (GF, VN, N):
  Toasted Pine Nuts
Antipasti (GF, D): Cheese, Grilled Vegetables,
  Cured Meats
Arugula Salad (V, GF, D): Crumbled Blue Cheese,
  Roasted Pear
Chicken Piccata (D)
Shrimp Scampi: Penne in Lemon Caper Sauce
Eggplant Rollatini (GF, VN)
Garlic Sautéed Broccolini (GF, VN)
Sliced Fresh Fruit (GF, VN)
Tiramisu (D)
Biscotti

American................................. 82
Cucumber & Tomato Basil Salad (GF, VN)
Roasted Asparagus & Radicchio (GF, VN)
Classic Potato Salad (D)
Grilled Chicken (GF): Rosemary Jus
Seared Salmon (GF, D): Dill Sauce
Penne (VN): Mozzarella, Basil, Garlic, Tomatoes, Olive Oil
Steamed Seasonal Vegetables (GF, VN)
Sliced Fresh Fruit (GF, VN)
Assorted Cakes

Thinker................................. 91
Garden Grilled Vegetable Salad (GF, VN): Herbs, Roasted Garlic
Grilled Sliced Portobello Salad (V, D): Goat Cheese,
  Balsamic Dressing
Herb Crusted Salmon (GF, D): Beurre Blanc
Sirloin of Beef (GF): Cannellini Bean Ragout
Cheese Tortellini: Pesto Broth
Roasted Potatoes (GF, V, D): Parmesan
Sautéed Broccoli (GF, VN): Garlic
Sliced Fresh Fruit (GF, VN)
Assorted Miniature French Pastries

Barbecue................................ 82
American................................. 82
Italian................................. 82
Thinker................................. 91
BLUE MENU

BLUE MENU
MINIMUM OF 25 GUESTS

Enjoy a curated menu of local and sustainable dishes and give back to our community.
A portion of your bill ($5 per person) will be donated to benefit Columbia Community Service-- plus Columbia | Event Management will match with an additional $5 donation for each of your guests.

Blue Buffet...........................................92
Mesclun, Frisée & Wild Arugula Salad (GF, VN): Homemade Balsamic Dressing
Satur Farms, NY
Tomato & Mozzarella Caprese Salad (GF, V, D)
Lucky Tomatoes, NY; Lioni Mozzarella, NJ
Pioppini Mushroom & Barley Soup (VN)
Rhode Island
Spaccatelle Pasta alla Vodka (D)
Lucky Tomatoes, NY; Ronny Brook Farm, NY
Grilled Chicken Breast on a Bed of Sautéed Garlic Spinach (GF)
Lancaster, NJ
Oven Roasted Marinated Cod (GF, D): Saffron Caper Cream Sauce
Northeast Atlantic Cod
Sautéed Baby Bok Choy & Carrots (GF, VN)
Satur Farms, NY
Herb Roasted Fingerling Potatoes (GF, VN)
Skrapini Farm, NJ
Sliced Fresh Fruit (GF, VN)
Homemade Cookies (D)
**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 .......... 88

<table>
<thead>
<tr>
<th>Item</th>
<th>(GF, VN) Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Coconut &amp; Turmeric Soup</td>
<td>Wild Rice</td>
</tr>
<tr>
<td>Roast Sweet Potato Salad</td>
<td>Farro, Arugula, Caramelized Apples, Ginger Vinaigrette</td>
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<tr>
<td>Citrus Fruit &amp; Baby Watercress Salad</td>
<td>Miso Dressing</td>
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<tr>
<td>Mujadara (VN)</td>
<td>Lentils, Long Grain Rice, Caramelized Onions</td>
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<tr>
<td>Roast Tofurky &amp; Mushroom Sauce</td>
<td>(GF, VN)</td>
</tr>
<tr>
<td>Rice Noodle al Pomodoro (VN)</td>
<td>Smoked Chili Oil</td>
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<tr>
<td>Braised Swiss Chard (GF, VN)</td>
<td>Garlic Confit</td>
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<tr>
<td>Crispy Buffalo Cauliflower (GF, VN)</td>
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<tr>
<td>Assorted Cupcakes (D)</td>
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<tr>
<td>Sliced Fresh Fruit (GF, VN)</td>
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<tr>
<td>Brownies</td>
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</tbody>
</table>

