



2025 BAR/BAT MITZVAH BUFFET RECEPTION INCLUDES:

BAR SERVICE

Five Hour Top Shelf Open Bar

Champagne Toast

Tableside Wine Service

COCKTAIL HOUR

Selection of Ten Butler Style Hors d'oeuvres

Chef's Farm Table

Selection of Three Stations

BUFFET DINNER

Selection of One Salad

Carving Station – Two Selections

Selection of Three Main Course Items

COFFEE SERVICE

Freshly Brewed Coffee, Cappuccino & Espresso Table Service

Lake House Original Barista Bar

\$213 per person

Events booked for 2026 and beyond will incur a price increase.

A 22% service charge will be added to all prices
and 6.625% New Jersey sales and use tax will be added to the food, beverage, and service charge on your bill.
All pricing is subject to increase.

Linens & Votive Candles are available at no additional cost.

Place Cards & Maps are available upon request.

830 Franklin Lake Road, Franklin Lakes, New Jersey 07417-2111

Phone (201) 891-4480 ● Fax (201) 891-0211

www.indiantrailclub.com



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

Upgrade to Premium Open Bar, \$10 per person
Shots are available by Consumption or \$3 per person

BUTLER STYLE HORS D'OEUVRES – SELECT 10

Mini Reuben
Roasted Butternut Squash Dim Sum Spoon with Coconut Crème Fraîche with Jumbo Lump Crab Meat **GF**
Wild Mushroom, Herbs, and Goat Cheese in Phyllo **V**
Mini Taco with Pulled Pork, Beef, or Fish with Pico de Gallo **DF**
Chicken & Waffles with Maple Bourbon Glaze
Prosciutto Palmeries **DF**
Fennel and Chorizo Strudel **DF**
Brie and Raspberry in Phyllo Cups **V**
Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese or Crème Fraîche or Caviar **GF**
Peking Duck & Scallion Rolls with Hoisin Sauce **DF**
Coney Island Franks **DF**
Franks in Pastry **DF**
Shrimp & Corn Fritter with Boom-Boom Sauce
Spinach and Feta in Phyllo **V**
Scallops Wrapped in Apple-wood Bacon **GF DF**
Grilled Chicken and Black Bean Quesadilla with Salsa
Jamaican Jerk Pork Tenderloin on Scallion Crouton with Pineapple Chutney, Lime Aioli
Seasonal Quiche
Fried Ginger Marinated Sesame Chicken, Peanut Sauce
Potato Latkes with Lingonberry Cream Sauce **V**
Pan Fried Vegetable or Duck Pot Stickers
Mediterranean Tartlet with Spinach, Olives, Sun-dried Tomatoes, and Goat Cheese **V**
Buffalo Chicken Spring Rolls, Blue Cheese and Celery
Cream of Tomato Soup Shots with Gruyere Grilled Cheese **V**
Lobster Mac & Cheese Bites
Buffalo Fried Shrimp or Chicken served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks
Sliced Beef Tenderloin with Hollandaise on Crostini
Crab Cakes with Sauce Remoulade **(market price)**
Coconut Fried Shrimp with Orange Ginger Glaze
Lobster Risotto Cake
Southwest Quinoa Bite with Avocado Cream **GF V**
Risotto and Shrimp Croquette
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)**
Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt **(market price) GF**
Prosciutto, Peach, & Ricotta Crostini
Smoked Salmon Cone with Dill Cream Cheese
Smoked Salmon Tart
Grilled Fig with Mascarpone and Prosciutto (Seasonal: June-October) **GF**
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 **GF V**
Spinach Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini **V**
Tuna Tartare in Wonton Cup with Wasabi Cream
Caprese Skewer **GF V**
Pita Triangle Tapanade **GF**
Shrimp Ceviche Shooter **GF DF**

CHEF'S FARM TABLE

Lake House Charcuterie and Cheese Boards
Marinated & Roasted Vegetables
Dips & Spreads
Artisanal Cracker & Bread Display
Seasonal Fruit

SELECT 3 STATIONS

*You may choose up to two Chef Prepared stations
Additional chefs are \$100 per chef, per station
Additional stations (over 3) are \$8.00 per person, per station.*

Vegetarian
Taste of Poland
Wurst Garden
Bourbon Street
South of the Border
Spanish Tapas
Potato Martini Bar
Ravioli
Mediterranean Street Cart

