A generous donation from George S. Cohen in memory of his parents led to the establishment of Rice’s Faculty Club. An integral part of the Rice community since 1927, Cohen House has served Rice faculty, staff, alumni and students across generations.

Nestled among the oaks of Rice University, Cohen House is a historic architectural landmark of red brick and native stone. The club’s interior spans three levels and opens into the Esther M. Cohen Memorial Gardens featuring a fountain by French glass artist, Maurice Max-Ingrand.

Share in the tradition of Cohen House. Share in the tradition of Rice University.

Our experienced team is ready to help you plan a one-of-a-kind event that is sure to create lasting memories. We look forward to exceeding your expectations.

Contact our sales manager at 713.348.4535 to start planning.
www.facultyclub.rice.edu
club@rice.edu
Curried Chicken Salad on Crispy Wonton with Mango Chutney

Jumbo Lump Crab Salad on Crispy Wonton (P)

Salmon on Crostini Canapé (P)

Tandoori Chicken filled Cucumber Cups with Raita (GF)

Shave Beef Tenderloin on Sourdough Crostini with Horseradish Cream and Sweet Red Onion Jam (P)

Peruvian Style Summer Vegetable Tofu Ceviche Plantain Crisp (V) (GF)

Blackened Steak Rolls with Trio of Peppers, Carrot Julienne, Radish Sprout, English Cucumber and Dijonnaise Sauce (P)

Butternut Squash, Cranberry & Goat Cheese Crostini (V)

Artichoke, Roasted Red Pepper & Mushroom Crostini (V)

Vietnamese Spring Rolls: (GF)

Chicken, Shrimp

Tofu (V)

Sweet Chili and Peanut Dipping Sauces

* (V) denotes vegetarian options
* (GF) denotes gluten-free options
* (P) denotes premium item

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
HOT HORS D’OEUVRES

Shrimp Tempura with Asian Chili Dipping Sauce \( (P) \)

Spinach, Mushroom and Black Beans Quesadillas with Avocado Cream \( (V) \)

Bacon Wrapped Scallops \( (P) \) \( (GF) \)

Chorizo & Manchego Stuffed Mushrooms \( (GF) \)

Pear, Brie and Caramelized Onion with Arugula Pesto Flatbread \( (V) \)

Chipotle Glazed Grilled Shrimp with Avocado Cream \( (P) \) \( (GF) \)

Leek and Gruyere Tart \( (V) \)

Asian Shrimp Mousse French Toast \( (P) \)

Tandoori Rubbed Chicken Tikka Masala with Poppadum Crisp

Empanadas:

Chicken, Beef, Shrimp

Spinach or Black Bean and Jack Cheese \( (V) \)

* \( (V) \) denotes vegetarian options

* \( (GF) \) denotes gluten-free options

* \( (P) \) denotes premium item

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Artisanal Cheeses with Seasonal Berries, Toasted Walnuts and Local Honey
Served with Water Crackers

Brie Baked in Puff Pastry:
Honey Sherry Almonds, Cranberry Pecan, or Mango-Jalapeno Preserves
Served with Crisp Apple Wedges and Water Crackers

Assorted Seasonal Fruit
Served with Yogurt & Brown Sugar Dipping Sauce

Raw or Grilled Seasonal Vegetable Crudité
Served with Curry Ranch or Citrus Aioli Dipping Sauce

Mediterranean
Hummus, Baba Ganoush, Tabbouleh, Cucumber Tomato Yogurt, and Feta Dip
Served with Baked Pita Chips

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
SPECIALTY STATIONS

Chef attendant required for each station at $100.00 per attendant

### Mashed Potato Bar
Choice of 2

- Garlic Herb Whipped Potatoes
- Chipotle Whipped Potatoes
- Sweet Whipped Potatoes
- Horseradish Purple Potato

