



# LAKE HOUSE

AT THE INDIAN TRAIL CLUB

## DELUXE PLATED DINNER

A three-hour event

### BAR SERVICE

Lake House, Top Shelf, or Premium Bar is available by Consumption, Cash, or Per Person Fee.  
\$300 minimum required. Soft drinks are included with bar service.

### BUTLER STYLE HORS D'OEUVRES – SELECT 6

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  
Chicken & Waffles with Maple Bourbon Glaze  
Prosciutto Palmeries  
Fennel and Chorizo Strudel  
Brie and Raspberry in Phyllo Cups **V**  
Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese or Crème Fraîche & Caviar **GF**  
Peking Duck & Scallion Rolls with Hoisin Sauce  
Coney Island Franks  
Franks in Pastry  
Shrimp & Corn Fritter with Remoulade  
Spinach and Feta in Phyllo **V**  
Scallops Wrapped in Apple-wood Bacon **GF**  
Grilled Chicken and Black Bean Quesadilla with Salsa  
Jamaican Jerk Pork Tenderloin on Scallion Crouton with Pineapple Chutney  
Seasonal Quiche  
Fried Ginger Marinated Sesame Chicken  
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  
Cream of Tomato Soup Shots with Gruyere Grilled Cheese **V**  
Lobster Mac & Cheese Bites  
Southwest Quinoa Bite with Avocado Cream **V**  
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)  
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 **V**  
Spinach Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini **V**  
Tuna Tartare in Wonton Cup with Wasabi Foam **V DF**  
Caprese Skewer **V GF**  
Pita Triangle Tapanade **V**  
Ceviche Shooter **GF**

**ADDITIONAL BUTLER STYLE HORS D'OEUVRES – SELECT 2 - \$6**

Buffalo Fried Shrimp or Chicken served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks  
Sliced Beef Tenderloin with Hollandaise on Crostini  
Mini Crab Cakes with Sauce Remoulade  
Coconut Fried Shrimp with Orange Ginger Glaze  
Lobster Risotto Cake  
Risotto and Shrimp Croquette  
Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt (add market price)

**CHEF'S FARM TABLE**

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

**SALAD – SELECT 1**

Garden Greens, Caesar Salad, Spinach Salad, Lake House Salad

Ciabatta Rolls

**MAIN COURSE – SELECT 2**

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

**Lemon Basil Marinated Grilled Breast of Chicken**, with a Tomato Fondue, garnished with Toasted Pignoli Nuts

**Breast of Chicken Française**, on a Bed of Sautéed Arugula and Tomato Concassé, with Sauce Supreme

**Macadamia Nut Crusted Grouper**, over Pineapple Compote and Coconut Rum Beurre Blanc

**Grilled Salmon Fillet**, with Dill Beurre Blanc GF

**Grilled 12 oz. Angus N.Y. Strip Steak**, with Pink Peppercorn Bordelaise (*Market Price*) GF DF

**Tenderloin of Beef**, with Bordelaise or Béarnaise Sauce (*Market Price*) GF

**Espresso Braised Short Rib**, with Sautéed Broccoli Rabe and Polenta GF

**14oz. Veal Chop**, stuffed with Fontina Cheese and Prosciutto, served with a Sun-dried Tomato Demi Glaze (*Market Price*) GF

***Wednesday or Thursday***

75 guest minimum: \$66 per person,  
50-74 guest minimum: \$86 per person

***Friday*** - 125 guest minimum:

***Sunday*** - 100 guest minimum:  
\$71 per person

*Minimum must be met April through October.*

*Lower minimum accepted on a Friday or Sunday, November through March only.*

50-100 guest minimum: \$91 per person,

*- continued -*

*Selection of One Main Course Item –Less \$6.  
Selection of Three Main Course Items – Add \$5.*

**MAIN COURSE DUETS – SELECT 1\*\***

**Classic Combination of Chicken Chardonnay and Jumbo Shrimp Française**

**Wednesday or Thursday**

75 guest minimum: \$62 per person

50-74 guest minimum: \$82 per person

**Friday** - 125 guest minimum:

**Sunday** – 100 guest minimum:

\$67 per person

*Minimum must be met **April through October**.*

*Lower minimum accepted on a Friday or Sunday, **November through March** only.*

50-100 guest minimum: \$87 per person

**Classic Combination of Seared Petite Filet Mignon and a Maryland Crab Cake**

**Wednesday or Thursday**

75 guest minimum: *Market Price*

**Friday** – 150 guest minimum:

**Sunday** – 100 guest minimum:

*Market Price*

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

All entrees are served with Fresh Vegetables and Rice or Potato  
Freshly Baked Petit Pain Rolls

**DESSERT**

Ice Cream Brownie Sundae or

Choice of Two: Chocolate Chip Cookies, Oatmeal Raisin Cookies

Brownies, Assorted Cake Squares, Mini Italian Pastries

Freshly Brewed Coffee and a Selection of Fine Tea

Overtime: \$5.00 per person, per half hour

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

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

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 ● Fax (201) 891-0211 ● [www.indiantrailclub.com](http://www.indiantrailclub.com)



## 2025 CATERING INFORMATION

**DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT:** A \$1000.00 deposit will hold your preferred date. If the expected total cost exceeds \$15,000, a second deposit of 50% of the expected total cost of the event will be required, 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 final guest count is needed seven 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”.

If estimated total bill exceeds \$10,000.00, final payment must be made with an official certified bank check, two business days prior. Otherwise, final payment is due seven business days prior to the event if paying with a personal or business check or two business days if paying with an official certified bank check. Indian Trail Club members and established corporate accounts have 30-day billing privileges.

**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.

**MENU SELECTION AND CONTRACTS:** Final menu and detailed requests must be contracted 60 days prior to your event.

**MINORS:** Minors (age 12-20) will be served the same meal as adults. Children (age 11 & under) may be served a children’s meal at a lower cost, plus service charge and tax. Any child eating the adult meal will be charged the minor price.

**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, and table numbers, are available to you at no additional cost.

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

**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 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.

**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.

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

**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.

**FACILITIES:** All guests must abide by Club policies when using facilities (Tennis, Swim, Paddle, etc.).

**SWIMMING:** All children 13 & under must pass a deep-water swim test to swim in the deep waters of the pool or lake. This includes use of the floating toys on the lake.

**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