



LAKE HOUSE

AT THE INDIAN TRAIL CLUB

DELUXE PLATED DINNER

BAR SERVICE

Lake House, Top Shelf, or Premium Bar is available by Consumption, Cash, or Per Person Fee.
\$300 minimum required. Soft drinks are included with bar service.

BUTLER STYLE HORS D'OEUVRES – SELECT 6

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

SALAD – SELECT 1

Garden Greens, Caesar Salad, Spinach Salad, Lake House Salad

MAIN COURSE – SELECT 1

Sautéed Breast of Chicken, finished in a Marsala Cream Sauce, garnished with Shiitake Mushrooms and Sliced Scallions
Lemon Basil Marinated Grilled Breast of Chicken, with a Tomato Fondue, garnished with Toasted Pignoli Nuts
Breast of Chicken Française, on a Bed of Sautéed Arugula and Tomato Concassé, with Sauce Supreme
Macadamia Nut Crusted Grouper, over Pineapple Compote and Coconut Rum Beurre Blanc
Grilled Salmon Fillet, with Dill Beurre Blanc
Grilled 12 oz. Angus N.Y. Strip Steak, with Pink Peppercorn Bordelaise
Sliced Tenderloin of Beef, with Bordelaise or Béarnaise Sauce (Add \$3 per person)
14oz. Veal Chop, stuffed with Fontina Cheese and Prosciutto, served with a Sun-dried Tomato Demi Glaze (*Market Price*)

\$45 per person

Selection of Two – Add \$3. Selection of Three – Add \$5.

MAIN COURSE DUETS – SELECT 1**

Classic Combination of Chicken Chardonnay and Jumbo Shrimp Française *\$41 per person*
Classic Combination of Seared Petite Filet Mignon and a Maryland Crab Cake *\$43 per person*
***If you choose a duet, no other selections can be made.*

All entrees are served with Fresh Vegetables and Rice or Potato
Freshly Baked Petit Pain Rolls

Freshly Brewed Coffee and a Selection of Fine Tea
Dessert of Your Selection

A 20% service charge will be added to the above prices and New Jersey sales and use tax will be added to the food, beverage and service charge on your bill. Pricing is subject to increase.

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Established 1959



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