

2019 BAR/BAT MITZVAH PLATED RECEPTION

Five Hour Top Shelf Bar with Tableside Wine Service

Upgrade to Premium Open Bar, \$7 per person

Shots are available by Consumption or \$3 per person

BUTLER STYLE HORS D'OEUVRES – SELECT 10

Mini Reuben

Roasted Butternut Squash Dim Sum Spoon with Coconut Crème Fraîche with Jumbo Lump Crab Meat

Wild Mushroom, Herbs, and Goat Cheese in Phyllo

Mini Taco with Pulled Pork, Beef, or Fish with Pico de Gallo

Chicken & Waffles with Maple Bourbon Glaze

Prosciutto Palmeries

Fennel and Chorizo Strudel

Brie and Raspberry in Phyllo Cups

Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese or Crème Fraîche & Caviar

Peking Duck & Scallion Rolls with Hoisin Sauce

Coney Island Franks

Franks in Pastry

Shrimp & Corn Fritter with Remoulade

Spinach and Feta in Phyllo

Scallops Wrapped in Apple-wood Bacon

Grilled Chicken and Black Bean Quesadilla with Salsa

Jamaican Jerk Pork Tenderloin on Scallion Crouton with Pineapple Chutney

Seasonal Quiche

Fried Ginger Marinated Sesame Chicken

Potato Latkes with Lingonberry Cream Sauce

Pan Fried Vegetable or Duck Pot Stickers

Mediterranean Tartlet with Spinach, Olives, Sun-dried Tomatoes, and Goat Cheese

Buffalo Chicken Spring Rolls

Cream of Tomato Soup Shots with Gruyere Grilled Cheese

Lobster Mac & Cheese Bites

Buffalo Fried Shrimp or Chicken served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks

Sliced Beef Tenderloin with Hollandaise on Crostini

Mini Crab Cakes with Sauce Remoulade

Coconut Fried Shrimp with Orange Ginger Glaze

Lobster Risotto Cake

Southwest Quinoa Bite with Avocado Cream

Risotto and Shrimp Croquette

Sliders: Choice of Hamburger, Hot Dog, Pulled Pork, Beef Brisket, Philly Cheese Steak, Meatball, or Grilled Chicken

Sliders: Choice of Crab Cake or Ahi Tuna (add \$5)

Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt (add market price)

Prosciutto, Peach, & Ricotta Crostini

Smoked Salmon Cone with Dill Cream Cheese

Smoked Salmon Tart

Grilled Fig with Mascarpone and Prosciutto (Seasonal: June-October)

Sushi Rolls: California, Spicy Tuna, and Shrimp Tempura

Shrimp or Crab Canapés

Grilled Polenta with Fresh Mozzarella, Roasted Peppers, Cherry Tomato, Basil, and Olive Oil

Spinach Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini

Tuna Tartare in Wonton Cup with Wasabi Foam

Caprese Skewer

Pita Triangle Tapanade

Ceviche Shooter

CHEF'S FARM TABLE

Lake House Charcuterie and Cheese Boards
Marinated & Roasted Vegetables
Dips & Spreads
Artisanal Cracker & Bread Display
Seasonal Fruit

SELECT 4 STATIONS

*You may choose up to two Chef Prepared stations
Additional chefs are \$100 per chef, per station
Additional stations (over 4) are \$8.00 per person, per station.*

Vegetarian
South of the Border
Wurst Garden
Potato Martini Bar
Scampi
Far East
Mediterranean Street Cart
Savory Crepes
Macaroni & Cheese Bar

Taste of Poland
La Pizzeria
Bourbon Street
Ravioli
Texas Smokehouse
Little Italy
Risotto
Carving

VEGETARIAN

Grilled Vegetable Napoleon
Portobello Mushroom, Spinach & Goat Cheese Strudel
Roasted Tomato with Kale, Fontina & Farro
Vidalia Onion Dip with Crudité
Terra Vegetable Chips