**Toppings:**
- Bacon
- Chives
- Sour Cream
- Cheddar Cheese
- Pico de Gallo
- pecans
- Wild Mushrooms

### Mac & Cheese Bar
Choice of 2

- Truffle Mac
- Creamy White Mac
- Four Cheese Mac

**Toppings:**
- Wild Mushrooms
- Roma Tomatoes
- Roasted Peppers
- Bacon
- Herb Toasted Breadcrumbs

Add: Brisket, Grilled Chicken or Chili

### Carving Board

- Tenderloin of Beef with Horseradish Cream
- Prime Rib with Au Jus
- Cohen House Smoked Brisket with BBQ Sauce & Au Jus
- Moroccan Crusted Leg of Lamb with Red Wine Reduction
- New York Strip with Chimichurri
- Pork Loin with Apple Au Jus
- Roasted Turkey Breast with Lingonberry Mandarin Orange Glaze
- Pitt Ham with Maple Pineapple Glaze

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Specialty Stations

Chef attendant required for each station at $100.00 per attendant

**Taco Bar**
Choice of 2

- Barbacoa Style Chicken
- Pork Carnitas
- Beef Picadillo

**Toppings:**
Fresh Guacamole | Pico De Gallo | Cabbage, Jicama, and Corn Slaw | Sliced Radish | Lime Cilantro Crema | Red and Green Salsas | Cotija

**Slider Station**
Choice of 3

- Classic Burger
  - Beef or Veggie
- BBQ Brisket
- Grilled Chicken Poblano
- Seafood Cake with Remoulade
- Roasted Baby Portobello, Spinach, Sun-dried Tomato and Fresh Mozzarella
- Caribbean Pulled Pork with Mango Relish

**Live Sushi Bar**

- 6-8 Sushi Selections

**Chicken & Waffles**
Choice of 2

- Buttermilk Waffle
- Sweet Potato & Pumpkin Waffle
- Cornmeal Waffle
- Southern Fried Boneless Chicken
  - Maple Syrup | Honey | Chopped Pecans | Whipped Cream | Berry Compote | Bacon

Above Prices are exclusive of 8.25% Sales
The Cohen House Classic

- Arugula and Mixed Baby Greens with Honey Crisp Apple, Goat Cheese And Toasted Walnuts with Lemon Vinaigrette
- Carved Tenderloin of Beef with Traditional Horseradish Sauce
- Grilled Salmon with Lemon Dill Butter and Chopped Roma Tomatoes
- Chipotle Mashed Potatoes with Pico de Gallo
- Display of Asparagus, Endive, Portobello, Roasted Peppers
- A Variety of Breads and Grilled Ciabatta Bread
- Coffee and Tea Service

The Southern Bent

- Chopped Salad of Spinach, Romaine, Applewood Smoked Bacon, Cheddar Cheese, Red Onion, Mushrooms, Tomato and Avocado with Honey Balsamic Vinaigrette
- Cohen House Brisket with Tangy BBQ Sauce
- Chicken Tenders with Mustard Ale Sauce
- Cajun Seafood Gumbo
- Truffle Mac and Cheese
- Quick Sautee of Green Beans, Red Pepper and Toasted Almonds
- Jalapeno Corn Bread and a Variety of Rolls
- Coffee and Tea Service

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
DINNER BUFFET

Across the Border

Salad of Romaine, Avocado, Oranges, Sweet Red Onion, Chili Pecans and Cilantro Lime Vinaigrette

Shot of Roasted Poblano Soup

Mini Flautas

Grilled Flank Steak with Chimichurri

Chicken Enchiladas Verdes or Rojas

Grilled Zucchini

Black Bean Plantain Mash

Arroz Verde

Salsa Fresca, Chili con Queso, Guacamole and Chips

Coffee and Tea Service

Taste of Tuscany

Grilled Endive, Radicchio, Baby Arugula with Black Truffle Oil and Balsamic Vinegar