Scampi-Risotto
Macaroni & Cheese Bar
Savory Crepes
Islands of the Caribbean
Texas Smokehouse
The Bazaar
Far East
Little Italy
La Pizzeria

VEGETARIAN

Grilled Vegetable Napoleon **V DF**
Portobello Mushroom, Spinach & Goat Cheese Strudel **V**
Roasted Tomato with Kale, Fontina & Farro **V**
Vidalia Onion Dip with Crudité **V**
Terra Vegetable Chips **V DF**

TASTE OF POLAND

Pierogies, Caramelized Onions, Chives
Kielbasa with Sauerkraut
Stuffed Cabbage **GF**
Borscht Shooters **GF V**
Sour Cream and Beet Horseradish

WURST GARTEN

Bratwurst & Knockwurst with Sauerkraut
Braised Red Cabbage with Apples **GF V DF**
Soft Pretzel Bites with Beer Cheddar Sauce & Spicy Mustard
Potato Pancakes with Sour Cream & Apple Sauce **V**
Spatzle **V**

BOURBON STREET

Chef Prepared
Blackened Baby Shrimp & Grits with Collard Greens
Chicken Gumbo, Cajun Rice Shooters
Fried Chicken Winglets
Beignets

SOUTH OF THE BORDER

Hard Shells and Soft Tortillas
Shredded Lettuce, Diced Tomato,
Jack & Cheddar Cheese, Jalapenos,
Pico de Gallo, Guacamole, Sour Cream
Rice and Beans
Mini Enchiladas
Chips and Salsa

SPANISH TAPAS

Seafood Salad **GF DF**
Shrimp Ceviche **GF DF**
Ham Croquette
Vegetable Empanadas
Fried Red Wine Chorizo
Mussels, Garlic Shrimp **GF**
Spanish Meatballs
Pepper Dip, Manchego Cheese **GF V**
Potato Torte
Fried Cauliflower with Garlic Aioli

Choice of 2 Meats: Ground Beef, Ground Turkey,
Pulled Chicken, Shredded Pork
Shrimp or Lobster- **(market price)**

POTATO MARTINI BAR

Staff Attended

Choice of 2 Potatoes: Whipped GF V, Smashed GF V,
Sweet Mashed GF V, Shoestring Fries V
with Butter, Sour Cream, White Truffle Oil, Chives,
Ketchup

Choice of 6 Additional Toppings

Bacon, Broccoli, Brown Gravy, Caramelized Onions,
Chili, Cheddar & Jack Cheese, Scallions,
Bleu Cheese, Swiss, Roasted Mushrooms

RAVIOLI

Chef Prepared

Choice of 2 with Garlic Bread Sticks

Wild Mushroom, Alfredo Sauce V
Grilled Vegetable: Fresh Tomato Basil Sauce V
Shrimp Scampi: Roasted Garlic Lemon Butter Sauce
Chicken & Rosemary: Alfredo Sauce
Six Cheese: Tomato Cream or Fresh Tomato Basil Sauce V
Butternut Squash or Pumpkin: Browned Sage Butter Sauce V
Lobster: Seafood Supreme Sauce (add \$3)
Maryland Crab: Seafood Supreme Sauce (add \$3)

MEDITERRANEAN STREET CART

Chef Prepared

Beef, Chicken Souvlaki
Falafel Gyros V
Tzatziki GF V, Harissa, Lettuce, Tomato,
White Onion, Pita Bread
Knishes, Hot & Sweet Mustard
Roasted Nuts GF V

SCAMPI - RISOTTO

Chef Prepared

Parmesan Risotto
Topped with Shrimp & Scallop Scampi V

Create your Plate!

Asparagus, Wild Mushrooms, Caramelized Onions,
French Ficelle

MACARONI & CHEESE BAR

Shells with Traditional Cheddar V
Mezzi Rigatoni with Gruyere, Jack & White Cheddar V
Bacon, Caramelized Onions, BBQ Pork, Broccoli,
Wild Mushrooms, Ground Beef
Lobster or Crab (market price)

SAVORY CREPES - Select 2

Chicken and Broccoli: Sauce Supreme
Potato, Bacon & Cheese: Béchamel
Baby Shrimp & Bay Scallops: Brandy Cream Sauce
Beef Burgundy: Pink Peppercorn Sauce
Spinach & Artichoke: Sauce Supreme V
Crab & Gruyere: Beurre Blanc
Wild Mushroom: Basil Pesto V