TASTE OF POLAND

Pierogies, Caramelized Onions, Chives
Kielbasa with Sauerkraut
Stuffed Cabbage
Borscht Shooters
Sour Cream and Beet Horseradish

WURST GARTEN

Bratwurst & Knockwurst with Sauerkraut
Braised Red Cabbage with Apples
Soft Pretzel Bites with Beer Cheddar Sauce & Spicy Mustard
Potato Pancakes with Sour Cream & Apple Sauce
Spatzle

BOURBON STREET

Chef Prepared
Blackened Baby Shrimp & Grits with Collard Greens
Chicken Gumbo, Cajun Rice Shooters
Fried Chicken Winglets
Beignets

SOUTH OF THE BORDER

Hard Shells and Soft Tortillas
Shredded Lettuce, Diced Tomato,
Jack & Cheddar Cheese, Jalapenos,
Pico de Gallo, Guacamole, Sour Cream
Rice and Beans
Mini Enchiladas
Chips and Salsa

LA PIZZERIA

Choice of 3

- Traditional Cheese
- Sausage & Pepper
- Margarita
- Wild Mushroom & Asiago
- Sun Dried Tomato, Goat Cheese, & Sautéed Spinach
- Pancetta Bacon, Tomato, & Smoked Mozzarella
- Grilled Vegetable & Goat Cheese
- Chorizo Sausage, Roasted Fennel, & Caramelized Onions
- Pepperoni
- BLT
- White Pizza

Choice of 2 Meats: Ground Beef, Ground Turkey,
Pulled Chicken, Shredded Pork
Shrimp or Lobster- **Market Price**

Grated Cheese, Granulated Garlic,
Crushed Red Pepper, Black Pepper, Oregano

POTATO MARTINI BAR

Staff Attended

Choice of 2 Potatoes: Whipped, Smashed,
Sweet Mashed, Shoe String Fries
with Butter, Sour Cream, White Truffle Oil, Chives, Ketchup

Choice of 6 Additional Toppings

Bacon, Broccoli, Brown Gravy, Caramelized Onions,
Chili, Cheddar & Jack Cheese, Scallions,
Bleu Cheese, Swiss, Roasted Mushrooms

RAVIOLI

Chef Prepared

Choice of 2 with Garlic Bread Sticks

Wild Mushroom, Alfredo Sauce
Grilled Vegetable: Fresh Tomato Basil Sauce
Shrimp Scampi: Roasted Garlic Lemon Butter Sauce
Chicken & Rosemary: Alfredo Sauce
Six Cheese: Tomato Cream or Fresh Tomato Basil Sauce
Butternut Squash or Pumpkin: Browned Sage Butter Sauce
Lobster: Seafood Supreme Sauce (add \$3.)
Maryland Crab: Seafood Supreme Sauce (add \$3.)

SCAMPI STATION

Chef Prepared

Sautéed Shrimp Scampi
Bay Scallops Scampi
Plated over Rice Pilaf
French Ficelle

TEXAS SMOKEHOUSE

Staff Attended

BBQ Beef Brisket, Pulled Pork, BBQ Boneless Ribs
Creamed Corn, Baked Beans,
Cole Slaw, Cheddar Bacon Grits
Corn Bread with Honey Butter

MEDITERRANEAN STREET CART

Chef Prepared

Beef, Chicken Souvlaki and Falafal Gyros
Tzatziki, Harissa, Lettuce, Tomato,
White Onion, Pita Bread
Knishes, Hot & Sweet Mustard
Roasted Nuts

RISOTTO

Chef Prepared

Classic Milanese & Parmesan Risotto

Create your Plate!