Chicken Florentine

Shrimp Scampi over Linguine

Eggplant Roulade

Caprese Stack of Tomato, Basil and Fresh Mozzarella with Olive Oil

Green Beans with Pancetta and Fig Jam

A Variety of Garlic Bread and Grilled Ciabatta Bread

Coffee and Tea Service

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Plated Dinner

Soup

Minestrone

Roasted Tomato Basil

Wild Mushroom and Brie

Roasted Poblano

Salad

Butter Lettuce with Shaved Fennel, Apple, Roasted Walnuts and Gorgonzola

Caesar with Sourdough Crostini and Apple Smoked Bacon

Mixed Field Greens with Apple, Goat Cheese and Toasted Pine Nuts

Baby Watercress, Cherry Tomatoes, Mozzarella Cheese, Chiffonade of Basil

Baby Spinach, Sliced Mushrooms, Red Onion, Roma Tomatoes and Egg

Dressings: Lemon Vinaigrette, Balsamic Vinaigrette, Lemon Basil Emulsion, Caesar, Jalapeno Ranch, Champagne Pomegranate, Blackberry Lime Cilantro

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
PLATED DINNER

Include Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea And Iced Tea with Lemon

*Entrée*

Beef Tenderloin Stack with Mushroom Risotto Cake, Grilled Heirloom Tomato, Shaved Asparagus and Béarnaise

Roast Tender of Beef with Shallots and Green Peppercorn Au Jus and Horseradish Chive Hollandaise Sauce
Stuffed Roma Tomato with Basil Chiffonade and Gratin Potatoes with Gruyere and Crème Fraîche

Char-Broiled Black Angus Beef Ribeye with Italian Parsley, Rosemary and Garlic Balsamic Glaze
Horseradish Peruvian Purple Mashed Potatoes and Grilled Asparagus with Lemon Butter

Chicken Roulade Stuffed with Spinach and Papaya Coconut Curry Sauce
Jasmine Rice with Cilantro, Peppers, and Pineapple and Medley of Roasted Okra, Corn, Butter Nut Squash, and Baby Carrots

Chicken Breast Stuffed with Roasted Peppers, Chihuahua Cheese and Roasted Poblano Cream
Black Bean Puree and Spicy Roasted Zucchini & Turnips

Lemon Herb Roasted Chicken
Chipotle Mashed Potatoes and Haricot Verts with Brown Butter

Stuffed Flounder with Spinach on a Bed of Purple Mashed Potatoes
Steamed Broccolini with Lemon Buerre Blanc

Grilled Salmon over Cauliflower Gratin Puree with Lemon Dill Sauce and Grilled Asparagus

Herb Crusted Grouper
Saffron Risotto and Steamed Broccolini

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
PLATED DINNER

Include Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea And Iced Tea with Lemon

Entree

Butternut Squash and Goat Cheese Ravioli with Nutmeg Sage Beurre Blanc, Shaved Asparagus, and Sun-dried Tomato Pesto

Eggplant Roulade

Spinach Tamales with Roasted Corn, Red Peppers and Chihuahua Sauce

Grilled Tofu over Portobello Mushroom Cap with Pesto, Asparagus, Grilled Bell Peppers, Heirloom Tomatoes

