



Indian Trail Club

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.

If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$500.00 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

Indian Trail Club Gourmet Banquet Reception

Five Hour Top Shelf Bar with Champagne Toast and Wine Service

Selection of One

Fresh Vegetable Crudit  with Herb Dip and an International Cheese Display with Fresh Sliced Fruit and Assorted Crackers or Antipasto Display, a Selection of Assorted Meats, Cheeses and Marinated Vegetables

Butler Style Hors d'oeuvres – Selection of Six

Marinated Grilled Baby Lamb Chops with Bordelaise and Mint Sauce

Assorted Sushi and California Rolls with Wasabi, Pickled Ginger and Soy Sauce

Emmentaler Tart with Bacon and Leeks

Buffalo Fried Shrimp served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks

Brie and Raspberry Puff Pastries

Stuffed Baked White Creamer Potatoes with Bacon and Jack Cheese with Cr me Fra che

Grilled Polynesian Style Beef or Chicken Brochettes with Sweet and Sour Sauce

Sliced Tenderloin with Hollandaise on Crostini

Mini Crab Cakes with a Basil Beurre Blanc

Peking Duck & Scallion Rolls with Hoisin Sauce

Grilled Sea Scallops with Drawn Chive Butter

Franks in Pastry

Italian Sausage Peppers & Onions wrapped in Puff Pastry

Spinach and Feta in Phyllo

Dim Sum Spoons with Seaweed Salad and Seared Tuna with Wasabi Mayonnaise

Fried Oriental Pot Stickers with Teriyaki Sauce

Grilled Apple-wood Bacon Wrapped Scallops

Coconut Fried Chicken or Shrimp with Orange Ginger Glaze

Cold Shrimp or Crab Canap s on Bread Rounds

Grilled Chicken and Black Bean Quesadillas with Salsa

Individual Lobster Newburg in Bouch  Cups

Tempura Fried Vegetable with Ginger Lime Cilantro Aioli

Jamaican Jerked Pork Tenderloin on a Scallion Crouton with Lime Sour Cream

Quiche Lorraine Diamonds

Maryland Crab & Roasted Corn Fritters with Sun-Dried Tomato R moulade Sauce

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

Indian Trail Club Gourmet Banquet Reception

Selection of One

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

Main Course Selections*

Chicken Chardonnay

Sautéed Breast of Chicken, served with a White Wine Supreme Sauce,
garnished with Mushrooms, Artichoke Hearts and Julienne Sun-dried Tomatoes \$85

Chicken Française and Crab Stuffed Jumbo Shrimps**

with Lemon Herb Beurre Blanc \$87

Chicken Shiitake

Sautéed Breast of Chicken, finished in a Marsala Cream Sauce,
garnished with Sliced Shiitake Mushrooms and Sliced Scallions \$85

Chicken Balsamic

Grilled Basil Marinated Frenched Breast of Chicken
over Diced Tomato and Fresh Mozzarella Cheese, finished with a White Balsamic Vinaigrette \$85

Sesame Crusted Salmon

Pan Seared Salmon Fillet coated in White and Black Sesame Seeds,
finished with a Ginger and Lime Beurre Blanc \$89

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 \$89

Herb Crusted 14 oz. Angus New York Strip Steak

Grilled Herb Crusted Strip Steak with a Burgundy Wild Mushroom Demi Glace \$96

Filet Mignon

Seared, Roasted, Tenderloin of Beef
served with a Choice of Roasted Garlic Jus, Mushroom Jus, or Classic Béarnaise Sauce \$91

Duo of Elegance**

Sliced Roasted Tenderloin of Beef, served with a Bordelaise Sauce
combined with a Petite Broiled Lobster Tail with Lemon Dill Butter \$94

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

*Choice of 2 – Add \$5.00 to selection price. Choice of 3 – Add \$10.00 to selection price. Multiple selections require a pre-count before event.

**Count as 2 selections.

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.

Indian Trail Club Reception Additions

Available at Additional Cost

Per person, except when noted.

Appetizers:

- Fresh Fruit Cup, \$3
- Chilled or Hot Soup, \$4
- Melon with Prosciutto, \$4
- Pasta Course, \$7
- Shrimp Cocktail, \$14
- Intermezzo, \$3.5

Ice Carving

\$175 per Block

Carving Station

- Sliced Peppered Tenderloin, \$10
- Pork Loin, \$7
- Rack of Lamb, \$12
- Pastrami, \$7
- Steamship Round of Beef (75 Guest Minimum), \$8

Crepe Station

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

Mushroom Station

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

Scampi Station

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

Pasta Station

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

Mexican Station

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

Wok Station

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

Peking Duck Station

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

Gourmet Potato Station

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

Indian Trail Club Reception Additions

Available at Additional Cost

Per person, except when noted.

Seafood Station

Fresh Shrimp, \$245 per 100 pieces

Crab Claws, \$275 per 100 pieces

Little Neck Clams or Clams Casino, \$200 per 100 pieces

Oysters (Fresh or Rockefeller), \$200 per 100 pieces

Imported Caviar on Blinis, Market Price

Cold Poached Salmon, Market Price

Smoked Fish Display, Market Price

Desserts

Chocolate Covered Strawberries, \$2.5

Competiers of Mini Pastries, Cookies and After Dinner Mints, \$7

Ice Cream Sundae Bar

Your Selection of Three Flavors of Ice Cream
with Assorted Toppings, \$7

Viennese Table

Assorted Cakes, Pastries, Chocolate Dipped Fruit
Cookies & Sliced Fruit, \$11

Chocolate Fountain

with Assorted Fruit, Oreos, Pretzels, Marshmallows, Twinkies,
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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