Asparagus, Wild Mushrooms, Caramelized Onions,
Spinach, Butternut Squash, Braised Beef, Grilled Chicken
Shrimp or Scallop **Market Price**

MACARONI & CHEESE BAR

Shells with Traditional Cheddar
Mezzi Rigatoni with Gruyere, Jack & White Cheddar
Bacon, Caramelized Onions, BBQ Pork, Broccoli,
Wild Mushrooms, Ground Beef
Lobster or Crab **Market Price**

SAVORY CREPES - Select 2

Chicken and Broccoli: Sauce Supreme
Potato, Bacon & Cheese: Béchamel
Baby Shrimp & Bay Scallops: Brandy Cream Sauce
Beef Burgundy: Pink Peppercorn Sauce
Spinach & Artichoke: Sauce Supreme
Crab & Gruyere: Beurre Blanc
Wild Mushroom: Basil Pesto

~Stations Continued on Next Page~

CARVING STATION

Chef Prepared – Select 1

Oven Roasted Turkey – Buttermilk Gravy, Cranberry Sauce
Pastrami – Thousand Island Dressing, Swiss Cheese, Rye Bread, Spicy and Regular Mustard, Pickles
Apple & Kale Stuffed Pork Loin – Sauce Robert
Glazed Ham – Cheddar Cheese Bisquits
Roasted Top Round of Beef – Bordelaise, Horseradish, Brioche Rolls
Flank Steak – Bordelaise, Horseradish, Brioche Rolls
Corned Beef – Thousand Island Dressing, Swiss Cheese, Rye Bread, Spicy and Regular Mustard, Pickles
Sliced Angus New York Strip Loin – Horseradish Cream, Ciabatta Roll (add \$2.)
Sliced Tenderloin of Beef – Bordelaise, Horseradish Cream, Brioche Rolls (add \$6.)
Rack of Lamb – Au Jus, Mint Jelly (Market Price)

FAR EAST

Chef Prepared

Served “Take-Out” Style

Pan Fried Chicken / Asian Vegetables
Stir Fried Beef and Broccoli
Mini Spring Rolls
Crispy Wontons with Duck Sauce
Chilled Sesame Noodles
White Rice

Choice of 2 Dim Sum

Pork Buns, Shrimp Shumai, Edamame Pot Sticker,
Shrimp Pot Stickers, Pork Dumplings, Vegetable Shumai,
Chicken & Lemon Grass Pot Sticker

LITTLE ITALY

Select 3

Fried Calamari: Sweet and Hot Marinara
Silver Dollar Mushrooms Stuffed with Sausage & Spinach
Stuffed Clams Oreganata
Clams Casino
Italian Style Meatballs in Marinara
Eggplant Rollatini
Mussels in Marinara or Garlic White Wine Sauce
Sausage, Peppers and Onions
Rice Balls

Select One

Cavatelli & Broccoli, Baked Ziti, Manicotti,
Meat or Vegetarian Lasagna, Stuffed Shells,
Orechette with Broccoli Rabe & Sausage

Pair a Pasta

Penne, Farfalle, Mezzi Rigatoni, Shells,
Fettuccini, Liguini, Fusilli
Marinara, Tomato Basil, Aioli, Putanesca, Alfredo,
Carbonara, Bolognese, Vodka, Red or White Clam

SALAD COURSE – SELECT 1

Lake House Salad

Mixed Greens, Frisse, Endive, Almond Slivers, Dried Cranberries,
Goat Cheese, White Balsamic Vinaigrette

Garden Greens

Spring Mesclun, Cucumber & Tomato, Shaved Carrots,
House Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Croutons, Grated Parmesan, Caesar Dressing

Spinach Salad

Baby Spinach, Bacon, Hard Cooked Egg, Sliced Mushrooms,
Red Onion, Bacon Mustard Vinaigrette

Spring Bounty

Tri-color Lettuce, Cucumber, Watermelon Radish, Honeydew Melon wrapped in Prosciutto,
Manchego Cheese, White Wine Vinaigrette

Harvest Salad

Arugula, Frisse, Candied Pecans, Dried Cherries,
Roasted Butternut Squash, Maple Cider Vinaigrette

Grilled Watermelon Salad

Red and Yellow Watermelon, Baby Arugula, Pine Nuts,
Feta Cheese, Citrus Vinaigrette