ISLANDS OF THE CARIBBEAN

Jamaican Beef Patties, Jerk Chicken
Coconut Lamb Curry, Conch Fritters with Lime Aioli
Red Snapper & Salmon Stew GF
Sweet Plantains, Coconut Rice GF V DF
Pineapple Salsa, Fresh Fruit GF V DF

TEXAS SMOKEHOUSE

Staff Attended

BBQ Beef Brisket, Pulled Pork, BBQ Ribs
Creamed Corn V, Baked Beans GF,
Cole Slaw GF V, Cheddar Bacon Grits
Corn Bread with Honey Butter V

THE BAZAAR

Vegetable Pakoras
Mango Chutney and Green Pakora Sauce

Papdi Chaat

Flat Puri, Moong Beans, Chickpeas, Potatoes Diced Tomato, Chopped Red Onion,
Sev, Curd, Date Tamarind Chutney, Green Coriander Chutney

Tandoori Chicken
Mixed Vegetable Curry
Bazmati Rice

Samosas - Choice of Chicken or Vegetable

FAR EAST

Chef Prepared

Served "Take-Out" Style

Stir Fried Chicken & Asian Vegetables
Stir Fried Beef and Broccoli
Mini Spring Rolls ✓
Crispy Wontons with Duck Sauce
Chilled Sesame Noodles ✓
White Rice

Choice of 2 Dim Sum

Pork Buns, Shrimp Shumai,
Edamame Pot Sticker ✓,
Shrimp Pot Stickers, Pork Dumplings,
Vegetable Shumai ✓,
Chicken & Lemon Grass Pot Sticker

LITTLE ITALY

Select 3

Fried Calamari: Sweet and Hot Marinara ✓
Silver Dollar Mushrooms Stuffed with Sausage & Spinach
Stuffed Clams Oreganata
Clams Casino GF
Italian Style Meatballs in Marinara
Eggplant Rollatini ✓
Mussels in Marinara or Garlic White Wine Sauce GF DF
Sausage, Peppers and Onions GF DF
Rice Balls

Select One

Cavatelli & Broccoli ✓, Baked Ziti ✓, Manicotti ✓,
Meat Lasagna or Vegetarian Lasagna ✓, Stuffed Shells ✓,
Orecchiette with Broccoli Rabe & Sausage

Pair a Pasta

Penne, Farfalle, Mezzi Rigatoni, Shells,
Fettuccini, Linguini, Fusilli
Marinara, Tomato Basil, Aioli, Putanesca, Alfredo,
Carbonara, Bolognese, Vodka, Red or White Clam

LA PIZZERIA

Choice of 3

- Traditional Cheese ✓
- Pepperoni
- Sausage & Pepper
- BLT
- Margarita ✓
- White Pizza ✓
- Wild Mushroom & Asiago ✓
- Sun Dried Tomato, Goat Cheese, & Sautéed Spinach ✓
- Pancetta Bacon, Tomato, & Smoked Mozzarella
- Grilled Vegetable & Goat Cheese ✓
- Chorizo Sausage, Roasted Fennel, &
Caramelized Onions

Grated Cheese, Granulated Garlic,
Crushed Red Pepper, Black Pepper, Oregano

SALAD COURSE – SELECT 1

Lake House Salad

Mixed Greens, Frisse, Endive, Almond Slivers, Dried Cranberries,
Goat Cheese, White Balsamic Vinaigrette GF V

Garden Greens

Spring Mesclun, Cucumber & Tomato, Shaved Carrots,
House Balsamic Vinaigrette GF V DF

Caesar Salad

Romaine Hearts, Croutons, Grated Parmesan, Caesar Dressing

Spinach Salad

Baby Spinach, Bacon, Hard Cooked Egg, Sliced Mushrooms,
Red Onion, Bacon Mustard Vinaigrette GF

Spring Bounty

Tri-color Lettuce, Cucumber, Watermelon Radish, Honeydew Melon wrapped in Prosciutto,
Manchego Cheese, White Wine Vinaigrette GF

Harvest Salad

Arugula, Frisse, Candied Pecans, Dried Cherries,
Roasted Butternut Squash, Maple Cider Vinaigrette GF V DF

Grilled Watermelon Salad

Red and Yellow Watermelon, Baby Arugula, Pine Nuts,
Feta Cheese, Citrus Vinaigrette GF V

