



*Indian Trail Club*

Established 1959

## Reception Information

### **Deposits, Guaranteed Guest Count and Final Payment:**

A \$1500.00 deposit will hold your preferred date. A second deposit of 50% of the expected total cost of the event will be required when the contract is signed, 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 balance is payable with a guaranteed guest count four 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. Indian Trail Club members and established corporate accounts have 30 day billing privileges. If payment is made with an out of state check, it must be received at least seven business days prior to your event date.

A minimum guaranteed guest count of 125 persons is required for Saturdays, 100 persons for Friday and Sunday affairs.

All payments can be made by either check or cash. We do not accept credit cards.

### **Menu Selection and Contracts:**

Final menu and detailed requests must be contracted 60 days prior to your event.

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.

### **Ceremony:**

If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$800.00 plus New Jersey sales tax. An additional one-hour will be scheduled for guest arrival and ceremony.

### **Minors:**

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

### **For Your Convenience:**

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 20% service charge and 7% New Jersey sales tax.

The following are available to you at no additional cost: linens, votive candles, place cards and maps.

Mike Azbill, CCM General Manager

Debbie Pagerie, Clubhouse Manager

Jeffrey Habley, CEC, Executive Chef

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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www.indiantrailclub.com



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## Gourmet Banquet Reception

### **Five Hour Top Shelf Bar with Champagne Toast and Tableside Wine Service**

Upgrade to Premium Open Bar, \$5 per person

Shots are available by Consumption or \$3 per person

Selection of Tuscan Meats, International Cheeses, Grapes & Strawberries,  
Marinated Eggplant, Mushrooms, and Artichoke Hearts, Assorted Grilled Vegetables