Wedge Salad

Iceberg, Tomato, Bacon, Bleu Cheese Dressing

MAIN COURSE- SELECT 3

Guests choose at tableside from your selection

CHICKEN

Chicken Chardonnay

Mushrooms, Artichoke Hearts, Oven Roasted Tomato Confit, Chardonnay Supreme Sauce
Tri-Color Herb Roasted Potatoes

Chicken Paillard

Lightly Breaded, Sautéed Breast of Chicken, Tomato Basil Butter Sauce, Pear Balsamic Drizzle
Tri-Color Herb Roasted Potatoes

Chicken Madiera

Wild Mushroom Medley, Madiera Thyme Jus
Rosemary & Thyme Roasted Fingerling Potatoes

Chicken Napolitano

Balsamic Basil Marinated, Fresh Mozzarella, Heirloom Cherry Tomatoes
Rosemary & Thyme Roasted Fingerling Potatoes

Chicken Fines Herbs

White Wine Supreme Sauce
Roasted Red Bliss Potatoes

Breast of Boneless Farci

Filled with your choice of:

Wild Rice, Sun-dried Cranberries, Chive Parsley Supreme Sauce,
or Traditional Corn Bread Stuffing,
or Black Forest Ham, Gruyere Cheese, Tarragon Veloute
Roasted Red Bliss Potatoes

BEEF – VEAL - PORK

12 oz. Angus New York Strip Steak

Burgundy Wild Mushroom Demi-Glace
Rosemary & Thyme Roasted Fingerling Potatoes

Filet Mignon

Classic Bordelaise
Rosemary & Thyme Roasted Fingerling Potatoes

Individual Beef Wellington

Puff Pastry Wrapped, Mushroom Duxelle, Madeira Shallot Jus
Garlic Whipped Potatoes

Veal Rack Chop Farci

Filled with Prosciutto, Fontina, Sage Leaf, Marsala Demi-Glace
Rosemary & Thyme Roasted Fingerling Potatoes

Seared Roasted Center Cut Premium Reserve Pork Chop

Apricot Blueberry Glaze, Sauce Robert
Roasted Red Bliss Potatoes

FISH

Sesame Coated Atlantic Salmon

Ginger & Lime Beurre Blanc, Wasabi Essence
Toasted Orzo Rice Pilaf

Grilled Atlantic Salmon

Dill Shallot Marinated, Lemon Butter Sauce, Warm Tomato
Toasted Orzo Rice Pilaf

Oven Roasted Grouper Fillet

Honey Butter Macadamia Nut Crusted, Caramelized Pineapple, Citrus Beurre Blanc
Jasmine Rice

Poached Crab Stuffed Flounder Fillet

White Wine Tarragon Cream Sauce, Warm Tomato Concasse
Toasted Orzo Rice Pilaf

Miso Glazed Chilean Sea Bass

Lemon Grass Broth, with Jasmine Rice

Cajun Rubbed Red Snapper

Roasted Corn & Fava Bean Succotash, Red Pepper Coulis
Jasmine Rice

All meals served with a Medley of Seasonal Vegetables
Freshly Baked Petit Pain Rolls

\$170 per person

*Selection of only Two – Reduces price \$2. Pre-count of choices reduces price \$3.
Events booked for 2020 and beyond will incur a price increase.*

DUETS

If you choose a duet, no other selections can be made.

Chicken Francaise

Paired with your choice of:
Sautéed Jumbo Shrimp \$152
Jumbo Crab Cake \$152
Broiled Sea Scallops \$152
Broiled Lobster Tail \$155
Toasted Orzo Rice Pilaf

Filet Mignon

Paired with your choice of:
Sautéed Jumbo Shrimp \$159
Jumbo Crab Cake \$159
Broiled Sea Scallops \$159
Broiled Lobster Tail \$165
Pan Seared Sea Bass \$159

Rosemary & Thyme Roasted Fingerling Potatoes

Freshly Brewed Coffee and a Selection of Fine Tea
Cappuccino and Espresso

Ice Cream & Wafer Cookie



LAKE HOUSE

AT THE INDIAN TRAIL CLUB

BAR/BAT MITZVAH ADDITIONS

Available at Additional Cost – Priced per person, except when noted.