Wedge Salad

Iceberg, Tomato, Bacon, Bleu Cheese Dressing GF

CARVING STATION

Chef Prepared – Select 2

- Oven Roasted Turkey – Buttermilk Gravy, Cranberry Sauce
- Pastrami – Thousand Island Dressing, Swiss Cheese, Rye Bread, Spicy and Regular Mustard, Pickles
- Apple & Kale Stuffed Pork Loin – Sauce Robert
- Glazed Ham – Cheddar Cheese Biscuits
- Flank Steak – Bordelaise, Horseradish, Brioche Rolls
- Corned Beef – Thousand Island Dressing, Swiss Cheese, Rye Bread, Spicy and Regular Mustard, Pickles
- Top Round of Beef – Bordelaise, Horseradish Cream, Brioche Rolls
- Sliced Angus New York Strip Loin – Horseradish Cream, Ciabatta Roll (market price)
- Sliced Tenderloin of Beef – Bordelaise, Horseradish Cream, Brioche Rolls (market price)
- Rack of Lamb – Au Jus, Mint Jelly (market price)

MAIN COURSE – SELECT 3

CHICKEN

Sautéed Breast of Chicken, Choice of Sauce

BEEF – VEAL - PORK

Meatballs, Choice of Sauce

Grilled Italian Sausage, Broccoli Rabe, Garlic and Olive Oil GF

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

Tenderloin Tips, Mushrooms and Pearl Onions, Hearty Burgundy Sauce DF

Veal Medallions, Choice of Sauce and Preparation

FISH

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

Poached Fillet of Sole, Crabmeat, and Lemon White Wine Sauce

Stuffed Fillet of Flounder, Florentine, Tomato Concasse, Sauce Beurre Blanc

Grilled Salmon Fillet, Dill Cream Sauce GF

Blackened Mahi Mahi, Black Bean Salsa, Tequila Lime Reduction GF

Sautéed Shrimp and Sea Scallops, Roasted Garlic, Sun-dried Tomatoes, Basil, and Pignoli Nut Butter GF

Tilapia Milanese Scampi

Parmesan Crusted Cod with Roasted Tomato Cream Sauce

VEGETARIAN

Breaded Eggplant with Mozzarella and Tomato V

Lobster Ravioli, Brandy Mushroom Cream Sauce

Penne with Wild Mushroom and Spinach, Basil Cream Sauce V

Vegetable – Select 1

Rice or Potato – Select 1

Pasta – Select 1

Freshly Baked Petit Pain Rolls

COFFEE SERVICE

Freshly Brewed Coffee, Cappuccino & Espresso Table Service
Lake House Original Barista Bar
featuring International Coffees, Latte, Cappuccino, Espresso,
Flavored Syrups, Cordials, Biscotti, Truffles

\$213 per person

Events booked for 2026 and beyond will incur a price increase.

Please see our additions menu for a selection of upgrades.

<i>Seafood Bar</i>	<i>Ice Carvings</i>	<i>Sushi Presentation</i>
<i>Additional Appetizers</i>	<i>Additional Desserts</i>	<i>Departure Stations</i>

V = Vegetarian, GF= Gluten Free, DF = Dairy Free

We provide food allergy education to all our employees and have a protocol for each time a special menu item is ordered. We strive to offer gluten-free menu options, but do not have gluten-free kitchens. Because our dishes are prepared during normal kitchen operations, we cannot guarantee that cross-contact with foods containing gluten will not occur; however, we take every step possible to prevent this.



YOUNG PEOPLE'S PARTY

Soda and Juice Bar

Giant Hot Pretzels, Tortilla Chips with Salsa & Cheese Sauce

BUFFET STYLE HORS D'OEUVRES – SELECT 4

Jalapeño Poppers	Tempura Vegetables
Mozzarella Sticks with Marinara	Franks in Pastry with Honey Mustard
Pizza Bagels	Mini Burritos
Spring Rolls with Oriental Sauce	Potato Skins with Cheese & Scallions
Potato Pancakes	Mini Corn Dogs
Sesame Chicken	Burger Sliders
California Rolls	Cheese Steak Sliders
Quesadillas	Meatball Sliders

BUFFET STYLE MAIN COURSE – SELECT 4

Baked Ziti	Sweet & Sour Chicken
Macaroni and Cheese	Beef & Broccoli
Chicken Parmesan	General Tso Chicken
Spaghetti with Meatballs	Orange Ginger Beef
Cheese Ravioli with Marinara Sauce	Sliced Sirloin of Beef
Calamari with Marinara Sauce	Tenderloin Tips
Caesar Salad	Fried Chicken Tenders
Iceberg Lettuce & Tomato Salad	

Hors d'oeuvres are available as a main course selection

Buffet includes Vegetable and choice of Mashed Potatoes, French Fries, or Sweet Potato Fries

SUNDAE BAR

Selection of Three Ice Cream Flavors

Hot Fudge, M & Ms, Oreo Pieces, Sprinkles, Whipped Cream, Cherries

\$75 per person

It is required that one adult be present to provide supervision for every ten children in attendance.