### Sustainable Living Plated .......... 116

<table>
<thead>
<tr>
<th>Item</th>
<th>(GF, VN) Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of One (1) Appetizer, One (1) Entree, One (1) Dessert</td>
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<tr>
<td><strong>APPETIZER</strong></td>
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<tr>
<td>Potato Leek Soup (GF, V)</td>
<td>Pumpkin Seeds</td>
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<tr>
<td>Butter Lettuce Salad (VN)</td>
<td>Fried Avocados, Caramelized Figs, Castor Sugar Mushroom, Blood Orange Citrus</td>
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<tr>
<td><strong>ENTREE</strong></td>
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<tr>
<td>Potato Gnocchi (V)</td>
<td>Herbed Coconut Cream, Crispy Shallots</td>
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<tr>
<td>Zucchini Scaled Bronzini (GF)</td>
<td>Polenta Souffle, Hakurei Turnips, Tomato &amp; Sweet Garlic Chutney, Parsley Oil</td>
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<tr>
<td><strong>DESSERT</strong></td>
<td></td>
</tr>
<tr>
<td>Lavender Crème Brûlée (D)</td>
<td>Seasonal Berries</td>
</tr>
<tr>
<td>Cheesecake (Vegan) (VN)</td>
<td>Crème Caramel</td>
</tr>
</tbody>
</table>

### Sustainable Living Passed Hors D’Oeuvres .................... 20

<table>
<thead>
<tr>
<th>Item</th>
<th>(GF, VN) Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackfruit Cake (GF, VN)</td>
<td>Apple Chutney</td>
</tr>
<tr>
<td>Sundried Tomato &amp; Basil Cake (GF, V)</td>
<td>Pesto Cream</td>
</tr>
<tr>
<td>Stuffed Cremini Mushroom Cap (GF, V)</td>
<td>Spinach Hummus</td>
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<tr>
<td>Fresh Bruschetta on French Baguette (VN)</td>
<td></td>
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</tbody>
</table>

### Sustainable Living Reception Station........................................ 35

<table>
<thead>
<tr>
<th>Item</th>
<th>(GF, VN) Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arugula, Apple, Cucumber &amp; Crispy Farro Salad (GF, VN)</td>
<td></td>
</tr>
<tr>
<td>Piquante Peppers Salad (GF, VN)</td>
<td>Caramelized Onions, Green Tomatoes</td>
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<tr>
<td>Wild Cod Tikka Masala: Naan Bread</td>
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<tr>
<td>Pan-Fried Sesame &amp; Roast Garlic Tofu (GF, VN)</td>
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<tr>
<td>Buffalo Cauliflower (GF, VN)</td>
<td></td>
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<tr>
<td>Chickpea Pancake (V)</td>
<td>Braised Kale, Fennel</td>
</tr>
<tr>
<td>Miso Creamy Polenta (GF, V, D)</td>
<td>Roasted Vegetables</td>
</tr>
<tr>
<td>Crispy Farro (VN)</td>
<td>Pickled Onion, Broccoli Florets, Herbs</td>
</tr>
</tbody>
</table>
PLATED MENU
MINIMUM OF 10 GUESTS

LUNCH
Plated Lunch, Soup ......................... 103
Plated Lunch, Salad ......................... 109
Plated Lunch, Appetizer ................. 124

Additional Entree Choice .................. 23

SOUPS
Lobster Bisque
New England Clam Chowder
Butternut Squash Bisque (GF, VN)
Roasted Tomato (GF, VN)
Italian Wedding
Mushroom Barley (VN)
Minestrone (VN)

SALADS
Autumn Green (GF, VN, N): Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples, Burnt Honey Dressing
Boston Bibb (GF, VN, N): Toasted Walnuts, Apples, Cranberries, Walnut Oil & Apple Cider Vinaigrette
Baby Kale (GF, VN, N): Toasted Almonds, Crispy Shiitake, Lime Dijon Dressing
Hudson Valley (VN): Roasted Yellow Tomato Wedge, Roasted Portobello Mushroom, Chevre on a Toasted Crouton, Tomato Vinaigrette
Baby Spinach (GF, V, D): Roasted Butternut Squash, Shaved Smoked Gouda, Honey Lemon Vinaigrette
Bistro (GF, V, D, N): Goat Cheese, Roasted Pear, Red Pepper, Walnut Crumbs, Champagne Vinaigrette
House (GF, VN, N): Blistered Tomatoes, Radishes, Toasted Pine Nuts, Champagne Vinaigrette
Arugula and Radicchio (VN, N): Fried Artichoke, Toasted Pine Nuts, Red Wine Honey Dressing
Caprese (GF, V, D): 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 (D, N): Duck Leg Confit Crepe, Caramelized Chestnuts, Goat Cheese

DINNER
Plated Dinner, Soup ....................... 109
Plated Dinner, Salad ....................... 116
Plated Dinner, Appetizer ............... 130
PLATED

CHICKEN 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, Pecorino Romano,
Tomato Bruschetta
Chicken Roulade:
Mushroom, Spinach, Peruvian Potato, Red Swiss Chard, Chardonnay
Au Jus