APPETIZERS

- Fresh Fruit Cup, \$4
- Chilled or Hot Soup, \$4
- Melon with Prosciutto, \$5
- Pasta Course, \$7
- Shrimp Cocktail, \$14
- Intermezzo, \$4

SEAFOOD: SERVED AS A STATION OR BUTLER STYLE WITH ACCOMPANIMENTS

- Fresh Shrimp, \$275 per 100 pieces
- Crab Claws, \$300 per 100 pieces
- Little Neck Clams or Clams Casino, \$200 per 100 pieces
- Oysters (Fresh or Rockefeller), \$200 per 100 pieces
- Maryland Crab Cakes, \$295 per 100 pieces
- Imported Caviar on Blinis, Market Price
- Cold Poached Salmon, Market Price
- Smoked Fish Display, Market Price

ICE CARVING - \$300 PER BLOCK

SUSHI

- PLATTER – ASSORTED ROLLS - \$10
- DELUXE PLATTER – ASSORTED ROLLS AND NIGIRI - \$12
- SUSHI PRESENTATION - ASSORTED ROLLS AND NIGIRI MADE TO ORDER - \$14
- HOSTESS & CHEF - \$300 FEE

Rolls include an assortment of the following:
California, Vegetable, Shrimp Tempura,
Spicy Crab, Special Tuna, Spicy Tuna, Special Salmon

Nigiri includes an assortment of the following:
Tuna, Shrimp, Salmon

DESSERTS

Chocolate Covered Strawberries, \$3.5

Competiers of Mini Italian Pastries, Butter Cookies and After Dinner Mints, \$8

Ice Cream Sundae Bar - Your Selection of Three Flavors of Ice Cream with Assorted Toppings, \$8

Viennese Table – White & Milk Chocolate Mousse Cups, Mini Cupcakes, Chocolate Covered Strawberries, Cheesecake Pops, Ghirardelli Brownies, Small Black & White Cookies, Biscotti, Assorted Donut Bites, Sliced Fruit, Italian Pastries, Cannoli, Petite Seasonal Tarts, Vanilla Ice Cream, Chocolate Covered Almonds & Raisins, Yogurt Covered Pretzels, Warm Bread Pudding with Sabayon, Specialty Cake Bars \$18

Warm Crepe Station (*Chef Attended*) - Plain & Nutella filled with Mixed Berries, Bananas Foster, Chocolate Sauce, Whipped Cream, Chopped Nuts, and Vanilla Ice Cream, \$11

Warm Waffle Station (*Chef Attended*) - with Whipped Cream, Strawberries, Chocolate Chips, Chopped Nuts, Sprinkles, Cherries, Vanilla & Chocolate Ice Cream, and Chocolate Sauce, \$12

DEPARTURE STATIONS

The following stations will be set up after dessert is served. All items will be offered “to go”.

\$6 per person, per station. All stations include bottled water.

Munchies: Popcorn, Warm Soft Pretzels, Honey Roasted Warm Walnuts

On a Roll: Italian Subs, Turkey & Cheese Subs

Wake Up Call: Bagels with Cream Cheese & Butter, Orange Juice

Sugar, Sugar: Customized Candy Bar - Priced Accordingly

Sweet Java: Mini Donuts & Coffee

Be A Kid: Hot Chocolate & Giant Cookies

Ballpark Special: Sabrett Hot Dog Wagon

Ciao Bella: (*selection of two pizzas*)

•Cheese •Pepperoni •Buffalo Chicken •Vegetable •Margherita •Bacon & Cheese
•Italian Sausage, Pepper, & Onion •Mediterranean: Spinach, Calamata Olive, Sun-dried Tomato, Feta, & Onion

OVERTIME

One Half Hour Including Bar Service, \$6



BAR/BAT MITZVAH INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$3000.00 deposit will hold your preferred date. A signed contract and a second deposit of 50% of the expected total cost of the event will be required a minimum of 90 days prior to the event. All deposits are non-refundable. If cancellation occurs 15 days or more, prior to the event, the deposits may be transferred to another date within one year of the original date. If no booking of a future event is made, all deposits are forfeited. If cancellation occurs 14 days or less to the date of the event, all deposits are forfeited.