Bar/Bat Mitzvahs: For convenience and security the Indian Trail Club requires a mandatory "Bar Mitzvah Bouncer".

Should the number of children exceed 55, it is necessary to have two "bouncers" on premise.

Bouncer fee is to be paid, in cash, directly to Bar Mitzvah Bouncers

All other Youth Events: For convenience and security the Indian Trail Club will provide a mandatory Security Guard, at a rate of \$80.50 per hour, per guard. Should the number of children exceed 50, it is necessary to have two guards on premise.



2025 BAR/BAT MITZVAH INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$5,000.00 deposit will hold your preferred date. A signed contract and a second deposit of 50% of the expected total cost of the event will be required a minimum of 90 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 final 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 will only be accepted in the form of a Certified Official Bank Check and must be received at least two business days prior to the event. (For **Saturday & Sunday** events, payment is due on the **Thursday** prior). 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 persons for Fridays, and 100 persons for Sundays.

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 90 days prior to your event.

FACILITY FEE: There is a \$5000.00 facility fee for all Bar/Bat Mitzvahs. This covers the cost of additional time, staff, and maintenance required before and after your event.

CEREMONY: If you wish to have your ceremony at the Indian Trail Club there will be an additional fee.

ALCOHOL SERVICE: The Indian Trail Club reserves the right to refuse alcoholic beverages to anyone who does not present proper identification. Anyone seen giving alcoholic beverages to a minor will be refused service.

SEATING: Our tables are round and can accommodate 8 to 12 guests. Farm tables can fit up to 18 guests.

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, lanterns, blank place cards, and table numbers are available to you at no additional cost.

SERVERS: We provide one server for every two tables at a Bar/Bat Mitzvah.

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.

BRIDAL SUITE: Use of the Bridal Suite for a non-wedding event will incur a fee of \$500.00, plus tax.

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 (with Indian Trail Club named as additionally insured) 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. Vendors do not count as guests towards your guaranteed count.

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.

SPECIAL DIETARY NEEDS: Our Executive Chef can accommodate you or your guests that requires a special meal.

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.

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. If the host or any guest of an event uses confetti, a clean-up charge of \$300.00 plus sales tax, will be added to the host's bill.

GRATUITY: It is not required, nor expected, for you to leave a gratuity. Should you wish to leave a gratuity, this would be at your discretion. The service charge is not a tip. It is used to pay the staff their hourly rate.

PARKING: We do not have valet parking, but you are welcome to contract an insured parking service company.

Please sign that you have read and agree to these terms.

_____ Date _____

Tom Savvides, General Manager
Debbie Pagerie, Lake House Manager, Director of Catering
Dana Kurdyla, Assistant Director of Catering
Jeffrey Habley, CEC, Executive Chef
John Latona, Executive Banquet Chef



BAR/BAT MITZVAH ADDITIONS

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

APPETIZERS

- Fresh Fruit Cup | 4
- Chilled or Hot Soup | 4
- Melon with Prosciutto | 5
- Pasta Course | 7
- Shrimp Cocktail | 14
- Intermezzo | 4

SEAFOOD:

Served as a Station or Butler Style with Accompaniments

- Fresh Shrimp | 295 per 100 pieces
- Crab Claws | 600 per 100 pieces
- Little Neck Clams or Clams Casino | 225 per 100 pieces
- Oysters (Fresh) | 225 per 100 pieces
- Oysters (Rockefeller) | 300 per 100 pieces
- Maryland Crab Cakes | 350 per 100 pieces
- Imported Caviar on Blinis | Market Price
- Cold Poached Salmon | Market Price
- Smoked Fish Display | Market Price

