



# LAKE HOUSE

AT THE INDIAN TRAIL CLUB



Anne Molnar Photography

## PLATED RECEPTION

830 FRANKLIN LAKE ROAD, FRANKLIN LAKES, NJ 07417

201-891-4480

[WWW.INDIANTRAILCLUB.COM](http://WWW.INDIANTRAILCLUB.COM)



## 2026 PLATED 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 Four Stations

### *SIT-DOWN DINNER*

Selection of One Salad  
Selection of Three Main Course Items  
*Guests choose at tableside from your selection.*  
*Menu cards will be provided.*

### **DESSERT**

Freshly Brewed Coffee, Cappuccino & Espresso Table Service  
Lake House Original Barista Bar  
Custom Designed Wedding Cake

\$233 per person

*Pricing for Duet Items Varies – Please see menu.*

*Events booked for 2027 and beyond will incur a price increase.*

A 22% service charge will be added to all prices.

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](http://www.indiantrailclub.com)



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

Upgrade to Premium Open Bar, \$10 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, Bleu 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 Cheesesteak, 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 Tapenade **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 4 STATIONS

*You may choose up to two Chef Prepared stations*

*Additional chefs are \$100 per chef, per station*

*Additional stations (over 4) are \$11.00 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**  
**Carving**  
**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 Tamarin Chutney, Green Coriander Chutney

Tandoori Chicken  
Mixed Vegetable Curry  
Basmati 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 v  
Crispy Wontons with Duck Sauce  
Chilled Sesame Noodles v  
White Rice

*Choice of 2 Dim Sum*

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

### LITTLE ITALY

*Select 3*

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

*Select One*

Cavatelli & Broccoli v, Baked Ziti v, Manicotti v,  
Meat Lasagna or Vegetarian Lasagna v, Stuffed Shells v,  
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

### CARVING STATION

*Chef Prepared – Select 1*

- 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)

### LA PIZZERIA

*Choice of 3*

- Traditional Cheese v
- Pepperoni
- Sausage & Pepper
- BLT
- Margarita v
- White Pizza v
- Wild Mushroom & Asiago v
- Sun Dried Tomato, Goat Cheese, & Sautéed Spinach v
- Pancetta Bacon, Tomato, & Smoked Mozzarella
- Grilled Vegetable & Goat Cheese v
- 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

**MAIN COURSE- SELECT 3**

*Guests choose at tableside from your selection*

**CHICKEN**

**Chicken Chardonnay**

Mushrooms, Artichoke Hearts, Sun-dried Tomato  
Chardonnay Supreme Sauce  
Sautéed Baby Kale, Garlic Mashed Potatoes

**Chicken Milanese**

Lightly Breaded, Sautéed Breast of Chicken  
Tomato Basil Butter Sauce, Balsamic Drizzle  
Tri-Color Herb Roasted Potatoes

**Chicken Diane**

Pan Seared Frenched Breast of Chicken  
Wild Mushroom Brandy Mustard Demi-Glace  
Sautéed Spinach, Garlic Mashed Potatoes

**Chicken Caprese**

Grilled Balsamic Frenched Breast of Chicken  
Fresh Mozzarella, Heirloom Cherry Tomatoes  
Farro & Spinach Ragu

**Chicken Fines Herbs**

Pan Seared Frenched Breast of Chicken  
White Wine Supreme Sauce  
Tri-Color Carrots & Asparagus, Rice Pilaf

**Chicken Farci**

Boneless Breast of Chicken filled with your choice of:  
Wild Rice, Sun-dried Cranberries, Chive Parsley Supreme Sauce  
or Traditional Corn Bread Stuffing,  
or Black Forest Ham, Gruyere Cheese, Tarragon Velouté  
Tri-Color Carrots & Asparagus



**BEEF – VEAL – PORK**

**12 oz. Angus New York Strip Steak**  
Cabernet Herb Butter  
Crispy Shallots, Charred Asparagus  
Rosemary & Thyme Roasted Fingerling Potatoes

**Filet Mignon**  
Bordelaise  
Tri-Color Carrots & Asparagus  
Red Bliss Potato Cake

**Individual Beef Wellington**  
Puff Pastry Wrapped, Mushroom Duxelle  
Madeira Shallot Jus  
Tri-Color Carrots & Asparagus  
Roasted Garlic Potato Puree

**Espresso Braised Short Rib**  
Sautéed Broccoli Rabe  
Polenta

**Veal Rack Chop Farci**  
Prosciutto, Fontina, Sage Leaf Stuffed  
Marsala Demi-Glace  
Tri-Color Carrots & Asparagus  
Rosemary & Thyme Roasted Fingerling Potatoes

**Seared Roasted Center Cut Premium Reserve Pork Chop**  
Apricot Blueberry Glaze  
Roasted Root Vegetables  
Black Garlic Mashed Potatoes