The guaranteed guest count is needed six business days prior to the event. If attendance falls below this number, the host is responsible for payment of their guaranteed number at the full contract price. A credit will not be given for “no-shows”.

Final payment is due five business days prior to the event if paying with a personal check or three business days prior if paying with an official bank check. If payment is made with an out of state check, it must be received at least seven business days prior to your event date. Indian Trail Club members and established corporate accounts have 30 day billing privileges.

A minimum guaranteed guest count of 150 persons is required for Saturdays, 125 persons for Friday and Sunday affairs.

All payments can be made by check, payable to Indian Trail Club. We do not accept credit cards.

MENU SELECTION AND CONTRACTS: Final menu and detailed requests must be contracted 90 days prior to your event.

FACILITY FEE: There is a \$5000.00 facility fee for all Bar/Bat Mitzvahs.

CEREMONY: If you wish to have your ceremony at the Indian Trail Club there will be an additional fee.

MINORS: The Indian Trail Club reserves the right to refuse alcoholic beverages to anyone who does not present proper identification.

SEATING: Our tables are round and can accommodate 8 to 12 persons.

CATERING: All food is prepared by our Executive Banquet Chef and his culinary team. Outside caterers are not permitted. If you'd like to have a special item brought in please discuss this with a manager. Per Health Department regulations and Indian Trail Club policy, leftover food remaining at the end of the event may not be packaged “to-go”.

EXTRAS: Linens, along with votive candles, place cards, and maps are available to you at no additional cost.

SERVERS: We provide one server for every two tables at a Bar/Bat Mitzvah.

AUDIO/VISUAL: We have a state-of-the-art audio/visual system. Projection screens, surround sound with wireless audio integration, and portable viewing monitors. Sirius & XM music, Direct TV. Compatible with your PC, MAC, ipod, & dvd.

(over)

VENDORS: Contracting for the Band/DJ, Photographer, and Florist/Decorator is the responsibility of the party. Please provide us with a valid certificate of liability insurance from any persons contracted for your event. Band/DJ members, Photographers, etc. may be provided food service in our employee dining area at a reduced rate of \$25.00 per person, plus service charge and New Jersey sales tax. A full guest meal may be provided at full price. Vendors do not count as guests towards your guarantee count.

NON-MEMBERS WELCOME: Our catering facility is open to the public. You do not have to be a member to host an event. However, only Members are permitted to use the McBride House facility.

SPECIAL DIETARY NEEDS: Our Executive Chef can accommodate you or your guests that requires a special meal.

PHOTOGRAPHS: During your event, our entire facility is available for you to take photos. Please be advised, Club members may be on the property outside of the catering facility.

FIRE RESTRICTIONS: Due to the town ordinance the use of Sparklers, Fireworks, Wish Lanterns, Smoke & Fog Machines are not permitted. All candles must be encased. Our fire pits & fireplaces cannot be used for any food preparation (i.e. S'mores).

MUSIC RESTRICTIONS: The town ordinance states that all **outdoor** music must cease at 11:00 pm.

CONFETTI RESTRICTIONS: Confetti, confetti cannons, poppers, or any non-biodegradable products are prohibited.

PARKING: We do not have valet parking, but you are welcome to contract an insured parking service company.

Mike Azbill, CCM, CCE General Manager
Debbie Pagerie, Clubhouse Manager
Jeffrey Habley, CEC, Executive Chef
John Latona, Executive Banquet Chef