Olives, Roasted Red Peppers, Garbanzo Beans,

Cherry Tomatoes, Peppers, Cucumbers, Cauliflower, Carrots, & Celery

Flat Bread, Crostini, & Crackers

Herb Dip, Hummus, Spinach & Artichoke Dip, and Bruschetta

### **Butler Style Hors d'oeuvres – Selection of Eight**

Mini Reuben

Roasted Garlic Herb Cheese Straws

Smoked Salmon and Dill Cream Cheese on Endive

Dim Sum Spoon of Roasted Butternut Squash with

Coconut Crème Fraîche and Jumbo Lump Crab Meat

Dim Sum Spoons of Seaweed Salad with Seared Tuna &

Wasabi Mayonnaise

Wild Mushroom, Herbs, and Goat Cheese in Phyllo

Bleu Cheese Barquette

Prosciutto Palmeries

Smoked Salmon Tart

Sundried Tomato and Feta Tart

Date Stuffed with Boursin Cream Cheese

Fennel and Chorizo Strudel

Greek Crostini

Grilled Fig with Mascarpone and Prosciutto

Assortment of Vegetable Rolls, California Rolls, Tuna Rolls

with Wasabi, Pickled Ginger and Soy Sauce

Brie and Raspberry in Phyllo Cups

Baked White Creamer Potatoes Stuffed with Bacon &

Jack Cheese with Crème Fraîche

Peking Duck & Scallion Rolls with Hoisin Sauce

Grilled Polynesian Style Beef Brochettes

Coney Island Franks

Spinach and Feta in Phyllo

Grilled Apple-wood Bacon Wrapped Scallops

Pina Colada Chicken with Orange Ginger Glaze

Cold Shrimp or Crab Canapés

Grilled Chicken and Black Bean Quesadilla with Salsa

Tempura Fried Vegetable with Ginger Lime Cilantro Aioli

Jamaican Jerk Pork Tenderloin on Scallion Crouton with

Lime Sour Cream

Mini Individual Quiche Lorraine

Fried Ginger Marinated Sesame Chicken

Potato Latkes with Lingonberry Cream Sauce

Grilled Polenta with Fresh Mozzarella, Roasted Peppers,

Basil, and Olive Oil

Pan Fried Vegetable or Duck Pot Stickers

Spinach, Cream Cheese, Oven-dried Tomatoes, &

Manchego Cheese on Crostini

Mediterranean Tartlet with Spinach, Olives, Sun-dried

Tomatoes, and Goat Cheese

Mini Brioche Pulled Pork Slider

Mini Brioche Beef Brisket Slider

Buffalo Chicken Spring Rolls

Marinated Grilled Baby Lamb Chops with Bordelaise &

Mint Sauce

Buffalo Fried Shrimp Served with Bleu Cheese Dipping

Sauce and Julienne Celery Sticks

Sliced Tenderloin with Hollandaise on Crostini

Mini Crab Cakes with Basil Beurre Blanc

Grilled Sea Scallops with Drawn Chive Butter

Coconut Fried Shrimp with Orange Ginger Glaze

Deviled Crab Stuffed Mushroom

Lobster Risotto Cake

Clams Casino in Puff Pastry

Risotto and Shrimp Croquette

**Stations - Selection of Two**

**\*Chef Attended**

**Carving Station\***

*Selection of One*

Oven Roasted Turkey, Pastrami or Corned Beef  
Pork Loin or Smoked Ham  
Sliced Sirloin of Beef

Steamship Round of Beef (75 Guest Minimum)  
Sliced Peppered Tenderloin (add \$2)  
Rack of Lamb (add \$4)

**Risotto Station\***

*Selection of Three*

Mushroom  
Scallop (add \$3)  
Mixed Vegetables

Shrimp (add \$3)  
Braised Beef  
Butternut Squash

Asparagus  
English Peas & Fresh Mint

**Pizza Station**

*Selection of Three*

Classic Cheese  
Pepperoni  
Sausage, Peppers, & Onion  
Sun-dried Tomato, Goat Cheese, & Sauteed Spinach

Wild Mushroom & Asiago Cheese  
Margarita: Fresh Mozzarella, Tomato, & Basil  
Chorizo Sausage, Roasted Fennel, & Caramelized Onions  
Pancetta Bacon, Tomato, & Smoked Mozzarella

**Italian Station**

*Selection of Three*

Fried Calamari with Hot & Sweet Marinara Sauce  
Italian Sausage & Spinach Stuffed Mushrooms  
Stuffed Clams Oreganata  
Italian Style Meatballs in Marinara Sauce  
Stuffed Shells in Tomato Basil Sauce with Parmesan Cream  
Prince Edward Island Mussels with a choice of Marinara Sauce or White Wine & Garlic Sauce  
Mussels in White Wine & Butter Sauce  
Eggplant Rollatini  
Fried Cheese Ravioli

**Gourmet Potato Bar**

*Selection of Two Potatoes*

Baked Idaho  
Mashed

Roasted Garlic Mashed  
Roasted Red Bliss

Sweet  
White Creamer

Yukon Gold

*Selection of Six Accompaniments*

Bacon  
Broccoli  
Brown Gravy  
Butter  
Caramelized Onions

Cheddar Cheese  
Chili  
Chives  
Ham  
Horseradish

Jack Cheese  
Mozzarella Cheese  
Parmesan Cheese  
Roasted Garlic  
Roasted Mushrooms

Roasted Tomatoes  
Scallions  
Sour Cream  
Swiss Cheese

**Crepe Station**

*Selection of Two Fillings*

Chicken and Broccoli

Potato, Bacon, & Cheese

Baby Shrimp & Scallops in Brandy Lobster Cream Sauce

Beef Burgundy

Spinach and Mushrooms

Crab & Gruyère

Pulled Pork

Sausage, Peppers, & Onion

**Scampi Station\***

Baby Shrimp and Baby Scallops Sautéed to Order

in Lemon Garlic Butter,

served with Rice Pilaf and Crostini Breads

**Asian Station**

Spicy Chicken & Beef

Chinese Vegetables

Vegetable Spring Rolls

Peking Duck Potstickers

Chilled Sesame Noodles and White Rice

Fortune Cookies

**Mexican Station**

Beef and Chicken Fajitas

Mini Burritos

with Rice and Beans

Chips & Salsa

Frozen Margaritas (add \$2)

**Slider Station**

*Selection of Two*

Hamburgers

Hot Dogs

Pulled Pork

Beef Brisket

Philly Cheese Steak

Grilled Chicken

Meatball

Tuna (add \$5)

Crab Cakes (add \$5)

