





# 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



<b>ASSORTED KIND BARS (N)</b>	<b>6</b>	<b>CHOCOLATE DIPPED STRAWBERRIES</b>	<b>7</b>
<b>INDIVIDUAL BAGS OF SNACK</b> pretzels, potato chips, popcorn, terra chips	<b>8</b>	<b>INDIVIDUAL ASSORTED YOGURT</b>	<b>9</b>
<b>HUMMUS &amp; BABA GANOUSH</b> pita chips & marinated mushrooms	<b>15</b>	<b>SLICED FRESH FRUIT</b>	<b>18</b>
<b>POPCORN BAR</b> chocolate, kettle corn, chipotle, salted caramel	<b>15</b>	<b>MEDJOO DATES &amp; DRIED FRUITS</b>	<b>18</b>
<b>ASSORTED TEA SANDWICHES</b> dates, apricots, crystallized ginger, cream cheese (D) pumpkin hummus, smoked turkey, green onions chicken, cranberries, chives, cream cheese (D)	<b>24</b>		

## BREAK COMBOS

INCLUDES COFFEE AND TEA SERVICE

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

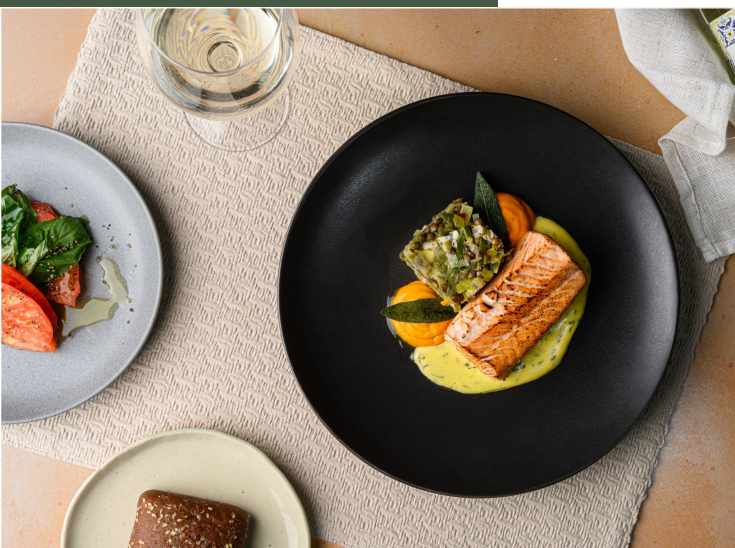
Sesame Tuna (GF, H): bean sprouts, cucumber-carrot salad

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)

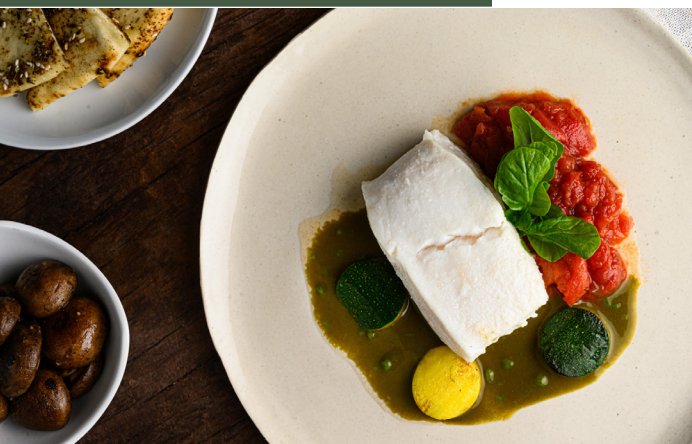
Cardamon Saffron Trifle (D, N)

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** 64

PER HOUR | MINIMUM OF SIX (6) HOURS

**Premium Hours** 96

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

**Holiday Hours** 128

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

**UNIFORM CHEF** 64

PER HOUR | MINIMUM OF SIX (6) HOURS

**Premium Hours** 96

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

**Holiday Hours** 128

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

**BARTENDER** 64

PER HOUR | MINIMUM OF SIX (6) HOURS

**Premium Hours** 96

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

**Holiday Hours** 128

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

**COAST CHECK ATTENDANT** 64

PER HOUR | MINIMUM OF SIX (6) HOURS

**Premium Hours** 96

WEEKENDS | PER HOUR | MINIMUM OF SIX (6) HOURS

**Holiday Hours** 128

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