



Indian Trail Club

Established 1959

Reception Information

Deposits, Guaranteed Guest Count and Final Payment:

A \$1500.00 deposit will hold your preferred date. The deposit is non-refundable, if the cancellation occurs within eighteen months of the event. However, if we are able to rebook the date for a comparable event, your deposit will be fully refunded. 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. 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, Wedding Cake, 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, for chair set-up. 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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Gourmet Banquet Reception

Five Hour Top Shelf Bar with Champagne Toast and Wine Service

Selection of One

Assortment of International Cheeses, Crudité, Grapes & Strawberries, Flat Bread, Crostini, & Crackers
with Herb Dip, Hummus, Spinach & Artichoke Dip, and Bruschetta
or Antipasto Display, a Selection of Assorted Meats, Cheeses and Marinated Vegetables

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 and 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, and 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
Franks in Pastry
Spinach and Feta in Phyllo
Grilled Apple-wood Bacon Wrapped Scallops
Coconut Fried 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

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Gourmet Banquet Reception

Pan Fried Vegetable or Duck Pot Stickers
Spinach, Cream Cheese, Oven-dried Tomatoes, and 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 and 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

Extra Stations are available at additional cost. Please see our Additions menu.

Selection of One

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

Gourmet Banquet Reception

Main Course-Selection of Two*

Chicken Chardonnay

Sautéed Breast of Chicken, served with a White Wine Supreme Sauce,
garnished with Mushrooms, Artichoke Hearts and Julienne Sun-dried Tomatoes \$94

Chicken Française and Crab Stuffed Jumbo Shrimps**

with Lemon Herb Beurre Blanc \$96

Chicken Shiitake

Sautéed Breast of Chicken, finished in a Marsala Cream Sauce,
garnished with Sliced Shiitake Mushrooms and Sliced Scallions \$94

Chicken Balsamic

Grilled Basil Marinated Frenched Breast of Chicken
over Diced Tomato and Fresh Mozzarella Cheese, finished with a White Balsamic Vinaigrette \$94

Sesame Crusted Salmon

Pan Seared Salmon Fillet coated in White and Black Sesame Seeds,
finished with a Ginger and Lime Beurre Blanc \$98

Macadamia Crusted Grouper Fillet

Pan Seared Macadamia Nut Crusted Grouper Fillet
served over a warm Papaya and Mango Compote, finished with a Coconut Beurre Blanc \$98

Herb Crusted 14 oz. Angus New York Strip Steak

Grilled Herb Crusted Strip Steak with a Burgundy Wild Mushroom Demi Glace \$105

Filet Mignon

Seared, Roasted, Tenderloin of Beef
served with a Choice of Roasted Garlic Jus, Mushroom Jus, or Classic Béarnaise Sauce \$100

Duo of Elegance**

Sliced Roasted Tenderloin of Beef, served with a Bordelaise Sauce
combined with a Petite Broiled Lobster Tail with Lemon Dill Butter \$103

Fresh Vegetable, Rice or Potato

Freshly Baked Petit Pain Rolls

Freshly Brewed Coffee and a Selection of Fine Tea

Cappuccino and Espresso

Ice Cream and a Wafer Cookie

*Main Course selections require a pre-count before event. Choice at time of serving – Add \$5.00 to selection price. Choice of three – Add \$5.00 to selection price.

**Counts as two selections.

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Appetizers

Fresh Fruit Cup, \$4

Pasta Course, \$7

Chilled or Hot Soup, \$4

Shrimp Cocktail, \$14

Melon with Prosciutto, \$5

Intermezzo, \$4

Assortment of International Cheeses, Crudit , Grapes & Strawberries, Flat Bread, Crostini, & Crackers with Herb Dip, Hummus, Spinach & Artichoke Dip, and Bruschetta, (served for one hour) \$7

Cold Antipasto Display, a Selection of Assorted Meats, Cheeses and Marinated Vegetables, \$7

Salad Upgrade - \$4

Tri Colored Salad

Baby Spinach Salad

Italian Antipasto Salad

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

Additions

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

Butler Style Hors d'oeuvres – Selection of Eight, \$14

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 and 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, and 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
Franks in Pastry
Spinach and Feta in Phyllo
Grilled Apple-wood Bacon Wrapped Scallops
Coconut Fried 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, and 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

Additional Butler Style Hors d'oeuvres – Selection of Two, \$6

Marinated Grilled Baby Lamb Chops with Bordelaise and 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

Additions

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Carving Station

Sliced Peppered Tenderloin, \$10
Pork Loin or Smoked Ham, \$7
Rack of Lamb, \$12
Oven Roasted Turkey, Pastrami or Corned Beef, \$7
Steamship Round of Beef (75 Guest Minimum), \$8
Sliced Sirloin of Beef, \$9

Mushroom Station

Three Types of Seasonal Mushrooms
served individually over Risotto
garnished with Grated Cheese and Crostini Breads
\$8

Pasta Station

Selection of Three Pastas and Three Sauces
with Garlic Bread and Bread Sticks
\$8

Wok Station

Spicy Chicken, Beef and Chinese Vegetables
Vegetable Spring Rolls,
Chilled Sesame Noodles and Rice
\$8

Crepe Station

Your Selection of Two Fillings
Chicken and Broccoli
Baby Shrimp and Scallops in Brandy Lobster Cream Sauce
Apple with Cinnamon
Spinach and Wild Mushrooms
\$8

Scampi Station

Baby Shrimp and Baby Scallops Sautéed to Order
in Lemon Garlic Butter,
served with Rice Pilaf and Crostini Breads
\$11

Mexican Station

Beef and Chicken Fajitas and Quesadillas
with Rice and Beans, and Frozen Margaritas
\$10

Peking Duck Station

Asian Roasted Julienne Duck
Hand Rolled in an Oriental Pancake
with Julienne Scallion and Hoisin Sauce
\$8

Slider Station

Burgers
Hot Dogs
Pulled Pork
Beef Brisket
Grilled Chicken
Meatball
Tuna (add \$5)
Crab Cakes (add \$5)

Includes all Accompaniments and Shoe String Potatoes
Selection of Two: \$8, Selection of Three: \$11

All Stations are Chef Attended

Gourmet Potato Bar

Your Selection of Two Potatoes
served with your Selection of Six Accompaniments
\$7

Philly Steak Bar

Cheese Steak & Chicken
with Peppers, Onions & Mushrooms
Shoe String Potatoes
\$9

Additions

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

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 (flake)
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
Competiers 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

Overtime

One Half Hour Including Bar Service, \$6

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