Includes all Accompaniments and Shoe String Potatoes

**Pasta Station\***

*Selection of Three Pastas*

Farfalle – Butterfly  
Cavatelli  
Penne – Tube

Rotelli – Corkscrew  
Rotini – Tube  
Shells

Tortellini – Meat or Cheese  
Ziti – Tube

*Selection of Three Sauces*

Aioli – Garlic, Oil  
Alfredo – Cream Sauce with Parmesan Cheese, Black Pepper  
Bolognese – Tomato Sauce with Meat  
Carbonara – Cream Sauce with Bacon, Egg, Parmesan Cheese  
Marinara – Tomato Sauce with Garlic, Herbs  
Pink Vodka – Tomato Cream Sauce with Vodka  
Primavera – Cream Sauce with Vegetables  
Puntanessca – Spicy Tomato Sauce with Olive, Caper, Anchovy  
Red Clam – Red Sauce with Clams, Garlic  
White Clam – White Wine, Clams, Garlic, Butter  
with Garlic Bread and Bread Sticks

**Ravioli Station\***

*Selection of Three Raviolis*

Lobster (add \$3)  
Wild Mushroom  
Grilled Vegetable  
Shrimp Scampi  
Chicken with Rosemary  
Six Cheese  
Maryland Crab (add \$3)  
Butternut Squash

*Selection of Three Sauces*

Alfredo  
Fresh Tomato Basil  
Roasted Garlic Lemon Butter  
Tomato Cream  
Browned Sage Butter  
with Garlic Bread and Bread Sticks

**Salad Course - Selection of One**

Gourmet Greens, Caesar Salad, Tri Colored Salad, Baby Spinach Salad or Italian Antipasto Salad

**Main Course-Tableside Selection of Two**

\*\*Counts as two selections.

Selection of Three – Add \$3 to selection price.

**Sauteed Breast of Chicken Chardonnay**

White Wine Supreme Sauce, Mushrooms, Artichoke Hearts, Julienne Sun-dried Tomatoes \$123

**Chicken Française and Crab Stuffed Jumbo Shrimps\*\***

Lemon Herb Beurre Blanc \$124

**Chicken Paillard**

Lightly Breaded Chicken, Sauteed in Olive Oil, Tomato Bruschetta \$123

**Sauteed Breast of Chicken Shiitake**

Marsala Cream Sauce, Sliced Shiitake Mushrooms, Sliced Scallions \$123

**Grilled Basil Marinated Frenched Breast of Chicken Balsamic**

Diced Tomato, Fresh Mozzarella Cheese, White Balsamic Vinaigrette \$123

**Stuffed Chicken Breast**

Wild Rice, Sun-dried Cranberries, Chive and Parsley Supreme Sauce \$123

**Marinated Grilled Breast of Rosemary and Lemon Chicken**

Wild Mushrooms, Tomatoes \$123

**Pan Roasted Free Range Chicken Breast**

Caramelized Leeks and Sherry \$123

**Chicken Saltimbocca**

Medallions topped with Prosciutto & Imported Aged Provolone \$123

**Pan Seared Sesame Crusted Salmon Fillet**

Coated in a Sesame Seed Blend, Ginger & Lime Beurre Blanc \$127

**Pan Seared Macadamia Crusted Grouper Fillet**

Warm Papaya & Mango Compote, Coconut Beurre Blanc \$127

**Poached Fillet of Sole**

White Wine Tarragon Cream Sauce, Tomato Concassé \$127

**Almond Crusted Tilapia**

Mango Relish, Cilantro Lime Essence \$123

**Grilled Herb Crusted 14 oz. Angus New York Strip Steak**

Burgundy Wild Mushroom Demi Glaze \$134

**Seared & Roasted Filet Mignon**

Choice of Roasted Garlic Jus, Mushroom Jus, or Classic Béarnaise Sauce \$129

**Herb Marinated Grilled Veal Rack Chop (Pre-count Required)**

Porcini Mushroom and Rosemary Jus \$135

**Individual Wellington (Pre-count Required)**

Natural Jus \$135

**Duo of Elegance (Pre-count Required)\*\***

Sliced Roasted Tenderloin of Beef, Bordelaise Sauce  
combined with a Petite Broiled Lobster Tail, Lemon Dill Butter \$130