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

SEAFOOD ENTRÉES
Herb Crusted Salmon:
Sweet Potato Orzo, Roasted Asparagus,
Red Pepper Ragout
Seared Arctic Char:
Blenched 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

VEGAN/VEGETARIAN ENTRÉES
Grilled Vegetable Strudel (V, D):
Sautéed Bell Peppers, Garlic Spinach
Vegetable Napoleon (GF, VN):
Quinoa, Red Pepper Coulis
Ginger and Garlic Vegetable Stir-Fry (VN):
Jasmine Rice
Lentil Stuffed Zucchini (GF, VN):
Spaghetti Vegetables

Grilled Vegetable Strudel (V, D):
Sautéed Bell Peppers, Garlic Spinach
Vegetable Napoleon (GF, VN):
Quinoa, Red Pepper Coulis
Ginger and Garlic Vegetable Stir-Fry (VN):
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Vegetable Napoleon (GF, VN):
Quinoa, Red Pepper Coulis
Ginger and Garlic Vegetable Stir-Fry (VN):
Jasmine Rice
Lentil Stuffed Zucchini (GF, VN):
Spaghetti Vegetables

Grilled Vegetable Strudel (V, D):
Sautéed Bell Peppers, Garlic Spinach
Vegetable Napoleon (GF, VN):
Quinoa, Red Pepper Coulis
Ginger and Garlic Vegetable Stir-Fry (VN):
Jasmine Rice
Lentil Stuffed Zucchini (GF, VN):
Spaghetti Vegetables

Grilled Vegetable Strudel (V, D):
Sautéed Bell Peppers, Garlic Spinach
Vegetable Napoleon (GF, VN):
Quinoa, Red Pepper Coulis
Ginger and Garlic Vegetable Stir-Fry (VN):
Jasmine Rice
Lentil Stuffed Zucchini (GF, VN):
Spaghetti Vegetables

Grilled Vegetable Strudel (V, D):
Sautéed Bell Peppers, Garlic Spinach
Vegetable Napoleon (GF, VN):
Quinoa, Red Pepper Coulis
Ginger and Garlic Vegetable Stir-Fry (VN):
Jasmine Rice
Lentil Stuffed Zucchini (GF, VN):
Spaghetti Vegetables
RECEPTION STATIONS

Bruschetta (V) .................................................. 18
Traditional Roma Tomato, Olive Tapenade,
Roasted Forest Mushroom & Toasted Ficelle
Vegetable Crudite (GF, VN) ...................... 24
Hummus, Salsa
Sports Bar Station ................................. 27
Hot Buffalo Wings & Blue Cheese Sauce (D)
Jalapeño Poppers (V,D)
Franks in Blankets
Nachos with Beans & Traditional Toppings (V, D)
Cheese Platter (D) ................................. 29
American & European Cheese
Breadsticks, Crackers, Flat Bread, French Baguette
Seasonal Grilled Vegetables (GF, VN) ..24
Creamy Feta, Caramelized Onion Dip
Asian Station ........................................... 35
Sesame Chicken: Scallion Ginger Sauce
Miniature Vegetarian Spring Rolls (V)
Cold Sesame Noodles with Vegetables (VN)
Teriyaki Chicken Wings
Antipasto ................................................. 32
Salami, Prosciutto, Soppressata
Tuscan Olives & Artichokes: Fresh Herbs
Heirloom Carrots & Spicy French Lentils (GF, VN)
Bread Sticks & French Bread

Dim Sum Station .................................... 30
CHOICE OF: STEAMED OR CRISPY
Chicken Lemongrass Pot Sticker
Vegetable Dumpling
Shrimp Spring Roll
Pork Dumplings
Vegetable Thai Summer Roll (GF, VN)
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Moroccan Station ................................. 39
Chicken Tagine
Chickpea Stew
Moroccan Meatballs
Moroccan Couscous
Shirazi Salad
Falafels
Pita & Za’atar Breads: Tahini Dip

Seafood Station ................................. 58
CHOICE OF FOUR (4) ITEMS:
Ahi Tuna (GF): Seaweed Salad
Salmon Rillettes (D): Truffle Scented Toast Points
Blackened Snapper (GF): Cajun Corn
Oysters Rockefeller
Poached Salmon on Baby Spinach (GF)
Pistachio Crusted Cod (GF): Celeriac Slaw & Olives
Hollandaise, Chipotle Remoulade, Béarnaise, Smoked Chili
Chef Attended Reception Stations
Chef attendant required

Fry Station ........................................ 21
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

Pasta .................................................. 37
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

Risotto Station ..................................... 37
Choice of two (2) items:
Corn Risotto Cakes: Tomato Chutney
Farro Risotto: Rock Shrimp, Shaved Pecorino
Smoked Duck Risotto: English Peas, Parmesan
Pancetta Risotto: Swiss Chard, Fontina, Smoked Tomato

