

Columbia University | Event Management

*Mitzvahs at Faculty House*

# *Mitzvah Packages*

## *Dinner Bar*

*235 per person*

### Cocktail Hour

eight passed hors d'oeuvres & one cocktail station

Choice of (4) Gourmet Stations or (1) Dinner Buffet

Assorted Desserts Station

## *Plated*

*255 per person*

### Cocktail Hour

eight passed hors d'oeuvres & one cocktail station

### Plated Dinner

Appetizer, Entrée & Silent Vegetarian

*20 per person for Additional Entrée Choice*

Assorted Desserts Station

*All prices exclusive of NY Sales Tax*

# *For Younger Guests*

*95 per person*

## Cocktail Hour

Choice of four (4) stationed hors d'oeuvres:

Rolled Chicken Quesadillas

Mini Pizzas

Mini Chicken Tacos

Boneless Buffalo Wings

Beef Empanadas

Franks in Blankets

Vegetable Spring Roll

## Dinner Bar

Assorted Rolls

Mixed Vegetable Stir-Fry OR Salad

French Fries

Choice of two (2) entrées:

Chicken Tenders

Hamburger Sliders

Brisket Sliders

Penne with Tomato Cream Sauce

Chicken Parmesan

Macaroni & Cheese

## Sundae Bar

Chocolate, Vanilla, Strawberry Ice Cream

Chocolate Syrup, Caramel Sauce, Strawberry Sauce, Whipped Cream, Sprinkles, M&Ms, Crushed Oreos, Cherries, Pretzels, Ice Cream Cones



## *Our Spaces*

### *Skyline*

### *Dining Room*

The fourth floor is a grand space with a terrace overlooking the Manhattan skyline and seating for up to 100 guests.

*3000 per space*

### *Presidential*

### *Ballroom*

The third floor is a premier event space, accommodating up to 260 guests for dinner and dancing.

### *Seminar*

### *Ballroom*

The second floor is designed with eclectic, modern style and can seat up to 200 guests.

## *Our Staff*

*400 per staff*

### *Bartender*

### *Uniform Chef*

### *Coat Check*

*Waitstaff included in package price.*

# Passed Hors D 'Oeuvres

## *Cold*

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

## *Hot*

Vegetable Dumpling  
Assorted Quiche  
Spanakopita  
Brie Cheese with Caramelized Onion, Crouton  
Vermont Cheddar Grilled Cheese  
Grilled Vegetable Kebab  
Mini Fish Taco  
Jumbo Lump Crab Cake with Spicy Mayonnaise  
Crispy Shrimp  
Asian Salmon Skewer  
Chicken Pot Pie en Croute  
Mini Chicken Taco  
Chicken Sate with Creole Mustard Sauce  
Chicken Tikka  
Chicken Empanada  
Chicken & Potato Samosa  
Cranberry Glazed Short Rib Taco  
Franks in a Blanket  
Beef Slider  
Beef Empanada  
Beef Wellington  
Swedish Meatball  
Chipotle Beef Saté  
Smoked Pulled Pork Slider



# Stations

## *Cheese & Crudité*

American and European Cheese Breadsticks,  
Crackers, Flat Bread, Baguette

Fresh Vegetables with Hummus and Salsa

Grilled Vegetables

## *Antipasto*

Salami, Prosciutto, Soppressata

Tuscan Olives & Artichokes with Fresh Herbs

Heirloom Carrots & Spicy French Lentils

Breadsticks & French Bread

## *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

## *Sliders*

*Choice of Two (2) Items:*

Beef Brisket

Cuban

Creole Chicken

Beef Burger

Pulled Pork

Buffalo Chicken

## *Asian*

Sesame Chicken with Scallion Ginger Sauce

Miniature Vegetarian Spring Rolls

Cold Sesame Noodles with Vegetables

Teriyaki Chicken Wings

*with Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce*

## *Moroccan*

Chicken Tagine

Chickpea Stew

Moroccan Meatballs

Moroccan Couscous

Shirazi Salad

Falafels

Pita & Za'atar Breads

Tahini Dip

## *Seafood*

*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

## Small Plates

*Choice of Three (3) Plates:*

Martini Steak Diane  
*with London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions & Cognac Sballot Sauce*

Chicken Milanese  
*with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese & Red Onion Salad*

Balsamic Infused Short Ribs  
*with Caramelized Cipollini 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*

Broccoli Salad  
*with Red Onions, Green Tomatoes, Black Garlic & Olive Confit*

Savory Wild Rice  
*with Bell Peppers, Chickpeas & Toasted Almond Slivers*

## Sushi

*Additional 10 Per Person*

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

## Pasta

*Choice of Two (2) Pastas:*

Cavatelli

Capellini

Gnocchi

Farfalle

Pappardelle

Mushroom Ravioli

*Choice of Two (2) Sauces:*

Marinara

Chicken Bolognese

Lobster Cream

Pesto Cream

Rock Shrimp

Mushroom Ragout

## 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

## 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

Asian Coleslaw  
Grilled Pineapple, Orange, Celery, Ginger, Raisins & Black Sesame  
Seed Salad



# *Buffets*

## *The Lion*

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

## *Ivy League*

Frisée 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

## *Morningside*

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



# Buffets

## *The Library*

*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

## *The Scholar*

*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

Haricots Vert

# Plated

## Appetizers

### Autumn Green Salad

Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples, Burnt Honey Dressing

### Boston Bibb Lettuce

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, Chèvre 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

### 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 Fraiche

### Lobster Ravioli

Beurre Blanc, Julienne of Smoked Salmon

### Fiocchi (Pear & Cheese Pasta)

Parmesan Cheese Sauce

### Mushroom Strudel

Tarragon Beurre Blanc

### Shropshire Blue Cheese Tart

Roasted Bosc Pear, Caramelized Onions

## 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 Provencal

### Chicken Francese

Mashed Potatoes, Shaved Brussels Sprouts, Tomato Bruschetta, Pecorino Romano

### Filet Mignon

Sweet Potato Pommies 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

### 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

### Grilled Vegetable Strudel

Sautéed Bell Peppers, Garlic Spinach

### Vegetable Napoleon

Quinoa, Red Pepper Coulis

### Lentil Stuffed Zucchini

Spaghetti Vegetables



## *Make it Sweet*

### *Special Events Cake*

Custom cake

by renowned cake artist Ron Ben-Israel

*24 per person*

### *Italian Dessert Station*

Cannoli, Tiramisu, Panna Cotta, Stracciatella

Italian Wedding Cookies, Neapolitan

*10 per person*

### *Pie à la Mode Station*

Your choice of three pie flavors

with Vanilla Ice Cream & Homemade Whip Cream

*10 per person*

### *Crêpe Station*

Uniform Chef Required

Your choice of two (2) crêpes:

Banana & Nutella, Strawberry & Chocolate, Crêpe Suzette,

Banana Foster, Mixed Berry

*12 per person*

# Contact Us

## LOCATION

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