**Fontina Cheese & Prosciutto Stuffed Veal Rack Chop (Pre-count Required)**

Sun-dried Tomato Demi Glaze \$137

**Veal Saltimbocca**

Prosciutto & Imported Aged Provolone \$129

**Apple & Chorizo Stuffed Double Cut Pork Chop**

Calvados Demi Glaze \$129

Fresh Vegetable, Rice or Potato

Freshly Baked Petit Pain Rolls

Freshly Brewed Coffee and a Selection of Fine Tea

Cappuccino and Espresso

Custom Designed Wedding Cake

Ice Cream & Wafer Cookie

(additional charges may apply based on cake 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.

# Wedding Additions

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

## Appetizers

Fresh Fruit Cup, \$4  
Pasta Course, \$7

Chilled or Hot Soup, \$4  
Shrimp Cocktail, \$14

Melon with Prosciutto, \$5  
Intermezzo, \$4

## Salad Station - \$8

**Garden Salad** – Mixed Greens tossed with Tomato, Cucumber, Carrot, Olives, & Garbanzo Beans

**Spinach Salad** – Baby Spinach with Mushrooms, Bacon, Chopped Egg, Onion

**Classic Caesar** – Romaine tossed with Croutons, Shredded Parmesan Cheese

## Seafood: Served as a Station or Butler Style with Accompaniments

Fresh Shrimp, \$260 per 100 pieces

Crab Claws, \$280 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 Presentation

Selection of Five: \$10

### **Rolled Sushi**

Tuna

Grilled Salmon

California (crab, avocado, tobiko)

Special Tuna

Special Salmon

Shrimp Tempura (with cucumber, scallion, avocado & tobiko)

Bamboo (yellowtail & scallion roll wrapped in sliced avocado)

Philly (salmon & cream cheese)

Spicy Tuna

Spicy Salmon

Mexican (tuna, avocado, tempura flakes, scallions & spicy sauce)

Dragon (avocado, scallion & tobiko roll wrapped in roast eel)

Mini Futomaki (crab, spinach, shiitaki, egg omelet)

Cucumber

Oshinko (japanese pickles)

Vegetable

Vegetable Tempura

### **Nigiri Sushi**

*(fresh fish over individual fingers of sushi rice)*

Maguro (tuna)

Fresh Salmon

Smoked Salmon

Hamachi (yellow tail)

Hirame (fluke)

Shrimp

Saba (mackerel)

Hokke Gai (surf clam)

Eel

Tako (octopus)

Ika (squid)

Egg Omelet

## Sushi Station with Hostess and Chef

Sushi Made to Order  
All Rolled & Nigiri Sushi  
\$12, plus \$200 Chef Fee

## Desserts

Chocolate Covered Strawberries, \$3  
Competitors of Mini Pastries, Cookies and After Dinner Mints, \$8  
Ice Cream Sundae Bar - Your Selection of Three Flavors of Ice Cream with Assorted Toppings, \$8  
Viennese Table - Assorted Cakes, Pastries, Chocolate Dipped Fruit Cookies & Sliced Fruit, \$11  
Chocolate Fountain - with Assorted Fruit, Oreos, Pretzels, Marshmallows, Graham Crackers, Pound Cake, & Butter Cookies, \$7  
Viennese Table with Chocolate Fountain, \$15

## 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, except where noted. All stations include bottled water.

**Snacks:** Popcorn, Warm Soft Pretzels, Honey Roasted Warm Walnuts

**Subs:** Italian Subs, Turkey & Cheese Subs

**Breakfast:** Bagels with Cream Cheese & Butter, Orange Juice

**Candy:** Customized and priced accordingly

**Pizza Slices:** (*selection of two*)

Cheese, Pepperoni, Buffalo Chicken, Vegetable, Bacon & Cheese  
Italian Sausage, Pepper, & Onion

Mediterranean: Spinach, Calamata Olive, Sun-dried Tomato, Feta, & Onion

Margherita: Tomato, Basil, & Fresh Mozzarella

## Overtime

One Half Hour Including Bar Service, \$6

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