ICE CARVING

Starting at 300 per Block

SUSHI

PLATTER – Assorted Rolls | 10

DELUXE PLATTER – Assorted Rolls and Nigiri | 12

SUSHI PRESENTATION - Assorted Rolls and Nigiri Made to Order | 14
Hostess & Chef | 300 fee

Rolls include an assortment of the following:

California, Vegetable, Shrimp Tempura, Spicy Crab, Special Tuna, Spicy Tuna, Special Salmon

Nigiri includes an assortment of the following:

Tuna, Shrimp, Salmon

BAR/BAT MITZVAH ADDITIONS

DESSERTS

GRAND VIENNESE

White & Milk Chocolate Mousse Cups
Mini Cupcakes
Chocolate Covered Strawberries,
Cheesecake Pops
Ghirardelli Brownies
Butter Cookies, Black & White Cookies, Biscotti
Assorted Donut Bites,
Sliced Fruit
Italian Pastries, Cannoli, Zeppoli
Vanilla & Chocolate Ice Cream
Chocolate Covered Pretzels, Flavored Popcorn, Fudge
Mini Crème Brûlée
Petit Fours, Specialty Cake Bars
Seasonal Mini Pies
Waffles & Hot Fudge | 25

WARM WAFFLE SUNDAE BAR

(Chef Attended)

Three flavors of Ice Cream
Warm Waffles
Whipped Cream, Cherries, Strawberries
Chocolate Chips, Chopped Nuts, Maple Soaked Walnuts
Sprinkles, M&Ms, Gummy Bears
Crushed Oreos, Pretzel Pieces
Hot Fudge, Butterscotch Topping, Strawberry Topping | 12

ICE CREAM SUNDAE BAR

Your Selection of Three Flavors of Ice Cream
Hot Fudge, Whipped Cream, Sprinkles
Cherries, Crushed Oreos, M&Ms | 8

WARM CREPE STATION

(Chef Attended)

Plain & Nutella filled with Mixed Berries, Bananas Foster, Chocolate Sauce,
Whipped Cream, Chopped Nuts, and Vanilla Ice Cream | 11

COMPETIERS OF CHOCOLATE COVERED STRAWBERRIES ON EACH TABLE | 3.5

COMPETIERS OF MINI ITALIAN PASTRIES, BUTTER COOKIES AND CHOCOLATE MINTS & CARAMELS ON EACH TABLE | 10

BAR/BAT MITZVAH ADDITIONS

DEPARTURE STATIONS

The following stations will be set up after dessert is served. All items will be offered "to go".

Price is per person, per station. All stations include bottled water.

MUNCHIES

Popcorn, Warm Soft Pretzels, Honey Roasted Warm Walnuts | 8

WAKE UP CALL

Bagels with Cream Cheese & Butter, Orange Juice | 8

SWEET JAVA

Mini Donuts & Coffee | 8

BE A KID

Giant Chocolate Chip Cookies with Hot Chocolate, Milk & Chocolate Milk | 9

LAKE HOUSE HERO

Turkey & Cheese and Italian Heros, boxed to go with Pickle Spears & Chips | 10

THE JERSEY DEVIL

Taylor Ham, Egg, & Cheese on a Kaiser Roll, Orange Juice | 14

BALLPARK SPECIAL

Sabrett Hot Dog Wagon with all the Fixin's | 9

THE SNACK BAR

Chicken Tenders, French Fries, Mozzarella Sticks | 13

THE DRIVE THRU

Burgers & Cheeseburgers, French Fries, and a Pickle | 17

BURRITOS AND DORITOS

(selection of two burritos)

Ground Beef, Shredded Chicken, Bean, Snack Size Bags of Doritos, Bottled Water | 13

PHILLYS, FRIES & ONIONS RINGS

Philly Cheesesteak Sandwich, Curly Fries, Onion Rings, Bottled Water | 13

CIAO BELLA

(selection of two pizzas)

•Cheese •Pepperoni •Buffalo Chicken •Vegetable •Margherita •Bacon & Cheese
•Italian Sausage, Pepper, & Onion •Mediterranean: Spinach, Calamata Olive, Sun-dried Tomato, Feta, & Onion | 10

LAWN GAMES

Usage Fee \$150, plus tax

Corn Hole, Giant Checkers, Giant Jenga, Giant Connect Four

Yard Pong, Giant Lawn Dice, Kan Jam, Washers, Ladderball

If any games/parts are not returned or are damaged, the cost will be added to your bill.

OVERTIME

One Half Hour (includes bar) | 8