South Pacific Station .................................... 37
Seared Ahi Tuna Pizza: Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread, Tofu Wasabi Dressing
Peking Duck Moo Shu Wrap: Wilted Cabbage, Carrots, Scallions, Julienne Cucumbers, Hoisin Sauce
Asian Coleslaw (VN): Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins, Black Sesame Seed Salad

Small Plate Station .................................... 58
Two attendants required | Choice of three (3) items:
Martini Steak Diane (D): London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions, Cognac Shallot Sauce
Chicken Milanese: 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): Teardrop Tomato Confit, Braised Baby Fennel
Hoisin Glazed Duck Leg Confit: Braised Red Cabbage, Scallions
Broccolini Salad (GF, VN): Red Onions, Green Tomatoes, Black Garlic, Olive Confit
Savory Wild Rice (GF, VN, N): Bell Peppers, Chickpeas, Toasted Almond Slivers

CARVING STATIONS

Glazed Balsamic Grilled Turkey ................. 23
Whole Roasted Strip Loin ......................... 55
Rack of Lamb ....................................... 55
Cedar Plank Salmon .............................. 55
Filet of Beef ....................................... 55
RECEPTIONS

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

One Hour .................................. 40

CHOICE OF EIGHT (8) ITEMS

Each Additional Hour ........... 20

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

HOT HORS D’OEUVRES
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
Mashed Sweet Potato Cup (GF, VN): Sour Cherries
Grilled Vegetable Kebab (GF, VN)
Shrimp Spring Roll
Mini Fish Taco
Jumbo Lump Crab Cake (GF, VN): Spicy Mayonnaise
Crispy Shrimp
Asian Salmon Skewer (GF, VN)
Chicken Pot Pie en Croute

Mini Chicken Taco (GF)
Chicken Sate (GF): Creole Mustard Sauce
Chicken Tikka (GF)
Chicken Empanada
Chicken & Potato Samosa
Cranberry Glazed Short Rib Taco (GF)
Franks in a Blanket
Beef Slider
Beef Empanada
Beef Wellington
Swedish Meatball
Chipotle Beef Saté (GF)
Smoked Pulled Pork Slider: Tomato Poblano Relish
## BEVERAGES

### Soda Package
Assorted Soda, Water, Sparkling Water | 9

### Coffee Service
Coffee, Decaffeinated Coffee, Assorted Teas | 12

### Half Day Beverage Service
UP TO FOUR (4) HOURS: Assorted Soda, Water, Sparkling Water | 23

### All Day Beverage Service
Assorted Soda, Water, Sparkling Water | 29

### BAR PACKAGES

#### Full Premium Bar
FIRST HOUR:
- Mixed Drinks
- House Wine
- Assorted Beer

EACH ADDITIONAL HOUR:
- Mixed Drinks
- House Wine
- Assorted Beer

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<tr>
<td><strong>Limited Bar</strong></td>
<td><strong>27</strong></td>
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<tr>
<td><strong>FIRST HOUR</strong></td>
<td><strong>House Wine</strong></td>
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<td><strong>Assorted Beer</strong></td>
<td><strong>Assorted Soda, Water, Sparkling Water</strong></td>
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<td><strong>Limited Additional</strong></td>
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<td><strong>EACH ADDITIONAL HOUR</strong></td>
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<td><strong>Assorted Beer</strong></td>
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### BAR ON CONSUMPTION

- **House Champagne** | 47
- **Red or White Wine** | 38
- **Mixed Drinks** | 14
- **Imported Beer** | 12
- **Domestic Beer** | 11
- **Martinelli’s Sparkling Cider** | 14
- **Assorted Soda** | 7
- **Water, Sparkling Water** | 7
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 IDENTIFICATION
GF = GLUTEN-FREE D = CONTAINS DAIRY
V = VEGETARIAN N = CONTAINS NUTS
VN = VEGAN

LABOR
Waitstaff.........................55
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours ..........................82.50
OVER 8 HOURS | PER HOUR
Holiday..................................110
HOLIDAYS | 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 .........................55
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours ..........................82.50
OVER 8 HOURS | PER HOUR
Holiday..................................110
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS
One (1) Bartender per 75 Guests

Coat Check Attendant ........55
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours ..........................82.50
OVER 8 HOURS | PER HOUR
Holiday..................................110
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS
One (1) Attendant per 100 Guests

Uniform Chef...............55
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours ..........................82.50
OVER 8 HOURS | PER HOUR
Holiday..................................110
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS
One (1) Uniform Chef per 100 Guests

Set-Up & Strike .................330
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.