Side Dishes

Chipotle Mashed Potatoes

Spicy Roasted Butternut Squash, Zucchini and Turnips

Peruvian Purple Mashed Potatoes with Horseradish

Grilled or Steamed Asparagus with Lemon Butter

Gratin Potatoes with Gruyere and Crème Fraiche

Green Beans with Toasted Almonds and Brown Butter

Truffle Macaroni and Cheese

Roasted Seasonal Vegetables

Jasmine Rice

Steamed Broccolini

Wild Mushroom Risotto

Ratatouille

Barley Confetti Pilaf

Yukon Roasted Potatoes

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Plated Dessert

Chocolate Caramel Tart with Crème Anglaise

Classic or Espresso Crème Brûlée

Passion Fruit Cheese Cake with Blueberry Compote

Key Lime Pie

Death By Chocolate and Cherry Bread Pudding with Whiskey Sauce

Walnut Fudge Pie with Vanilla Bean or Cinnamon Ice Cream

Croissant Bread Pudding with White Chocolate
  Served with Raspberry Coulis

Lemon Pistachio Panna Cotta

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
DESSERT DISPLAYS

Chocolate Dipped Strawberries

Assorted Macarons

Mini Fruit Tartlets

Flourless Chocolate Pecan Chewies

Salted Caramel Brownies

Dark Chocolate Bark with Dried Apricot, Cranberry, and Pistachios

Chef Johnny’s “The All in Cookie”
Butterscotch Chips, Chocolate Chips, Dried Cranberries, Raisins, Oatmeal, Pecans, and Walnuts

Key Lime Tassie

Baklava

Mini Cheesecake Bites

Lemon Bars

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
WINE LIST

Chardonnay
Chalk Hill Chardonnay | Sonoma
William Fevre Chablis | France
Cakebread | Napa Valley

Pinot Grigio
Mazzoni | Italy
Four Graces Pinot Gris | Oregon
Santa Margarita | Italy

Sauvignon Blanc
Oyster Bay | New Zealand
Hanna | Napa Valley
Chateau Sancerre | France

Pinot Noir
Charles Smith “Velvet Devil” | WA
Benziger | Sonoma
Stags’ Leap | Napa Valley

Riesling
Charles Smith “Kung Fu Girl” | WA
Atwater | New York
Bischofliche Dom QBA | German

Cabernet Sauvignon
Sebastiani | Sonoma
Halter Ranch | Paso Robles
Mount Veeder | Napa Valley

Merlot
Charles Smith “Velvet Devil” | WA
Benziger | Sonoma
Stags’ Leap | Napa Valley

Sparkling Wines/Champagne
Poema Cava | Spain
Maschio Prosecco | Italy
Nicolas Feuillatte Brut | Champagne

Others
Chapoutier Belleruche Rose | France
Halter Ranch Rose | Paso Robles
Dona Paula Malbec | Argentina

Above Prices are subjected to change and exclusive of 8.25% Sales Tax & 21% Service Charge
# Bar Package

## Four Hour Limited Bar
House Wine
*Guenoc Valley, California*

House Sparkling
*Poema Cava, Spain*

Imported and Domestic Beer

## Four Hour Open Bar

<table>
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<tr>
<th>Premium Package</th>
<th>Platinum Package</th>
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<tbody>
<tr>
<td>House Wine</td>
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<tr>
<td><em>Guenoc Valley, California</em></td>
<td><em>Columbia Crest H3, Horse Heaven Hills</em></td>
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<tr>
<td>House Sparkling</td>
<td>House Sparkling</td>
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<tr>
<td><em>Poema Cava, Spain</em></td>
<td><em>Maschio Prosecco, Italy</em></td>
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<td>Imported and Domestic Beer</td>
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<td>Bacardi</td>
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<td>Captain Morgan</td>
<td>Myer’s</td>
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<td>Jack Daniels</td>
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<td>Cuervo Gold</td>
<td>Reserve Reposado 1800</td>
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<td>Tanqueray</td>
<td>Bombay Sapphire</td>
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<td>Dewar’s</td>
<td>Johnny Walker Black</td>
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<td>Seagram 7</td>
<td>Crown Royal</td>
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<td>Tito’s</td>
<td>Ketel One</td>
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<td>Jameson</td>
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Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
BAR PACKAGE

Consumption Bar
Charged per drink or bottle

House Wine

House Champagne

Imported and Domestic Beer

Premium Brand Liquor

Platinum Brand Liquor

Sodas

Non-Alcoholic Bar
Only for guests under 21

Assorted Sodas
Fruit Punch or Lemonade
Water

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Finding Cohen House

Use Entrance 2 from Main Street (between Sunset & Cambridge). Make a left at the first stop sign by Founder’s Court Lot. Make a left at the 2nd stop sign to turn into the Cohen House driveway.