



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.

Indian Trail Club • 830 Franklin Lake Road, Franklin Lakes, New Jersey 07417-2111 • Phone (201) 891-4480 • Fax (201) 891-0211

www.indiantrailclub.com



Indian Trail Club

Established 1959

Gourmet Buffet 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 One

***Chef Attended**

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, & Sautéed 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

Carving Station – Selection of Two

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)

Main Course - Selection of Two

Sautéed Breast of Chicken, Choice of Sauce

Breaded Eggplant with Mozzarella and Tomato

Lobster Ravioli, Brandy Mushroom Cream Sauce

Penne with Wild Mushroom and Spinach, Basil Cream Sauce

Meatballs, Choice of Sauce

Grilled Italian Sausage, Broccoli Rabe, Garlic and Olive Oil

Hoisin Barbequed Pork Tenderloin, Teriyaki Sauce, and Sautéed Baby Bok Choy

Tenderloin Tips, Mushrooms and Pearl Onions, Hearty Burgundy Sauce

Veal Medallions, Choice of Sauce and Preparation

Grilled Swordfish Medallions over a Pineapple Salsa, Green Peppercorn and Brandy Beurre Blanc

Poached Fillet of Sole, Crabmeat and Dill Cream Sauce

Stuffed Fillet of Sole, Spinach and Mushrooms, Brandy and Porcini Sauce

Grilled Salmon Fillet, Dill Cream Sauce, and Tomato Concassé

Grilled Salmon Fillet over Black Bean Salsa, Tequila Lime Beurre Blanc

Sautéed Shrimp and Sea Scallops, Roasted Garlic, Rosemary and Pignoli Nut Butter

Almond Crusted Tilapia Fillet, Ginger and Lime Beurre Blanc

Pistachio Crusted Sautéed Tilapia Fillet over Pineapple Compote, Sun-dried Cherry Sauce

Vegetable – Selection of One

Rice, Potato, Pasta – Selection of Two

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)

\$115 per person

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
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

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

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.