## FISH

### **Pan Seared Atlantic Salmon**

Champagne Leek Sauce  
Tri-Color Carrots & Asparagus  
Toasted Orzo Rice Pilaf

### **Grilled Atlantic Salmon**

Blueberry Balsamic Reduction  
Quinoa Asparagus Cake

### **Pan Seared Grouper Fillet**

Macadamia Nut Butter  
Local Harvest Honey Beurre Blanc  
Pina Colada Jasmine Rice

### **Grilled Swordfish**

Collard Green Chimichurri  
Fried Arugula  
Tri-Color Fingerling Potatoes

### **Miso Glazed Chilean Sea Bass**

Roasted Scallion Puree  
Sushi Rice, Pickled Watermelon Radish

### **Cajun Dusted Red Snapper Fillet**

Mole, Strawberry Salsa, Yellow Rice

### **Pan Seared Chilean Sea Bass**

Heirloom Tomato Fondue  
Tri-Color Carrots & Asparagus, Rice Pilaf

All meals are served with Freshly Baked Petit Pain Rolls

**\$233 per person**

*Selection of only Two – Reduces price \$2. Pre-count of choices reduces price \$3.*

*Events booked for 2027 and beyond will incur a price increase.*

## DUETS

*If you choose a duet, no other selections can be made.*

### **Chicken Francaise**

Paired with your choice of:

**Grilled or Sautéed Jumbo Shrimp \$215**

**Maryland Style Crab Cake \$215**

**Broiled Sea Scallops \$215**

**Broiled Lobster Tail \$218**

Asparagus, Rice Pilaf

### **Filet Mignon**

Paired with your choice of:

**Grilled or Sautéed Jumbo Shrimp \$222**

**Maryland Style Crab Cake \$222**

**Broiled Sea Scallops \$222**

**Broiled Lobster Tail \$228**

**Pan Seared Sea Bass \$222**

Asparagus, Roasted Fingerling Potatoes

## DESSERT

Freshly Brewed Coffee, Cappuccino & Espresso Table Service

Lake House Original Barista Bar

featuring International Coffees, Latte, Cappuccino, Espresso,  
Flavored Syrups, Cordials, Biscotti, Truffles

Custom Designed Wedding Cake

Ice Cream & Wafer Cookie

(additional charges may apply based on cake selection)

*Please see our additions menu for a selection of upgrades.*

*Seafood Bar  
Additional Appetizers*

*Ice Carvings  
Additional Desserts*

*Sushi Presentation  
Departure Stations*

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.



## 2026 RECEPTION 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".

**First & Second Deposits** can be paid by personal, business, or certified official bank check or by credit card (3% credit card convenience fee applies). All check must be payable to Indian Trail Club.

**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, 100 persons for Sundays and 75 persons for Wednesdays or Thursdays.

**MENU SELECTION AND CONTRACTS:** Final menu and detailed requests must be contracted 90 days prior to your event.

**CEREMONY:** If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$2,100.00 plus New Jersey sales tax. An additional one-hour will be scheduled for guest arrival and ceremony.

**MINORS:** Minors (ages 12-20) receive an adult meal at \$20 less the price per person. A minor may order a child meal at the same rate. Children (ages 4-11) receive a child meal for \$25. With the host's approval they may have an adult meal at \$20 less the price per person. There is no charge for children ages 3 & under unless a child meal is ordered.

**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.

**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".

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

**SERVERS:** We provide one server for every two tables at a wedding reception.

**EXTRAS:** Linens, along with votive candles, lanterns, blank place cards, and table numbers are available to you at no additional cost.

**EARLY ARRIVAL:** If you choose to have your hair and make-up done on site prior to 9:00 am, there will be a fee, plus sales tax. 8:30 am arrival = \$200, 8:00 am arrival = \$300, 7:30 am arrival = \$400, 7:00 am arrival = \$500. Outside food is not permitted. We have options available for breakfast, snacks, and/or lunch. No food service before 9:00 am.

**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.

**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.

**VENDORS:** Contracting 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.

**BRIDAL SUITE:** We have a private bridal room with en suite facility for the bridal party.

**SPECIAL DIETARY NEEDS:** Our Executive Chef can accommodate you or your guests that require 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.

**PETS:** We are a dog-friendly facility. All pets must always be on a leash. Just let us know in advance that your four-legged friend will be part of the celebration.

**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). No floating candles are allowed on the floor in any area, including in front of the sweetheart table.

**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 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, Dir. of Catering  
Dana Kurdyla, Assistant Director of Catering

Ricardo Jimenez, Assistant Catering Manager  
Jeffrey Habley, CEC, Executive Chef  
John Latona, Executive Banquet Chef

A 22% 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.  
830 Franklin Lake Road, Franklin Lakes, New Jersey 07417-2111 ● Phone (201) 891-4480 ● [www.indiantrailclub.com](http://www.indiantrailclub.com)





## WEDDING 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

*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

**WEDDING 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**

# WEDDING 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