

**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, Linquini, 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

\$178 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 \$160**  
**Jumbo Crab Cake \$160**  
**Broiled Sea Scallops \$160**  
**Broiled Lobster Tail \$163**  
Toasted Orzo Rice Pilaf

**Filet Mignon**

Paired with your choice of:  
**Sautéed Jumbo Shrimp \$167**  
**Jumbo Crab Cake \$167**  
**Broiled Sea Scallops \$167**  
**Broiled Lobster Tail \$173**  
**Pan Seared Sea Bass \$167**

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