



LAKE HOUSE

AT THE INDIAN TRAIL CLUB

DELUXE COCKTAIL PARTY

LAKE HOUSE OPEN BAR

BUTLER STYLE HORS D'OEUVRES – SELECT 8

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

Southwest Quinoa Bite with Avocado Cream

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)

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

ADDITIONAL BUTLER STYLE HORS D'OEUVRES – SELECT 2 - \$6

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
Risotto and Shrimp Croquette
Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt (add market price)

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 Car
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

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, Pepperoni
Sausage & Pepper, BLT
Margarita, White Pizza
Wild Mushroom / Asiago
Sun Dried Tomato / Goat Cheese / Sautéed Spinach
Chorizo Sausage / Roasted Fennel / Caramelized Onions
Pancetta Bacon / Tomato / Smoked Mozzarella
Grilled Vegetable / Goat Cheese
Grated Cheese, Granulated Garlic,
Crushed Red Pepper,
Black Pepper, Oregano

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

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

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

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.)

Choice of 6 Additional Toppings

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

SCAMPI STATION

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

TEXAS SMOKEHOUSE

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

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

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

Choice of 2 Dim Sum
Pork Buns, Shrimp Shumai, Edamame Pot Sticker,
Shrimp Pot Stickers, Pork Shumai, Vegetable Shumai,
Chicken & Lemon Grass Pot Sticker

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

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**

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

CARVING STATION

Chef Prepared – Select 1

Oven Roasted Turkey
Pastrami
Apple & Kale Stuffed Pork Loin
Glazed Ham
Flank Steak
Corned Beef
Sliced Angus New York Strip Loin, (add \$2.)
Sliced Tenderloin of Beef (add \$6.)
Rack of Lamb **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**

Freshly Brewed Coffee and a Selection of Fine Tea
Butter Cookies and Dessert Bars

Two Hours: \$65 per person
Three Hours: \$75 per person
Four Hours: \$85 per person
Five Hours: \$95 per person



CATERING INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$1000.00 deposit will hold your preferred date. A second deposit of 50% of the expected total cost of the event will be required a minimum of 60 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 guests for Fridays, 125 guests for Sundays. A minimum guest count of 75 persons is required for Tuesday, Wednesday, or Thursday.

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 60 days prior to your event.

MINORS: Minors (age 12-20) will be served the same meal as adults. Children (age 11 & under) may be served a children’s meal at a lower cost, plus service charge and tax. Any child eating the adult meal will be charged the minor price. 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, are available to you at no additional cost.

BRIDAL SUITE: Use of the Bridal Suite for a non-wedding event will incur a fee of \$300.00, plus tax.

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.

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.

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.

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.

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

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.

FACILITIES: All guests must abide by Club policies when using facilities (Tennis, Swim, Paddle, etc.).

SWIMMING: All children 13 & under must pass a deep water swim test to swim in the deep waters of the pool or lake. This includes use of the floating toys on the lake.

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